



Election Section

Fall voting: To help you make informed votes, we've got a political roundtable, voting info, our supervisor's propositions picks, and backgrounds on key props **1B**



Food & Wine

New and Notable: Causwell's combo **13**

Pet Pages

Political Animal: It's pit bull overload at ACC **34**



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October Events: Look, up in the sky — it's Fleet Week in all of its loud glory. At the other end of the month, it's Halloween. Check out fall classics like Hardly Strictly Bluegrass, Union Street Wine Walk, and much more **20**

MarinaTimes

WWW.MARINATIMES.COM : CELEBRATING OUR 30TH YEAR : VOLUME 30 : ISSUE 10 : OCTOBER 2014

THE BACK STORY



Charles Lloyd was this year's showcase artist at the Monterey Jazz Festival. PHOTO: COLE THOMPSON / THE MONTEREY JAZZ FESTIVAL

The world's best jazz festivals

by ernest beyl

IN SPITE OF POP, PUNK, R&B, COUNTRY, R&B, metal, new wave, new world, and other new sounds rattling around in our brains, jazz — still America's unique gift to the world — is racing ahead adventurously and showing no signs of slowing down in the musical traffic.

And two world-class jazz festivals, one in San Francisco, the other 120

miles south in Monterey, may just be the best events of their kind in the world — but for totally different reasons. They illustrate my point that jazz is hot and getting hotter.

Yes, there are naysayers who think jazz is losing ground to a splintered musical menu fueled by tech-driven choices. But consider: There are hundreds of jazz festivals around the world, many in obscure places like the Cape Verde Islands, for example. There are a

dozen in Russia alone, and they are all over Europe. The Umbria Jazz Festival in Perugia, founded in 1973, includes concerts in magnificent Renaissance buildings. The Antibes Jazz Festival, founded in 1960, is a seaside event on the French Riviera. The Hague Jazz Festival, founded in 2006, is in a convention center. And Canada's Montreal Jazz Festival, into its 35th year, is one of the world's best.

JAZZ FESTIVALS, continued on 16

REYNOLDS RAP

Under Roger Goodell, NFL has become National Felons League

by susan dyer reynolds

"When Goodell allowed Michael Vick back into the NFL, he once again wimped out ... Vick's next victim will likely not be a dog. That won't matter to Goodell, though, because he's amazingly tolerant of players who commit crimes against humans, too."

— "Are you ready for some felons?"
Northside San Francisco, February 2011

IN MY 2011 ARTICLE "ARE YOU READY FOR SOME FELONS?" I said National Football League commissioner Roger Goodell led the organization by "coddling its criminals" with the attitude that "a guy is only as bad as his last game." I detailed the startling number of men playing in the NFL after committing heinous acts, like convicted dogfighter Michael Vick, who tortured dogs by electrocution, hanging and drowning. Then there's cornerback Adam "Pacman" Jones, whose long criminal record includes assaulting a stripper and threatening the life of a security guard in Las Vegas. For that, he was suspended for the 2007 season, but returned to play with the Dallas Cowboys in 2008 (he now plays for the Cincinnati Bengals). I also chronicled Baltimore Ravens

FOOTBALL FELONS, continued on 11

Historic Presidio Officers' Club reopens to public

by lynette majer

THE PRESIDIO TRUST HAS COMPLETED its three-year renovation of the historic Officers' Club located on the Main Post at 50 Moraga Avenue, and has put together a grand celebration of free events on the weekend of Oct. 4-5 to introduce it to the public.

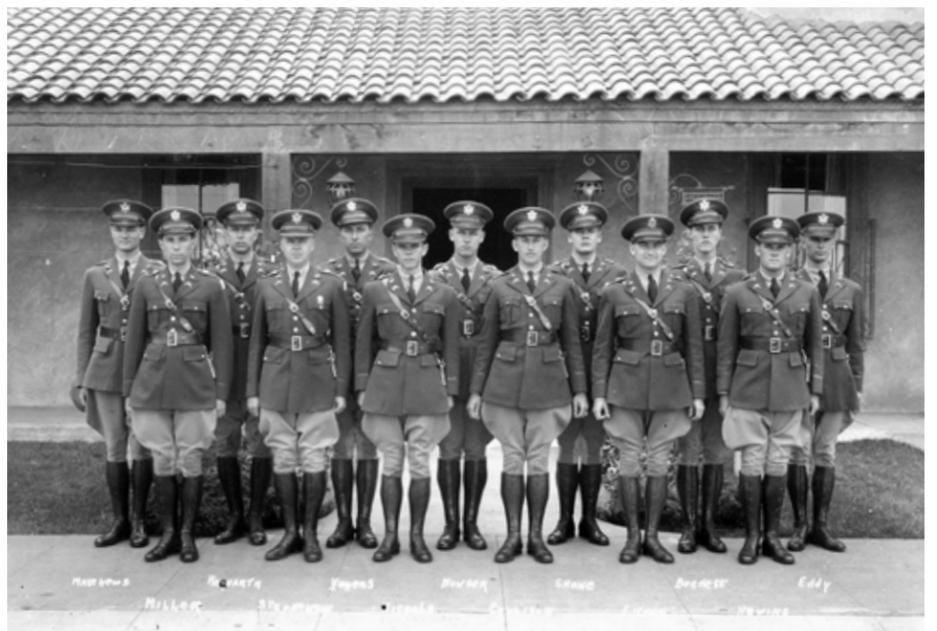
The Officers' Club dates back to the 1776 Spanish colonization of California, which was centered at the Presidio, and is one of just two buildings in San Francisco sharing that distinction, the other being Mission Dolores. The building was a social center for Spanish officers, and then later Mexican and American officers. The Presidio Trust sought to re-establish the historic building as a social destination that would also be a vibrant cultural destination and to offer a variety of event programming free of charge to the public.

All are welcome to enjoy a robust schedule of events.

"The Officers' Club was a place where officers and their families gathered to celebrate and socialize. When the club reopens in October, everyone will be welcome to enjoy a robust schedule of events that enlighten, engage, and entertain," said Craig Middleton, executive director of the Presidio Trust.

To celebrate the reopening, a weekend of free events (see sidebar, page 4), sponsored by the Presidio Trust and Bay

Area cultural institutions, is planned to give the public a sampling of what will be offered on a regular basis. The events include drop-in children's craft activities, discussions, music, and cultural performances throughout each day, plus ongoing multimedia exhibitions that explore the role of the Presidio in American history. Arguello, the club's new restaurant helmed by award-winning chef Traci Des Jardins, features Mexican food and drink and will offer a special dinner tast-



Reserve Officers of the 30th Infantry on duty at the entry of the Officers' Club, c. 1938. PHOTO: FAMILY OF RUSSELL G. AYERS

ing menu on Sunday, Oct. 5, available by reservation (415-561-3650, arguellosf.com, presidioofficersclub.com). The restaurant also features a heated patio adjacent to a new Andrew Goldsworthy installation, *Earth Wall*.

The ongoing programming consists of the *Presidio Dialogues*, Thursday evening lectures that encourage audience participation and features authors and

artists as well as "thought leaders," who will explore history and current events through dialogues, panels and films. The series is designed to encourage debate and discussion while introducing diverse perspectives.

Friday evening *Presidio Sessions* will feature live music from jazz to classical to contemporary, curated by the San
OFFICERS' CLUB continued on 4

TOP 10 STEAKS IN AMERICA

Osso Steakhouse - San Francisco, CA
Bobo's - San Francisco, CA
Peter Luger Steakhouse - Brooklyn, NY
Bern's Steakhouse - Tampa, FL
CUT - Beverly Hills, CA
Emeril's Delmonico - Las Vegas, NV
Mario Batali's Carnevino - Las Vegas, NV
Chicago Cut - Chicago, IL
The Precinct - Cincinnati, OH
Elway's Cherry Creek - Denver, CO



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October events

October continues the heavy pace of arts, entertainment and other events; plus Michael Snyder's film review, and Lynette Majer's preview of not-to-miss events. **20**

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Pet Pages

Life with animals

Susan Dyer Reynolds finds ACC inundated with pit bulls rejected by the SF/SPCA, John Zipperer reports that Ashes has risen above it all, Sky's Buys highlights kale treats, Susan Dyer Reynolds yaps with SNIIP CA, and Skylar Grey has a health scare. **34**

Special Election Section

The people and the props

In our first-ever special section devoted to election news and info, Supervisor Mark Farrell gives thumbs up/down on propositions, John Zipperer talks with leading Bay Area political analysts, plus there's background on significant propositions and a guide to where, when, and how to vote. **B1**

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NEWS BRIEFS :: Marina and the Northside

Tech solutions for schools

NEW NEW TECH

Mayor Ed Lee used a Sept. 18 appearance at Junipero Serra Elementary School to launch a new tech initiative for the city's public schools. Working with the San Francisco Citizens Initiative for Technology and Innovation, the mayor announced that by the end of 2014 the city would pair a technology company with every

ducks. ... I doubt that it's going to cost \$140,000 to improve security at the Pierce Street Garage."

JDRF ONE WALK AT FORT MASON

More than 1,000 participants are expected to take part in JDRF One Walk on Oct. 26. The three-mile walk raises money for critical type 1 diabetes research; JDRF's Greater Bay Area Chapter hopes to raise more than

center with a library, and space for a performing arts center and multi-purpose room.

The development of the new space is part of an effort to provide state-of-the-art facilities for the 21st century, according to the school. Details, including future plans for the property, are available at town-school.com.

MEXICAN MUSEUM COUNCIL ADDS NOTED ARTIST

The Mexican Museum at Fort Mason announced the addition of Guadalupe Rivera Marin, daughter of famed artist Diego Rivera, to the museum's Arts and Letters Council. She will serve as honorary co-chair with actor-director Edward James Olmos. Rivera Marin was feted at a reception and fundraiser for the museum on Sept. 22.

HAPPY HALLOWEEN TRENDS

Social media has taken over the scariest day of the year, according to the fifth annual Halloween Survey from Savers thrift stores. Savers tells us that more than 60 percent of their respondents who use social media such as Facebook and Twitter are influenced in their costume choices by those media. So expect to see lots

Pierce Street Garage is hit about five times a month.

one of the 116 public schools in the city. The Circle the Schools program will involve the companies making a one-year commitment to the schools, with participation ranging from volunteering for at least three events, donating \$5,000, and helping meet the needs of schools with supplies, food or other aid.

CALL FOR SECURITY CAMERAS

Local attorney Robert Sheridan organized a community meeting to discuss security at local city-run parking garages, including the Pierce Street Garage (3252 Pierce Street). After his own car was broken into during a daylight theft at that garage, Sheridan informed the *Marina Times* that he learned from a meeting with Northern Station Capt. Greg McEachern that "the Pierce Street garage is hit about five times per month by thieves breaking into cars and stealing. Sometimes they work in teams, one driver and one window-smasher, to enable their getaway."

Sheridan called for the city to add security cameras and other measures at the public garages to protect patrons. "I noted with interest that the city was able to come up with \$140,000 to protect birds from flying into glass windows, which is lovely, since we all love birds, right?" asks Sheridan. "What about us sitting

9:30 a.m.; the walk starts at 11 a.m.

FARRELL SEEKS MORE CAR-SHARING

As part of an effort to reduce the city's carbon footprint and its expenses, District 2 Supervisor Mark Farrell introduced legislation in September that would mandate the use of car-sharing vehicles instead of city-owned vehicles whenever practical. It would also reduce non-essential city vehicles by 25 percent every three years.

"Other municipalities with similar models have realized significant cost-savings, environmental benefits, and better management of their city fleet by transitioning to car-sharing models, and I believe San Francisco should explore the same," said Farrell.

TOWN SCHOOL UNVEILS NEW BUILDING

The Town School for Boys, a nonprofit, non-sectarian private K-8 school in Pacific Heights, unveiled its newly built school with its additional 18,000 square feet (a 30 percent increase). The project includes a new 21,000-square-foot STEM (science technology engineering and math) center, a new fine arts studio, a literary arts

Farrell's plan reduces non-essential city vehicles.

of people dressed up like Mark Zuckerberg this month.

The survey also reports that movie-themed costumes are likely to be dominated by Disney's *Frozen*, closely followed by *Teenage Mutant Ninja Turtles* and the latest *X-Men* film. That's not surprising, considering that more than 50 percent of the parents let their children pick their own costumes.

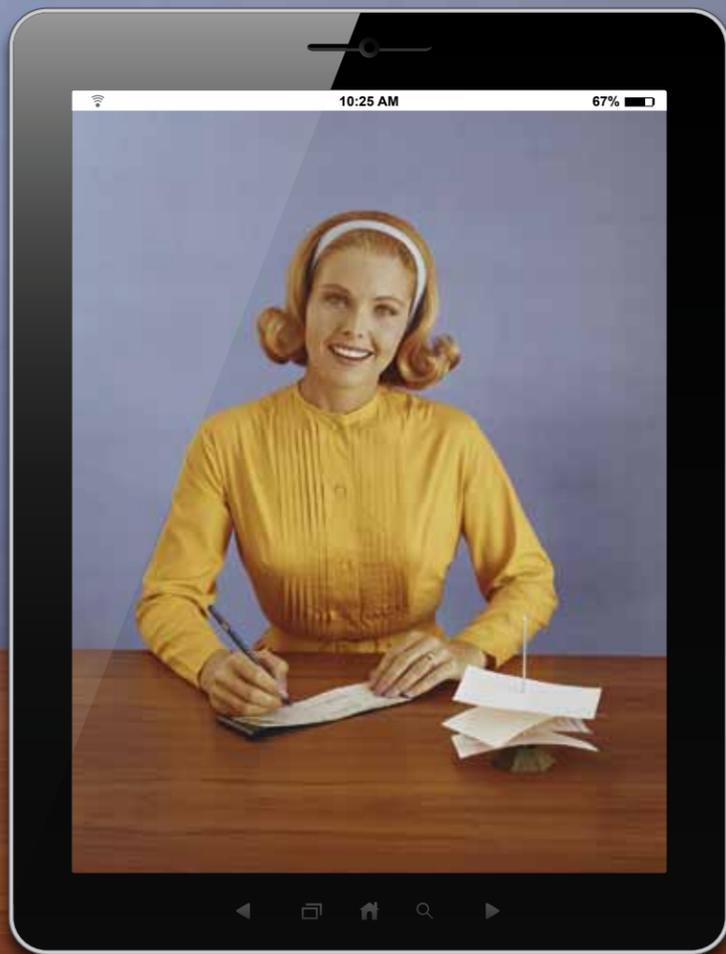
News tips? E-mail: john@marinatimes.com

Department of Corrections

Sketches for a North Beach Journal (Sept. 2014) stated incorrectly that the Beat Museum was a part of City Lights

Bookstore. The Beat Museum is located at 540 Broadway; City Lights is located at 261 Columbus Avenue. The two are separate entities with no connection. We regret the error.

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The Presidio Officers' Club in 1940, which would soon be busy with World War II officers. PHOTO: PRESIDIO TRUST

OFFICERS' CLUB

CONTINUED from page 1

Francisco Friends of Chamber Music. "We are thrilled to partner with the Presidio Trust to bring the best of the Bay Area's musicians, many internationally recognized, to the Presidio Officers' Club," said Dominique Pellety, executive director of the San Francisco Friends of Chamber Music. The evening programs will be held in Moraga Hall, the intimate fire-placed space adjacent to Arguello.

During **Weekend Family Fun**, designed for ages 5

through 12, families can drop in from 10 a.m. to 3 p.m. for craft-making activities based on the Presidio's natural and cultural heritage and for **Family Special Events** (Saturdays, 2 p.m.) featuring performance-based activities, both experiential and participatory, including live music, dance, and theatre.

Signature Events range from big band music and swing dancing to San Francisco's annual birthday commemoration to Shakespeare discussions and performances.

Education and learning is an important part of the new Officers' Club. Docents will offer tours daily to help visitors explore the rich history of the Presidio. The 4,000-square-

foot Presidio Heritage Gallery features multimedia displays and programming, and the Mesa Room displays the original adobe walls of the building dating to the 1800s. Presidio Trust educators will offer immersive, hands-on experiences tied to the California common core curriculum to elementary through high school-age students that will explore the Presidio's history, cultural diversity, and

the impacts of conflict and war. In addition, the Officers' Club features a hands-on archaeology research lab, which will

allow visitors to interact with archaeologists, experience actual artifacts up close, and observe the ongoing discovery onsite and around the park — through October the public may view actual excavation a few yards from the Officers' Club at Pershing Square from 9 a.m. to 4 p.m. Thursday through Saturday.

Meeting and event space is also available at the Officers' Club, from the grand second-floor Ortega Ballroom with panoramic views of the bay to the more intimate Hardie Courtyard.

With all of these amenities and diverse programming, the Officers' Club is sure to become a destination for locals and visitors alike.

Upcoming Presidio Officers' Club Events

OPENING WEEKEND EVENTS (OCT. 4–5)

The events start at 10 a.m. Saturday (Oct. 4) with a flag raising, color guard, and marching band and continue throughout the day. Enjoy a full weekend of cultural programming, including multimedia exhibitions, live music, and craft making for kids. Here's what's in store:

Saturday and Sunday (Oct. 4–5), **Creative family drop-in programs** (10 a.m.–3 p.m.) feature imaginative craft-making activities for kids ages 5 through 12 that are based on the Presidio's natural and cultural heritage. Also open throughout the day are **multimedia exhibitions** that include films, images, and artifacts that explore the impact of the Presidio on American history. Music programs both days begin at noon and continue at 1 p.m., 3 p.m., 4 p.m., 5 p.m., and 7 p.m. (Saturday only).

The music features a variety of performances on Saturday (Oct. 4) from the Latin rhythms of **Quinteto Latino**; the high-energy of West African drumming company **Bu Falle**; the jazz piano music of the **Adam Shulman Sextet**, the **Bella Piano Trio** performing works from the Romantic and 20th century composers; the Hawaiian cultural ensemble **Halau o Keikiāli'i**; and **Les Gwan Jupons**, a contemporary acoustic jazz ensemble playing vintage Caribbean party music. Oakland's Grammy-Award-winning 19-piece **Pacific Mambo** band closes the evening playing salsa, mambo, Latin jazz & cha-cha.

Sunday (Oct. 5) features music from **Quartet San Francisco** playing broad-ranging styles from jazz to tango, blues to bluegrass, and even gypsy swing and funk; **Chaskinakuy** features a collection of regional instruments used to play music originating in Ecuador and Argentina; **Real Vocal String Quartet** incorporates classical, jazz, and rock with influences from West Africa, Brazil, and rural America; the clarinet, flute, voice, piano, and percussion of the **Bernal Hill Players** produce Latin as well as classical and commissioned pieces; Bay Area favorite and internationally recognized **Lavay Smith and the Red Hot Skillet Lickers** play in their swinging style of jazzy blues influenced by Billie Holiday, Dinah Washington, Bessie Smith, and more; and the **Marcus Shelby Quartet** closes the evening with Shelby's jazz bass, which incorporate stories of the African American experience into his compositions.

FALL PROGRAMMING HIGHLIGHTS (OCT. 9–DEC. 28)

Presidio Dialogues: Lectures include **50 Great American Places: Essential Historic Sites Across the United States** (Oct. 9), featuring Brent Glass from the Smithsonian Institution previewing his forthcoming book and discussing the connection between places and themes in American history; **Coyotes in Our Midst: Learning to Live with North America's Native "Song Dog"** (Nov. 6), featuring Camilla Fox of Project Coyote, who discusses the history of coyotes throughout North

America, their adaptability, and challenges in rural and urban communities along with positive strategies for coexisting with this resilient and successful predator; and **Presidio Archaeology: Past, Present and Future** (Dec. 4) presents archaeologists Barbara Voss and Kari Jones as they share their finds and hopes of future discoveries of El Presidio, the original Spanish fort from 1776, buried just below the surface of the Officers' Club.

Presidio Sessions: Additional music programming at the Officers' Club includes the premier **Alexander String Quartet** (Oct. 10) performing classical interpretations of Beethoven and Mozart as well as music by cutting-edge contemporary composers. Solo pianists Eva-Maria Zimmermann and Keisuke Nakagoshi perform as the **Zofo Duet** (Oct. 17), Grammy-nominated, award-winning, and one of the few piano duos worldwide perform a repertoire of 20th and 21st century music; the award-winning **Bay Area Agave Baroque** (Oct. 24) specializes in 17th-century string chamber music; and the award-winning San Francisco-based **Telegraph Quartet** (Oct. 31) boasts members from Juilliard, Rice University, The Cleveland Institute of Music, and the San Francisco Conservatory of Music. **The Del Sol String Quartet** (Dec. 12) specializes in music by living composers and has performed in prominent venues domestically, including the Kennedy Center, as well as internationally; and the **Frank Tusa Quartet** performs be-bop standards, with Tusa having performed and recorded with many great jazz legends including Stan Getz, Chet Baker, Joe Henderson, and many more.

Weekend Family Fun: In addition to drop-in sessions each Saturday, special events include the high-energy **Drumming and Rhythms of Japan** (Oct. 18) by multifaceted artist Melody Takata, providing an experience of both classical and folk styles of Japanese dance and music, combined with spoken word, visual design, and more; **Mexican Folk Music and Dance** (Nov. 1) featuring Cascada de Flores combining Mexican and Caribbean music in a participatory program that tells the story of the Mexican people; and **Shadow Puppet Performance and Workshop** (Nov. 15) with Daniel Barash, who after performing some favorite stories on screen will conduct a hands-on workshop where children will create their own puppets.

Signature Events: Moraga Hall was the social center of the original Officers' Club and **Moraga Hall Dance: The 1930s** (Oct. 11) features dance lessons from Cynthia Glinka and music by the Royal Society Jazz Orchestra and The Jitterbugs; **Bullying in The Merchant of Venice** (Nov. 22) incorporates an interactive discussion led by San Francisco Shakespeare Festival staff along with performances to explore themes of religious intolerance and prejudice; and the festive, family-friendly **Holiday Revels Mask-Making** (Dec. 13) is just in time for holiday festivities (415-561-5300, presidioofficersclub.com).

— L. Majer



Left to Right: Moraga Hall, the site of many past and future events at the Presidio Officers' Club; Officers' Club Front: Detail of the entry facade of the Officers' Club, including distinctive circular window, three window bays, Mission-revival red tile roofs, and tower. PHOTOS: HENRIK KAM, COURTESY THE PRESIDIO TRUST; CHARITY VARGAS PHOTOGRAPHY

NIKE WOMEN'S 13.1

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2014



ON OCTOBER 19, THE 11TH ANNUAL NIKE WOMEN'S HALF MARATHON, A RACE TO BENEFIT THE LEUKEMIA AND LYMPHOMA SOCIETY, WILL HIT THE STREETS OF SAN FRANCISCO. COME OUT & SUPPORT THE RUNNERS AS THEY TAKE ON 13.1 MILES OF SAN FRANCISCO'S FINEST HILLS.

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ALTERNATE ROUTES FOR 10/19

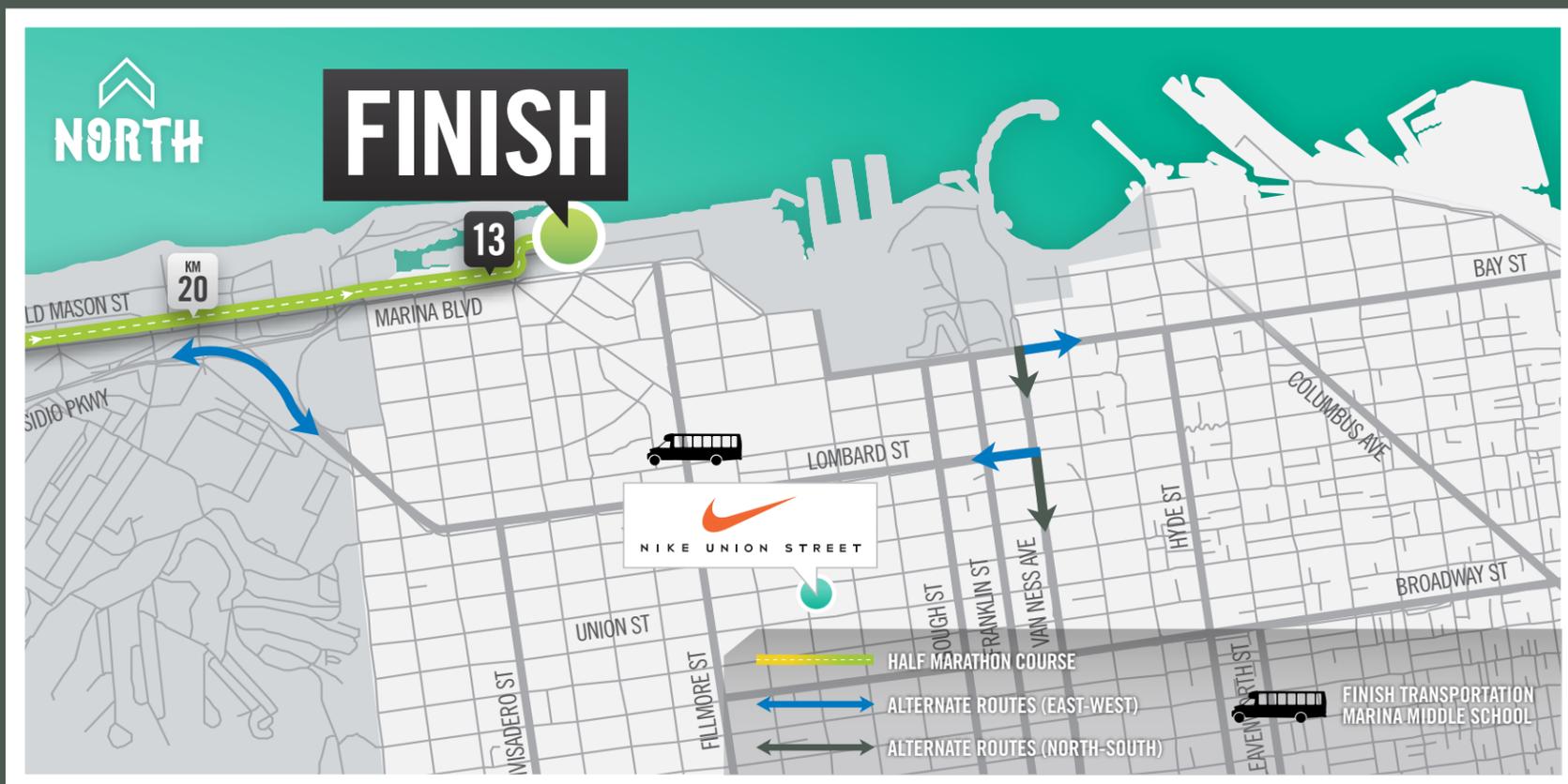
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- LOCAL ACCESS WILL BE STRICTLY ENFORCED ON RACE DAY, NORTH AND EAST OF LOMBARD, SOUTH OF MARINA, AND WEST OF LAGUNA.

QUESTIONS & CONCERNS

IF YOU HAVE ADDITIONAL QUESTIONS OR NEED ALTERNATE ROUTES AROUND THE CITY, PLEASE CALL OUR CUSTOMER SERVICE LINE AT (866) RUN-NIKE OR EMAIL AT runnikewomen@nike.com.

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Halloween safety tips

AT THE END OF THIS MONTH, people will be celebrating Halloween. In addition to the dress-up parties and pumpkin pies, many people will participate in the annual tradition of trick-or-treating. Though the horror stories of mass tampering with treats have been mostly apocryphal, it is still a time to beware of people taking advantage of others who trust strangers because of the holiday.

This is particularly true for children. The Centers for Disease Control (CDC) has prepared a list of health and safety tips. These include:

- Avoid trick-or-treating alone; walk in groups or with a trusted adult.
- Eat only factory-wrapped treats; avoid eating homemade treats made by strangers.
- Enter homes only if you're with a trusted adult. Only visit well-lit houses; don't stop at dark houses. Never accept rides from strangers.
- Only walk on sidewalks whenever possible, or on the far edge of the road facing traffic to stay safe.
- Carry a flashlight to help you see and be seen; fasten reflective tape to costumes and bags to help drivers see you.
- Look both ways before crossing the street (this is particularly important if you are wearing a mask or other headgear that might limit your periph-

eral vision); use established crosswalks wherever possible.

Those are good tips for children, of course, but even adults who might be out and about at Halloween time should be extra careful, in particular when on the street. Unfortunately, it is a time of inebriated drivers, and you don't want to become their victim.

The CDC's safety tips include other non-crime-related health and safety suggestions; you can read the entire list at cdc.gov/family/halloween.

The crimes below are a small snapshot of what the officers of Northern Station are doing. For a more comprehensive list, visit sf-police.org; under Compstat, select the link to CrimeMAPS.

WRONG PLACE, RIGHT TIME

July 25, 5:35 a.m.
Hemlock at Polk Streets

Though police officers were given a description of a subject committing an auto burglary, they found numerous other identification aids when they arrived and spotted the male. He had many items of personal property on the road by his feet; he was standing next to a vehicle with a broken window; and he had in his hands items that he had removed from the car. He was posi-

tively identified by the person who had called in the initial description, and he was booked at Northern Station. The items were returned to the car's owner.

YES, THAT IS A GUN

July 26, 10:45 p.m.
1900 Block of Lombard Street

Officers responded to a report of a fight in progress, in which one male subject was strangling another in front of a restaurant. When the officers arrived, the subjects had fled but witnesses told them the direction of flight and the officers soon had the subjects detained. During a search of one of the subjects, officers discovered a loaded concealed gun in a holster. The subject was booked at Northern Station.

INSTAGRAM MOMENT

July 30, 11:11 p.m.
600 Block of Eddy Street

Officers on patrol in an area of high drug sales and use saw a suspicious vehicle parked along the curb; inside were a male and a female, and another subject was on the sidewalk leaning into the vehicle. The officers ran a check on the car's license plate and learned that the car had been reported stolen in San Jose.

The male subject in the car was able to walk away before the police could detain him, but the other male and the female were detained without incident. The female told officers that the car was her father's; officers contacted the vehicle owner who said that he believed his daughter had taken the car without permission and he wanted her arrested to "teach her a lesson." The daughter was read her Miranda rights, and she admitted taking the car without permission but didn't know her father had reported it stolen.

The male subject turned out to be someone on parole for robbery. He told the police he had no idea that the car was stolen; he said he barely knows the female and had met her via Instagram and this was the first time they had met.

Officers made arrests for grand theft auto, parole violation, and probation violation arrest.

"I'M NOT GONNA LIE"

August 1, 7:35 p.m.
1700 Block of O'Farrell Street

A caller told police about a male subject stealing items from packages in an apartment lobby. Officers showed up and found the subject hiding behind a trash can along with a duffel bag. He was detained and his bag searched. In it, officers found numerous packages with different names and addresses on them, along with other mail. The subject said "I'm not gonna lie; I stole those things." The subject was booked at Northern Station.



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Public safety in our neighborhoods

by mark e. farrell

THE SAFETY OF OUR NEIGHBORHOODS will always be a huge priority for me personally; it affects residents of every age, and I believe it is one of the core services our city government provides. And though our local economy is kicking on all cylinders, crime has been increasing in our neighborhoods. So this month I wanted to lay out some of the raw data and actions we are collectively taking in City Hall including some I have personally championed.

Though property crime has been increasing, we are fortunate to have great leadership in our Police Department, including Chief Greg Suhr and Capt. Greg McEachern, who runs Northern Station (covering a significant part of District 2, including the Marina, Cow Hollow, and most of Pacific Heights). We all share the opinion that the increase in property crime is unacceptable, and I am a huge believer in their leadership and believe they continue to do an incredible job for our neighborhoods.

As of November 2013, crime was at a five-year high in San Francisco, with double-digit increases in both thefts and robberies; though the city's homicide rate is still lower than what it was five years ago, this trend in property crime is extreme-

ly concerning. The vast majority of crimes were property-related, such as auto break-ins, thefts, and robberies. Our San Francisco Police Department attributed the sharp increase to the plethora of smartphones, tablets, and other electronic devices that remain easy and lucrative targets for thieves.

In District 2, violent crime (which includes homicide, rape, robbery, and aggravated assault) is actually down by 28 percent compared to last year. However, within the jurisdiction of the Northern Police Station, both property crimes including burglaries and auto thefts continue to rise from last year.

One of the most surprising things I learned during my first year as supervisor in 2011 was that City Hall had not funded a single Police Academy class in five years. Combined with record numbers of police officer retirements during the same time period, since 2011 we have experienced some of the lowest Police Department staffing levels in a generation.

In addition, in 2011, the U.S. Supreme Court ruled on a case concerning overcrowding in California prisons, and ordered California to decrease our prison population. It is only common sense that the combined effect of the lowest police staffing levels in

decades and more low-level property criminals on our streets would result in more property crime in our neighborhoods, which is exactly what has happened. The Public Policy Institute of California studies the issue and found "robust evidence that realignment is related to increased property crime." San Francisco has not been immune.

The good news is that since 2011, this Board of Supervisors has prioritized public safety and has committed to adding more Police Academy classes and returning the Police Department to its mandated staffing levels. My first two years in office, we funded two Police Academy classes each year, and since I became chair of our Budget and Finance Committee, we have funded three Police Academy classes each year, which is the maximum annual capacity. Mayor Lee has committed to continue this increased funding through 2016, which will provide a significant boost to staffing levels. Locally, with increased staffing, Captain McEachern has indicated he will increase his plainclothes street crimes unit and two of Northern Station's foot beats will be reinstated.

I'm also a firm believer that we are better off as San Francisco residents if our public safety officers are both working and living in the city. Unfortunately because of the high cost of living, many public safety officers choose to live elsewhere and after their shift ends, they leave town. I believe our neighborhoods are safer on a daily basis with public

Two of Northern Station's foot beats will be reinstated.

safety officers in our midst, and in case of emergencies and natural disasters (it is a matter of "when" not "if" the next big earthquake will strike) we need these officers living within our city limits, not across bridges that will in all likelihood be inaccessible. Thus, I authored a down-payment assistance program for public safety officers, which loans up to \$100,000 to public safety officers buying homes in San Francisco. This program has been incredibly successful, and is just a start and step in the right direction.

Within District 2, we have also held a number of public safety community meetings to facilitate interaction between our residents and the Police Department.

While our trusted public safety officers continue to train new officers and replenish their units, it is

incumbent that we work together as a community. Always be aware of your surroundings, do not hesitate to report anything suspicious or certainly if you see crime in action. I firmly believe in the "broken window theory," meaning we have to be vigilant about all quality of life issues (such as litter, graffiti, homelessness, etc.) so that more serious crimes aren't committed.

One step a number of our neighborhoods have taken is to form neighborhood watch groups. If you and your neighbors are interested in forming a neighborhood watch group, please contact me and/or my City Hall team at mark.farrell@sfgov.org or at 415-554-7752. Neighborhood watch groups are formed with the assistance of an organization called San Francisco SAFE (Safety Awareness for Everyone, sfsafe.org). The SAFE team is incredibly hands-on, and their team will regularly come to neighborhood meetings, answer questions, help with paperwork, and deliver those famous neighborhood watch signs.

If you are interested, I would also highly suggest emailing Northern Station to sign up for their monthly newsletter, which has important safety tips and summaries of crimes committed in the area. The e-mail is SFPDnorthernstation@sfgov.org.

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STATE OF THE UNION STREET :: Street-walking



La Boulange's duck confit hash PHOTO: JOHN ZIPPERER

A month of Sundays

by john zipperer

ONE SUNDAY IN September we took a stroll down Union Street to enjoy the weather and people watching, visit the shops, and get some food.

It was a sunny day, with people mostly dressed in shorts and light shirts or thin long-sleeved tops. After more than a month of terrible humidity (seeing the weather status include 99 percent humidity takes the wind out of you pretty quickly), this was a gift from Mother Nature, and Union Street was an ideal place to enjoy it.

We stopped briefly at **Episcopal Church of St. Mary the Virgin**, where friendly people graciously welcomed their visitors and let us look at the beautiful courtyard and sanctuary. It's a wonderful, peaceful oasis in the midst of this crowded, busy city. Then we were off again, passing the Marina Submarine sandwich shop across the street, packed with college students.

A woman passed us, focused solely on whomever she was speaking to on her cell phone, confessing, "I said it's not *them*, the problem is *you*." There was a line out the door at **Perry's** and its sidewalk tables were already filled, so we headed farther up the street. The **Hunan Empire** restaurant we were hoping to visit turned out to be closed on Sunday — they must have been out enjoying the great weather — so still farther we walked.

We finally stopped at **La Boulange**, which was already quite busy with a lunch crowd. One of us ordered a premade turkey and cranberry sandwich, the other chose one of the day's specials: duck confit hash with housemade bread. When it was delivered to our table (two eggs sunny-side-up on top of big chunks of potatoes, some arugula, and

hunks of duck meat), the smell was like a fresh country breakfast. It made our cold turkey and cranberry sandwich cry in shame.

After lunch, it was back to Union Street, heading very slowly back toward our parked car. We stopped in to sample the vintage posters at **Artisans of San Francisco**.

Outside once again, on one side of the street, from **Bar None**, came the sounds of people cheering for a football game, their cheers alternating with cheers from across the street at **The Blue Light**. Perhaps they were rooting for different teams.

Walking past **Des Amis**, we dodged the dogs lying at the feet of the outdoor diners. Stopping in at **Contrada Bikes**, we saw two men behind the counter animatedly discussing bikes and bike decorations. In the back room, a man was visible quietly working on a bike. A large flat screen TV up on the wall showed an NFL game (not the 49ers), but unlike the sports bars, no one appeared to be paying attention; at **Contrada**, people are into making their own sports.

A man borrowed a bike for a test drive after being told to ride it on Filbert Street because it's less busy than Union Street. Afterward, we were back on the street, which was indeed busy with people. The women tended to walk by in twos, the men — mostly young men heading in the direction of the sports bars — were walking by in packs of five or six. Very fit men and women came out of **Equinox**, looking like they will never have to exercise another day in their lives.

A group of men walked past us outside **Lorna Jane** at Webster and Union, with one exclaiming, "A year ago, a friend of mine gave me a book on San Francisco history and I read it. I was like 'No

way, that is so cool; I don't know any of that.'" Walking in the other direction were two women, one of whom asked the other which spot on the street is her favorite.

As we pass **Nine West**, a woman walked by talking into her phone: "Everyone was so nice. I was like, oh my god. Just so nice." Your guess is as good as mine.

Past the **Bud Store** we went, though not without appreciating the cool respite from the increasing heat of the sun provided by the flower store, it's streetside bouquets and large awnings. But we didn't stop; we headed into **Sur La Table** to sample their wares. Upon leaving the store, we checked out the window sign listing cooking classes offered in the streetside demonstration kitchen. Two women walked past, one saying, "Oh, they have cooking classes; I want to take one."

We went into **City Cycle** for another look at bikes, then I wandered next door to look at **Terzo**, the Mediterranean restaurant on Steiner Street. The restaurant is closed on Sundays; however, through the windows was visible a white-coated staffer busy in the kitchen, preparing for the next day's business.

We stopped briefly at the Saint Vincent De Paul Church for another quick look at the sanctuary. Then we headed up Green Street, a very steep block we had to climb. You can park right at your destination. It made me think back to two women we saw parking their cool black Fiat at a corner spot on Union a few blocks away. One woman got out and started trying to figure out the parking meter, but the other woman said, "Mom, it's Sunday."

That's right; you don't need to feed the meters on Sunday anymore. We could have parked closer.

Got Union Street news tips? E-mail: john@marinatimes.com

SKETCHES FROM A NORTH BEACH JOURNAL

Popcorn, pasta, Poets Plaza, Puccini, Joe DiMaggio Playground ... and a kick in the 'calzoni'

by ernest beyl

A POET'S DREAM REALIZED?

Recently, I received an invitation from Angela Alioto, international director of the Knights of St. Francis (an unofficial Catholic lay organization she founded), to attend a dinner-concert on Oct. 2 at the Porziuncola Nuova in North Beach.

The colorful, multipage invitation lists co-chairs, advisors, benefactors, and honorary committee members including one cardinal, two bishops, eight priests, one consul general, one governor, two mayors, more than 200 of Angela's knights, scores of San Francisco A-list socialites — but not one poet.

Not including a poet on this list of swells is a mistake. Proceeds from Angela's Knights of St. Francis dinner-concert go to The Piazza St. Francis, The Poets Plaza. That's the official name for the pedestrian oasis planned for that short block of Vallejo Street, between Grant and Columbus Avenues. The National Shrine of St. Francis of Assisi and Trieste, the seminal San Francisco coffee house — where poets actually hang out — border the site diagonally.

A poet conceived the admirable project designed for people, not automobiles. But not just any poet, San Francisco's premier poet, Lawrence Ferlinghetti, first envisioned his Poets Plaza back in 1998.

In a meeting I had in June with the always-energetic Angela, who has become a latter-day champion of Lawrence's concept, she promised to raise the necessary \$1.8 million for its completion. When I checked with her by e-mail last month, she reported that she had pledges for the Oct. 2 event in excess of \$400,000 — a good start.

Those interested in attending should contact knightsofstfrancis.com. Individual tickets are \$250. Prime tables for 10 are as much as \$25,000. Angela, a North Beach mover and shaker, has other fundraising efforts up her sleeve for Lawrence's imaginative project.

FERLINGHETTI PLAZA

Although it's called The Piazza St. Francis, The Poets Plaza (descriptive but awkward), I prefer to think of it as Lawrence Ferlinghetti Plaza to honor the poet who conceived it. I don't think St. Francis — a poet himself — would mind.

PASTA AND THE AMERICAN DREAM

You like Italian food, don't you? A new place for it in North Beach is The Italian Homemade Company, 716 Columbus Avenue, just north of Washington Square. It seats only four diners at a narrow counter with high stools and serves pasta out of cardboard boxes. Yes, it's primarily a take-out restaurant but also sells Italian groceries, sandwiches, and fresh pasta for you to cook at home.

The Italian Homemade Company is the dream of Mattia Cosni, 30, and Alice Romagnoli, 27, newlyweds who left Italy for San Francisco to live the American dream.



Italian-born newlyweds Mattia Cosni and Alice Romagnoli cook up family recipes at The Italian Homemade Company in North Beach.

"We wanted to move to San Francisco to make fresh pasta," says Mattia. He and his bride Alice — she's actually the cook in the family; he's the helper — have been married only two months so may be excused if they're still a little giddy. The pair met at a beach party in Mattia's hometown, Fano, an Italian resort on the Adriatic Sea, and soon began scheming to open an Italian restaurant.

Alice learned to cook at home from her mother and grandmother in Rimini, a city in Italy's Emilia-Romagna province. The day I stopped in for ravioli with meat sauce and a burrata salad with cherry tomatoes and arugula, both the pair's mothers were visiting from Italy — and were helping make the sauces and pastas.

PUCCINI AND DIMAGGIO

Here in North Beach we enjoy naming places after famous Italians. Two that come to mind quickly are Caffè Puccini and Joe DiMaggio Playground. Hanging on the wall in Caffè Puccini are framed operatic scores in the composer's hand. O.K., so they're reproductions. Do you know any other place besides the Giacomo Puccini Archives in Milan where you can see stuff like this? Well, that's my segue to the Joe DiMaggio Playground that plans a redo with a new kids' area, lots of trees, and renovated sports courts. The project is expected to get underway in early 2015. DiMaggio died in 1999 at 84, and the Florida lawyer who controlled his estate didn't want to let us put up signs reading Joltin' Joe played ball there as a North Beach kid. Back in 2000, San Francisco Mayor Willie Brown bit the bullet and the signs were put up.

POPCORN IN NORTH BEACH

A popcorn shop has opened on Columbus Avenue in the heart of Italian North Beach. On the sidewalk in front of Cornology (that's its name — I don't make up stuff like this) is a nearly life-sized statue of a 1950s drive-in carhop on roller skates presumably holding a bucket of candied popcorn. Where are the Telegraph Hill Dwellers when you really need them?

MY ITALIAN SCREW UP

A while back, I wrote about the restaurant Calzone's in North Beach. To be hip and a phony Italian, I referred to it as a high-style "restorante." Then I made my second blunder and referred to "restorantes" along Rome's Via Veneto. Wrong! The singular of restaurant in Italian is *ristorante*. The plural is *ristoranti*. I deserve a kick in the *calzoni*, which are not only Italian oven-baked turnovers but also the Italian word for trousers. I got my *calzoni* kicked by reader Lucia D'Alessandro who lives in the Marina. I owe her a calzone at Calzone's.

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If the Giants get another World Series victory parade, Brian Sabean might well deserve the MVP trophy. PHOTO: BTWASHBURN

Wicked seesaws for the Giants & A's

by steve hermanos

LET'S LOOK AT THE bright side: As of this writing, the Giants will make the playoffs. They'd play Pittsburgh in a one-game playoff game at our ball-park by McCovey Cove to determine which team gets to face the Dodgers and, er, um, Clayton Kershaw, the Dodger who just massacred the Giants 17-0 and followed that up with a 4-2 Kershaw win. That's the bright side.

The not-so-bright side is the Giants blew a 9.5 game lead; Matt Cain's gone under the knife; Tim Lincecum is Dr. Jekyll and Mr. Hyde; Angel Pagan's body seems to break down with the frequency of a Muni bus; Sergio Romo has fallen apart; Brandon Belt has let us down for yet another year. Dozens of men have been issued cream-colored uniforms and taken hacks, including washout Dan Uggla, 2010 flashback Travis Ishikawa, 2012 hero (the crippled) Marco Scutaro, and a passel of youngsters arriving by carpool from AAA Fresno.

Taking a deep breath, the MVP of the team might be Brian Sabean and the guys who sign the checks, and you can pass out trophies to the doctors and trainers. The front office took large chances on 2013 injury victims Tim Hudson and Michael Morse; Hudson is the second-best pitcher on the team (after Madison Bumgarner), and has added the intangible of leadership; Morse plugged his massive body into the yawning gaps in left field and at first base, and was doing everything well until getting injured, but he kept his finger in the dike until some other victims of injury healed. Sabean picked up old Padre nemesis Jake Peavy from the

Red Sox in exchange for a pair of good minor league pitchers. Peavy fills in perfectly for Matt Cain.

After a short return, Angel Pagan is lost for the season and post-season. Unfortunately his back just couldn't bounce back, so he's having surgery with the hope he'll be healthy for spring training. Pagan's never been an All-Star or

Meanwhile, in crumble-down concreteland across the bay, the A's too have determined their MVP by subtraction. The A's were putting together a season as in-your-face as Mt. Davis, the concrete football seating that rises behind the outfield. They had the best record in baseball. They were cruising in first place, six games up on the Los Angeles Angels of Disneyland; now the A's are 10 games behind the Angels and clinging to the Wild Card by their toenails.

The A's are 17-25 since the trade of Yoenis Cespedes to the

Boston Red Sox for a three-month rental of Jon Lester (it is assumed that the A's will in no way compete for Lester's services when he becomes a free agent this fall). Lester is one of the best pitchers in the game. And the A's got decent outfielder Jonny Gomes in the deal. During Cespedes's tenure with the A's, the team had a .635 winning percentage with him, .384 without. He made most of the other hitters in the A's lineup better. He was their mojo, their MVP. And after Jon Lester leaves, all the A's will have to show for Cespedes will be (Petaluma native) Jonny Gomes.

After beating the A's for the seventh time in the last eight meetings to capture the season series, Los Angeles maintained its lead over Baltimore for the best record in baseball and took home-field advantage for the AL playoffs. The A's wrapped up their home schedule and will hit the road for up to 10 days in various municipalities, including Kansas City, where they could play a wild-card game. Have faith.

Steve Hermanos is the author of Orange Waves of Giants! The 2012 Championship Season. E-mail: steve@marinatimes.com

The MVP of the team might be Brian Sabean and the guys who sign the checks.

finished higher than 32nd for MVP voting, but a case can be made that he's the most valuable Giant. When he's in the lineup, the Giants play at a .567 winning percentage; when he's out of the lineup, it's .444. The former is usually good enough to make it to the playoffs, the latter is like getting robbed at gunpoint.

Why Angel Pagan? Let's tip our hat to his intensity, intelligence, and .300 average. Also, when his back goes out, the Giants are left with inferior options in centerfield and at the plate. This year, after a parade of guys failed miserably in the leadoff spot, Bruce Bochy was forced to take a middle-of-the-order guy, Hunter Pence, and bat him leadoff, thereby shortening the lineup.

Kudos to the trainers for their rehabilitation of Buster Posey, who was moving around more slowly than usual, as if he were in a significant amount of pain; and he was gaining weight, as if he were medicating himself with Pablo Sandoval's doggie bags (as Sandoval continues to slim down until the time the ink is dry on his upcoming free agency contract). Buster's swinging easy, with menace, and has returned to his MVP form.

FOOTBALL FELONS

CONTINUED from page 1

linebacker Ray Lewis, who pled guilty to obstruction of justice in 2000 and agreed to testify against two friends so prosecutors would dismiss murder charges against him when he was accused of stabbing two people to death after a Super Bowl party. Lewis was fined, but not suspended. In 2008, he received his 10th selection to the Pro Bowl.

A shocking number of player crimes involve violence against women, and it often starts before they enter the NFL. Chicago Bears defensive tackle Christian Peter had been arrested eight times while at the University of Nebraska on charges including choking a girlfriend, raping a freshman multiple times, and sexually assaulting two other women. The violence also continues after players retire. In June 2010, Hall of Fame New York Giants linebacker Lawrence Taylor was indicted on six charges, including raping a 16-year-old girl. First-round draft pick Rae Carruth of the Carolina Panthers was found guilty of conspiring to commit murder against his pregnant girlfriend in 2001. Though the woman died, the 8-month-old fetus survived. Carruth is serving an 18- to 24-year prison term.

After my column "Are the 49ers a bunch of thugs?" (*Marina Times*, May 2014), I received positive and negative responses. Much of the negativity came from die-hard San Francisco 49er fans, like the guy who insisted I just wanted a salacious headline. I wrote that coach Jim Harbaugh "seems willing to overlook criminal behavior and incredibly bad judgment as he cultivates and enables a troubled band of thugs." With

Harbaugh's refusal to bench defensive end Ray McDonald after his Aug. 31 arrest for domestic violence, he continues to prove my point. At the time of that article, the 49ers were the second most arrested team in the NFL, but after McDonald's arrest they can finally say, "We're number one!" (Too bad they can't say it on the field.)

According to a *USA Today* database of NFL crimes, more than 700 players were arrested between January 2000 and September 2014. That's an average of one in 40 NFL players annually, but because the database only covers media reported incidents, the number is likely higher. The *New York Times* analyzed the database and found 202 cases of driving under the influence; 88 cases of assault and battery; 85 cases of domestic violence; 82 drug charges; 38 gun charges; and 7 cases involving manslaughter, murder or attempted murder. There were also sexual assaults, robberies and animal abuse. Under Goodell's lenient leadership, the NFL has become the National Felons

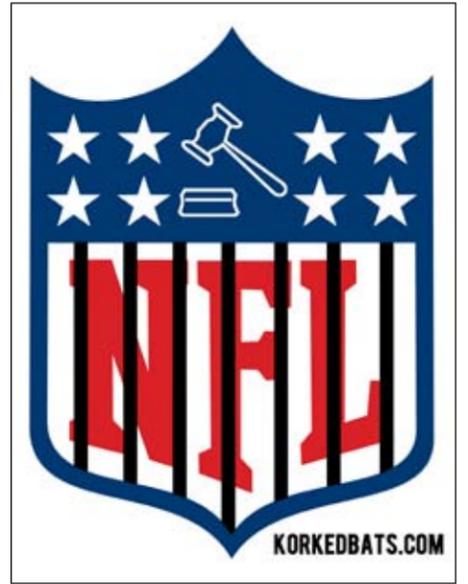
It's time for out-of-touch good ole boy Goodell to go.

League, and it's time for this out-of-touch good ole boy to go. He disagrees. On Sept. 19, Goodell held a pointless press conference where the only thing he wasn't vague about was his defiant determination to remain commissioner.

Frankly, he should have stepped down for his botched handling of the Ray Rice situation. Video from an Atlantic City hotel shows the Baltimore Ravens star running back dragging unconscious fiancée (now wife) Janay Palmer out of an elevator

and dropping her face down on the floor. Goodell suspended Rice for just two games, but after public outrage he admitted his error and instituted new league penalties. "Violations of the Personal Conduct Policy regarding assault, battery, domestic violence or sexual assault that involve physical force will be subject to a suspension without pay of six games for a first offense," Goodell said in a letter to team owners. A second offense triggers a suspension of at least a year, although a player could apply for reinstatement. Meanwhile, additional footage surfaced, this time from inside the elevator, showing Rice cold cocking Palmer, prompting the Ravens to cut him and Goodell to suspend him "indefinitely." Goodell insisted the NFL knew nothing of the second tape, but law enforcement sources contradict that, stating they have a voicemail from an NFL office number on April 9 confirming the video arrived. Also, in June, Rice confessed to Goodell that he punched Palmer and knocked her out. (Goodell says he still doesn't rule out Rice returning to the NFL.)

On Sept. 13, Minnesota Vikings running back Adrian Peterson was indicted by a grand jury for allegedly beating his four-year-old son with a branch, causing cuts and bruises to his back, buttocks, ankles, and legs. Peterson was deactivated for one game, but on Sept. 15 Vikings general manager Rick Spielman — while acknowledging photos of the boy's injuries were "disturbing" — said the 2012 NFL MVP had been reinstated because "he deserved to play." Then big sponsors like Anheuser-Busch expressed their dissatisfaction with the NFL's handling of domestic violence cases and the Vikings placed Peterson on the exempt/commissioner's permission list (which requires him to stay away from all



Potential new NFL logo. IMAGE: COURTESY OF KORKEDBATS.COM

team activities until resolution of his legal proceedings). In May, Carolina Panthers defensive end Greg Hardy violently beat his girlfriend and threatened to kill her. He was convicted in July, but he played in the season opener. Like Peterson, he was placed on the exempt list after the sponsor dust-up.

Arizona Cardinals running back Jonathan Dwyer was arrested on Sept. 17 for two incidents involving a woman and their 18-month-old son. Charges included one count of aggravated assault causing a fracture, one count of aggravated assault involving a child, two counts of criminal damage, and one count of assault. The Cardinals immediately deactivated Dwyer for the Sept. 21 match-up against the 49ers. True to his word, Harbaugh started McDonald. The 49ers still lost the game — along with a little more of their dignity.

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THE TABLEHOPPER ∴ Cool news

Great coffee in Cow Hollow and new life in the former Purple Onion

by marcia gagliardi

COW HOLLOW

Fans of **Wrecking Ball Coffee** (2271 Union Street) — you may have encountered it at Firehouse 8 or Marla Bakery — will be pleased to know they have their very own new location in Cow Hollow in the former That Takes The Cake space. Partners Nicholas Cho and Trish Rothgeb both have some serious chops behind them: Rothgeb has been roasting, buying, and in the coffee world for 25 years, and

time in the decor. One wall has a large vintage educational marine biology poster, and a painting of an octopus appears in another corner. Ricketts's photo even appears over the bar. In the coming weeks, they also will be adding sidewalk seating.

In the second-floor kitchen is chef Justin Deering (previously of 15 Romolo). His menu is focused on straightforward ingredients, carefully prepared with layers of flavor and texture to create something exciting and complex. The small plates selection is focused on vegetable and seafood dishes, including a cauliflower dish (\$11) that sounds simple but includes three kinds of cauliflower, all prepared differently, and served with house-made vadouvan yogurt and vinaigrette made with sultana raisins. There is

Wrecking Ball Coffee is not a place to bring your laptop. There's a 16-foot bench where you can sit next to some neighbors.

Cho will be rocking the retail and barista side (he has 12 years under his belt). They're excited to be opening a neighborhood coffee shop, a place with a bit of feminine style (cute pineapple wallpaper made in San Francisco, check, and stylish aprons by studiopatró). As Nick says, "We wanted a shop to be proud of."

But it's not a place to bring your laptop. There's a long 16-foot bench inside where you can sit next to some neighbors, and there's a small counter where you can sit in front of the pour-over station and geek out with your barista, almost like a chef's counter (both owners are big on education). They plan to get some outdoor seating soon, but they'll have to get that permit first.

The duo has been working on finding a balance of flavors in their coffee drinks. For example, Cho says they have found using 2 percent milk for their cappuccino offers more flavor and balance (although you are more than welcome to order your cappuccino with whole milk). Look for some creative drinks, effervescent drinks, and a chocolaty number to come when the weather gets a touch cooler. Hours will be Monday–Friday 7 a.m.–7 p.m., Saturday–Sunday 8 a.m.–8 p.m.

also a selection of house-made charcuterie (\$7.50 each or \$24 for a plate) — there's a curing room on-site.

As for the main dishes, they are heartier, with choices like a pork chop with mustard, maple and spätzle (\$26). There is also a burger made with short ribs and served with fries (\$14), and a roasted chicken with liver toast, fingerling potatoes, and broccoli rabe (\$22). A version of the menu will also be served in Doc's Lab, so there is a section of the menu devoted to snacks (\$6), which will also be nice at the bar.

Speaking of the bar, it's a small one, but they have a full liquor license and are serving classic cocktails (nope, not "with a twist") like a Martinez (gin, sweet vermouth, maraschino, orange bitters) and a Vieux Carré (rye, Cognac, vermouth, Benedictine, bitters). The drinks are priced at \$9–\$11. The wine list is small with five whites, one rosé, and six reds, all intended to pair well with the food. There are four beers on tap as well: North Coast Scrimshaw Pilsner, Big Daddy IPA, Anchor Liberty Ale, and Eel River Porter, plus a few more bottle choices. Charlie

The restaurant is named after Doc Ricketts, a man who inspired a John Steinbeck character.

NORTH BEACH

Here's a cool project that just opened, and I need to credit my fabulous assistant Dana Eastland for writing

it up: The former Purple Onion space has officially reopened as **Doc Ricketts** (124 Columbus Avenue, 415-649-6191). The owner is Christopher Burnett of Darwin Café, and he's done quite a number on the historic location. The three-level space has been divided into two areas: Doc Ricketts, the restaurant, and **Doc's Lab** in the lower level. The basement is where Purple Onion used to be, and it is still a performance space, with a full lineup including comedy, music, and other acts.

As for the restaurant, it's on the main floor and seats 32 with room for 8 at the bar. There is booth seating along the wall, with raw slab tables and glass light fixtures. The restaurant is named after Doc Ricketts, a marine biologist who inspired a character in John Steinbeck's novels, and there is a touch of the mari-

Brown, who was the restaurant manager at Prospect since it opened, is in charge of operations.

Doc's Lab will offer a limited version of the menu when it opens, and it has its own bar. The calendar is booked for the next month already, including some literary events in partnership with nearby City Lights bookstore, along with music, comedy, and even a magic show.

Restaurant hours are Sunday–Wednesday 5:30–10 p.m., Thursday–Saturday 5:30 p.m.–midnight. Doc's Lab will be open for events.

Marcia Gagliardi is the founder of the weekly Tablehopper e-column; subscribe and get more food news and gossip at tablehopper.com. Follow her on Twitter: @Tablehopper.



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NEW AND NOTABLE ∴ A balancing act



Causwell combines modern design with classic feel. PHOTOS: CAUSWELL

Causwell's on Chestnut Street combines bar and bistro in style

by julie mitchell

IT'S NOT EASY FOR A restaurant to combine a lively bar scene and excellent food and table service in a small space, but Causwell's, which took over the old Bechelli's spot in the Presidio Theater building, is an example of how to do it right. With only 40 seats in the main dining room, 10 seats at the bar, and 16 more outdoors (weather permitting), this new spot feels both stylish and cozy. And the small menu and well-chosen beverage list offer up many treats.

Founded by Alvin Garcia and Tom Patella, Causwell's kitchen is headed by Adam Rosenblum, former sous chef at Flour + Water in the Mission. The Bon Vivants Design-Build team kept some of the building's Art Deco influences, including teak, highlights, antiqued mirrors, handmade light fixtures, natural stone, and a façade featuring a panel using the colors and geometry of the Golden Gate Bridge. More modern touches include bar tops crafted from white quartzite, and concrete floors stained to evoke coffee and wine.

Causwell's is open for dinner, lunch, and weekend brunch, and its menus include snacks, small

plates, "heartier fare," sides, and sweets. Meant for sharing, each dish is made in-house down to the rye Parker House-style rolls with cultured butter (\$4.50) and the rich, creamy ricotta with rosemary honey and lavash (\$9.75). (I was coveting this on the next table, and the cheerful waiter brought one for my guest and me on the house.)

Smoked trout and avocado enliven a seemingly typical snack like deviled eggs (\$6.25), and charred shisito peppers (\$7) are tangy with lime and sea salt. Grilled octopus with garbanzo beans, fennel, and chili (\$15.75) is succulent and abundant with texture and flavor. Other not-to-miss small plates include steak tartare with garlic, caper, shallot, and quail egg (\$15); and seasonal heirloom tomatoes with pepper and a melon vinaigrette (\$12).

Heartier fare in the form of larger plates varies from meal to meal, and includes fish, chicken, a vegetable entree, and meat. Simple roasted trout (\$21.50) is prepared with brown butter, lemon, and herbs. For dinner, there is grilled steak (\$22.50) with "baby spuds" and salsa verde; while at lunch it's a grilled petit filet (\$14.75) with fresh horseradish, pickled

red onion, and dry jack cheese. A burger (\$14.50) is on both lunch and dinner menus, and brunch entrées range from a buttermilk biscuit with sausage gravy (\$11) to several omelets (\$10.75-\$11.75) to pastrami hash with a fried egg (\$12), and French toast bites with brandy sauce (\$11.50).

There are three desserts at Causwell's, but one really stands out, and that's the All-Star donut bread pudding with spiced milk (\$8.25); not just decadent but actually made with donuts procured from the longtime Chestnut Street shop, All Star Donuts.

The wine list blends a select sampling of varietals from California, Spain, Portugal, and France, and the beer selection is hand chosen with both domestic and international selections.

On a recent weeknight evening when the bar was hopping, the adjacent dining room at Causwell's was noisy, and conversation was a bit strained. But as the evening wore on, things settled down, and the overall experience was delicious in every way.

Causwell's: 2346 Chestnut Street, 415-447-6081, causwells.com; Monday-Friday 11 a.m.-1 a.m., Saturday-Sunday 9 a.m.-1 a.m.

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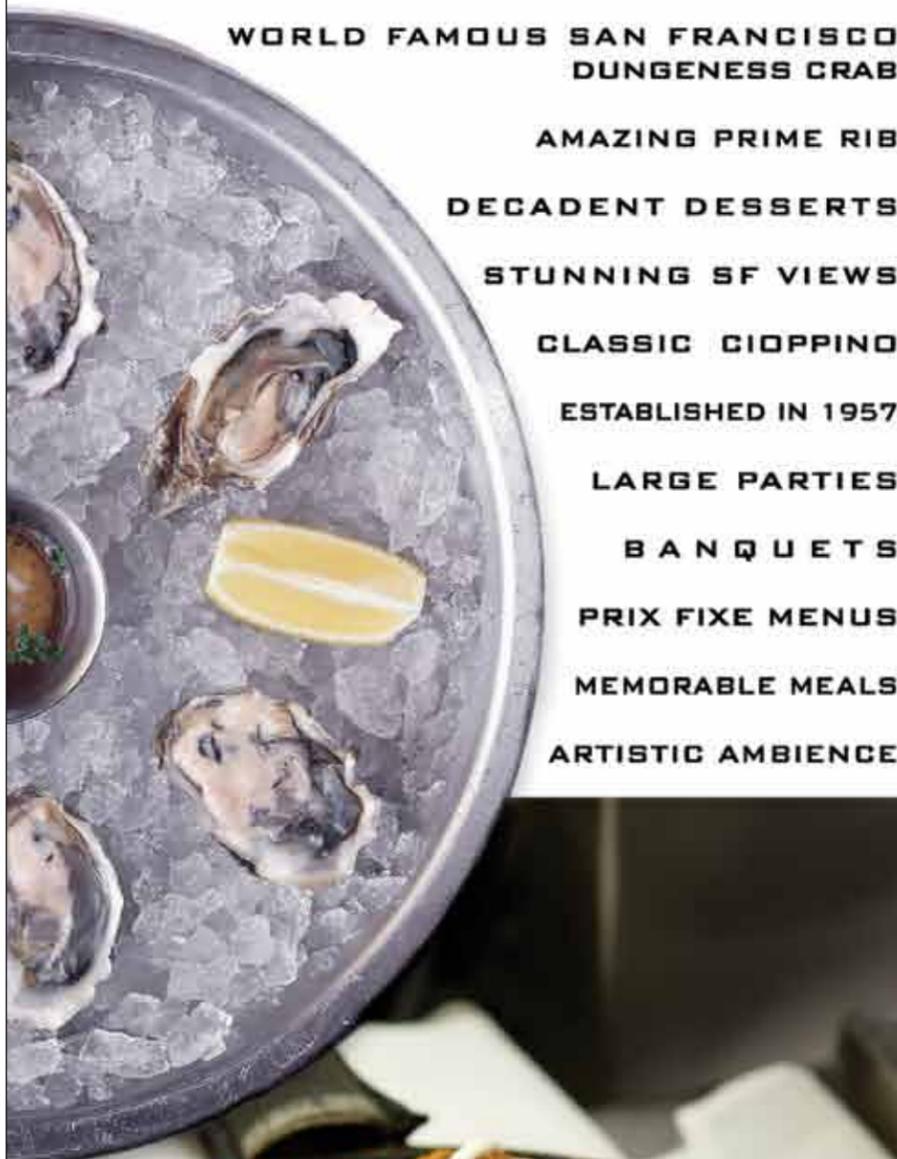
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LA VIDA DELIZIOSO ∴ A classic recipe



Clear broth chowder is a delicious blank canvas.

Rhode Island clear broth 'chowda'

by susan dyer reynolds

WHEN THE WEATHER gets crisp in the fall, I crave my mother's clam chowder. The rivalry on the East Coast is fierce over the proper way to make clam chowder; so fierce, in fact, that in 1939, Maine introduced a bill in the legislature to make it illegal to add tomatoes. New Englanders believe clam chowder should be off-white in color with a creamy consistency (thickened with potatoes and heavy cream, not flour, which is commonly used on the West Coast). The large population of Italian immigrants in New York City decided to add tomatoes to clam chowder, which thinned it, turned it a ruby-red hue, and introduced that slightly acidic bite famous in what we now know as Manhattan clam chowder. And then there is Rhode Island clam chowder.

Little Rhody claims to have the original and best version of this New England classic — a clear broth that allows the clam flavor to shine. Rhode Island is the smallest U.S. state but has the largest Italian population (over 25 percent of Rhode Islanders have Italian roots), so over the years, some families have added tomatoes to their recipes. And some Rhode Islanders with Irish roots like my father prefer the traditional thick and creamy style. My mother made the clear broth Rhode Island chowder, which I prefer, but she added tomatoes to hers and made my father's thick and creamy.

For the clams, my mother used the large "quahogs," also called "chowder clams," the biggest of the New England clams. Quahogs can sometimes be found in Asian markets, but it's perfectly fine to use cherry stones, which are a little smaller, or little necks, which are the smallest of the three. I don't advise using manila clams if you want real New England clam chowder — they're too small, plus the flavor is mild and sweet versus the briny,

bright, almost buttery notes of New England varieties.

Potatoes are a personal preference — I like to mix russet with Yukon gold, which creates the perfect amount of starch to naturally thicken the chowder.

While salt pork is traditional in New England style chowders, thick-cut bacon can be substituted. I leave the pork out of my version (sorry, mom) because I find the smokiness and saltiness overshadows the delicate essence of the clams.

RHODE ISLAND CLEAR BROTH 'CLAM CHOWDA'

Serves 4-6

- 10-12 little neck or cherry stone clams in the shell
- 1 bottle clam juice*
- ¼ pound salt pork or thick-cut bacon, chopped into ½ inch pieces (or 2 tablespoons unsalted butter if not using pork)
- ½ cup Spanish (yellow) onions, diced into ¼-inch pieces
- 3 6½ ounce cans good quality chopped clams*, drained, with juice reserved
- 2 pounds russet potatoes, peeled and chopped into ½ inch- to ¾-inch pieces
- 1 pound Yukon gold potatoes, peeled and chopped into ½ inch- to ¾-inch pieces
- ½ teaspoon white pepper
- ½ teaspoon celery salt
- 1 teaspoon sea salt (if not using salt pork)
- 1 teaspoon Worcestershire sauce
- ½ cup whole milk (optional)
- ¼ cup unsalted butter (optional)

**(I like Bar Harbor, available at finer markets such as Whole Foods.)*

Scrub fresh clams and rinse under cold running water to remove remaining sand or grit. Discard any that are not tightly closed (these are already dead and thus inedible). If desired, reserve several whole clams per portion as garnish.

Put clams in a large, heavy stockpot or Dutch oven and cover with 6 cups of water. Bring to a simmer over medium- to medium-high heat. Cover the pot and

cook just until the clams open, about 5 to 7 minutes. Immediately remove the clams from the pot. (Do not overcook or they will become tough and rubbery.) When cool enough to touch, remove the cooked clam meat from the shells and dice. Set aside.

Add bottled clam juice and reserved canned clam juice to the broth-infused water, cover the pot, and place over low heat.

In a medium skillet, cook the salt pork over medium heat until fat renders and meat is browned and crisp. Remove and set aside. Reduce heat to medium-low, add onion and sauté until soft and translucent but not caramelized (if not using pork, sauté the onions in 2 tablespoons butter), about 8 to 10 minutes.

When the onions are cooked, scrape along with any brown bits stuck to the skillet, into the clam broth. Bring the broth to a gentle boil over medium-high heat and add the potatoes. Cover and cook until tender, about 10 to 15 minutes, stirring occasionally.

Add reserved salt pork and stir. Season with pepper and Worcestershire sauce (and salt, if not using pork).

Add the reserved whole clams if using, and steam until just opened. Using a slotted spoon, remove and place three clams at the bottom of each serving bowl (optional).

Add the milk and stir until well blended (optional).

Add the butter and stir until melted and top of chowder has a golden sheen (optional).

Add the reserved cooked clams and canned clams, and heat through for 30 seconds. (Do not overcook or they will become tough and rubbery.)

Ladle into bowls over whole clams and serve.

Refrigerate remainder — like most chowders, it's better the next day!

CREAMY (NEW ENGLAND) CLAM CHOWDER

Before adding clams, stir in 1 cup heavy cream.

CHOWDER continued on 15

APPETITES AND AFTERTHOUGHTS

Three more reasons to hang out in North Beach — just in case you need them

by ernest beyl

I ENJOY HANGING OUT IN JOINTS — restaurants and bars of humble and modest stature. And I do not use the word “joints” in the pejorative sense. I use it as homage — a tribute, a pat on the back with a resounding “well-done.” Here are three of my favorite North Beach joints. I hope you like them, too.

IL POLLAIO

I have come to realize that Il Pollaio, 555 Columbus Avenue, is one of my favorite North Beach restaurants. It is headquarters for grilled chicken in my neighborhood.

The proprietor is Maria Paula Castellucci Bautista. She goes by the name Paula, but I love using her full name. It rolls off the tongue. Paula's parents, Giuseppe and Marta Castellucci, opened Il Pollaio in 1984. They had no prior restaurant experience. Giuseppe, an Italian from Calabria, had immigrated to Argentina with his family when he was 11 years old. There he met Marta, a second generation Argentine — also of Italian descent — and later married her.

Paula was born in Buenos Aires and was six when the family moved here in 1980. She started working in the restaurant washing dishes when she was 12. Her brother Jose Ignacio Castellucci worked there, too. The family lived upstairs over the restaurant until 1990.

From the beginning, the plan was to offer Argentine-style food, simple and grilled. And that's what you get at Il Pollaio. For chicken and rabbit, Il Pollaio uses a proprietary dry rub. Lamb and other meats receive a coating of the traditional Argentine green sauce called chimichurri — finely chopped parsley and oregano, minced garlic, olive oil, and white wine vinegar. Red meats, chicken, rabbit, and produce are delivered daily. Soups — minestrone, split pea, and lentil — are made from scratch. Everything smacks of freshness and bold, uncomplicated flavors.

If you're unfamiliar with Il Pollaio — which, by the way, Paula's father translated as chicken coop in Italian — you must try it. A good choice might be a cup or bowl of soup (\$4.25/\$5.25 à la carte; (\$3.50/\$4.25 with meals), the grilled chicken (half \$8.25, whole \$14.25), and some grilled onions (\$4). That's my meal.

MY CANH

Approaching My Canh, wedged between Chinatown and North Beach, with its white lace cafe curtains and its tiled recessed entrance, you might be led to believe it's a tiny French bistro on the Parisian Left Bank. But when you enter and note the Buddhist shrine at the far end with its incense sticks, fresh flowers, dish of apples, tiny cups of tea for the ancestral spirits, and the Formica-topped tables crowded with Asians slurping pho, you know you are closer to Vietnam than France. And

that's a good thing for North Beach pho fanciers like me. Not being an ancestral spirit, I go for the pho tai, that Vietnamese beef and rice-noodle soup, flavored with basil, green onions, a squeeze of lemon or lime, and topped with sprouts and raw, razor-thin sliced flank steak that cooks in the broth as you slurp it. It is number 25 on the menu and is \$6.45. If it's not a soup day for you, go for the bún, a Vietnamese salad with rice noodles. There are a variety of these salads and most are \$6.45. My Canh, 626 Broadway, opened in 1999.

GINO AND CARLO

Once a month, on the first Thursday, Gino and Carlo, the old neighborhood saloon at 548 Green Street, serves a classic Italian lunch for about 100 or so happy guests who share long family-style tables laden with bottles of red and white wine, baskets of sourdough bread, huge bowls of salad, and pasta. And if you run out of any of the above just ask the server, and she'll bring more of everything. And all of this comes before the main course, your choice of meat or fish. Going to a Thursday Gino and Carlo family lunch takes a time commitment. I usually drop in about 11:30 a.m. — officially, lunch starts at 12:30 p.m. — and walk out considerably heartier and heavier at about 4 p.m. Here's what you can expect: a garlicky, mixed green salad with lettuce, tomatoes, kidney beans, and whatever; spaghetti with a red, lusty meat sauce; and then perhaps a strip steak, prime rib, osso buco, or short ribs. If it's fish you prefer, you may find salmon, Petrale sole or sturgeon.

If you want to join up on a Thursday, drop into Gino and Carlo (not Carlo's) in advance and plunk down 25 bucks to reserve a seat. If you want to get the jump on your lunch reservation, you might consider arriving at Gino and Carlo at 6 a.m. — the joint is open from that time until 2 a.m. the following morning. The 6 a.m. crowd includes bakers, cab drivers, sanitary workers, off-duty cops, and other night folks who need a little conversation before their daytime bedtime.

The Gino and Carlo chef for these incredible monthly lunches — and there is no other word for them but “incredible” — is Denise Sabella, long-time North Beach knockabout who has cooked and tended bar in some of my favorite joints.

Another thing I like about Gino and Carlo is this: On Thanksgiving Day each year, Denise gets several turkeys, roasts them and serves them with all the trimmings — bread stuffing, mashed potatoes, cranberry sauce, the whole works — and lays out a big dinner. Word gets around and anyone in the neighborhood, who has no family nearby and nowhere to go to celebrate the holiday, drops in for a free meal. “All you have to do is pop for one drink and you're in,” Denise says. What a great idea.

E-mail: ernest@marinatimes.com

CHOWDER

CONTINUED from page 14

Using an emersion (stick) blender, purée until some of the potatoes break up and the broth becomes thickened (skip the optional milk and butter steps).

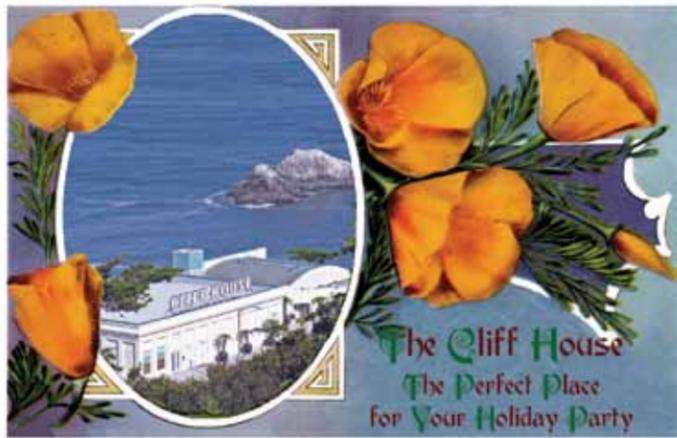
TOMATO (MANHATTAN) CLAM CHOWDER

Before adding clams, stir in one 28-ounce can of San Marzano crushed tomatoes (skip milk and butter steps).

CREAMY TOMATO CLAM CHOWDER

Before adding clams,

stir in one 28-ounce can of San Marzano crushed tomatoes and 1 cup heavy cream. Using an emersion (stick) blender, purée until some of the potatoes and tomatoes break up and broth becomes thickened (skip optional milk and butter steps).



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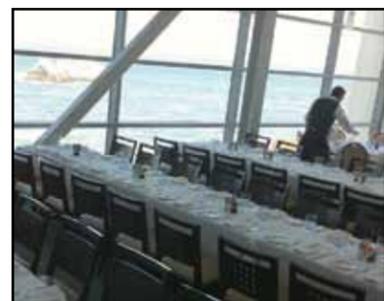
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Booker T. Jones at the 2014 Monterey Jazz Festival. PHOTO: MONTEREY JAZZ FESTIVAL

JAZZ FESTIVALS
CONTINUED from page 1

Also many jazz festivals are presented in this country, including in Rhode Island, where the upper-crust, resort town Newport kicked off the jazz festival concept 60 years ago. And we would be remiss if we didn't mention the New Orleans Jazz and Heritage Festival, a throwback to the beginnings of the form when marching bands played dirges as they accompanied funeral corteges to the cemetery, and warmed up on the way back to town with "When the Saints Go Marching In."

One of the few places I can come up with that doesn't have a proper jazz festival is North Korea, which prefers musical bubblegum pap and militaristic marches.

THE JAZZ CAT'S PAJAMAS

If we add to the worldwide jazz festival list all the individual jazz concerts and performances in nightclubs, we have an enormous and dedicated audience. But I maintain that our two leaders, San Francisco and Monterey, are the tops — they're the jazz cat's pajamas.

Yes, New York City remains the jazz incubator, the melting pot, with all the historic struggles to keep the music fresh and meaningful. New York clubs, concert halls, arenas, dance-halls, street corner happenings — and, of course, the enormity of Jazz at Lincoln Center with its towering jazz aristocrat Wynton Marsalis at the helm, help make the New York scene vibrant.

STRETCHING THE DEFINITION

Recently I took a look and a listen to both San Francisco's and Monterey's top-drawer jazz events.

In my view, the nonprofit San Francisco Jazz Festival is certainly the most musically adventurous of the two and perhaps the most adventurous anywhere. It stretches the definition of jazz almost to the breaking point and is suited perfectly to this city's predisposition to lead in far-out concepts and to absorb everything from the highbrow to the kooky.

A JAZZ PARTY WITH COLD BEER

The San Francisco Jazz Festival, with its SFJazz Center auditorium seating 700, simply has a different pleasure equation than the Monterey Jazz Festival with its 5,850-seat outdoor arena and multiple adjacent stages where more than 2,000 are accommodated.

Monterey is truly festive, on a 20-acre, oak-studded fair-ground, one long week-end in September. It's a jazz party with cold beer and barbecue. The event attracts cream-of-the-crop performers. And the festival has done an admirable job bringing in fresh talent and exposing us to the future with its high school jazz stars program.

A BUTTONED-DOWN CROWD

The San Francisco Jazz Festival isn't necessarily festive. It is a series of concerts over a two-month summer period that appeal to a buttoned-down intellectual crowd. Its parent, SFJazz, presents diverse programs year-round, all linked by the vision of Executive Artistic Director Randall Kline.

A VISION ACCOMPLISHED

The San Francisco Jazz Festival, founded by Kline in 1983, began as a small-scale series of performances in various city venues. By 1999, the well-regarded event received sizable grant money and adopted the corporate name SFJazz. Success led to more success and the energetic Kline soon began talking about building a structure to centralize performances. Vision accomplished. In 2012, Bill Cosby opened the \$65 million SFJazz Center — the first freestanding building in the country devoted to jazz. It's located at Franklin and Fell streets only a few blocks away from San Francisco's traditional bastions of the performing arts: the symphony, ballet, and opera; and sends a strong message about this region's cultural values.

NOT YOUR GRANDMOTHER'S SAME OLD JAZZ FESTIVAL

Kline books an eclectic mix of artists. Along with such recent well-known crowd-

pleasing headliners — Herbie Hancock, Chick Corea, Hiromi, Brad Mehldau, Dianne Reeves, Esperanza Spalding, and Doc Severinsen — he has gone out on a fertile limb with highly unusual programming. His imagination is evident in these examples:

In 2011, Kline presented Kayhal Kalhor, the Kurdish artist, on the kamancheh, an ancient Persian stringed instru-

ment. Kahlor played stark and haunting Middle Eastern folk music.

Last year Kline presented two Portuguese fado artists, Mariza, the music's greatest star, full-throated, gutsy and visceral, and Ana Moura, who invigorated the art of fado with contemporary pop leanings. Although fado is sometimes referred to as Portuguese blues, the dotted line to jazz is tenuous.

Also last year, Kline programmed a poetry festival and Poet Laureate Ishmael Reed — yes, SFJazz has a poet laureate — brought a diverse group on stage that included Beat poet Michael McClure. They, and Reed himself, read from their work against a jamming jazz background. The event was repeated this year.

And in April, guitarist Bill Frisell presented Hunter S.

Thompson's "The Kentucky Derby is Decadent and Depraved." Designed like an old radio play, Oscar-winning actor Tim Robbins read Thompson's rich, outlandish prose. It was a hit. *Jazz Times* said it had "... the soured grandeur of faded Southern aristocracy, as if Stephen Foster had been soaked in Benzedrine and bourbon." A couple of years ago, the Monterey Jazz Festival commissioned Frisell to write a tone poem called *Big Sur*. It was turgid and got only a tepid audience response. Frisell is an acquired taste and the San Francisco audience acquired it.

In May, Kline brought in Jason Moran, a pianist noted for his adventurous spirit. There's nothing particularly far-out about that except that carpenters constructed a half pipe on the arena floor, and Moran skittered and slid around the piano while a bunch of skateboarders skittered and slid around the half pipe.

San Francisco is not presenting your grandmother's same old jazz festival.

FOOT TAPS AND FINGER SNAPS

Now what about our neighbor to the south?

The nonprofit Monterey Jazz Festival was founded in 1958 by San Francisco disc jockey Jimmy

Lyons, and for many years, it was the clear leader, running ahead of the pack with the most significant jazz artists of the time. Even a few rock groups like Janis Joplin and her Big Brother and the Holding Company and Sly and the Family Stone

graced the Monterey Jazz Festival. Later it continued to sell out with established figures. Adventurous? Not necessarily. But it was solid and swinging — a foot-tapping, finger-snapping party. It should be noted that in the Jimmy Lyons years the festival commissioned several works that still resonate — Dave and Iola Brubeck's *The Real Ambassadors* with Louis Armstrong and *Evolution of the Blues Song* with Jon Hendricks.

MUNIFICENCE VS. BOLDNESS

Tim Jackson succeeded Lyons in 1992. He has honored fast-disappearing jazz masters and introduced some new ones. But if Artistic Director Jackson — who is a brilliant programmer by the way — were to book some of the artists Randall Kline books, his board of directors would think he

lost his marbles. The Monterey Jazz Festival board has its eyes glued on the bottom line. Its focus is jazz education for kids — certainly a worthy endeavor — but let's not lose sight of what a music festival is all about. It's all about the music presented on the spot. That doesn't make Jackson's board members bad guys and gals, just munificent guys and gals who want to fund kids programs. But munificence doesn't necessarily equate with unprecedented far-out programming.

Randall Kline's board is bold and O.K. with taking chances and it rubber-stamps a lot of them.

When asked about the highly unusual diversity of his programming, Kline told me, "I want to dot the lines from one music to another. Although for example, it's quite easy to see the connection between African drumming and jazz, some connections between musical forms are not made so easily. But that doesn't mean they don't exist." Hence, Kline's dotted lines from fado to jazz or from Kurdish folk music to jazz. "I try to establish an aesthetic that accommodates many musical tastes," he said.

AN UNBEATABLE COMBINATION

The Monterey Jazz Festival just completed its 57th annual event. It must be doing something right. It's the oldest continuous jazz festival in the world and deserves its accolades. Approximately 40,000 fans attended and had a hell of a good time.

When I talked to Tim Jackson about his festival he said, "We've got an unbeatable combination here — a marvelous venue and an amazing cross-section of what's current in jazz, coupled with a 57-year legacy of historic performances." He's right.

This year's Monterey Jazz Festival featured a highly listenable group of performers, including Herbie Hancock, Charles Lloyd, Michael Feinstein (in a set called "The Sinatra Project"), Christian McBride, Eric Harland, Brian Blade, Delfeayo Marsalis (with Ellis Marsalis Jr., the father of the famous Marsalis brothers), and The Roots (from TV's *Tonight Show*).

So jazz is hot and San Francisco and Monterey prove it. But don't take my word for it, judge for yourself. Attend both.

E-mail: ernest@marinatimes.com

San Francisco and Monterey are the jazz cat's pajamas.



The intimate SFJazz Miner Auditorium seats 700. PHOTO: TIM GRIFFITHS / SF JAZZ

What you're reading

compiled by brian pettus

BEST-SELLER LIST

1. **Boys in the Boat: Nine Americans and Their Epic Quest for Gold at the 1936 Berlin Olympics**, by Daniel Brown
2. **This Is Where I Leave You**, by Jonathan Tropper
3. **City of Thieves**, by David Benioff
4. **The Tender Bar**, by J.R. Moehringer
5. **Gone Girl**, by Gillian Flynn
6. **Wild**, by Cheryl Strayed
7. **The Circle**, by Dave Eggers
8. **Beautiful Ruins**, by Jess Walter
9. **Season of the Witch**, by David Talbot
10. **The Goldfinch**, by Donna Tartt

NEW FAVORITES

Colorless Tsukuru Tazaki and His Years of Pilgrimage: A Novel, by Haruki Murakami

A new book by the Japanese master, *Colorless* is a mind-bending return to Murakami's classics like *Hard-Boiled Wonderland and the End of the World*. A sweet, sorrowful novel of friendship and memory, it comes highly recommended.

The Dog: A Novel,

by Joseph O'Neill

Netherland took the world by storm when it was published in 2008, and O'Neill's long-awaited next novel arrived Sept. 9. It tells the story of a young man looking for answers in Dubai, and O'Neill's marvelously humane style presents both his characters and their surrounding geography in stark light. He

once again reveals to us the terrible cruelty of the world and the strength of people's spirit. Books Inc. is pleased to welcome him to our store Oct. 2 at 7 p.m. for a reading and signing.

The Bone Clocks: A Novel,

by David Mitchell

The literary world always waits expectantly for a new David Mitchell book, and he once again delivers a stunning work of fiction spanning time and space in his very distinct style. Lovers of *Cloud Atlas* and *Thousand Autumns of Jacob De Zoet* will once again marvel at Mitchell's ability to weave parallel narratives into a powerfully emotional revelation.

The Rush: America's Fevered Quest for Fortune, 1848-1853,

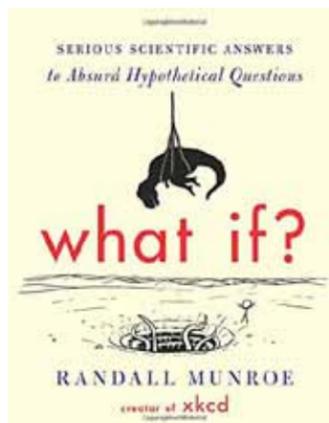
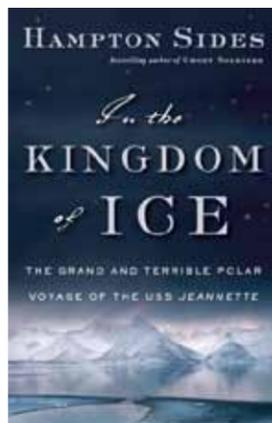
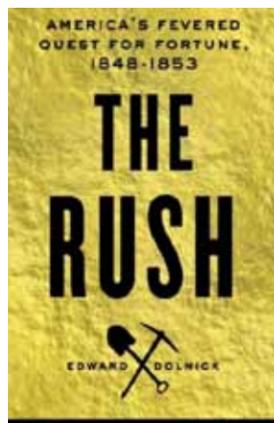
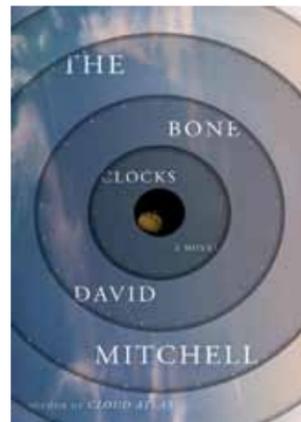
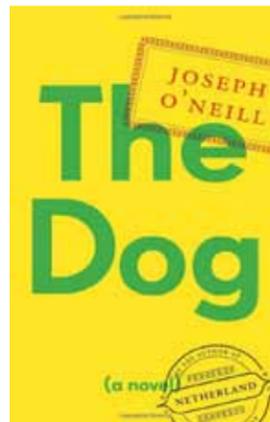
by Edward Dolnick

The Gold Rush shaped San Francisco in many ways; in fact, one could argue it created San Francisco. Dolnick doesn't go quite that far, but he does illuminate the many fascinating ways our city — and indeed the entire country — was shaped by the promise of gold and riches in California. Using firsthand accounts and diaries, this is history from the ground up and an excellent read.

In the Kingdom of Ice: The Grand and Terrible Polar Voyage of the USS Jeannette,

by Hampton Sides

Hampton Sides, author of *Ghost Soldiers* and *Hellhound on His Trail* has



done it again with this gripping history of Arctic exploration and survival. It tells the story of the *USS Jeannette* and the 33 men who became marooned in polar ice and faced a 1,000-mile journey across the ice to survive. This is an unbelievable tale for lovers of gripping adventure history. Our very own Bill Dito recommends it.

What If?: Serious Scientific Answers to Absurd Hypothetical Questions,

by Randall Munroe

Munroe, the erudite author and illustrator of the popular Web comic *xkcd* lets his scientific mind go wild in this super-

book of hypothetical questions seriously answered. Ever wonder what would happen if you tried to hit a baseball going the speed of light? Ever considered cooking your steak via reentry into Earth's atmosphere? Or wondered when the number of dead people profiles on Facebook will outnumber live ones? Munroe takes each to task with a through exploration, using humor, math and popular culture. This is a fun book and a great gift for any science lover in your life.

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

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ENTER STAGE LEFT :: It's the end of the world as she knows it, and she feels fine

My earthquake preparedness kit

by evalyn baron

ON SUNDAY, AUG. 24, I WAS ASLEEP at 3:31 a.m., when suddenly a large truck rolled by our house, waking me. What was such a monster truck doing on our street? Or were the techies to blame?

Damn those Google busses! At this hour?

But it was neither a truck nor a Google-gantua.

It was that 6.0-on-the-Richter-scale earthquake laying waste to all the good wine in Napa. Actually, it was my first discernible San Francisco earthquake.

And I didn't like it one bit.

How did I determine it was an earthquake? Well, the bed was rocking from side to side, and because Peter was asleep, we were not making it rock, ergo, it slowly dawned: an earthquake!

I lay there, for the hour it shook (really 2 minutes) in awe of the basic truth: *we have no power over anything in our meager lives*, until I finally nudged Peter and said, "Honey, I think we're having an earthquake."

"Hmmm?" he muffled across his pillow. "An earthquake ... yeah ... O.K. ... an earthquake ... sure," and fell back into a deep slumber.

But there I was *wide awake* — like I've never been so *wide awake* in my life before. So I turned on my iPad to read about the importance of having an earthquake kit for that time when disasters hit us and we will need to live on our own for several days at least. Though the 6.0 delight did no damage to us, except of course for creating a large crack right down the middle of my complacency, I



Fine whiskey is the foundation of any good earthquake kit. PHOTO: DANNY G / FLICKR

understood that I was no longer immune: I'd been initiated.

I was no longer a San Francisco earthquake virgin.

So I began mentally putting together *our* earthquake preparedness kit.

We already have the components, but they're all over the place, and when we go down for The Big One, we won't want to scurry in and out of the garage, various closets and pantries to pull it all together, like we would for a last-minute trip to the beach — we need a *kit*. Whether in a backpack, a box or a bucket, we need to get it all together. No matter what form it takes, consider this: A girl needs certain things when the earth's crust is crumbling.

Sure, sure, I know we need the regulation 72-hour items — gallons of water per person, nonperishable food, and a can opener. A first-aid kit is a must, and I read that a supply of

large plastic garbage bags have uses. One is that a plastic bag can serve as a portable toilet for humans! Never thought of that one. And of course, a hand-cranked radio, phone chargers, plus good old candles and waterproof matches. And don't forget the ever-trusty gaffers tape that can be used to repair houses as well as set bones. I've practiced on Peter and he's still very sticky (and sort of hairless) from the ordeal.

But there are earthquake "amenities" that I will also make room for:

- **Several bottles of fine whiskey**, because as you watch buildings collapse, you're going to want something to help convince you that it's all a dream, and a shot or three of excellent Scotch has usually been one of my favorite ways to do that. (I always consume half a bottle before boarding any airplane.)

- **Silk pajamas**, because even as the world is ending, one wants to feel glamorous. Snuggling into your sleeping bag, swathed in silk makes it easier to imagine that it's just a scene from a disaster movie, and any moment, the director will yell, "cut!"

- **A volume of *The Complete Works of Shakespeare*** because The Bard wrote all there was to be written about every human dilemma. You can never go wrong with Shakespeare. His sonnets will make you forget the ground is about to swallow you up. And you can use it as a heavy

- **Weapon if things get confrontational.** The *complete* works, mind you.

- **Sugar-free throat lozenges**, to keep things moist, because with how much I'll be screaming, my throat will need all the help it can get.

- **Two dozen bars of the best artisan chocolate** to ameliorate the saddening effects of sucking on sugar-free candies.

- **And finally, anything else you want or need** to make the experience more pleasant, and that includes your faith-based book of choice (Bible, Buddhist-based meditation tomes, a book of David Sedaris essays), a battery-operated TV, photos of your grandmother or your favorite Beatle, anything at all to make you recall that despite the earth's shattering, life is still worth living!

For remember, as I've said, we are shaped by what shakes us, and as long as we live in San Francisco (or anywhere else, for that matter), we will be shaken by one earthquake or another.

E-mail: evalyn@marinatimes.com

YOU KNOW THIS NEIGHBORHOOD LIKE THE BACK OF YOUR HAND.

San Francisco Village is a membership organization dedicated to empowering older adults to continue to live active and full lives in their own homes and neighborhoods. Village members have access to expert guidance and support so that they remain independent and connected as they age.

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Moscone Recreation Center
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OUR GENERATION. OUR CHOICE.

HUMOR ∴ Always look on the bright side of life

Fall into the positive

by sandy fertman ryan

THE FALL SEASON ALWAYS feels like a new beginning to me. That probably began in grade school when I was lucky enough to buy some new clothes, a binder, pens, and a pair of snappy saddle shoes (don't laugh) in preparation for the upcoming semester. With each September came the possibility of shedding my previous dork image and reinventing myself into a cooler, more popular version of myself. Although that never worked, at least fall brought hope.

With summertime sins (like that incident involving the sea lion, the lifeguard, and tequila) washed away in the warm, autumn light, people seem to feel a bit more optimistic, at least until October. Sadly, negativity can quickly seep back into your life when you live in a city — even San Francisco — so I decided to utilize a technique my grandmother used to attempt to keep the grump in me at bay.

You see, everything was a positive to my grandmother.

And I mean *everything*. As a child, she lost her hearing when her village was burned down in the Old Country while she was hiding in the closet. Hard to turn that traumatic childhood experience into a positive outlook on life, right? Wrong.

Every day she was alive and living in the United States was a blessing to her. For example, when her kids were frightened by a huge thunderstorm that threatened to demolish their house, she said, "Children, this is good luck — we're going to be lucky for the entire year!"

Like the late Robin Williams joyfully exclaimed in *The World According to Garp* after

er's attitude as soon as I find myself complaining again. Sure, I'm not expecting someone to do something as drastic as torch our neighborhood, but if something upsets me, here's my plan:

When I am looking for a parking space on Union Street and someone makes a U-turn in the middle of the street to steal it, I will say to myself, "Isn't that wonderful? Someone else is taking my space, so now I don't have to spend my money in all of those clothing stores — I am so lucky!"

And if, say, a drone comes flying to my window (because they will be on everybody's Christmas list this year), instead of hiding under the table in my pilled Holiday Inn Express bathrobe, I will invoke the spirit of Grandma: "How amazing — look how cute you are, little drone! May I get you a cup of coffee, sir or madam?" Maybe I'll even be discovered by the producers of *The Real Housewives of San Francisco*!

If there is an earthquake, I will not start saying my prayers and apologizing for my sins (includ-

If there is an earthquake, I will thank God for the much-needed remodel and be happy

an airplane hit the house he and his wife were about to buy, "Honey, the chances of this happening again are astronomical! It's pre-disastered!"

So I decided this year I would try on my grandmoth-



Keep it positive. PHOTO: LUCAS / FLICKR

ing the time I swiped my nephew's Fudgey-Wudgey Cupcake while he was busy looking for his Legos). Instead, I will thank God for the much-needed remodel and be happy — if I survive — that I had a chance to live in San Francisco. If I don't survive, however, I will just be happy that I had a chance to live. How cool is *that*?

Just the other day, my husband and I were stuck in a two-hour traffic jam on the Bay Bridge, and my initial reaction was to grumble and cuss like a longshoreman. But with the help of my grandma, I turned to my husband and said, "Isn't this great? Look how much time we get to spend with each other and talk about anything we want without

any interruptions, like new curtains or our marriage!" When he just grunted and rolled his eyes, I knew he wasn't buying into my granny's upbeat philosophy.

So, in the name of love, my husband and I swore at the gridlock all the way home. Still, inside, the spirit of my grandmother prevailed, and I knew that after this ordeal, the rest of our day would be that much better. In fact, I was positive!

Sandy Fertman Ryan has written for numerous national magazines, including TEEN, Sassy, and Parade. Although she is currently very positive, she still enjoys an occasional rant. E-mail: sandy@marinatimes.com



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OCTOBER EVENTS

what not to miss this month

MAJOR EVENTS



Hardly Strictly Bluegrass Festival 13

Fri-Sun, Oct 4-6
Golden Gate Park

Over 75 bands including Dwight Yoakam, The Time Jumpers, Moonalice, Roseanne Cash, T Bone Burnett, Emmylou Harris, Nitty Gritty Dirt Band, and Holler Down the Hollow: A Hardly Strictly Salute to the Masters (Dickens, Hellman, Reed, Scruggs, Seeger, Watson & Winchester) will perform on six stages at this annual three-day event. *Free, strictlybluegrass.com*

5th Annual Union Street Wine Walk

Thursday, Oct 9, 4-8 p.m.
Union St. (Gough to Steiner) & Fillmore St. (Union to Lombard)

Take your happy hour to the streets, and stroll through Cow Hollow tasting wine and food samples offered by local merchants. \$20-\$25, 800-310-6563, *sresproductions.com*

Litquake

Daily, Oct 10-18
Venues throughout San Francisco

Featuring a 15th anniversary bash and hundreds of authors and journalists in over 100 literary happenings. The event culminates with the highly anticipated Lit Crawl through bars and cafes, galleries, and even a vibrator store and police station. 415-750-1497, *litquake.org*



146th Italian Heritage Parade

Sunday, Oct 12, 12:30 p.m.
Fisherman's Wharf to Washington Square

Established in 1868, this year's parade promises to be bigger, better, and more colorful than ever. Highlights include handcrafted parade floats, marching bands, festive open-air dining with Italian wine and food from North Beach restaurants, and traditional Italian musicians and performance artists. *Free, 415-703-9888, sfcolumbusday.org*

S.F. Fall Antiques Show

Preview Party Benefit Gala: Wednesday, Oct 22
Show: Thu-Sun, Oct 23-26
Festival Pavilion, Fort Mason Center

Benefiting Enterprise for High School Students, this show, considered to be one of the top five worldwide, features approximately 60 dealers from across the U.S. and Europe offering all styles and periods of decorative and fine arts from American and English to Continental and Asian as well as a lecture series. \$15 & up, 415-989-9019, *sffas.org*

Wharf Fest

Saturday, Oct 25, 11 a.m.-6 p.m.
Little Embarcadero (Taylor to Powell) & Parking lot under Fisherman's Wharf sign (Jefferson & Taylor Sts.)

Celebrate the legacy of the historic waterfront with music and live entertainment, food and wine, a chowder competition, children's rides, ship tours, classic cars, street performers, art, fireworks, and more. *Free, 800-810-6563, sresproductions.com*

LAST CHANGE

Bad Jews

Tue-Sun thru Oct 5
Magic Theatre, Bldg. D, Fort Mason Center

This comedy pits religious and secular relatives as they battle it out Old Testament style over what it means to be "chosen." \$20-\$55, *magictheatre.org, 415-441-8822*

The Poetry of Parmigianino's 'Schiava Turca'

Tue-Sun thru Oct 5, 9:30 a.m.-5:15 p.m.

Legion of Honor
This painting provides a glimpse into the painting style of Francesco Mazzola, an originator of Mannerism. "Schiava Turca" refers to the head-dress worn by the subject of the painting, a young Italian noblewoman. \$10, 415-750-3600, *famsf.org*



Jonas Faber: Inuit sculpture

Tue-Sat thru Oct 9, 11 a.m.-5:30 p.m.
Images of the North Gallery (2036 Union St.)

Known for his bold and expressionistic sculpture and his creative and sensitive treatment of cultural themes and myths of the Inuit, this controversial artist uses a beautifully veined and colored soapstone he mines on his property in British Columbia. *Free, 415-673-1273, imagesnorth.com*

Old Hats

Tue-Sun thru Oct 12
ACT (405 Geary St.)

This performance features the artistry of Bill Erwin and David Shiner and combines magic, slapstick and hilarity with inventive technology and original music. \$25-\$140, 415-749-2250, *act-sf.org*

Modernism from the National Gallery of Art: The Robert and Jane Meyerhoff Collection

Tue-Sun thru Oct 13, 9:30 a.m.-5:15 p.m.
de Young Museum

This exhibition of modern and contemporary art features nearly 50 works by Ellsworth Kelly, Roy Lichtenstein, Robert Rauschenberg, Jasper Johns, and Frank Stella, among others. \$21-\$24, 415-750-3500, *famsf.org*

Chomp! They Came from the Swamp

Tue-Sun thru Oct 19, 10 a.m.-4:30 p.m.
Conservatory of Flowers, Golden Gate Park

Don't miss some of the plant kingdom's most "alluring" yet murderous creations in the Special Exhibits Gallery, which has been transformed into a swampy paradise for hundreds of carnivorous plants. \$8, 415-831-2090, *conservatoryofflowers.org*



Picnic at the Presidio & Twilight at the Presidio

Picnic: Sundays thru Oct 27, 11 a.m.-4 p.m.
Twilight: Thursdays thru Oct 30, 5-9 p.m.
Main Parade Ground, the Presidio

The city's best picnic offers favorites from Off the Grid food trucks, lawn games, and music; celebrate evenings in a relaxed manner complete with lantern-lit dining cabanas, cabana-side cocktail service, Adirondack chairs, fire pits, and live music. *Free, food/drinks/cocktails for purchase, 415-561-5300, offthegridsf.com, presidio.gov*

COMMUNITY CORNER



95th Annual Columbus Day Bazaar

Sat-Sun, Oct 11-12, 10 a.m.-7 p.m.
Ss. Peter & Paul School (660 Filbert St.)

This North Beach family festival of entertainment, food and games, includes the salami toss and pumpkin bowling. Benefits Saints Peter and Paul School, which has hosted the bazaar since 1919. *Free, 415-421-0809, sspeterpaulsf.org*

Financial Planning Day

Saturday, Oct 25, 9 a.m.-4 p.m.

Sycip Room (9 a.m.-noon),
Children's Center (noon-4 p.m.)
S.F. Main Library

Get answers to your personal finance questions from Certified Financial Planners and credit counselors offering one-on-one counseling and financial workshops. *Free, register at financialplanningdays.org/sanfrancisco, 415-557-4400*

Carriage House Rummage Sale

Fri-Sat, Oct 25-26, 9 a.m.-3 p.m.

Saint Anne's Home Little Sisters of the Poor
(300 Lake St.)

This sale of clothing, jewelry, books, toys, art, furniture, and more is one of the home's largest fundraisers and the proceeds greatly assist the nuns in providing necessities for their elderly residents. *Free, 415-751-6510*



Home Preparedness in Earthquake Country

Saturday, Oct 18, 1-2 p.m.
Marina Branch Library

Don't miss this chance to learn what you can do to protect yourself and your home during the next earthquake in this talk and slideshow. *Free, 415-355-2823, sfpl.org*

GALAS & BENEFITS

4th Annual Shared Schoolyards Fundraiser

Friday Oct 3, 6-9 p.m.

General's Residence, Fort Mason

Supervisor Mark Farrell hosts this event to raise funds to open public schoolyards on weekends to build community. \$100 & up, 415-307-6421, *eventbrite.com, sfsharedschoolyard.org*

TNDC's 22nd Annual Celebrity Pool Toss

Wednesday, Oct 9, 6-9:30 p.m.

Phoenix Hotel (601 Eddy St.)

Celebrity hosts will introduce the celebrated toss-ees, while partygoers bid on the opportunity to toss their favorite celebs into the pool to benefit Tenderloin Neighborhood Development Corporation's youth and family programs. \$125 & up, *tndc.org, 415-358-3906*

2014 Italian Heritage Grand Ball and Banquet

Saturday, Oct 11, 5:30-11 p.m.

Fairmont Hotel

Themed "Venice — Gala on the Grand Canal," this event features the 2013 Court of Queen Isabella, the knighting of Columbus ceremony, and presentation of community service awards along with complimentary wine bar, dinner and dancing. \$160, *sfcolumbusday.org*

S.F. Performances 35th Season Gala

Friday, Oct 17, 6 p.m.

Merchants Exchange Building (545 California St.)

This gala features cocktails, an elegant dinner, live auction, and a jazz concert featuring the Kenny Barron and Stefan Harris Duo. Proceeds benefit SFP's arts education programs. \$400 & up, 415-677-0326, *performances.org*

Sharing the Harvest Gala Reception

Friday, Oct 17, 7-10 p.m.

Golden Gate Club, the Presidio (135 Fisher Loop)

Enjoy artisan appetizers, wine and food tastings, cocktails, live music, a silent auction, and more to benefit the Hamilton Family Center, celebrating 29 years of ending homelessness. \$95 & up, 415-409-2100, *hamiltonfamilycenter.org*



Root Division's 13th Annual Art Auction

Thursday, Oct 23, 7:30-10 p.m.

Root Division (3175 17th St.)

Come support art, artists, and arts education in this event presenting an eclectic mix of quality artwork from over 100 established and emerging local artists. Proceeds benefit local emerging artists and Root Division's free after-school art classes for Bay Area youth. \$45-\$150, 415-863-7668, *rootdivision.org*

MUSEUMS & GALLERIES

Painting the Town: The Art of Max Ferguson

Daily thru Oct 6

Heritage Auctions (478 Jackson St.)

The exhibition contains more than 20 paintings and several new works from the celebrated NYC visionary photo-realist painter. *Free, 415-777-4867, maxferguson.com*

38th Annual S.F. Open Studios

Sat-Sun, Oct 11-Nov 9, 11 a.m.-6 p.m.

Various S.F. venues

Visit over 900 artists in their studios during this city-wide event, which is the oldest and largest open studios event in the country. *Free, 415-861-9838, artspan.org*

Houghton Hall: Portrait of an English Country House

Tue-Sun, Oct 18-Jan. 18

Legion of Honor

This exhibition re-creates some of the interiors of the 18th century home of England's first prime minister, along with other rarely exhibited treasures and furniture. \$15-\$18, 415-750-3600, *famsf.org*



SFMOMA Artists Gallery: Willard Dixon, Chiyomi Longo, and Anthony Delgado

Tue-Sat thru Oct 23, 10:30 a.m.-5 p.m.

Bldg. A, Fort Mason Center

View landscape paintings by Marin County artist Dixon, abstract large-scale mixed media works by Longo, and photographs by Bay Area photographer Delgado. *Free, 415-441-4777, sfmoma.org/artistsgallery*



La Cocina: The Culinary Treasures of Rosa Covarrubias

Wed–Sun thru Jan. 18, noon–4 p.m.
The Mexican Museum, Fort Mason Center
 On display are vintage photographs and an immense collection of more than 2,500 paintings, ceramics, folk art, and personal photos. Free, 415-202-9700, mexicanmuseum.org

PERFORMANCES

42nd St. Moon: Do I Hear a Waltz?

Wed–Sun, Oct 1–19
Eureka Theatre (215 Jackson St.)
 The only collaboration between theatrical giants Richard Rodgers and Stephen Sondheim, this poignant musical about American tourists in mid-1960s Venice stars Tony-nominated Broadway star Emily Skinner. \$21–\$75, 415-255-8207, 42ndstmoon.org



S.F. Opera: A Masked Ball

Various days thru Oct 4–22
War Memorial Opera House
 This tuneful Verdi masterpiece tells the story of a Swedish king who laughs off a fortuneteller's warning of a plot against his life. But when his closest aide discovers the monarch is having an affair with his wife, the threat of assassination becomes real. \$25–\$370, 415-864-3330, sfopera.com

Generation Theatre: Fanny

Thursday–Sunday, Oct 23–Nov. 9
Southside Theater, Bldg. D, Fort Mason Center
Fanny is the second play in Marcel Pagnol's celebrated and heart-warming *Marseille Trilogy*. Together, the three plays tell the story of a small bar on Marseille's old harbor over an entire generation and invite us into the cycles of love, heart-break and joy. TBD ticket price, 415-644-8676, generationtheatre.com

MUSIC

Joshua Redman Trio

Thu–Sun, Oct 2–5
S.F. Jazz Center (201 Franklin St.)
 Tickets are going fast for the former S.F. Jazz artistic director and saxophonist and his bassist Reuben Rogers and drummer Gregory Hutchinson in four performances featuring selections from their new CD, *Trios Live*. \$25–\$50, 866-920-5299, sfjazz.org

Susan Boyle

Saturday, Oct 11, 8 p.m.
SHN Orpheum Theatre
 Boyle will perform a repertoire of iconic album tracks and never-heard-before classics sure to captivate and enthrall audiences spanning generations. \$55–\$115, 888-746-1799, shnsf.com

Jarring Sounds: Evolution through Transcription

Friday, Oct 17, 8 p.m.
Old First Church (1751 Sacramento St.)
 Danielle Reutter-Harrah, mezzo-soprano and Adam Cockerham, guitar and lute perform works by Domenico Maria Megli, Giulio Caccino, Robert Dowland, Benjamin Britten, Ottorino Respighi, and others. \$17, 415-474-1608, oldfirstconcerts.org

Treasure Island Music Fest

Sat–Sun, Oct 18–19, noon
Treasure Island
 Lineup includes Janelle Monae, Outkast, Zedd, Massive Attack, Alt-J, and more. \$89.50–\$175, treasureislandmusicfest.com

S.F. Symphony: MTT Conducts Mahler 7

Wed–Thu, Oct 29–30 & Saturday, Nov. 1, 8 p.m.
Davies Symphony Hall
 Don't miss the two-time Grammy Award winners in what the *L.A. Times* calls "the most exciting Mahler combination anywhere." \$39–\$168, 415-864-6000, sfsymphony.org

DANCE



Smuin Ballet: Untamed

Daily, Oct 4–12
Palace of Fine Arts Theatre
 The company celebrates its 21st season with *Serenade for Strings* set to Tchaikovsky; the evocative *Objects of Curiosity*; and Michael Smuin's sinister Latin saga *Frankie & Johnny*, dedicated to dancer/choreographer Gene Kelley. \$24–\$73, 415-912-1899, smuinballet.org

9th Annual Bay Area Flamenco Festival

Fri–Sat, Oct 10–11, 8 p.m.
Cowell Theater, Fort Mason Center
 Two of Spain's leading dancers, Carmen Ledesma and Rafael de Carmen are featured including seasoned flamenco singers and musicians. \$30–\$100, 415-444-2820, bayareaflamencofestival.com

Carlitz Dance: Momentum

Fri–Sat, Oct 17–18, 8 p.m.
Cowell Theater, Fort Mason Center
 The program of mathematical dances includes beloved Carlitz classics such as "Linear Transformations" and "Principles of Magnetism" as well as new works, including new choreography on scientific themes. \$10–\$24, 800-838-3006, carlitzdance.org

Ho'ike Nui O Na Lei Hulu

Sat–Sun, Oct 25–26
Palace of Fine Arts Theatre
 Hundreds of dancers share the stage in Na Lei Hulu's grand, all-classes hula spectacular. \$25–\$35, 415-392-4400, cityboxoffice.com, naleihulu.org

NIGHTLIFE

Aquapalooza: October-fest

Wednesday, Oct 1, 7–10 p.m.
Aquarium of the Bay
 Raise a glass and toast the mysterious eight-armed friends of the deep during this adults-only after-hours party. \$15–\$20, 415-623-5333, aquariumofthebay.org



The Business

Fridays thru Oct, 7–10 p.m.
Hemlock Tavern (1131 Polk St.)
 This award-winning alternative comedy show exploits all styles and forms of comedy and regularly welcomes special guest stars, ranging from standup comics to spoken word performers to authors to burlesque dancers. \$10, 415-923-0925, hemlocktavern.com



Michael Snyder on Film

by michael snyder

'WHIPLASH'

Virtuosity is more than just a fancy word suggesting excellence in one's field. It's a life goal for many aspiring, dedicated musicians. As such, the drive to be great on one's instrument is at the heart of the taut, wrenching drama *Whiplash* — the second feature-length movie written and directed by Damien Chazelle.

At its core, *Whiplash* depicts the combative yet symbiotic relationship between a young jazz drummer determined to achieve virtuoso status (and thus make a name for himself) and the offhandedly cruel conservatory instructor renowned for molding superb musicians but who does so with a teaching technique that borders on sadism. Miles Teller plays the single-minded Andrew Neyman, pushed to succeed in music in part because of his father's failure as a writer. The kid chooses to practice and perfect his craft, eschewing all meaningful relationships other than the one he dives into with Terence Fletcher, leader of his school's top jazz ensemble.

J.K. Simmons, known for such authoritarian roles as newspaper publisher J. Jonah Jameson in the Spider-Man films, is Fletcher — a brilliant, manipulative monster on a mission to whip his charges into the best they can be, regardless of potential emotional and physical damage. Although Fletcher is an accomplished man who gets results, he has his share of demons that lurk within, which could explain his vicious approach to his job.

The casting of the leads is inspired, with relative newcomer Teller, reminiscent of a young John Cusack, facing off against the experienced Simmons. Teller brings youthful energy and a certain element of callowness to his performance, while Simmons is the sly old hand — their acting skill sets cleverly reflecting the dynamic between Andrew and his mentor.

As told, the story incorporates somewhat significant characters beyond those two central figures. There are rival musicians vying to acquire or snatch a seat in the band by any means necessary, and those trying to hold on to the places they've won — for the time being. Paul Reiser, star and creator of the long-running relationship sitcom *Mad About You*, goes beyond his career profile as a comedian and impresses in the role of Andrew's disappointed dad. And Melissa Benoist, a veteran of TV's *Glee*, strikes all the right notes as Andrew's disrespected love interest. But they all fade into the background when the conflict between student and teacher takes center stage, which is for the majority of the movie.

Whiplash only works if we feel Andrew's struggle and understand the idea that the stakes are so high for him that disappointment, humiliation, a mental breakdown, or serious damage to his body are all

distinct possibilities if he can't reach the level of his aspirations. Even if he can earn the kudos he seeks, he's still not immune from pain. That pain is palpable as the movie unfolds, reaching a fever pitch in a climax that is nothing short of shocking and, to be honest, a little over-the-top. But it achieves all it sets out to do. That could be in part due to the filmmaker's familiarity with the subject. Chazelle has gone on record about his stint in an extremely competitive high school jazz band. If he indeed went through some of what Andrew confronts, it helped make *Whiplash* the tense and sometimes shattering movie that won the Audience Award for Dramatic Feature and Grand Jury Prize for Dramatic Feature at this year's Sundance Film Festival.

Musical expertise can be brought to bear with the help of innate skill or it can be painstakingly achieved over time. In either case, it requires determination. If *Whiplash* brutally hammers home its message about the sacrifices one makes to attain mastery, it does so with the same power and potency that its hero attacks his kit.

'THE TWO FACES OF JANUARY'

Since enthusiastically devouring a few of Patricia Highsmith's dark, exotic and suspenseful novels, I've been excited about the film adaptations and a little skeptical about them, too.

Now I have the distinct pleasure of recommending the latest movie to be spun out of Highsmith's prose — *The Two Faces of January*, from screenwriter-director Hossein Amini, who adapted the 1964 novel of the same name. In keeping with the year the original book was released, this tight exercise in crime, betrayal and the will to survive is a period piece set in Greece and Turkey during the early 1960s. Oscar Isaac, star of last year's *Inside Llewyn Davis*, is American expatriate Rydal, working as a tour guide in Athens but conning the various tourists that hire him. Viggo Mortensen and Kirsten Dunst are the MacFarlands, a well-heeled, vacationing husband and wife who get entangled with Rydal — and vice versa.

Circumstances bring the threesome together, an unexpected incident complicates matters, and dangerous consequences ensue when the trio heads from Athens to Istanbul. The relationships twist and turn; the backdrops are beautiful and shot with love and care. Highsmith specialized in stories about unsavory people doing amoral things. *The Two Faces of January* is no exception, and it spawned as satisfying and smart a thriller as I've seen in a long time.

Michael Snyder is a print and broadcast journalist who covers pop culture on KPFA/Pacifica Radio's David Feldman Show and Thom Hartmann Show and on Michael Snyder's Culture Blast, available online at GABroadcaster.com and YouTube. You can follow Michael on Twitter: @cultureblaster



October Not-to-Miss Events

FLEET WEEK

Some are thrilled, some not so, but the celebration of the United States' military might and those who serve returns this year and starts officially with the **Blue Angels'** 3 p.m. arrival and practice on Thursday (Oct. 9). Pier 39 starts the action early from 1–2 p.m. with **32nd Street Brass Band** from the Navy Band Southwest performing a mix of jazz, funk, Dixieland, and R&B.

On Friday (Oct. 10) look for an 8 a.m. softball tournament at Moscone Field, then head over to Pier 39 and listen to the **United States Marine Corp Band** at 11 a.m. as the **Parade of Ships** begins. The **Blue Angels** practice from 3–4 p.m. followed by the **Destroyers** from the Navy Band Southwest performing current and classic vocal favorites at Pier 39.

Two afternoon **air shows** of flying fun start at 12:30 Saturday and Sunday (Oct. 11–12) capped by the **Blue Angels** from 3–4 p.m. Several **concerts** are planned each day at Pier 39, culminating with **fireworks** off the pier at 8:30 p.m. Saturday (Oct. 11). Ship tours are also scheduled on the weekend as well as a **parade** (Oct. 12). Closing the week on Monday (Oct. 13) are more **ship tours and music** (415-306-0911, fleetweek.us/pier39.com).

HALLOWEEN

There's no shortage of haunting Halloween events throughout month, from classic balls to a pub crawl. Here are a few for the 21 and over crowd, all on Halloween (Oct. 31) night.

Hotel happenings include the **Cosplay Halloween Ball** at the Hotel Kabuki (1625 Post Street), which invites you to dress up as your favorite (or least favorite) anime, video game, comics, or science fiction character for a cash prize costume contest (cosplaysf.com); and the **Annual Spooky Hotel** at the W Hotel San Francisco (181 Third Street) is dubbed a "sinister chic Halloween happening," and features S.F.'s hottest D.J.s spinning Top 40, Hip Hop, EDM, and more (eventbrite.com).

For the sixth year, **A Nightmare on Van Ness** takes over three levels of The Regency Center (1300 Van Ness Avenue) and bills itself as the freakiest, largest and most "extravagant and entertaining" Halloween event in the city, promising to sell out. Grab your cocktail from an all-you-can-drink hosted bar and dance to tunes spun by 10 D.J.s playing Top 40, Electro and Hip Hop. If that doesn't appeal, maybe the go-go dancers will (323-999-9999, sanfranciscohalloween.com).

Take your revelry to the bay aboard the Fume Blanc Commodore (Pier 40)

for a four-hour **Titanic Masquerade Halloween Party Cruise**, where the party spans three decks with an open bar, light snacks, and music from two D.J.s, but you must be in costume and a mask (415-573-0740, sfnightlife.com).

If you'd rather just bar hop, then the **World Famous Halloween Pub Crawl** is for you. Meet at 1980 Union Street in your coolest costume for drink specials and details on the participating venues, which include dozens of the city's most popular drinking establishments (323-604-6030, pubcrawls.com).

For the performance-preferring crowd, **Bats Improv** (Building B, Fort Mason Center) has a month of horror in store starting with **Improvized Twilight Zone** (Oct. 3–24), followed by **Improvized Zombie Horror** (Oct. 4–25), and **Improvized Horror Musical** (Oct. 31 and Nov. 1) to wrap up the series (415-474-6776, improv.org); and for possibly the most unique Halloween celebration, head over to Davies Symphony Hall (201 Van Ness Avenue) to catch John Barrymore in the 1920 silent thriller **Dr. Jekyll and Mr. Hyde** (Oct. 31) accompanied by live organ music (415-864-6000, sfsymphony.org).

A Bay Area all-ages favorite, the **44th Annual Half Moon Bay Art & Pumpkin Festival** (Oct. 18–19) is worth the drive to enjoy all things pumpkin: pie, treats, a parade, and carvers; plus music, crafts, and more (650-726-3491, www.miramarevents.com).

Have fun and raise funds in Sausalito at the **Goblin Jamboree** (Oct. 18–19) at the Bay Area Discovery Museum (557 McReynolds Road), which supports the museum's mission to ignite and advance creative thinking in children (415-339-3900, www.baykidsmuseum.org); the California Academy of Sciences' (55 Music Concourse Drive) **Supernatural Halloween Party** (Oct. 24) supports their educational outreach activities (415-379-8000, calacademy.org); and the **Howlin' Moon 5K and Fun Run** (Oct. 26) on the Little Marina Green supports public education at the Claire Lilienthal Alternative School (415-749-3516, clairelilienthal.org).

For traditional family fun, head across town to Yerba Buena Gardens (750 Howard Street) for the **14th Annual Halloween Hoopla** (Oct. 26) for music, crafts, and costume parade (415-543-1718, www.ybgfestival.org); and the neighborhood **Tiny Tot Halloween Parade** (Oct. 31) starts in Moscone Park (1800 Chestnut Street) with crafts and activities before heading down Chestnut Street for trick or treating (415-831-2700, www.sfrecpark.org).

— L. Majer



Andrew McMahon in the Wilderness

Saturday, Oct 18, 8 p.m.

The Independent (628 Divisadero St.)

Hear Andrew McMahon, along with Hunter Hunted and Junior Prom. \$35, 415-771-1421, theindependentsf.com

The California Honeydrops

Saturday, Oct 18, 9 p.m.

The Fillmore

Enjoy the dance-party vibe by this group with diverse musical influences from Bay Area R&B, funk, Southern soul, Delta blues, and NOLO second-line. \$22.50, 800-745-3000, thefillmore.com

FILMS & LECTURES

John Lanchester in Conversation with Michael Lewis

Tuesday, Oct 14, 6 p.m.

The Commonwealth Club (595 Market St.)

How to Speak Money author John Lanchester talks with Flash Boys author Michael Lewis about money matters, personal and national. \$7–\$35, 415-597-6705, commonwealthclub.org



Anita: Speaking Truth to Power

Tuesday, Oct 14, 7:30 p.m.

Nourse Theater

The screening of this documentary will be complemented with a live discussion between Anita Hill and Roy Eisenhardt. \$27, 415-392-4400, cityarts.net

San Francisco International Festival of Short Films

Thursday–Saturday, Oct 16–18

Roxie Theater (3117 16th St.)

The best short films from around the world, from a variety of topics and styles. \$10–\$35, sfshorts.com

SCIENCE & THE ENVIRONMENT



The Economics of Sustainability: Emerging Models for a Healthy Planet

Mon–Thu, Oct 6–9, 9:30 a.m.–9:30 p.m.

Bldg. C, Fort Mason Center

Participate in an in-depth exploration of the relationship between economics and environmental sustainability with workshops, networking meetings, action groups, and presentations from economists, scientists, activists, and leaders in the environmental movement. \$235–\$600, 707-939-2973, praxispeace.org

Harvest Full Moon Walk

Wednesday, Oct 8, 7–8:30 p.m.

S.F. Botanical Garden, Golden Gate Park

Admire the giant golden globe as it rises above the trees and stroll the garden with docent naturalists. Tour ends with fragrant hot tea and cookies in the Moon Viewing Garden. Bring a flashlight and warm clothes. \$18, 415-661-1316, sfbotanicalgarden.org

Science Fiction Turned Fact

Sunday, Oct 26, 11 a.m., 2 p.m., & 3:30 p.m.

The Exploratorium

Ron Hipschman explores the touch screens, bionic limbs, submarines, and other things that have flown out of science fiction into the world of science fact. Not Wookies, though. Ages 18+, \$19–\$29, exploratorium.edu



Verge SF 2014

Mon–Thu, Oct 27–30

2 New Montgomery St.

Representatives of energy, I.T., buildings, transportation, and other businesses discuss technology and other elements of the energy and environmental issues facing us. \$595–\$2,575, 510-550-8285, greenbiz.com

POTABLES & EDIBLES

CUESA 12th Annual Sunday Supper

Sunday, Oct 5, 5:30–9:30 p.m.

Ferry Building

Enjoy a champagne reception and a four-course feast prepared by over 40 chefs to celebrate the farmers' market community and California's rich agricultural bounty. Benefits CUESA's education programs. \$275, 415-291-3276 cuesa.org



San Francisco Magazine's FallFest 2014

Saturday, Oct 11, noon–4 p.m.

Justin Herman Plaza, Embarcadero Center

Leading local restaurateurs, winemakers and artisans join for an inspiring day of premier wine and food, tasting, chef demonstrations, cocktail competitions, live music, and panel discussions that celebrate eating and living locally. Benefits Meals on Wheels. \$110, sfallfest.com

15th Annual World Veg Fest Weekend

Sat–Sun, Oct 11–12, 10:30 a.m.

S.F. County Fair Bldg., Golden Gate Park

This year's festival features healthful food demos with recipes and samples, speakers and workshops, entertainment, children's activities, and more. \$10, 415-273-5481, sfvs.org



S.F. Craft Beer Festival

Saturday, Oct 18, 2–4 p.m. & 7–9:30 p.m.

Herbst Pavilion, Fort Mason Center

Bottoms up! Taste 150 varieties of beer from 75 local and national craft brewers, and learn educational tips from craft beer experts. 21 & up, \$40–\$125, sfcraftbeerfest.com



Taste San Francisco

Friday, Oct 24, 5:30 p.m.

The Ritz-Carlton S.F. (650 Stockton St.)

Enjoy tastings by S.F. top chefs: Coi's Daniel Patterson, Perbaco's Staffan Terje, Wayfare Tavern's Tyler Florence, and Marlowe's Jennifer Puccio before sitting down to a four-course dinner designed by James Beard Award Winners Paul Qui and Michael Mina. Benefits the James Beard Foundation. \$350 & up, 415-781-5700, jbfasteamerica.org

SPORTS & HEALTH

Complete Health Screening

Thursday, Oct 2, 9–11 a.m.

Community Health Resource Center (2100 Webster St.)

Cholesterol, body mass index, and blood pressure screenings are offered on a first-come, first-served basis. \$10 each or \$25 for all three, no registration required, 415-923-3155 or cpmcchrc@sutterhealth.org, chrcsf.org



38th Annual Oral-B Glide Floss Bridge to Bridge Run & Expo

Sunday, Oct 5, 9 a.m.–11:30 a.m.

Justin Herman Plaza to Marina Green & Crissy Field

Run or walk a 5K or 12K, enjoy beautiful vistas, and support the Special Olympics. \$50, 415-759-2690, bridgetobridge.com

Tiptoeing Through the Twilight Zone: An Explorer's Guide to Understanding Dementia

Thursday, Oct 16, 6–7:30 p.m.

Golden Gate Valley Branch Library

This presentation will focus on real-life strategies for families and caregivers coping with dementia and will highlight the importance of humor, creativity and experimentation in staying connected to anyone suffering from this illogical and vexing disease. Free, 415-355-5666, sfpl.org

Madness and Memory

Tuesday, Oct 28, 6 p.m.

The Commonwealth Club (595 Market St.)

Nobel laureate Stanley B. Prusiner explores the causes of fatal brain diseases. Hear his thoughts on what it will take to cure Alzheimer's, Parkinson's, Lou Gehrig's, and other devastating diseases. \$7–\$20, 415-597-6705, commonwealthclub.org



Film in the Fog: Ghostbusters

Saturday, Oct 11, 7 p.m.

Back lawn, Presidio Dance Theater (386 Arguello Blvd.)

Bring a picnic or feast on options from Off the Grid's food trucks (starts at 5:30) while enjoying live music from ukulele slinging, harmony singing sensation *The Paper Dolls* before watching this comedy about three unemployed parapsychology professors who set up shop as a unique ghost removal service. Free, 415-561-5300, presidio.gov

CHILD'S PLAY

Penguins+Pajamas Sleepover

Friday, Oct 17, 6 p.m.

Academy of Sciences

This fun night includes live animal demonstrations, two planetarium showings, late-night snack and full breakfast, and next-day admission to the museum. Ages 5–17, must be accompanied by adult age 25+. \$109, 415-379-8000, calacademy.org



Young Performers Theatre: Beauty & the Beast

Fri–Sun, Oct 17–Nov. 1

Bldg. C, Fort Mason Center

See the story of Belle, dissatisfied with her life in a small French town, who meets the Beast, a prince placed under a spell because he could not love. \$10, 415-346-5550, ypt.org

Exploratorium Market Days: Toys

Saturday, Oct 18, 11 a.m.–3 p.m.

Public Plaza in front of Pier 15

Enjoy this open-air mini-festival bringing together scientists, artists and educators that features curated art, science demos, hands-on activities, exhibits, and craft displays. Free, 415-528-4444, exploratorium.edu

Pippin

Tue–Sun thru Oct 19

Curran Theatre (445 Geary St.)

Full of extraordinary acrobatics, wondrous magical feats, and soaring songs from the composer of *Wicked*, this Tony Award-winner will lift you up and leave you smiling. Ages 8 & up, \$40–\$210, 415-551-2000, shnsf.com



41st Annual Castro Street Fair

Sunday, Oct 5, 11 a.m.–6 p.m.

Castro Street (at Market)

S.F.'s longest-running street fair features colorful spectators, music and lots of dancing as well as food, beverages, and arts and crafts booths. Free, 415-841-1824, castrostreetfair.org

JUST FOR FUN

42nd Annual Victorian Alliance House Tour

Sunday, Oct 19, 1–5 p.m.

Haight-Ashbury

Tour eight homes including one occupied by the Good Earth hippie commune. Proceeds benefit the Preservation Grant Fund of The Victorian Alliance, S.F.'s oldest all-volunteer, not-for-profit architectural preservation and education organization. \$45–\$50, 415-824-2666, victorianalliance.org

E-mail: calendar@marinatimes.com



Yoga Tree Celebrates with a Free Party

YOGA IN SAN FRANCISCO IS ITS OWN culture. From the young to the old to the wildly eccentric to the very disciplined, the city by the bay does not disappoint in terms of a vast array of teachers, styles and personalities that bind the community together.

Tim Dale and Tara Dale co-founded a tiny studio on Stanyan Street 15 years ago. They now have eight additional Bay Area locations, so they are thrilled to celebrate this milestone with the community in a **free party in Golden Gate Park on Sunday, Oct. 12 from 11 a.m. to 3 p.m. with a yoga class, live music, entertainment, samplings, and giveaways.**

THE HISTORY OF SUCCESS

Approximately 20 years ago, Tim Dale, with a background in the restaurant and nightclub business, started practicing yoga. Class sizes were increasing during the years he practiced, and he recognized an opportunity. While scouting for a restaurant location, he discovered a small cozy space on Stanyan Street. Something clicked. *This would make a great yoga studio*, he thought.

At the time, Tara Dale was teaching yoga in her Marina studio when she learned that a restaurateur wanted to open a yoga studio, and that he was looking for a partner. They met, and the rest is history.

Yoga Tree held its first class at the Stanyan Street studio in October 1999. It now hosts 30,000 students per month in nine studios through classes, workshops, trainings, and events throughout the Bay Area.

What's their secret? "We hire the best teachers in the country and give them the resources to study with senior teachers and mentors, allowing them to continually grow and evolve. The best teacher is a great student," said Yvonne Schellerup, general manager.

Yoga Tree is known for its diversity of top-notch teachers and yoga styles, which is core to the studio's founding philosophy. It was out of a personal quest to understand and practice all facets of yoga that Tim Dale and Tara Dale's vision for Yoga Tree was born. Rather than a studio devoted to one yoga style, they envisioned an inclusive home where the best teachers from every branch of yoga could come together; a place where all students could find the practice they needed regardless of age, gender, physical ability, or health status.

TEACHER TRAINING

The Dales' passion for yoga diversity inspired Yoga Tree's teacher training program, which began in 2005. The program is designed to educate and inspire the next generation of yoga teachers and the growing yoga community.

Approximately 200 teachers graduate each year from Yoga Tree's basic 200-hour program, and an additional 150

teachers are currently enrolled in the advanced training program. Hundreds more take continuing education courses. "We're especially proud of our training program because through teaching teachers, we are creating a legacy that is spreading throughout the world," said Tim Dale.

This year Yoga Tree launched a majors program, the first yoga studio in the country to do so, which allows for even more in-depth specialization into teachers' interest areas. Majors include Yoga and Psychology, Therapeutic Yoga, and Gentle and Restorative Yoga.

Visitors in the teacher training and continuing education program include Rod Stryker, Ana Forrest, Judith Hanson Lasater, Shiva Rea, Tiffany Cruikshank, Kathryn Budig, Katchie Ananada, Noah Maze, Eoin Finn, Gurmukh Kaur Khalsa, and many more.

STUDIO LOCATIONS

Yoga Tree's newest location is the Richmond District's **6th Avenue** (182 Sixth Avenue) studio, in the former Brighton Beach Antiques space. It retains the former establishment's iconic sign, and offers over 25 classes per week in vinyasa, hatha, pre- and postnatal yoga, restorative, and kundalini yoga.

Located in the vibrant neighborhood scene of Hayes Valley, the **Hayes** (519 Hayes Street) intimate and skylighted studio, is graced with a beautiful mural of Krishna, and offers a diverse range of yoga styles.

The **Castro** (97 Collingwood Street) location is in a former World War II ballroom with windowed walls and lofted ceilings and offers mostly vinyasa and flow classes. The studio has also hosted a variety of events from dance parties and record releases to prayers, vigils, meditations, workshops, and more, which have charged the space with a palpable energy.

In the Mission, the **Valencia** (1234 Valencia Street) studio is in a former church, which lends to its sacred feel. Its offerings include vinyasa, hatha flow, yin, restorative, yoga nidra, gentle hatha, prenatal, and mom-and-baby classes. The little-known **Mission** (24 Shotwell Street) location hosts one public donation-based class per day. The remainder of the time the space is devoted to teacher trainings and workshops, and it's also Yoga Tree's business office.

The **Potrero** (1500 16th Street) location has two studios, a large one for public classes, teacher trainings, workshops, and events, and smaller one devoted to regular classes as well as therapeutics and other specialized classes like Yoga for Cancer Patients (offered free of charge) and Wall Ropes.

Yoga Tree has also reached east across the bay with its Telegraph (2807 Telegraph Avenue) studio in Berkeley and north to Corte Madera (67 Tamal Vista Boulevard).

Yoga Tree: 415-387-4707, yogatreesf.com

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FITNESS FIRST :: Biking



You can't miss SoulCycle's bright storefront at 2095 Union, nor can you fail to grasp what is inside. PHOTOS: COURTESY SOULCYCLE

SoulCycle on Union Street offers new spin on indoor cycling

by julie mitchell

INDOOR-CYCLING classes, or spinning, are proliferating, not just at health clubs, but at stand-alone studios equipped with shiny new bikes and freshly minted instructors that offer a high-energy workout in a space that feels like anything but a gym.

SoulCycle, which opened its first San Francisco studio on Union Street over the summer, is one of the country's most popular indoor cycling chains. Founded in 2006 by Elizabeth Cutler and Julie Rice with its first location in New York City, SoulCycle has a devout following nationwide including San Francisco. Billed as the country's premier, full-body indoor cycling workout, SoulCycle combines gung-ho coaches, specially mixed music, and classes held in candlelit studios. Rather than simply focusing on biking — which mostly works

the lower half of the body — SoulCycle's 45-minute classes incorporate hand weights and core-engaging choreography providing a total-body workout. According to the company, riders burn 500 to 700 calories per class.

According to the company, riders burn 500 to 700 calories per class.

Enthusiasts range from professional athletes and fitness addicts who take the classes to complement their training schedules to casual riders looking for a relatively quick and easy way to pump up their cardio workouts. Riders are encouraged to bring their own water and bike shoes — you must use toe clips on the bikes. First-time riders can borrow shoes free, and rental shoes are \$3.

While SoulCycle's classes tend to be jam packed, with more than 40 riders sweating away on bikes placed super-close together, the relatively dark room

fosters a certain anonymity, and the instructors, (aka coaches) and upbeat music provide a party-like vibe. SoulCycle offers classes from 7 a.m. until 8:30 p.m. most days with differing levels of intensity. A first-time ride is

\$20; after that a single class is \$34; class passes range from \$165 for five classes, which expires in 54 days, to \$850 for 300 classes, expiring in 12 months. A "SuperSoul" 50-class pass for \$3,500 allows riders to reserve spots ahead of sign-ups and gives waiting-list priority. There will be a second San Francisco location opening soon.

If you're looking for an inexpensive cycling workout, you may want to dust off the old Schwinn, but if you want an inspirational, cool, of-the-moment spinning experience, head on over the SoulCycle.

SoulCycle: 2095 Union Street, 415-695-7685, soul-cycle.com

E-mail: julie@marinatimes.com



CARING FOR OUR KIDS ∴ Fresh delivery

Dinner at your doorstep: Healthful options for families

by liz farrell

ONE OF THE HARDEST PARTS FOR me about getting back into a school routine is finding the time and energy to make dinner. After school is packed with pick-ups, drop offs, and trying to get homework started. It is usually in the middle of that that I hear the dreaded question, “What’s for dinner?” and I start to panic. Restaurant delivery is no longer our only option; now it is possible to get fresh and healthful meals delivered to your door-step. This is a great alternative for those nights when I know we are getting home late and I won’t have time to get to the store or cook. Here are some of our favorites.

Munchery: If you are looking for restaurant quality food by some of the best local chefs, then Munchery is a great option. You can order the same day and most orders placed by 4 p.m. are delivered before 7 p.m. There are new options added daily, but I suggest ordering early because some of the more popular meals sell out quickly. The meals are delivered chilled and require simple heating either in the oven

or microwave. The best part is that for every meal ordered, Munchery will donate a meal to someone in need. No cooking, no dishes, and you are helping someone in need — a



Munchery delivers chef-quality meals to your door.

PHOTO: COURTESY MUNCHERY

win-win all around. My only complaint is that the kids’ options are weak, so if you are planning to order for the whole family, try something from the main menu you know they will eat. We recently ordered yogurt chicken with couscous and an arugula and apple salad, and the salad was the biggest hit (*munchery.com*).

Sprig: This meal service is an app available from the Apple and Android

I also like to think it pushes us to be more adventurous and try new foods.

app stores. Former Google executive chef Nate Keller designs the meals. Sprig delivers to most parts of the city for lunch and dinner. The lunches are priced around \$9 and the dinners are \$10. The \$2 delivery charge covers tax and tip — you can’t beat that. There are three choices each for lunch and dinner, so not a huge variety, but there is usually something for everyone (vegetarian, gluten-free, dairy-free, and so forth). There are usually pasta or chicken options, which have been big hits with my children. Last week, we tried the turkey lasagna, and there wasn’t a crumb left on the plate, which was surprising, because my children tend to be a bit fussy (*sprig.com*).

Luke’s Local: This company combines the best of both worlds. They provide fresh organic produce and meats and prepared meals. These meals can be anything from a kale salad to a marinated steak or even an artisanal pizza. They don’t have same-day delivery, but orders received by midnight Sunday are delivered on Tuesday and Wednesday. It’s easy to go online and create a “mealbox,” which you

This is a great alternative for those nights when I know we are getting home late.

can put together as a one-time option or a weekly subscription. We recently tried the family box, which included six meals, two fish, two meat and two veggie, plus two salads for \$75. This was a lot of food, but not food I would have chosen myself, so I suggest putting together your own mealbox to make sure you get food everyone will eat (*lukeslocal.com*).

Instacart: If you have the time or like to cook but don’t have time for the shopping, then Instacart is your best bet. This is not a meal service but more a grocery delivery service. You can order groceries from Safeway, Whole Foods, and even Costco. They have also recently added Bi-Rite and Rainbow Grocery. This is

perfect if you don’t want to stop on your way home from work, if you have a sick kid at home and can’t get to the store, or if you are like me and just find grocery shopping with a toddler to be somewhat torturous. You can order the groceries online, and depending on how much you spend, delivery is either free or a small fee. Gone are the days of racing around to several different stores trying to get everything you need. The service is very user-friendly, reliable, and extremely convenient. You pick the delivery time and the groceries arrive at your door (*instacart.com*).

Whether you are looking to plan meals for the week or a last-minute dinner option, these are all great choices and definitely worth a try. All these services also offer gift cards, which make great gifts for new parents, teachers, and coaches. I also like that it pushes us to be more adventurous and try new foods that are not part of our usual dinner rotation. For me, sometimes spending a little more for healthful food is worth the time and stress saved.

Liz Farrell is the mother of three young children. She was formerly a television producer in Washington, D.C. and San Francisco.

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Carla Marinucci: *Rand Paul is the guy to watch on the Republican side, because he really does appeal to this tech, libertarian, younger voter.*

John Zipperer: *There is concern among some of his supporters that he is tailoring his views [for] the Republican primaries.*

Josh Richman: *It’s all well and good to say that you’re the maverick, but look at the John McCain of 2000 and the John McCain of 2008. You could argue that those were radically different John McCains.*

Larry Gerston: *[Paul] is like a 33-RPM record that’s playing at 78 speed, he is changing so fast. In foreign policy, this guy was just as isolationist as you could imagine. And now he almost is volunteering to go over to the Middle East.*

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Prepare for winter

by julia strzesieski

ALTHOUGH WE OFTEN ENJOY OUR nicest weather in October, winter is just around the corner, and if we're lucky, we'll see some rain before the end of the month. Our climate is generally mild year-round, but when the mercury tips one way or the other, we find ourselves unprepared, so now is the time to prepare your home and garden for winter.

IN THE GARDEN

When heavy rains fall, they compact bare soil and wash away nutrients, leaching them farther into the ground than most plant roots grow. Try these simple gardening practices to protect soil during the rainy winter season. Your work now will benefit both soil and plants for seasons to come.

Mulch: Mulch all bare ground with about three inches of organic mulch, either straw or wood chips. Organic matter protects soil from pounding winter rains, suppresses seed growth, and adds organic matter and nutrients to your soil as it decomposes.

Soil amendment: Add compost to the soil around your perennial plants. Pull back mulch and sprinkle an inch or so of compost around the perennial (not against the stem), concentrating on the drip line. Gently work compost into the top few inches of soil, and then mulch over the top. Nutrients in the compost will fortify your plants, making them ready for vigorous and healthy spring growth.

Food crops: In San Francisco, we are fortunate to be able to grow food crops all year long. If you choose to grow some produce this winter, good choices are carrots, beets, lettuce, cabbage, bunching onions, broccoli, spinach, chard, kale, collards, and radishes. To protect the soil, mulch the bare ground around crops (do not work into the soil).

AROUND THE HOUSE

Along with colder temperatures, home heating costs have soared in recent years. You can minimize your heating bill by following these suggestions.

Enjoy your fireplace: Nothing is cozier than curling up next to a warm, sparkling fire in a fireplace on a chilly Bay Area evening. Besides adding ambience, a fireplace can heat your home, allowing you to forego turning on the furnace or plugging in the space heaters.

Maintain your fireplace: Proper care and maintenance will allow you to enjoy the benefits of using your fireplace, not

only safely, but also economically, so it is important to sweep your chimney before regular use of your fireplace this season. Every time you build a fire, tar and creosote (unburned wood particles and condensed flue gases) are formed. These highly flammable substances build up on the inside of the chimney and must be removed to prevent a chimney fire. Buy a chimney-sweeping log, which contains a mixture of minerals dispersed during burning that coat and adhere to the creosote and cause it to become brittle and break away. This is one the fastest, easiest, and most cost-efficient ways to clean your chimney. If your chimney hasn't been used for a long time, hire a professional to inspect it and do the cleaning.

Insulate your windows: Window insulation kits allow you to easily install a clear film to seal out air drafts and create a dead air space between the film and the window surface. Just use a hair dryer to heat the film to shrink to fit your window.

Weather strip and caulk doors and windows: These are probably the least expensive, simplest, most effective ways to cut down on energy waste in the winter. Improperly sealed homes can waste 10 to 15 percent of your heat.

- Check around doors and windows for leaks and drafts. Add weather stripping and caulk any holes you see that allow heat to escape. Make sure that doors seal properly.

- If your windows leak badly, consider replacing them with newer, more efficient ones. Replacing them can be expensive, however, so it could take time to recover the cost from energy savings alone. New windows also provide other benefits, though, like improved appearance and comfort.

- Every duct, wire, or pipe that penetrates a wall or ceiling or floor has the potential to waste energy.

- Plumbing vents can be especially bad because they begin below the floor and go all the way through the roof. Seal them all with weather stripping or caulking.

- Electric wall plugs and switches can allow cold air in. Install precut foam gaskets that fit behind the switch plates and effectively prevent leaks.

Inspect your heating system: Get a routine maintenance and inspection of your heating system each autumn to make sure it is in good working order. Replace your heater's air filter monthly.

Keep warm this winter!

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

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MYSTERY HOUSEBUYER ∴ Mid-century modernism

The Eichler temptation

by john zipperer

WHEN JOSEPH EICHLER WAS born in 1900, homes in the United States were not much known for their creativity. When he died in 1974, he had helped to change the landscape of American middle class houses and left a legacy of homes that still has fans today heatedly debating their merits and demerits. Bay Area homeowners and prospective homeowners are ideally situated to view or even live in an Eichler experience, because thousands of his homes were built here in the fifties, sixties and seventies.

Apple co-founder Steve Wozniak reportedly grew up in an Eichler, and Steve Jobs grew up in a similar home designed by an Eichler competitor.

In San Francisco, you can find Eichler one-story homes, two-story homes (which make up a large part of an Eichler neighborhood in Diamond Heights and apparently are a source of some debate among Eichleristas), condominiums, and even a high-rise Eichler condominium building on Russian Hill.

Eichler wasn't an architect; he was a builder, a developer. But he was inspired by one of the all-time greatest architects,

Frank Lloyd Wright, to change the types of tract homes his company was building in the booming post-World War II years. Eichler and his family had lived for several years in one of Wright's Usonian homes, which Wright had designed in an attempt to create an affordable home for the common person. Wright being Wright, the homes are incredibly beautiful and put to shame the cookie-cutter architecture of most residential housing. And Wright being Wright, the homes never succeeded in being a home for the masses (a couple years ago, a Usonian home in Orinda was priced at nearly \$5 million).

I'd love to live in a Usonian home, but we have a relative of the Usonian here in San Francisco. Part of the mid-century modern movement, Eichler homes are characterized by floor-to-ceiling glass walls and doors, exposed beams, in-floor radiant heat, atriums, and wood walls.

Writing about the Diamond Heights Eichler neighborhood in 2013, the *San Francisco Chronicle's* John King noted that "there's a dynamic punch to the stocky forms of masonry and wood that overlap as the structures line up along each block. No Victorian frills, but in their own way, equally at home in this variegated place."

So we were primed with information and curiosity when we set out one recent weekend to look at a one-story Eichler on the edge of that Diamond Heights development. Priced at more than \$1.2 million, this four-bedroom, two-and-a-half bath home was a trust sale due to the death of its longtime owner.

As we walked up the sidewalk through the desert-landscaped front yard, another couple came out of the house, one of them remarking, "It'd take a half-million in repairs and updates to get it in shape."

After touring the house, I came to suspect that the man was correct in his estimate. Everything needed updating; all of the floors were old and needed replacing, whether they were carpet or linoleum; walls needed repainting or, in many cases, re-drywalling; the sloping floor in one of the bedrooms would have to be fixed; I don't consider myself a gourmet bathroom snob, but all of the bathrooms would have been gut jobs. That's not even getting into the walls that would need to be moved, some tiny rooms that just about any buyer would want to combine into larger, more usable spaces, and several solid walls that would brighten up the place a great deal if they were transformed into glass walls. Oh, and the 1960s kitchen would have to be totally redone.

Even with that front-to-back, floor-to-ceiling revamp needed, the allure of the Eichler is still clear. The living room had



Mid-century modern developer Joseph Eichler.

a high ceiling, fireplace, and windows placed high on the walls to offer light and privacy. There was still room to expand the living and kitchen areas taking out a rather useless hallway from the garage to the backyard.

There was a front courtyard, perfect for outdoor dining via the nearby kitchen; there was also a mid-home courtyard between the living room and the master bedroom, and behind the home was another, larger area that could be made into a truly indulgent outdoor space for entertaining or just relaxing under the towering trees. It would take yet more money to make any of that happen, of course, but the allure and the cost are always vying for priority when dreaming about saving an Eichler.

E-mail: john@marinatimes.com

Steve Wozniak grew up in an Eichler, and Steve Jobs grew up in a similar home.



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The Marina Times Real Estate Market Report: July 2014

By Hill & Co.

SINGLE FAMILY HOME SALES

NEIGHBORHOOD	ADDRESS	BEDROOMS/BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow	3020 Scott Street	3BD/2BA	\$2,600,000	Below	0
	2885 Union Street	3BD/3.5BA	\$3,300,000	Below	50
	3218 Buchanan Street	3BD/3BA	\$3,400,000	Above	28
	2529 Union Street	3BD/3.5BA	\$4,600,000	At	0
Lake	151 21st Avenue	3BD/2.5BA	\$2,050,000	Above	14
	628 Lake Street	4BD/3.25BA	\$2,800,000	At	0
	190 25th Avenue	6BD/4BA	\$3,300,000	Above	4
	101 27th Avenue	3BD/4.5BA	\$3,925,000	Above	13
Laurel Heights (no sales)					
Lone Mountain (no sales)					
Marina	2280 Bay Street	4BD/2BA	\$2,450,000	Above	4
	1990 Jefferson Street	3BD/2.5BA	\$2,600,000	Above	14
	3456 Baker Street	4BD/3.5BA	\$4,650,000	Above	7
Nob Hill	151 Bernard Street	3BD/1BA	\$1,108,888	Below	51
North Beach (no sales)					
Pacific Heights	2914 Sacramento Street	5BD/4BA	\$3,750,000	Above	18
	3242 Washington Street	6BD/4.5BA	\$4,150,000	At	28
Presidio Heights	330 Locust Street	5BD/5.5BA	\$5,950,000	Below	42
Russian Hill	1238 Green Street	4BD/1.5BA	\$1,810,000	Above	22
	14 Glover Street	2BD/2.5BA	\$3,115,000	Above	10
	1110 Green Street	3BD/2.5BA	\$5,350,000	Below	24
Sea Cliff (no sales)					
Telegraph Hill (no sales)					

CONDOS

NEIGHBORHOOD	ADDRESS	BEDROOMS/BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow	2865 Broderick Street	2BD/2BA	\$1,625,000	Above	3
	1501 Greenwich Street #603	3BD/2.5BA	\$2,275,000	Above	11
Lake	253 26th Avenue #2	3BD/2BA	\$1,140,000	Above	13
	219 Lake Street	2BD/1.5BA	\$1,300,000	Above	15
Laurel Heights	100 Parker Avenue #205	1BD/1BA	\$705,000	Above	13
	28 Parker Avenue #104	2BD/2BA	\$757,500	Below	29
Lone Mountain	2257 Fulton Street	2BD/2BA	\$1,010,000	Above	35
	161 Masonic Avenue	2BD/2BA	\$1,250,000	Above	32
Marina	2101 Beach Street #103	1BD/1BA	\$700,000	Above	13
	3208 Pierce Street #202	1BD/1BA	\$1,099,000	At	24
	1325 Bay Street #1325	2BD/1BA	\$1,278,000	At	85
	1734 Lombard Street #6	3BD/3BA	\$1,500,000	Above	21
	1334 Chestnut Street	3BD/2.5BA	\$1,725,000	Above	27
	3730 Fillmore Street	2BD/2BA	\$1,775,000	Above	12
	45 Cervantes Boulevard #A	4BD/3BA	\$2,475,000	Above	16
	2330 Francisco Street	3BD/2BA	\$2,500,000	Above	28
	2138 Beach Street	4BD/3.5BA	\$2,650,000	Above	12
	Nob Hill	1177 California Street #1211	0BD/1BA	\$475,000	Above
1645 Pacific Avenue #2C		1BD/1BA	\$825,000	Above	12
1177 California Street #329		1BD/1.5BA	\$900,000	Above	8
1334 Mason Street		3BD/2BA	\$990,000	Above	22
1645 Pacific Avenue #2D		2BD/2BA	\$1,500,000	Below	29
1788 Clay Street #TH2		3BD/2.5BA	\$1,725,000	At	0
1645 Pacific Avenue #3F		2BD/2.5BA	\$1,750,000	Below	56
North Beach		33 Vandewater Street #102	1BD/1BA	\$615,000	Below
	650 Chestnut Street #401	1BD/1BA	\$800,000	Above	16
	743 Filbert Street	2BD/1BA	\$1,075,000	Below	35
Pacific Heights	2999 California Street #503	0BD/1BA	\$560,000	Above	18
	2077 Jackson Street #205	1BD/1BA	\$683,500	Above	11
	1701 Jackson Street #205	1BD/1BA	\$745,000	Above	12
	1800 Washington Street #215	1BD/1BA	\$750,000	Above	14
	1775 Broadway Street #9	1BD/1BA	\$795,000	Above	39
	2077 Jackson Street #301	2BD/2BA	\$899,000	At	50
	1945 Washington Street #408	2BD/2BA	\$950,000	Above	29
	3140 Clay Street #1	2BD/1BA	\$1,083,000	Above	18
	1800 Washington Street #513	2BD/2BA	\$1,165,000	Above	21
	1800 Washington Street #918	2BD/2BA	\$1,200,000	At	0
	2110 California Street	2BD/2BA	\$1,300,000	Above	66
	1865 California Street #4	3BD/2BA	\$1,370,000	Below	76
	2200 Pacific Avenue #7D	2BD/2BA	\$1,700,000	Below	56
	1865 Clay Street #2	3BD/2BA	\$1,750,000	Above	11
	2232 Divisadero Street	3BD/2BA	\$1,900,000	Above	12
	1865 Clay Street #3	3BD/2BA	\$1,900,000	Above	0
	2100 Green Street #702	2BD/2BA	\$2,400,000	Below	96
	2003 Lyon Street	4BD/2BA	\$2,450,000	Above	0
	2251 Washington Street	3BD/3BA	\$2,675,000	Above	43
	2454 Vallejo Street	3BD/2BA	\$3,000,000	Below	47
2210 Vallejo Street	3BD/3BA	\$3,500,000	Above	11	
Presidio Heights	7 Third Avenue #1	1BD/1BA	\$660,000	Below	105
	360 Locust Street #5	2BD/1BA	\$695,000	Below	40
	3412 California Street	2BD/2.5BA	\$1,381,000	Below	51
	3918 Sacramento Street	3BD/2BA	\$1,450,000	Above	23
	3469 Jackson Street	3BD/2BA	\$1,990,000	Above	50
Russian Hill	1000 North Point Street #503	1BD/1BA	\$730,000	Above	25
	2822 Polk Street	2BD/1BA	\$1,420,000	Above	41
	2033 Leavenworth Street #A	2BD/2BA	\$1,600,000	Above	19
	999 Green Street #1704	2BD/2BA	\$2,400,000	Below	60
	1274 Filbert Street #1	3BD/2.5BA	\$2,785,000	Above	7
Sea Cliff	2619 Lake Street	2BD/1BA	\$800,000	Above	51
	2621 Lake Street	2BD/1BA	\$900,000	Above	34
	2623 Lake Street	3BD/2BA	\$1,250,000	Above	32
Telegraph Hill	383 Lombard Street #304	2BD/2BA	\$1,075,000	Below	28

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 ROUNDUP : News briefs

Make it work in the city

by john zipperer

SUNSHINE-FRIENDLY CITY

In some parts of San Francisco, the sun is an infrequent but welcome visitor; but even in some of the foggiest sectors of the city, you will still find property owners who install solar panels on their roofs to try to make better use of renewable energy and cut energy costs. The fog aside, San Francisco is apparently a good place to go solar, according to the Solar East Index.

Complete Solar issues the Solar Ease Index to rank California cities on the difficulties or ease with which people can adopt solar. For example, the best cities “turn around permits to install solar within a single day,” says Complete Solar. “The worst cities can take a month.” Also going into the ranking is the cost of permits.

So how did San Francisco do? It ranked in the top 10 cities in the state, coming in at number nine. Despite what it considers an “inflated” permitting fee of \$170, Complete Solar still gave the city high marks, clearly impressed by its one-day turnaround for permits. Overall, Menlo Park was in the top spot, and the worst city was Pico Rivera.

SAN FRANCISCO VILLAGE INFO MEETING

San Francisco Village is a citywide network helping city residents over the age of 60 remain independent in their homes and neighborhoods. It is inviting the public and potential participants to a free informational meeting at the Moscone Recreation Center (1800 Chestnut) on Sunday, Nov. 2, 2:30–4 p.m.

“As we age, our social networks diminish,” says Jean-Marie Campbell, a San Francisco Village member who lives in the Marina. “The need to create community, to meet new people who share similar passions, or to provide support to our local elders in need, is profound. Many local seniors do not meet the threshold for receiving public support, which is why we’re organizing — to fill the gap between the services and community that seniors in San Francisco most need, that aren’t provided anywhere else.”

Village members participate in classes, outings, and social events, drawing on a network of service providers for everything from transportation to meal preparation to computer assistance. Even if you’re under the age of 60, you might be interested in showing up to the November meeting to see how you can volunteer.

You can find more information at sfvillage.org.

IT'S OFFICIAL: SAN FRANCISCO HAS AFFORDABLE HOUSING SHORTFALL

Though the statement that the city has a shortage of affordable housing is

not news to anybody, they might still be wide-eyed by the numbers backing up that statement. San Francisco has a shortfall of 40,845 homes that are affordable to households in the very low-income and extremely low-income categories, according to an August report from the California Housing Partnership Corporation.

A rule of thumb (and one that is embedded in regulations and laws affecting housing in many parts of the country) is that households should not spend more than one-third of their income

on housing costs. According to the report, 59 percent of very low-income households in San Francisco spend more than 30 percent of their income on rent, and 59 percent of very low-income households here spends more than half of their income on rent.

There are more than 59,000 renter households in San Francisco that qualify as extremely low income,

according to the report.

More information is available at chpc.net.

HIGH-END TICS

It's not just tenements that are doing Ellis Act evictions to generate more revenue. One of the messier fights is taking place at the swanky Park Lane apartments on Nob Hill (1100 Sacramento). There, 10 holdout tenants are resisting efforts of the building's owner to evict them under the Ellis Act and avoid paying the higher penalties required under heightened regulations.

Flynn Investments purchased the building in 2011 for as much as \$35 million; it has sunk tens of millions into the building for renovations, and has already sold 15 for anywhere between \$2 and \$4 million, reports the San Francisco *Business Times*. According to new city rules as of June, evicted tenants could receive the difference between their current rent and what they would pay for an equivalent unit for up to two years.

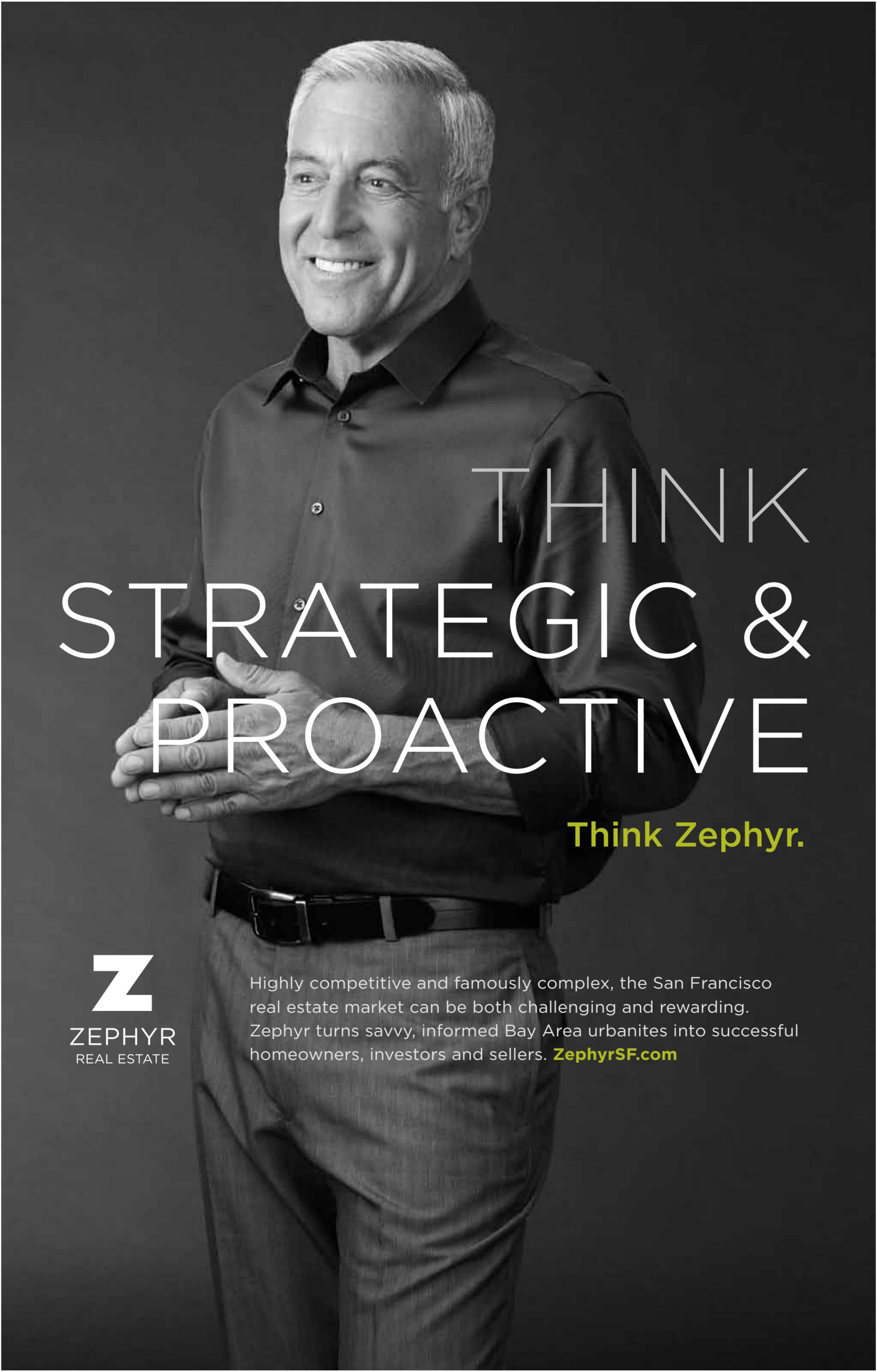
The case is expected to be heard by a judge on Oct. 6.

QUOTE UNQUOTE

“At the end of last year, San Francisco was home to more than 53,000 tech jobs — a number that has grown significantly in recent years and is expected to keep growing. What that means for real estate is that of the close to 3 million square feet of office space under construction, 100 percent of the tenants pre-leasing space in forthcoming buildings are tech companies, according to data crunched by Cushman & Wakefield. So far, those firms snatched up 70.1 percent or about 2.2 million square feet of the space under construction.”

— Bianca Torres, reporter, San Francisco Business Times

News tips? E-mail: john@marinatimes.com



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REAL ESTATE TODAY :: City car crunch



Restriction parking spaces for car share use is the latest pressure on city drivers.
PHOTO: CAROL ISAACS

It's only going to get tougher to own a car in San Francisco

by carole isaacs

TO OWN A CAR OR NOT to own a car in San Francisco, that is the question! Maybe it sounds a bit far-fetched to get Shakespearean about to owning a car in San Francisco, but it works for me.

Automobile owners are ferociously protective of their right to drive and park their cars where and when they choose. However, this is not a guaranteed right, and anyone who has lived here for more than a few years will agree that traffic is getting worse daily and it is more difficult to park a car today than only six months or one year ago. One might say the city is experiencing growing pains that we all hope someday will pass, but times are changing and owning a car will involve new challenges.

Going back in time, many areas in San Francisco were built before the advent of the car and certainly well before the concept that every home would have a garage with a car parked inside. In fact, they were built so San Franciscans would have access on foot to public transportation and neighborhood shops. Cars were not part of the plan. By the 1960s, San Francisco city planning policy had evolved to the point where there were residential parking requirements for at least one parking space for every new dwelling.

Fast forward to today. In an effort to be objective, I reviewed the Planning Department's Citywide Action Plan (CAP). The CAP program is based on the idea that alternatives to driving are so abundant on

- A small sampling of three new buildings currently under construction makes it clear that the city is serious about the new density and parking rules; 269 parking spaces for 348 units, 238 parking spaces for 452 units, and 265 parking spaces for 320 units. The deficit is 348 parking spaces fewer than new units.

- Recently I sold two downtown condos that did

not have parking. This did not stop buyers who had cars from looking at the condos. They asked where they could park their cars in the neighborhood. All were happy to hear there was a public garage a few blocks away with monthly parking.

- Around town, 23 car service businesses (gas stations, garages, car washes) have gone out of business and new condo buildings are being built on the lots.

- Many buyers living in apartments who currently do not own cars are looking to buy homes with garages and plan to buy a car once they own a home with a garage.

- There is an explosion of new taxicab companies with Lyft (think pink mustache), Uber and Panda jumping into the fray with the traditional taxi companies. People may live in buildings without parking, but that does not stop them from riding in cars.

Average home buyers live in their home about

CARS, continued on 31

The deficit is 348 parking spaces fewer than new units.

core transit streets that dedicated off-street parking for housing is hardly necessary. The city's current goal is for the proximity of transit and services to make it possible to live with fewer cars. In some neighborhoods, the CAP program is proposing revisions to density and parking. The goal is to take advantage of transit corridors and neighborhood commercial districts. Planners have gone back to the roots of San Francisco's city planning in an effort to make the city more livable. No doubt reading this some of you are thinking, "This is absolutely crazy," while others are thinking, "It's about time."

My recent observations on parking and owning a car:

- In Cow Hollow recently there were signs on light poles announcing a public meeting to discuss the city's plan to convert public parking spaces on residential blocks to "car share spaces." This means car share spaces only.



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CARS

CONTINUED from page 30

five to seven years. Buyers need to take a serious look at their choices and decide whether they need to own a car to function in their day-to-day life before setting out to buy a home.

Things to consider if you own a car:

- With the city removing parking spaces to make room for bike lanes and car-share vehicles, dependence on a car in many neighborhoods will not work as well as it has for the past 50 years.

- If you decide to own a car, you must be realistic about looking for a home in a neighborhood where homes have garages or where street parking is available.

- Depending on the location of a home, a garage will add a minimum of \$35,000 to the price and as much as \$100,000.

- Adding a garage in some locations is possible. Before jumping on this option, be sure to speak to an architect or a company that installs garages. If you want to consider adding a garage as a possibility to the home you are purchasing, it would be wise to speak to an expert immediately upon finding the home. The market moves quickly. You may not have the time you would like to consult an expert at the last minute when there is a deadline to make an offer.

Things to consider if you don't own a car:

- Newcomers need to keep in mind that California is experiencing a drought.

Normal winters in San Francisco are cool and rainy from November through April.

- The city's policy to develop better public transportation will not change life overnight. It is more realistic to imagine life in your dream neighborhood for the next five to ten years in the future until public transportation is equal to the demand created by new construction and parking shortages.

- Expect that there will be inconveniences getting around town. Being flexible and patient is an important part of enjoying the benefits of life without a car in San Francisco.

- It is easy to call car owners "Nimbys" when you don't own a car. A simple fact of life is that in order to get to work

and make a living, many people must own cars. Not everyone can take public transportation or has the luxury of a corporate shuttle.

To own a car or to not own a car is a question that must be answered at the outset of your search for a home. There will be more homes and condos and more neighborhoods to choose from if you can live without a car. More choices do not mean life without a car is the right choice. Everyone has different needs. Figuring out what is a necessity and what is optional will make your search go faster, be less work and all around a more satisfying experience.

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

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Airbnb co-founder and CEO Brian Chesky started his company after moving to San Francisco with a roommate. PHOTO: @KMERON FOR LEWEB11 CONFERENCE AT LES DOCKS, PARIS

Airbnb goes legit?

Home-sharing service begins collecting mandated hotel tax as city clarifies regulation

by john zipperer

SHORT-TERM RESIDENTIAL RENTAL companies such as Airbnb, VRBO, and HomeAway might be the biggest disruption to hit the real estate market since public online listings took away the Realtors' MLS exclusivity. But recent developments in San Francisco show that both regulators and the new market entrants are learning to work with each other.

David Owen, Airbnb's regional head of public policy, announced in late September that beginning in October the company would start to collect the city's 14 percent hotel occupancy fees for customers using the service in San Francisco. As of Oct. 1, "guests will see a new line item on their Airbnb receipt for the city-imposed Transient Occupancy Tax. The tax will be added to the total amount paid by guests on stays of fewer than 30 days — hosts will not have to do anything extra. Those taxes will be remitted to the city by Airbnb on behalf of hosts."

Airbnb called on other home-sharing services in the city to join it in collecting the tax. The *San Francisco Chronicle* estimated that San Francisco could get more than \$11 million a year from the Airbnb fees alone; that money, like taxes from traditional hotels, would go to the city's general fund and some of it is used for funding local arts programs.

The service has been a very controversial entrant into local real estate markets. Perhaps the angriest opposition has come from landlords who are forced to rent their units at artificially lowered rates; they can't rent at market rates, but when their rent-controlled tenants did short-term sublets through Airbnb at market rates — reaping windfalls — the landlords cried foul.

Additional opposition came from condominium associations and their homeowners, who were unhappy with some of their neighbors letting their units to transient guests, raising issues of security and homeowners' association policy compliance. Some low-income tenants association leaders objected to the use of these services in affordable housing, because they argued that it was taking low-income units off the market and turning them into high-income revenue generators, thereby further reducing the available rental inventory for affordable housing in the city (see News Briefs, page 28). Tenants'-rights groups have also worried about tenants being evicted under the Ellis Act so that landlords could reap much greater revenue by doing short-term rentals. In July, the San Francisco Tenants Union announced that it would target short-term apartment rentals by putting stickers on the buildings

proclaiming that they were illegal occupancies and would be shut down.

The short-term residential rental services have also been battered by some negative publicity in the past couple years, ranging from the New York City host who returned early to find his guest was holding a big sex party in his unit to the guests in Palm Springs who refused to leave the unit after the agreed-upon 44 days (and in California, they earned generous renters' protections after occupying a unit for more than 30 days).

Airbnb's decision to collect the tax and pass it on to the city will likely be seen as a goodwill gesture; an alternative of having each individual Airbnb host or lessor do that would almost surely have resulted in lower compliance levels due to varying degrees of financial competency as well as varying levels of honesty among the hosts. In his statement, Airbnb's David Owen claimed that its San Francisco hosts actually told the service that they wanted to pay the taxes, but "[i]n the past, it's been difficult for individual hosts to pay taxes that were designed for traditional hotels that operate year-round. This has been a complicated issue, and we're happy to be taking action to help simplify the collection process for hosts, guests, and for the city."

Airbnb's action comes as the city continues to work through legislation proposed by Board of Supervisors President David Chiu that would legalize this type of service and set up rules for its use in San Francisco. Currently, short-term residential rentals are not legal in the city, but compliance has mostly been left to landlords enforcing lease restrictions.

Legislation legalizing and regulating Airbnb would not overrule existing leases that forbid tenants from using the service in their units nor would it stop condominium associations from preventing their member homeowners from using it, city staff stated at a Planning Commission meeting in mid-September. Airbnb hosts would have to register with the city, and if they are renters, their landlords would have to be notified in a specified timely manner. The legislation would also likely exclude below-market-rate units from participation in the service.

Chiu's legislation, as it was being considered by city legislators and regulators in late September, also gives tenants a first-time warning if found to be serving as home-sharing hosts, thus preventing them from being evicted for what might have been something done in ignorance of the rules. The second time, though? Sayonara.

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



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POLITICAL ANIMAL



Left to right: Champ and Cosmo.

ACC overflowing with friendly, loving pit bull mixes turned down by SF/SPCA

by susan dyer reynolds

ONE OF MY INSIDE SOURCES AT San Francisco Animal Care and Control (ACC) contacted me to ask for help promoting the overflow of adoptable pit bull mixes at the shelter. All of the pitties at ACC have been behavior tested and passed with flying colors. In fact, my Skylar Grey came from ACC, and she is an absolute love bug with humans, dogs, and cats (pit bulls are one of the most cat-friendly breeds). Some of the pups at ACC look like they could be Skylar's relatives (especially sweet Gracie). While they're

well aware of ACC's dog overflow problem (and have a pact to take all "healthy, adoptable animals" from the city shelter), the San Francisco SPCA still turned down these wonderful pit bull mixes, despite the fact they have been taking pit bulls from Stockton. "I don't understand why they're taking pit bulls from 50 miles away when they could be taking them from 50 feet away," one of my sources said. I couldn't agree more. Last time I checked, it was the San Francisco SPCA, not the Stockton SPCA (more on this story next month).

In the meantime, if you are one of the many readers who loved Jazzy

or who have written to tell me that Skylar is winning your heart, please consider fostering or adopting a pit bull mix. They're loyal, intelligent, eager to please (therefore, easy to train), affectionate, and funny (hence the breed's nickname, "Clown Dog") and most are remarkably good with children (Jazzy adored kids more than anything on the planet). They can be high-energy playmates one minute and snoring couch potatoes the next (Jazzy had both down pat, as does Sky, who is snoring at my feet as I write this).

Here are just a few of the amazing dogs currently up for adoption

PIT BULLS, continued on 36

CATHOUSE :: Feline smarts

Captain Skycat

by john zipperer

THERE ARE MANY REASONS TO DOUBT THE NATURAL intelligence of Ashes, our little tuxedo cat.

How do I know she's not an Einstein? For the sake of research, I found some online feline I.Q. tests (for example, see catchannel.com/cat-iq-test.aspx). Ashes scored quite poorly, and our other cat scored very highly.

Even without a test, I knew little Ashes would never win on *Jeopardy*. Just by observing animals close-up over many years, we can get a good sense of how much brain power they've got in their furry little heads.

Of course, it doesn't matter; we do not rely on her to do our taxes or suggest investment strategies. Ashes is a fun and sweet cat. Unlike her antagonist — our other cat, Charlie — she likes to curl up on a lap and go to sleep. She also lets herself be picked up, something Charlie avoids via the effective method of scratching and biting anyone who holds him for longer than five seconds.

But she is in an unequal competition of wits with Charlie, who sees her in somewhat the same light that President Obama sees ISIS. Where Ashes rushes in to explore a new room or piece of furniture or visitors to the house, Charlie watches, calculates, considers, and only then makes his move. When Charlie chases her (and we're unable to stop it right away), Ashes gets by on the speed advantage she has over the older, bigger Charlie; she just outruns him and eventually jumps up on a piece of furniture where he can't reach her. Meanwhile Charlie tries to make up for his relative slowness (and it is only relative to Ashes — when he takes off after her, it's easy to forget that he's a 17-year-old with weak back legs) with cunning and trickery, sneaking up from unexpected directions or circling back around a large object and catching her coming the other way.

When we're not home or when everyone's asleep, Ashes is perfectly safe in the big master bedroom, a land that is shut off and verboten to Charlie. So they only match wits when we're around to observe, try to prevent fights, and take notice of their uneven matchup.

In *2010: Odyssey Two*, Arthur C. Clarke's sequel to his groundbreaking *2001: A Space Odyssey*, an alien race has taken over one of Jupiter's moons, Europa, and they send a message to Earth: "All these worlds are yours except Europa; attempt no landing there." So the humans have the entire solar system to enjoy and exploit; all they need

SKYCAT, continued on 36

YAPPING WITH :: SNIp CA (Spay Neuter imperative Project California)

C. Lynn Carvalho, founder and executive director

by susan dyer reynolds

How long have you been involved with animal rescue?

All my life.

How did you get involved with animal rescue?

My Aunt Patti fed and trapped feral cats in Palm Springs while I was growing up. As a proud member of the residential building industry for over 20 years, in almost every building site from Pinole to Rocklin to Fairfield to Fremont, animals were dumped. Some drywall contractors thought it was funny to drywall cats into the walls. I knew someday I wanted to make a difference in the live of the innocents.

Tell us about your organization.

The mission of Spay Neuter imperative Project California (SNIp CA) is to provide the nonlethal solution to the homeless, aban-

doned, and feral animal populations so that euthanasia is no longer an acceptable means of population control. The mission will be accomplished through high efficiency, low- and no-cost spay and neuter clinics throughout California. In addition, SNIp CA will educate and advocate breaking the cycle

done on the streets, or even killed by their own families. A young man who volunteers at our thrift store says that his neighbor just drowns the puppies and kittens in the bathtub. Recently, I was told that residents are disposing of animals in the trash — dead and alive.

If you're not familiar with Vallejo, it's very low income, so most residents can't afford veterinary costs, including spay and neuter. For the last few years, Vallejo has been among the top five communities in California for people losing their homes. As a result, there are now thousands of un-spayed and un-neutered animals, abandoned animals, and homeless people with animals they can't afford to fix. Most of the animals from Vallejo will end up at our high-kill shelter in Fairfield. SF/SPCA statistics show euthanasia rates for unwanted animals in Solano County are the highest among eight

Most animals from Vallejo end up at the high-kill shelter in Fairfield.

of abuse of animals and people in underserved areas of California.

What is the biggest challenge facing your organization right now?

Over 2,600 Vallejo companion animals were euthanized in 2013 — the cost to taxpayers was approximately \$200 per animal; that's \$520,000 in one year. Less fortunate are those animals aban-



Top to bottom: SNIp has set up a GoFundMe page to help Lilly, a black Lab abandoned by her owner. To donate, visit gofundme.com/help-lilly-pals; SNIp CA executive director Lynn Carvalho with environmentalist Maurice Campbell and Stallion, who was surrendered at the thrift store. PHOTOS: COURTESY SNIp CA

Bay Area counties. Vallejo is their biggest contributor. We need money for veterinary care beyond spay and neuter — most of the feral cats in Vallejo have upper respiratory and eye infections, and some dogs have skin issues and even broken limbs.

Is the city of Vallejo helping you?

Yes. We are receiving \$165,000 for spay and neuter through participatory budgeting. Vallejo has fallen on hard times, but it is extremely historic. (Mare Island was named *SNIp CA, continued on 36*



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Kale — kids hate it, dogs love it PHOTO: SUSAN DYER REYNOLDS

Dogs Love Kale treats

by susan dyer reynolds

WHEN JAZZY WAS SICK WITH cancer, we took her to Los Angeles once a month to see Dr. Richard Palmquist, one of the country's top holistic veterinarians. The first thing he told me to do was make Jazzy's diet 30 percent vegetables by adding organic kale and broccoli, both known as "super foods" and cancer fighters. I ground up the veggies in a food processor with homemade chicken stock and poured it over her food every night. She loved it. So when Skylar received a sample of "Dogs Love Kale" in her Bark Box, I was thrilled to find a healthful vegetarian treat with kale as the main ingredient.

Made in the United States, the treats contain just four main ingredients — kale, rice flour, whole oats, and flax — and come in three flavors: peanut, pumpkin, and apple. Sky loves peanut butter and pumpkin, so I keep both varieties on hand and they've become one of her favorite treats. I also put them in her homemade fro-yo — one at the bottom and one on top (for my pumpkin-peanut butter fro-yo recipe, visit marinatimes.com and search for "doggy frozen yogurt").

Dogs Love Kale treats are available across town at Noe Valley Pet Co. (1451 Church Street) and at Amazon.com with free Prime shipping (7 ounces, \$7.55). For more information, visit dogslovekale.com.

E-mail: susan@marinatimes.com

SNiP CA CONTINUED from page 34

because General Vallejo's mare swam to the island.) Of course, the Naval Station was here for many years and employed thousands of military and civilians.

Can we "adopt our way" out of overpopulation, as some people believe, or is spaying and neutering the only answer?

Education is first and foremost. Most people have no idea that so many animals are being destroyed in the shelter. After all, it's called a "shelter." Spay and neuter is the only way to solve the problem. In Vallejo, we need money to spay and neuter the pets for owners who can't afford it, who don't have a vehicle, who are homeless, or who just don't want to spend the money themselves. Those who care must do the work and spend the money to stop this horrendous situation. Finding foster homes and holding adoption events are third and fourth in importance.

Is there any legislation, either in California or nationwide, that you would like to see

enacted to help prevent animal overpopulation?

I would like to see the same law they have in San Mateo County and Los Angeles County — you must have a license to breed your pet. Shelters are full, rescue groups are full, foster homes are desperately needed, and everyone is up to their necks in animals. Vallejo desperately needs help.

some incredible items. More items are needed every day. Because of the location, shoppers can really get a bang for their buck, but in turn, we need many items to keep the doors open.

Do you have a great success story you'd like to share about an animal you've helped?

Since Wags opened a year ago, people have dumped or surrendered numerous animals to us. One day, a friend of a volunteer called and asked if we could help her find a home for a couple of feral kittens she had found. I

said, "Sure." Then I called my friend, Carol, who was looking for a couple of kittens to keep her horse company.

Those who care must do the work to stop this.

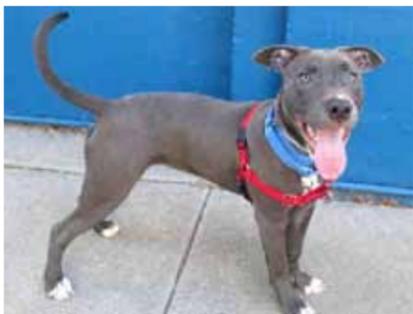
Tell us about your thrift store and how people can shop there or donate items to support your mission.

Our thrift shop is called Wags & Whiskers Thrift for SNiP and is located at 1 Benicia Road, Vallejo, CA 94590. The phone number is 707-731-1367. We're currently open noon to 6 p.m. You can find our more by calling us or by visiting www.facebook.com/WagsThrift. We sell higher-end boutique items. Janie, owner of San Francisco Estate Sales, asks her clients to donate the leftover of the estate sales to us, and we have received

What are the upcoming events for SNiP CA?

Our next fundraiser is an eBay auction, beginning Oct. 13, 2014. Items of value over \$200 would be appreciated ASAP. We are trying to raise funds to offer free spay and neuter operations to the residents of Vallejo.

SNiP CA: 1 Benicia Road, Vallejo, CA 94590, 707-330-0293, SNiPCA@comcast.net, facebook.com/SNiPCA



Left to right: Doc, Nila, and Gracie PHOTO: SUSAN DYER REYNOLDS

POLITICAL ANIMAL CONTINUED from page 34

at ACC. For more information on any of them, call 415-554-6364 with the ID number listed below the dog's name in this article. You can also drop in to visit the dogs (1200 15th Street, San Francisco, CA 94103) between noon and 6 p.m. every day (except Wednesdays, when the shelter is open an extra hour until 7 p.m.). So head down to ACC and ask to meet a pit-tie — once you do, I guarantee you'll understand why I love this breed so much.

Doc ID A359818, male, 7 months

Wiggly-waggly pup Doc is an athletic and exuberant fellow who already knows "sit," has good leash skills, and a hilariously over-the-top play bow. This very friendly, smiley boy is a total catch and would love to continue his training with an enthusiastic owner, and perhaps even another dog friend to play with! A family with kids might be fine for Doc, too.

Gracie (aka "Skylar's Twin") ID A352605, female, 1 year 6 months
Lovable, sweet gal Gracie is looking for her forever home.

This gorgeous gal is a big fan of cuddles, ball chasing, and meet-and-greets with other social dogs. She already knows "sit" and can't wait to go to reward-based training classes to learn more. A family with kids might be fine for Gracie.

Champ ID A355345, male, 1 year 4 months

Big handsome fellow Champ had a rough life before he came to the shelter, but he's been gaining weight, improving every day, and learning that life has many great things to offer. This lovely gent enjoys romps in the park, playing with toys, and walks by your side. Champ is looking for a home where he'll get lots of attention, a soft bed, and the love he so deserves. A family with older kids might be fine for Champ.

Ani ID A355697, female, 2 years 6 months

Ani is a shelter favorite: She's confident, friendly and oh so sweet! She can't wait to be your sidekick for long walks about town, making new friends wherever you go. Ani is active and playful and loves to romp in the park and chase toys. Ani's adopters should take her to reward-based training classes

where she's sure to shine. A family with children might be fine for Ani.

Cosmo ID A358015, male, 6 months

Cutie pie Cosmo is a young diamond in the rough. With structure, training and time dedicated for play and exercise, he'll be the perfect companion. Cosmo is an exuberant, friendly puppy with the cutest slightly turned up nose (maybe there's some boxer in the mix?). He is looking for adopters with previous dog experience who will consult with an ACC trainer before taking him home. A family with older kids might be fine for Cosmo.

Nila ID A360126, female, 5 months

Gorgeous Nila is the nicest pup you'll ever meet: everyone she encounters is a potential friend and cuddle partner! This happy gal loves to romp in the park and take long walks, hopefully by your side. Nila is smart and attentive; she already knows "sit" and is sure to be a superstar in reward-based training classes. A family with kids might be fine for Nila.

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SKYCAT CONTINUED from page 34

to do is stay away from that one planet. Simple enough, isn't it? Even an idiot can follow those instructions.

Apparently those clear instructions would be lost on Ashes. She's not even smart enough to know how to avoid Charlie when she has run of the entire home — many rooms in which she can run around, sleep, play, stare out the windows, etc. — and Charlie has settled down in his cat basket in one bedroom. Even to a cat, the message should be clear: All these rooms are yours except that bedroom; attempt no entry there.

But she does. Repeatedly, she'll wander in, Charlie will wake up and notice, and she'll act surprised that he rouses himself to chase her away. And she never learns the lesson that the alien — I mean, Charlie — has tried to teach her.

Another example occurred just the other morning. I keep my running shoes on the floor in my bathroom. More than a few times when we have wondered where she was, we found her in my bathroom, rubbing her face on the shoes or even rolling on the floor next to them. Why? She's a cat; who the heck knows? What inevitably happens? Charlie wanders in, catching her unaware in a small bathroom with its only exit blocked by Charlie's big form.

I hope I'm not overstating my case. Ashes isn't so stupid she walks into walls. She might even be of average feline intelligence. But because she is the equivalent of an eighth-grade physics student going up against Stephen Hawking, her mental wattage



Ashes is on the top of the world looking down on everything and everyone. PHOTO: JOHN ZIPPERER

is both more apparent and an actual handicap in her dealings with Charlie.

So it was with particular pleasure that we saw that she found a way to escape him. With a hop onto a kitchen counter, she can then jump up onto the top of the refrigerator and walk over a couple feet to where she can climb onto the top of the cabinets. That's far more jumping than old Charlie can pull off. Being up there satisfies her two biggest desires: be safe from Charlie, and look down upon everyone and everything.

Maybe if Ashes were smarter, she would lead a less fulfilled life, frustrated with the limited horizons available to the junior varsity cat in our two-cat household. She wouldn't get all purring-and-rubbing-up-against-our-legs happy just because we feed her; she would dress all in black and sit back, knowing that dinner comes twice a day. *Life is repetition until we die; telle est la vie.*

I'm so glad Ashes has finally found her place in the world. Apparently, it's atop our refrigerator.

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Bandit was adopted from and photographed at Animal Care & Control. Photographed by Desiree Nguyen, Delighted Images.

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Ani (A355697) is a real catch: she's confident, friendly & oh so sweet! She can't wait to be your sidekick for walks & making new friends.



Birdie (A359755) is a wonderful cat. Gentle & sweet, playful & attentive -- a great combo. This gal is ready for a loving steady home. Yours perhaps?

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Skylar
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The fear of history repeating itself

by susan dyer reynolds

*Black clouds are behind me
I now can see ahead
Often I wonder why I try
Hoping for an end
Sorrow weighs my shoulders down
And trouble haunts my mind
But I know the present will not last
And tomorrow will be kinder*
— “Tomorrow Will Be Kinder”
by The Secret Sisters

UNFORTUNATELY FOR SKYLAR GREY, I am a more paranoid pit bull parent than ever after what I went through with Jazzy. When I noticed Skylar was limping, I knew it wasn't normal at such a young age. We took her for X-rays, and both the vet and the radiologist said they saw nothing — but I knew something was wrong.

The next stop was the Sams Clinic in Mill Valley. Dr. Andrew Sams, the go-to orthopedic surgeon in the Bay Area, had done TPLO surgeries on both of Jazzy's legs. I was hoping for better news this time, but it was only slightly better. “Skylar has hereditary elbow dysplasia,” Dr. Sams explained to Steve and me, while Blue, there for emotional support, lounged on the floor of the exam room and Sky, her usual scaredy-dog self, hid beneath a bench where she barely fit. “It's not as bad as Jazzy's TPLO,” he explained. “The surgery is arthroscopic, so it's much less invasive, but there is a six-week recovery period.” As I felt my heart drop, Dr. Sams saw the concern on my face. The last time I was at the Sams Clinic was after the dental specialist referred Jazzy for a CT-scan because of her swollen gum and small nose bump. “At least it's not cancer,” Dr. Sams said, as if reading my mind.

That night I had a hard time falling asleep. All I could think about was how something as innocuous as a little bump on Jazzy's nose grew into a deadly fibro-

sarcoma tumor that ultimately took her from me at the tender age of five. I was still grieving Jazzy, but also growing to love Sky more deeply every day. When I finally drifted off, I dreamed Steve, Blue, Jazzy, and I were in a forest shrouded with fog. In past dreams, Jazzy never had the tumor, but in this one she did. Like in real life, it didn't slow her down — she romped with Blue among the tall redwood trees as Steve and I watched in the distance. As it started getting dark, we called them but only Blue returned. This wasn't unusual — Jazzy had an independent streak as wide as her barrel chest — but this time she kept

going, deeper and deeper into the forest, looking back at me as I screamed her name. Suddenly, we saw a pit bull coming toward

When Skylar was limping, I knew it wasn't normal.

us through the fog, too small to be Jazzy. It was Skylar, and she was running toward Steve, Blue and me with a huge pittie grin and that eighth-wonder-of-the-world tongue flapping in the wind. As she got closer, I realized that she had Jazzy's tumor on her nose.

I woke with a start, reaching down to feel Skylar at my side. I sat up and turned the light on. As Sky raised her sleepy face upward, I grabbed her smooth nose in both hands and kissed it; then I lowered my face so I could look at her nose from eye level. Sky was amazingly patient, her tail wagging and those big green bug eyes staring back at me with nothing but the purest love and trust. I put my palm in front of her nose to make sure I could feel good, strong airflow coming out of both nostrils. At that point Sky began kissing my face, and then my ear, which tickled. The more I laughed the more she licked so I pulled her in close. As she rested her chin on my chest, I rested my chin on that perfect little blockhead and cradled her in my arm. The little white tip of her tail was still wagging when I turned out the light.

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AIDAN

Aidan is a sweet, red Pomeranian mix. This handsome 4-year-old stands tall, weighs 8 pounds, and seems to be all fur and legs. He loves to cuddle, give kisses, and play. Another playful dog in his home would be a bonus. Aidan loves walks and is well mannered on his leash. Aidan came to GDR with crystals in his urine, but a special kibble easily remedies his condition. It is easy to 'Fall' for Aidan and the love he has to share with you.



PEACHES

Petite Peaches may be little, but she has a big personality. This pumpkin-latte colored 7-pound cutie has expressive brown eyes that will win you over. The fact she is young and a terrier mix explains her playfulness. Peaches enjoys exploring her world, investigating noises, and playing with any object that moves. Quiet time is important to Peaches. She will settle nicely into a lap or her bed. Peaches would be an ideal playmate to another dog, and makes an excellent walking companion. This sweet-tempered young girl would be an entertaining addition to a family with older children and would add fun and energy to your life.



FEFE

Fun little Fefe has a lot of personality packed into her 10-pound Jack Russell-Chi mix frame. This young 1-year-old girl has lots of playful energy and would be a perfect leaf-kicking companion. She will do best in a household that can give her plenty of physical and mental stimulation and, of course, lots of love. Fefe would be an ideal dog to share the holiday season with.



SHILOH

Meet our boy Shiloh. This 7-year-old, white and black rat terrier is pure joy. He loves to go for long walks in the city and enjoys meeting people along the way. Shiloh is completely house trained and loves his home animal companions. Shiloh's perfect home would be one with an enormous amount of love and time for daily walks. He knows all his basic commands, too. He is looking for someone to play with him, toss his ball, rub his belly, and 'Fall' in love with him.



LOLLIPOP

Harvest the joy of Lollipop's bright, sunny disposition. Lollipop is 17 pounds of fun! She's 7 years old, affectionate and friendly. She has upright ears, a white tail and a sweet face. She knows basic doggie commands, is house trained, and listens well. She is very food-motivated for easy training. Lollipop is great in every situation (walking, in the car, at the park, etc.) and is very low maintenance. When she gets excited, she jumps up and down and smothers you with love. She's a rat terrier mix, but many people think she looks like a small husky. Everybody who meets Lollipop loves her!



TIMMY

Timmy is a unique little 7-pound, 2.5 year-old, russet brown Chihuahua. He loves to cuddle and he's super smart. Timmy is just discovering the freedom and joy of racing around the park looking to make friends. He's proud and happy walking on leash, and that's the way Timmy will make you feel...Happy. He's a bit shy around strangers but warms up quickly. He will definitely make your life much brighter and full of love.

Check the Grateful Dogs Rescue website for our upcoming adoption events!



FOR MORE INFORMATION ON THESE AND OTHER DOGS:

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