

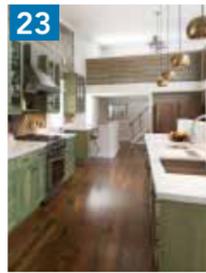


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MarinaTimes

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The colorful scene in North Beach circa 1973.

In pursuit of North Beach

A torch song for the good old days

BY ERNEST BEYL

"If we want things to stay as they are, things will have to change."

— Giuseppe Tomasi di Lampedusa, *The Leopard*

I'M ON A RANT. SO I HOPE YOU won't mind if I rattle on a bit. Here are some of my thoughts about North Beach in the old days. A kind of torch song for this classic neighborhood,

now fast disappearing before our tired eyes.

"It was the best of times. It was the worst of times" — to harken back to Dickens's Tale of Two Cities. Let's call

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REYNOLDS RAP

Sanctuary city: Déjà vu yet again

Does the Board of Supervisors care more about protecting illegal immigrant felons than preventing another tragedy?

BY SUSAN DYER REYNOLDS

WE'RE HERE NOT ONLY FOR KATE, TO KEEP HER memory alive, but to have something done," James Steinle said this past September at a news conference announcing legal action his family was filing against San Francisco over the death of his daughter by an illegal immigrant. The story, which made national headlines and renewed demands to put an end to so-called "sanctuary cities," is a tragedy on every level with plenty of blame to go around. Juan Francisco Lopez-Sanchez, who had seven felony drug convictions and five prior deportations, was sent back to San Francisco after serving time at the federal prison in Victorville, Calif., to face a 20-year-old marijuana charge. He was later released, homeless and indigent, on the streets of San Francisco.

According to police, Lopez-Sanchez "found" a loaded gun that had been stolen from a federal Bureau of Land Management ranger who left it unsecured in his car. On an evening stroll with her father and a friend along the scenic Embarcadero, Kate Steinle was shot and killed

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REAL ESTATE TODAY :: Sharing economy

Short time or long time? An Airbnb encounter

BY CAROLE ISAACS

PROPOSITION F: "SHALL the City limit short-term rentals of a housing unit to 75 days per year regardless of whether the rental is hosted or unhosted: require owners to provide proof that they authorize the unit as a short-term rental; require residents who offer short-term rentals to submit quarterly reports on the number of days they live in the unit and the number of days the unit is rented; prohibit short-term rentals of in-law units; allow interested parties to sue hosting platforms; and make it a misdemeanor for a hosting platform to unlawfully list a unit as a short-term rental?"

Working as a real estate agent, I rarely meet a buyer looking for a home in a multiunit building who does not ask about rental restrictions, specifically short-term rentals. I explain that it is

How dare the HOA accuse me and my perfect tenants of renting on Airbnb?

important to closely read a building's Condo Rules and Regulations (CCRs) concerning the minimum rental period in the building. I also tell buyers that many buildings are changing their CCR's to guard against short-term rentals.

MY PERSONAL STORY

In September I had an Airbnb wake-up call. A letter arrived in the mail from the company that manages the building where I own and rent a condo. It said: "It has come to the Board's attention that your condo is being used for short term rental. ... Please remedy the situation by September 7, 2015." They gave me a week to get the short-term renters out. My first reaction was disbelief. How dare the HOA accuse me and my perfect tenants of renting on Airbnb? In July I signed a new lease with my tenants and discussed in excruciating detail their rights and responsibilities when

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Jamie Collins, owner of Serendipity Farms, with farmhand Amity after the harvest.

PHOTO: SERENDIPITYORGANICS.COM

Find fall harvest bounty at Fort Mason Farmers' Market

BY CHRISTINE ROEHER

ONE OF MY FAVORITE THINGS ABOUT living in the Marina is the Fort Mason Farmers' Market every Sunday, where I try to buy all the vegetables and fruit that I'll need for the week. I don't host Thanksgiving dinner, but part of me wishes I did, because I'd make it a goal this year to serve only food that came from these farmers.

LEDESMA FARMS

I'm always sure to visit this stand because they usually have everything I need. And after hearing their story, I'm even more enamored with them.

Javier Ledesma and Dolores Contreras moved to California from Mexico in the late 1980s. They worked as day laborers at various farms across the Salinas Valley, but they desired more — the American

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- Mario Batali's Carnevino - Las Vegas, NV
- Chicago Cut - Chicago, IL
- The Precinct - Cincinnati, OH
- Elway's Cherry Creek - Denver, CO



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Starting the holiday food season

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November events

The holiday season hits in full this month, including the opening of the Embarcadero Center ice rink, tree-lighting events, and musical celebrations such as S.F. Opera's *The Magic Flute*. But it's not all holiday-themed; there's also the Hip Hop DanceFest, Riverdance's 20th anniversary, cookbook author Nigella Lawson, and much more in a packed month. **16**

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NEWS BRIEFS : Sanctuary, drugs, crime and rebirth



The late Glenda Queen and Terry Brumbaugh of Union Street Goldsmith. PHOTO: UNION STREET GOLDSMITH

More immigrants, less pot

SANCTUARY POLICY NO-CHANGE

A majority of the Board of Supervisors rejected a resolution that called for Sheriff Ross Mirkarimi to rescind his so-called gag order on communication with federal immigration authorities.

The nonbinding resolution, introduced by District 2 Supervisor Mark Farrell, was both an affirmation of the current policies as well as a poke at Mirkarimi, whose interpretation of sanctuary policies came into question following the murder of Kate Steinle on Pier 14; an undocumented immigrant, Juan Francisco Lopez-Sanchez, has been charged with that killing.

Farrell's resolution was rejected after six supervisors voted against it, and defenders of Mirkarimi's policy were blunt in their comments, with District 10 Supervisor Malia Cohen accusing Farrell of "grandstanding."

Following the vote, Farrell issued a strongly worded response expressing his disappointment and accusing opponents of his measure of voting "against the public safety" of city residents.

"I firmly believe in our sanctuary city policy, which has been a pillar of our public safety approach in San Francisco for decades, but we must be clear that it was never intended to shield serious criminals from legal consequences," Farrell said in a statement.

"Today's vote was a slap in the face to everyone in San Francisco who truly cares about protecting vulnerable immigrants and the public safety of our city's residents," said Farrell. "I am deeply disappointed that some of my colleagues chose to vote down a common sense public safety measure."

UNION STREET GOLDSMITH REOPENS

After a fire left its longstanding Union Street shop gutted, Union Street Goldsmith has reopened. (See Northsider, *Marina Times*, August 2015.) In early November, the 40-year-old store reopened at 2118 Union Street, two blocks away from its previous location.

The fire did not cause any injuries, and the store reports that "not a single piece of jewelry was damaged" because it was all safely stored in its vaults. Co-owner Glenda Queen, however, did not

survive to see the store's renewal; she died of a massive heart attack before that could happen. Her partner, Terry Brumbaugh, will head up the reopened operation.

APOTHECARIUM VOTE

Plans for a vote on a marijuana store in the Marina were delayed when a lack of commissioners present on the Planning Commission forced a new date for the decision.

The Apothecarium wants to open a new location on Lombard Street, between Scott and Divisadero streets, but some locals have

opposed the marijuana dispensary's plans. One recurring complaint is that it would be across the street from the Edward II, a home for at-risk transitional youth (which is next to a bar).

A Planning Commission vote was scheduled to take place on Oct. 22, but it was rescheduled to early November, due to a desire to have more commissioners present.

The Apothecarium's first store is on Market Street in the Castro District.

SERIAL AUTO BURGLAR CAPTURED

A police investigation into a number of auto burglaries in the Marina District led to the capture of a suspect by the Northern Station Street Crimes Unit and the police Special Investigations Division and Tactical Unit.

On Oct. 6, San Francisco police arrested a 22-year-old man in Glen Park and charged him with multiple counts of auto burglary, possession of stolen property, and weapons violations, including being a convicted felon in possession of a firearm and possessing a firearm while on probation.

IT'S THE ECONOMY, STUPID

San Francisco's unemployment rate is California's third lowest, dropping to 3.2 percent in September.

Mayor Ed Lee took a share of the credit, issuing a statement in mid-October adding that "Our robust economy and near full-employment mean we have never been better positioned to tackle the challenges that remain before us of income inequality, a crisis in affordable housing, and homelessness."

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Sunday, Nov. 8, 2015

Parade 11:00 A.M.
 Jefferson Street
 North Point St. to Leavenworth St.

REYNOLDS RAP CONTINUED from page 1

when Lopez-Sanchez “accidentally” fired the gun and a bullet ricocheted off a wall and into her heart.

San Francisco Mayor Ed Lee immediately blamed Sheriff Ross Mirkarimi for not notifying Immigration and Customs Enforcement (ICE) before releasing Lopez-Sanchez, but

standing on nonbinding resolutions,” Cohen said, while grandstanding on the opposing nonbinding resolution.

If all of this sounds familiar, that’s because exactly six years ago to the day of this hearing, on Oct. 20, 2009, the board voted to overturn a policy ordered by then-Mayor Gavin Newsom requiring the police to contact ICE upon arresting a juvenile illegal immigrant on

requests to detain them — over an eight-month period. I’m sure Campos and Cohen would argue that the crimes were likely minor, but those divulged in the report prove otherwise:

- In San Francisco on March 19, 2014, an illegal immigrant with two prior deportations was arrested for felony second-degree robbery, felony conspiracy to commit a crime, and felony possession of a narcotic controlled substance. After release, he was again arrested for felony rape with force or fear, felony sexual penetration with force, felony false imprisonment, and witness intimidation, among other charges.

Gavin Newsom said, “Sanctuary city was never designed to protect people who commit crimes.”

Mirkarimi said he was following the Due Process for All Ordinance, unanimously passed by the Board of Supervisors and signed by Lee in 2013, which directs local law enforcement not to hold individuals based on ICE detainer requests unless they’ve been convicted of a violent felony in the past seven years or there is a judge’s finding of probable cause. Lee shot back that the law was not intended to shield violent felons; however, Lopez-Sanchez did not have any violent felony convictions and therefore would have been protected under the very law that Lee signed.

On Oct. 20, 2015, Supervisor Mark Farrell asked the board to pass a nonbinding resolution requesting that Mirkarimi rescind an order made in a March 2014 memo prohibiting sheriff’s deputies from communicating with ICE. As Farrell spoke, a crowd of 250 immigrant rights advocates turned their backs on him in a show of protest. His fellow supervisors pretty much did the same by unanimously passing an alternate nonbinding resolution by Supervisor David Campos that affirms the existing policy of not notifying ICE when illegal immigrants are being released, supporting Mirkarimi’s position. Under the Campos resolution, Lopez-Sanchez still would have been freed before the shooting. In other words, nothing has changed.

In an embarrassing display of arrogance and ignorance, Supervisor Malia Cohen called Steinle’s death “senseless and tragic” but said that she and her colleagues disagreed on “the role — if any — that San Francisco’s existing sanctuary and due-process-for-all ordinances played in the event.” Cohen told a cheering crowd, “We cannot allow one event to dictate 25 years of our city’s policies toward undocumented immigrants.” She then turned to Farrell. “I asked you privately and I am asking you publicly to respectfully table this issue so we can work on real policy solutions rather than grand-

standing on nonbinding resolutions,” Newsom said at the time. Once again it was Campos who sponsored an alternate ordinance to shield criminal illegals, stating that referrals would be required only after juveniles were convicted of crimes instead of after their arrest.

Newsom’s policy stemmed from a series of disturbing incidents, including the revelation that the city had flown some minors to their home countries at taxpayer expense rather than turn them over to ICE, and had sent a gang of young Honduran crack dealers to a group home in Southern California from which they simply walked away. It was also in response to anger over a June 2008 triple murder committed by Edwin Ramos, an illegal immigrant gang member from El Salvador who had been picked up as a juvenile by San Francisco police but not turned over to ICE.

So here we are six years later, with a young woman dead at the hands of an illegal immigrant released from jail because of San Francisco lawmakers and their bizarre obsession with pandering to the illegal immigrant community. Cohen and Campos regurgitate their mantra that most undocumented immigrants don’t break the law (except for the fact they’re in the United States illegally to start with) and the city of San Francisco continues to cavalierly put the rights of those here illegally before the rights of its own citizens. While Cohen says the Steinle case was just a freak thing that has nothing to do with sanctuary policies, statistics say otherwise. In July, ICE revealed that 1,800 illegal immigrants released by sanctuary cities last year were charged with 7,500 new crimes, and over 1,000 of the illegals facing criminal charges are still on the loose. The October 2014 report detailed the release by 276 sanctuary cities of more than 8,000 illegal immigrants held on criminal charges — despite ICE

felony charges. “Sanctuary city was never designed to protect people who commit crimes,” Newsom said at the time.

- In San Mateo County on Feb. 16, 2014, an illegal immigrant was arrested for felony lewd or lascivious acts with a child under 14. In addition, he had a prior DUI conviction. Following release by local law enforcement, the individual was arrested for three counts of felony oral copulation with a victim under 10 and two counts of felony lewd or lascivious acts with a child under 14.

- On April 6, 2014, an illegal immigrant was arrested in Los Angeles for felony continuous sexual abuse of a child. After release, he was arrested again for felony sodomy of a victim under 10 years old ... and the list goes on.

“We went from being one of the most enlightened cities to be a place many steps backward to where the rest of the country is,” Campos said in 2009 after thwarting Newsom’s ordinance. After the board approved his latest resolution to continue shielding criminal illegal immigrants, Campos said, “I’m so proud of San Francisco. I’m so proud that notwithstanding the climate at the national level of scapegoating immigrants that San Francisco went against that.”

You would think the Steinle case would be a wake-up call for City Hall, but it appears Kate’s heartbreaking death was in vain. It certainly hasn’t humbled the mayor, the sheriff, or the San Francisco Board of Supervisors. The only hope her family has now to “keep her memory alive and have something done” is through a lawsuit. Meanwhile, taxpayers will be footing the bill for a vigorous criminal defense of Lopez-Sanchez, who has pleaded not guilty to second-degree murder.

At the arraignment, Matt Gonzalez, chief attorney at the San Francisco Public Defender’s Office, said Steinle’s death was tragic but that “very likely this was an accidental shooting.” I’m sure that makes her family feel a whole lot better.

E-mail: susan@marinatimes.com

NORTH BEACH

CONTINUED from page 1

this the “Tale of Two Neighborhoods” — one past and one present. Things have changed. And while some things change for the better, others change for the worst. And frankly, I miss those old days.

First, let’s make this perfectly clear: Yes, we still have a few enduring symbols of North Beach — like ancient bugs caught in amber to be examined in the light of day. Consider these: The Saloon, Liguria Bakery, City Lights Booksellers and Publishers, Molinari Delicatessen, Biordi Art Imports, Little City Market, North Beach Restaurant, and Mario’s Bohemian Cigar Store and Cafe.

GONE BUT NOT FORGOTTEN

But, now consider this: What we’ve lost over the years is mind blowing.

Capp’s Corner: Yes, there is a gasping attempt to reopen it. And we wish that effort to be successful. But it should never have closed in the first place. The neighborhood is diminished without Capp’s Corner.

The Jazz Workshop: Changing times on Broadway and the advent of rock ‘n’ roll did in this wonderful old jazz club.

Enrico’s Sidewalk Cafe: Enrico Banducci, once considered the “Mayor of North Beach,” went bust.

The hungry i: See Enrico Banducci above. When you go bust, you go bust.

Vanessi’s: Does anyone remember Vanessi’s on Broadway? Sitting at the counter watching the showmen cooks prepare my meal in those hot pans was a religious experience.

Washington Square Bar & Grill: Several iterations of wannabes have tried to revive it but have never made it work.

La Felce: This was my favorite North Beach restaurant. The food was simple, but incredibly good.

Can any of you remember the olive oil-dressed pinto beans served with minced onion and parsley? La Felce closed several years ago, but I still remember those beans.

Today, the ubiquitous symbol of North Beach is the pizza parlor. I wonder just how many pizza parlors constitute too many pizza parlors.

CAROL DODA, A CLASSY ACT

And would you believe that Broadway Street once featured fine restaurants like Vanessi’s, Swiss Louie’s, and New Joe’s, and jazz clubs like the Jazz Workshop, El Matador, Sugar Hill, and Basin Street West — instead of dark, sleaze-ball skin joints where the clientele wear their caps in their laps rather than on their heads? I’m excluding the Condor here with Carol Doda coming down from the ceiling on a white, baby grand — that was a classy act.

THE OLD APOTHECARY SHOPS

In the old days, we had three drugstores bordering Washington Square. We called them apothecaries.

At one time, we had three Italian delicatessens in North Beach and enough business for all three. Now there is only Molinari that dates its founding to 1896. In my time, there was also Panelli Bros that closed after 82 years and the Florence Ravioli Factory with 58 years on Stockton Street before a big rent increase drove the brothers out.

There were four meat markets. Now there is only the Little City Market, operated by Ron Spinali and his son Michael. Still going strong after more than 60 years. Now that’s endurance.

The history of grocery stores in North Beach is checkered, as it is in other San Francisco neighborhoods. Many were, and still are, delivery systems for half-pint flasks of booze. Not real grocery stores.

FOR BLUE-COLLAR WORKERS

There was an Army-Navy store on Stockton Street where you could buy fishing tackle, first-aid kits, canteens, and jackknives. What a great idea.

Also on Stockton, in the space presently occupied by the Park Tavern restaurant, there was a store that sold elaborate overstuffed furniture that looked like it was designed for (or by) Benito Mussolini.

And, of course, hip readers will remember the Pagoda Palace — now a hole in the ground.

Let’s talk hardware stores. My favorite was Figoni Hardware on Upper Grant Avenue. Of course, I can’t complain too much about its loss, since artist Kevin Brown moved in and named his gallery Live Worms from a sign he found when he cleaned out the place. Figoni Hardware sold live worms for fishing bait.

And there was a workingman’s clothing store a few blocks away on Upper Grant that sold Oshkosh and Can’t Bust ‘Em shirts and overalls for the longshoremen and other blue-collar workers who shopped there.

THE SALAMI FACTORY

There were also several bakeries in North Beach, and I liked having a choice. There was Danilo’s, and one across the street, but I can’t remember its name. Still operating are Victoria Pastry Company and Stella Pastry and Café, where the legendary sacripantina cake is still baked — a round sponge cake of several layers with zabaglione, Marsala, rum, and a dash of maraschino cherry juice for finesse.

Then there is the incomparable Liguria Bakery (still the home of the quintessential focaccia bread), and finally the Italian French Baking Company, which closed a while back.

There was a salami factory on Green Street (Columbus Salami, as I recall). You could smell the drying salami all over the neighborhood.

But Upper Grant Avenue still has a few shops that make sense to us old-timers. Aria, Schein & Schein, and Live Worms, come to mind.

So what happened here? The old Italians died off. Some of their offspring sold out and moved to the suburbs. Then rising rents, changing tastes, and sometimes-shoddy products simply got the better of us.

THE OLD SPAGHETTI FACTORY

These days, when I get in a funk — as I am while writing this — I like to remember a place that, to me, symbolized everything magical about North Beach. It was the Old Spaghetti Factory, which closed in 1985. Do you remember it? The Old Spaghetti Factory, a wonderful metaphor for the old North Beach, was on Green Street, just up the hill a bit from Grant Avenue. That was the place where a magnificent, brown-skinned, Rubenesque woman named Flo Allen held court when she wasn’t doing nude modeling. If you were truly cool (cool was the operative state we all strived for in those days), Flo would greet you as a spaghetti-fancier with a kiss on both cheeks, pour you a glass of red wine, and make you wait for a while in one of the many old spring-sprung sofas that dotted the large room. The Beats hung out there, as they did on Upper Grant Avenue. And by the way, I miss the Beats. Today North Beach has only ersatz, lower-case beats and wannabe hippies.

There was a feeling of belonging at the Old Spaghetti Factory — a feeling of North Beach comradeship. I don’t get that feeling much anymore.

As I said earlier in this rant, things are changing. And change can be bad. But, then again, it can be good. “If we want things to stay as they are, things will have to change.”

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POLICE BLOTTER : From the officers of Northern Station

More space to patrol, more crimes to stop

The boundaries of geographical responsibility for police stations have changed, which will impact some local residents who are seeking information about police coverage.

Northern Station's boundaries have expanded by 1.2 square miles, now reaching on the west to Divisadero Street (instead of stopping at Steiner) from the Marina Green to Waller Street. Northern Station's southern border is now Waller Street from Divisadero Street to Market Street, anything south of Waller is now the responsibility of Park Police Station.

"With these changes, Northern Police Station has increased its area of responsibility by 1.2 square miles, has increased its population by almost 2 percent, and has added 10 additional schools, one additional health care facility, and five additional public housing facilities," notes Northern Station Captain Greg McEachern. "Northern Police Station has increased its personnel to account for the additional policing responsibility and calls for service with additional officers on the way."

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.

PLEASE FILL OUT THE PAPERWORK
June 28, 1:20 a.m.

Washington St. at Van Ness Ave.

A male flagged down a uniform patrol and told the officers that he had been walking on Van Ness at Washington when he noticed a group of males walking toward him. He said one of the people in that group suddenly punched him in the face.

The officers broadcast the suspect's description, and the subject was soon picked up. He was positively identified by the victim, who was also treated by paramedics for his injuries. He signed a citizen's arrest form against the subject for the assault, and the subject was transported to Northern Station and booked for aggravated assault with force. The victim was provided with a follow-up form and a victim-of-violent-crime form.

BROKEN WINDOWS THEORY
July 9, 1:51 a.m.

Bush at Webster Streets

Officers responded to a report of someone smashing vehicle windows. They found three vehicles had had their windows broken. A witness who had reported the crime via 911 told the officers that he heard the sound of glass breaking and saw two subjects using a skateboard to break the windows. He also gave the officers a description of

the subjects, who were located by police. They were identified by the 911 caller, who signed a citizen's arrest form.

The subjects were taken to Northern Station, where during a booking search of the subjects broken glass and suspected marijuana were located. The subjects were sent to County Jail.

THE PALACE OF CRIME ARTS
July 19, 3 p.m.

3600 Lyon Street

An officer was sent to the Palace of Fine Arts in response to a report of a street robbery. The officer met with the victim, who said she had been walking around the Palace taking photos when a male subject between 15 and 18 years old ran up to her and pulled the camera from her, despite her efforts to hold onto it. The subject ran to a vehicle and jumped into the passenger seat, and the driver drove off.

The victim had minor scratches to her left elbow and knee but refused any medical attention.

THIEVE DIFFERENT
August 14, 5:15 p.m.

2125 Chestnut at Steiner Streets

Officers responded to a report of shoplifting at the Apple Store on Chestnut Street. They met with the store's security officer, who had detained a female suspect. The security officer told the

police that he saw the suspect walk in and go to the rear of the store, where she selected a pair of headphones and left the store, passing by the registers and making no attempt to pay. Store security followed her and detained her, retrieving the headphones and notifying the police.

The suspect told the security officer that she didn't have any money to buy the headphones. The security officer signed a citizen's arrest form and the officers took custody of the suspect, who was cited and released from the scene.

CATCH AND RELEASE, METH EDITION

August 20, 4:31 a.m.

Franklin at Fell Streets

An officer on uniformed patrol spotted a vehicle he believed matched the description of one involved with some prior threats with a gun on Aug. 9. The officer knew the description of the suspect and began searching for him, locating him an hour later standing near the vehicle.

The suspect was on probation and had a search condition. The officer saw two other suspects inside the vehicle, and a glass pipe was visible in the back seat. A further search of the vehicle revealed additional paraphernalia and a baggie of suspected methamphetamines. All suspects were cleared of any outstanding warrants and were cited and released from the scene.

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A moral imperative to end gun violence

BY MARK E. FARRELL

OCT. 1 MARKED THE 274TH day of the year, and it also marked the 294th mass shooting in our country this year. Let that sink in for a moment: that is an average of more than one mass shooting per day in our country. And that is just mass shootings as defined by the Federal Bureau of Investigation. Nearly 10,000 people have been killed and 20,000 wounded in nearly 40,000 gun violence incidents so far this year. There have also been 143 school shootings since the Sandy Hook Elementary School massacre. Unfortunately and devastatingly, these numbers will continue to rise if nothing is done.

Those acts of senseless gun violence amount to countless families, friends, and loved ones left grieving and asking what we can do to end the epidemic of gun violence in our country.

After the unimaginable tragedy at Sandy Hook Elementary, there seemed to be momentum from everyday Americans, led by our president, to say, “no more,” that gun violence is unacceptable, and we can and should act to keep people safe in their communities.

In fact, 90 percent of Americans polled after Sandy Hook agreed that there should be universal background checks on all gun sales. Currently, federal law only requires a background check at federally licensed firearm dealers, meaning that if someone wants to purchase a gun online or at a gun show, they are allowed to do so without a background check, no questions asked. Thankfully, 18 states, including California, have passed universal background check laws. But 32 states allow anyone to purchase a gun with no questions asked — and those guns easily flow into neighboring states.

To put it bluntly, our Congress, specifically Republicans in Congress, have failed our country by their inaction on gun violence. And, most important, they have failed the families who have lost their loved ones and friends to senseless gun violence.

Easy access to guns and ammunition continues to be the single largest contributing factor to the gun violence epidemic that has consumed our country for years. On top of that easy access, gaps currently exist in federal, state, and local regulatory oversight on gun and ammunition sales, which

contribute to gun violence as well. Even though California and San Francisco have some of the toughest gun-violence prevention policies on the books, there still remains more that we can do here locally to protect public safety.

Recently, the Board of Supervisors approved common-sense gun-violence prevention policies that I authored that will require the videotaping of all

ers are the largest source of trafficked firearms in the country. The next biggest source of illegal gun transactions where criminals get guns are sales made by legally licensed dealers. Like bank robbers, who are interested in banks, gun traffickers are interested in licensed sellers because that’s where the guns are. This is why licensed sellers are a large source of illegal guns for traffickers, who ultimately wind up selling the guns on the street. Over 75 percent of the guns used in everyday shootings in America are obtained legally, and over 80 percent of the guns used in mass shootings since the 1970s were originally obtained through licensed dealers. To ignore this fact is tantamount to sticking our head in the sand.

Furthermore, a *Washington Post* investigation found that, as a result of inadequate staffing, the ATF was able to inspect less than 10 percent of licensed firearm dealers in 2009, and on average, dealers are inspected only once a decade, and funding from Congress to the agency is less today than it was in 2009. Last, the ATF found and has concluded that access to large numbers of firearms makes licensed dealers a

particular threat to public safety when they fail to comply with the law because of their easy access to guns and the financial motives that exist to not obey the law.

As a result of my legislation, the last remaining gun store in San Francisco has decided to shut down. Though it was never the intent of my legislation, so be it. I would rather see a preschool, coffee shop, senior center, or some other neighborhood-serving entity that contributes to the vitality of our city in that location. San Francisco will be better off for it.

As supervisor, public safety has and will always be a top priority of mine during my tenure. It affects all of us — from seniors to adults, to parents and our children. The fact remains that guns and the people who use them illegally or irresponsibly continue to wreak havoc in our communities and for our families. I am happy to do my part to lessen gun violence here in San Francisco and stand committed to doing everything in my power to support further gun-violence prevention policies at every level of government to continue to keep our communities safe.

Mark Farrell is District 2 supervisor. E-mail mark.farrell@sfgov.org or phone 415-554-7752.

Over 75 percent of the guns used in everyday shootings in America are obtained legally.

gun sale purchases within San Francisco, and the regular electronic transmission of ammunition sales data and transfers to the San Francisco Police Department. Both policies will deter gun violence, stop people from obtaining guns and ammunition who are prohibited from doing so, and will help local law enforcement complete investigations if God forbid a shooting happens here in San Francisco.

Consider this: Currently, the Bureau of Alcohol, Tobacco, Firearms and Explosives has found that licensed firearms deal-

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SKETCHES FROM A NORTH BEACH JOURNAL

Charlotte and Tony, Angela and Aaron, Caen and Kerouac, North Beach Legacy Bars, and a Wake for Michael McCourt

BY ERNEST BEYL

GUINNESS WITH DIERDRE

A few months ago, I reported that an Irish pub would open in North Beach. And it has. It's called BarNua and it's located at 561 Columbus Avenue. My informant tells me that's "New Bar" in Gaelic. You do speak Gaelic, don't you?

But the great news is that the incomparable, incredible, incandescent Deirdre Black is the daytime bartender. De — we call her — built a loyal following at O'Reilly's when it was on Green Street. De serves Guinness on tap, of course, and a bloody Mary with a lot of authority.

As to lunch, I have given my vote of confidence to the smoked salmon with dill sauce and house-made potato cakes, fish and chips, and the chicken potpie.

CHARLOTTE'S BAD IDEA

Charlotte Shultz, a young, leggy, yellow-haired gal from Borger, Tex. when I first met her many years ago, came to San Francisco (why not?) and volunteered to work for the city's film festival. I was the publicist then. I got to know Charlotte, and we became friends. Now Charlotte is the spouse of retired statesman George Shultz.

Charlotte is a mover and shaker whose engine never idles. As protocol chief for our city, she is widely known for her diplomatic accomplishments, and she throws one helluva party. Most of her ideas are right on the mark. But the worst idea she ever had is her plan to erect a life-sized, bronze statue of Tony Bennett on Nob Hill in front of the Fairmont Hotel. The statue would be rigged so that passersby would trigger Tony to start singing "I Left My Heart in San Francisco."

Nob Hill is one of the most beautiful and historic urban sites anywhere in the United States. To clutter it up with a reality Tony Bennett seems a shame and a sham. I love you, Charlotte. Keep up your good work. But if you want to erect a bronze statue of Tony Bennett, why not do it in North Beach in front of Gigi's Sotto Mare where the crooner likes to have his birthday parties?

POETS PLAZA GROUNDBREAKING

Whether Angela Alioto actually stuck a spade in the ground at the groundbreaking and fundraising event in October is in dispute, but what we do know is that her fundraiser for the Piazza St. Francis, Poets Plaza attracted a lot of heavy hitters with heavy checkbooks to fund Lawrence Ferlinghetti's visionary project.

Also, the mayor was there as were the chiefs of police and the fire department. Good signs.

What wasn't a good sign is that citizen Aaron Peskin (remember him?) has come out in opposition to Ferlinghetti's Italianate pedestrian piazza on Vallejo Street between Grant and Columbus Avenues. Naysayer Peskin, who has been running against incumbent Julie Christensen for District 3 supervisor, is on the wrong side of history on this one. The project will be realized and Alioto has the funding lined up to see it to completion, including an endowment for its maintenance. Peskin was looking for voters and thought he found them in a few disgruntled upper Vallejo Street residents who will have to drive one block out of their way to get to Columbus Avenue once the piazza is finished.

HERB CAEN DOCUMENTARY

The other day an award-winning filmmaker, Michael House, was in town from his headquarters in France working on a documentary on Herb Caen. He prowled around North Beach, as Caen once did, looking for the old joints where Caen hung out that

inspired his three-dot items. House stopped by the site of the old Washington Square Bar & Grill — gone. He stopped by Moose's across Washington Square — gone. Then down to Broadway to the site of Enrico's Coffeehouse — gone. (Now it's Naked Lunch, named after the Beat book by William Burroughs.) The only spots the filmmaker found where Caen's ghost could prowl for his items were Gino & Carlo — still going strong and full of items, and Caffè Trieste, once ground zero for the Beats in the days when Caen coined the word beatnik to identify Kerouac, Ginsberg, et al.

MICHAEL MCCOURT'S WAKE

On Thursday evening, Oct. 15, Perry Butler held a dinner party at Perry's, his landmark restaurant and bar on Union Street, where Michael McCourt once worked as bartender. Guests were members of the McCourt family and some close friends, and it was the kind of evening where they could all let their hair down. Perry recounted a time when a regular customer stayed until closing "doing himself great damage." The following morning he was back and yelled at bartender McCourt, "Quick two aspirin." McCourt replied, "What do you think this is — an effing hospital?"

The following day, North Beach — actually all of San Francisco — honored Michael McCourt, the highly engaging, quintessential Irish bartender. First was a funeral mass at Saints Peter and Paul, and then there was an Irish wake at Original Joe's across Washington Square, where Michael held court behind the bar before he passed. As at all proper wakes, many rose and spoke. I was one of them. I read from the chapter on Michael in my book, *Sketches from a North Beach Journal*. Michael's brother, Alphie, flew in from New York City. His eloquence had us all gasping. He wrote a poem about Michael, *The Loneliness of the Labor Day Sunday* (Michael died over that weekend). Here is a passage from Alphie's poem:

*In a voice left over from a time
When we didn't need to spend half our lives
Looking over our shoulders and watching the
watchers
A time when we could make a joke and not
worry about the
lawsuit which these days is
sure to follow
A voice left over yes indeed Mike almost out-
lived his time but didn't
Living just long enough to set a bad and there-
fore a really
good and irreverent example
And best of all to leave a legacy rich in stories
some real and
some invented and therefore
all the more real
Since the teller must not allow the facts to
obscure the truth
And that was our brother Michael ...*

Michael McCourt left us without permission.

LEGACY BARS OF NORTH BEACH

And speaking of bars and bartenders, *San Francisco Chronicle* reporter J.K. Dineen has written a book: *High Spirits: The Legacy Bars of San Francisco*. In North Beach he singles out Vesuvio Cafe, Spec's Twelve Adler Place, The Saloon, La Rocca's Corner, and Mr. Bing's Cocktail Lounge. All worthy legacy bars. Dineen points out that Vesuvio was a haven for the Beats and for Beat wannabes who came in asking "What did Jack Kerouac drink?" Answer: "Whatever people would buy for him."

E-mail: ernest@marinatimes.com



Meet the people who grow your food at a farmers market. PHOTO: CAFARMERSMKT.COM

FARMERS MARKET
CONTINUED from page 1

Dream. They wanted their own farm, one that was focused on growing food responsibly and connecting directly with the consumer — they wanted the farm

They didn't see farming as a job, they saw it as their life.

to be an extension of who they were.

"They didn't see farming as a job; they saw it as their life," said their oldest son, Noel. "I believe this to be the heart of our operation."

So with little education, but a lot of grit and determination, Javier and Dolores started farming. First, they just produced zucchini squash on 10 acres of land, but over time they built up their farm to 150 acres (though they've recently cut back to 50, due to lack of water). Both work all operations of the farm, and Dolores wears a dress every day, even if she's driving a tractor.

"You'll always find her in a dress rather than jeans and a shirt, as she believes in keeping her femininity regardless of where she is," said Noel.

The couple has raised four sons on the farm, and they've all taken on specific roles in the operation. Even their youngest, the 5-year old, has a job: He's the official Ledesma taste tester.

As you'll notice when you stop by their stand, Ledesma is committed to providing consumers with the well-known organic crop they expect, at the best quality, while also offering unique variants (such as broccolini to broccoli, Early Girl tomatoes to the standard red). The crop is as wide of a selection as the season permits. Right now you'll find kale, carrots, beets, cauliflower, broccoli, pomegranates, winter squash, sweet potatoes, and much more.

SERENDIPITY FARMS

Over at the Serendipity stand, you'll find many

veggies for your Thanksgiving table — winter squash, spinach, potatoes, and root vegetables. But a specialty item this year is sun-dried tomatoes.

Because of record-high temperatures this summer, Serendipity's tomatoes all ripened at once. It was impossible to harvest and sell them fast enough, so they dried 7,000 pounds of their Early Girl

tomatoes.

"We usually produce tomatoes through September, but it was so hot this year that they were all ready at the same time — it was crazy!" said owner Jamie Collins.

Jamie started out as a small operation as well. But now, 15 years later, she produces more than 50 varieties of organic vegetables, herbs, and flowers. She prefers to avoid the middleman and sell directly to customers. This year, with her abundant tomato harvest, she connected even more with her customers.

"So many people were into preserving the harvest and canning tomatoes themselves," said Jamie. "I gave killer deals, so they were buying hundreds of pounds of tomatoes. It was fun having people meet me at the farm and hand them off."

RANCHO LLANO SECO

You won't find a turkey at the farmers' market, so instead, stop at the Llano Seco stand and consider serving pork.

"Every year for Thanksgiving, I take home a half bone-in ham," said Jamie Salyer, account director at Llano Seco. "My mom gets the turkey, so we serve both turkey and ham every year."

The Llano Seco ranch in Chico has been around since 1861. It's a family-run business, now being led by the sixth generation of the Thieriot family.

There are more than 2,000 pigs on the ranch

at any given time, and Jamie said the ranch prides itself in creating the most humane lifestyle possible for the pigs. They're housed in deep-bedded hoop barns (a style copied from Midwestern farms), but they're free to roam a large outside area whenever they want.

"The pigs are allowed to be themselves — use their noses to dig around, get muddy, run around," said Jamie. "Our customers know the end result is bacon and pork chops, but they want — and we want — the pig to live the best life possible, so we do as much as we can to provide a stress-free life."

All breeding is done at the ranch. Once born, the piglets are kept with their mother until they're weaned at two months. It then takes another four months for them to reach market weight. The slaughtering is outsourced, but it's done at a small, family-owned operation 20 minutes away. Everything is then brought back to the ranch for processing.

Llano Seco's most popular product is bacon ("because it's bacon!" said Jamie), with bone-in pork chops coming in second. They also have loin and shoulder roasts as well as specialty cuts suitable for a holiday meal.

"When you're dealing with fresh pork, the breed of the pig really matters,"

With fresh pork, the breed of the pig really matters.

said Jamie. "Our pork chops are extremely moist and tender — they have a good amount of back fat on them."

Whatever menu you're planning for Thanksgiving, consider picking up as many ingredients as possible from the local farmers at Fort Mason.

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TABLEHOPPER :: Comings and goings



Scotland Yard brunch offerings. PHOTO: WES ROWE

New Marina openings; new owners for Alfred's Steakhouse — times, they are a-changin'

BY MARCIA GAGLIARDI AND DANA EASTLAND

MARINA/COW HOLLOW

There is quite the swanky new spot to come to Chestnut Street, in the former Circa space: **The Dorian** (2001 Chestnut Street, 415-814-2671). The project is from Anderson Pugash, Benson Wang, and Jack Herr (Palm House, Bergerac, and Audio), along with partners.

The menu is classic American dishes designed to share, like a chopped Caesar salad, deviled eggs, shrimp cocktail, and steak tartare, plus mussels and fries, a flat iron steak, and a burger. The chef is Chris Ricketts, the group's executive chef (read more about Ricketts on page 13).

Anthony Parks (Fifty Fifty Cocktail Co.) has designed a menu of classic cocktails and martinis, from a Gibson to a Martinez, and a Fifty-Fifty made with the addition of dry manzanilla sherry. Look for more than 75 fine American whiskeys and plenty of whiskey-based cocktails. The international and local wine selection includes two rosés and several sparkling, and there is a solid offering of half bottles and larger-format bottles.

The space is now airy and bright (thanks to some added windows), with a shimmering chandelier in the Drawing Room (dining area) and a spacious main bar tricked out in brass. It's whimsical and fun, done in peacock blue, pistachio green, and faux crocodile with some Victorian and fin de siècle elements presented playfully (Shelly Amoroso is behind the design). There's also the semiprivate mezzanine perfect for small groups.

Happy hour Tuesday–Friday 4:30–6:30 p.m. featuring \$1 oysters and half-off bottles of Rosé and sparkling; dinner Thursday–Sunday 4:30 p.m.–midnight, Friday–Saturday 4:30 p.m.–2 a.m. Brunch is planned.

Speaking of brunch, there's a new one at **Scotland Yard** (3232 Scott Street, 415-872-6853). It's full of fun dishes, including chicken and waffle bites with Captain Crunch — encrusted chicken thighs, black pepper-maple caramel, and bread and butter pickles; and the bangers Benedict, with house-made sausage and Worcestershire-marinated tomato. The egg muffin sandwich looks mighty fine, and their bone-marrow aioli burger is also available. Sure to help any hangover or party is the stout float with house-made ice cream. *Brunch Saturday–Sunday 10:30 a.m.–3 p.m.*

Across the street in the former The Republic space, **Spaghetti Brothers** (3213 Scott Street) from Bix-Fog City alums plans to open Nov. 3 serving "inventive American standards." Stay tuned for more details.

Middle-terranea, the inaugural concept at **Mina Test Kitchen** (2120 Greenwich Street, 415-625-5469) wrapped up last month. Now

it's Little Italy, inspired by chef Adam Sobel's Italian-American upbringing, and serving a nonna-is-cooking-style-Sunday supper, featuring dishes like stuffed peppers, manicotti al forno, and veal and eggplant Parmesan. The pre-fixe menu is \$49 per person with reservations by ticket purchase at michaelmina.net or through the Resy app.

The wine list features 20 approachable Italian wines by the glass and bottle, including a house wine on each table available by the honor system. Italian beers and low-proof cocktails inspired by Italian classics are also available.

Dinner Wednesday–Saturday 5:30–10 p.m. through Dec. 31.

FINANCIAL DISTRICT

An unexpected closure and sale: **Alfred's Steakhouse** (659 Merchant Street, 415-781-7058). After 42 years, the Petri family decided to sell, and the Daniel Patterson Group will be taking it over. DPG director of operations Ron Boyd wanted the 1928 San Francisco classic (which previously housed The Blue Fox) preserved and convinced Daniel Patterson to look into it with him.

The last night will be New Year's Eve, so you know that will be quite the blowout party. Alfred's regulars, make your reservation now.

The restaurant will undergo some renovations, and new artwork — but it will remain mostly the same Alfred's that we know and love. Boyd and the DPG want to respect the restaurant's many traditions, including that it is one of the most affordable steakhouses in town.

They will continue to source their (steroid- and hormone-free, grass-fed, corn-finished) beef from Schmidt Family Farms (ditto cooking the steaks on mesquite/open fire). The menu will integrate a whole-animal program, so look for dishes like oxtails and pork shoulder. The three-course "school night" menu will also continue, and tableside salads may return, but vegetables will be upgraded a bit. Chef **Charlie Parker** will be coming over from Haven in Oakland to run things.

Drinks will remain classically driven, and some barrel-aged cocktails will be introduced. The wine list will be updated, and we might see some news about the huge downstairs wine cellar, but that is currently undecided. It was quite the private dining room back when it was the Blue Fox.

Mille grazie to Marco and Al Petri and the entire Petri family for the decades of memories in that historic space.

Marcia Gagliardi writes a weekly insider e-column about the San Francisco dining and imbibing scene; subscribe at tablehopper.com. Dana Eastland is the associate editor for tablehopper.com. Follow Marcia @tablehopper on Twitter and Instagram.



House-smoked pastrami sandwich on marbled rye. PHOTO: KINGMOND YOUNG

Stop by Sessions in the Presidio for a pint and a bite

BY JULIE MITCHELL

MICHAEL BILGER AND EVIN Gelleri didn't plan to open a restaurant when they started tinkering around brewing their own beer as a hobby. But that's what chef Bilger and general manager Gelleri have done with Sessions in the Presidio — an upscale brewpub devoted not only to craft beer and cocktails but also to seasonal, high-level pub food.

The owners describe Sessions as "a new American public house." The name refers to the British term, "session beers," where, as the legend goes, during World War II munitions workers in England had to take long breaks between double shifts. The breaks often took place at the local pub where workers enjoyed not only food but also plenty of pints of ale. So they could be fit to go back to work, these drinkers imbibed lower-alcohol but still flavorful brew known as session beers.

CHOOSE FROM 100 BEER OPTIONS

Sessions, with its spacious bar, two dining rooms that seat 150 and a patio (as well as a private dining room for 16) and accents of wood, acrylic, and steel, feels less like a pub than a sleek, modern restaurant. Bilger, Gelleri, and master cicerone (a professional certification for serving and pairing beer with food) candidate Nicole Erny have created a big, comfortable space for friends and families alike to enjoy 100 beer options, including 45 on tap; 30 wines, 10 on tap; and cocktails made with seasonal ingredients.

START WITH BITES

In partnership with Skywalker Ranch in Marin, Sessions features seasonal, locally grown fruit, vegetables, and herbs and sustainably raised and harvested meat and seafood. The restaurant serves lunch, dinner, and weekend brunch.

All of the menus are divided into bites, like their house-made "brewed" bread served with goat butter and sea salt (\$4); grilled, marinated king trumpet mushrooms (\$7), and for brunch, stone fruit (seasonal) and cream with savory granola (\$6). For dinner, start with the panella cheese dumplings with cilantro-chili pesto (\$8), little bites that melt in your mouth.

FRIES WITH HOP SALT

Small plates are listed under droll headings: Field and Farm, Fin and Siphon, and Hoof and Talon. For lunch and dinner there's farmstead cheese with pickled walnuts, honeycomb, and brewed bread

(\$6/\$11/\$15); a salad of organic baby greens; and on all three menus, thick-cut Kennebeck fries with hop salt and dark-malt aioli (\$8). Seafood includes market oysters (A.Q.); fish, like Hawaiian big eye tuna crudo (\$17) with finger lime (amazing tiny limes that exude tart flesh like pale caviar); and mussels or clams (\$14-\$20).

Hoof and Talon dishes include a house-cured meat and cheese platter (\$16/\$29); Liberty duck mousse with Flanders red ale gelee, pickled stone fruit, and seed crackers (\$14); and crispy buttermilk-fried quail with hot sauce and lemon-dill honey (\$15). Brunch-goers can enjoy Imperial stout sausage with mustard kraut (\$14).

HOUSE-SMOKED PASTRAMI

Larger plates offer everything from rye paparadelle pasta with smoked beets and a soft-cooked egg (\$19); Niman Ranch hanger steak with smoked onion puree and herb potatoes (\$32); and the Sessions burger, either "straight" with pickles and fries or chef's style with cheese and bacon (\$17). A fresh fish entrée is always on the menu, and at lunch you can order a house-smoked open-face pastrami sandwich on marble rye (\$18); a house-smoked trout salad with truffle-lemon dressing (\$19); and line-caught local cod fish and chips with coleslaw (\$19), which is also available for brunch. Brunch also features plain, apple, or bacon pannenkoek (Belgian-style thin pancakes) with applestroop (apple butter) (\$12-16).

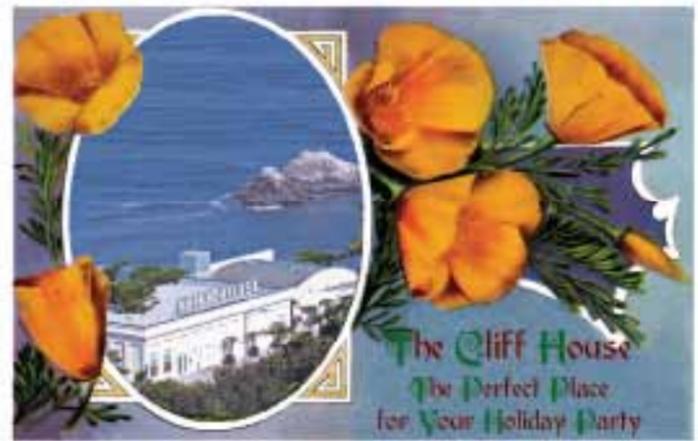
NOT-TO-MISS DESSERTS

Favorites include a crystal-malt ice-cream sandwich with a molasses cookie (\$8) and the chocolate cremeux (pudding) hazelnut sponge cake with coffee mousse (\$11). There's also an imperial milk stout float with butter brickle ice cream and a goat cheese cake with kalamata olive pine nut crunch and Skywalker Ranch olive oil.

Sessions is both a great place to stop in after a long day and watch a game (yes, there's a big-screen TV in the bar) while enjoying a craft beer or artisan cocktail, or a place to enjoy a light snack or hearty meal any time.

Sessions at the Presidio: 1 Letterman Drive (at the Chestnut Gate), 415-655-9413, sessionssf.com; Monday-Tuesday 11:30 a.m.-9 p.m., Wednesday-Friday 11:30 a.m.-10 p.m., Saturday 11 a.m.-10 p.m., Sunday, 11a.m.-9 p.m.

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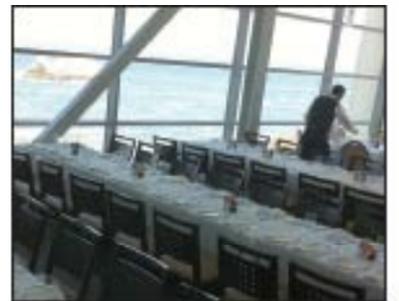
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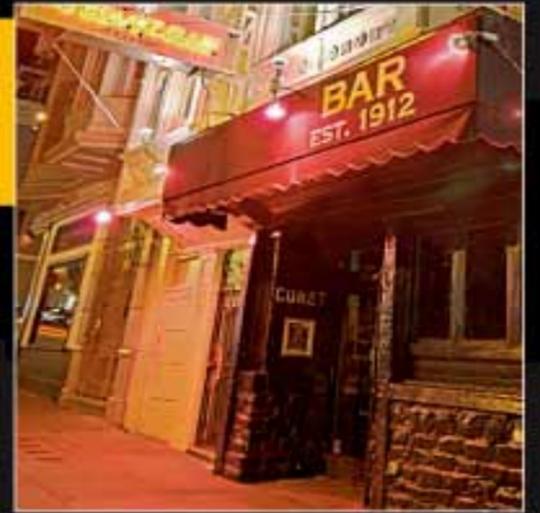
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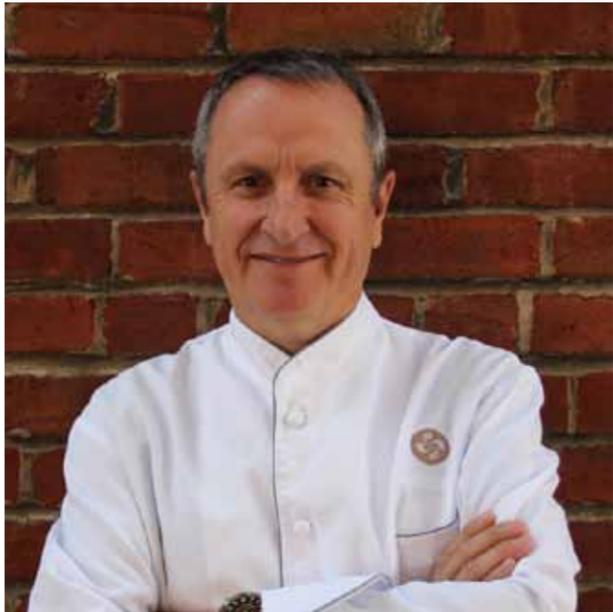
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Left to right: Gerald Hirigoyen; Roland Passot; Chris Ricketts PHOTOS: PIPERADE; LA FOLIE; PALM HOUSE

On the chef's table

BY EILEEN MITCHELL

HEARTY APPETITES ALWAYS accompany heightened expectations when professional chefs invite guests to their homes, and especially for a food-laden holiday like Thanksgiving. Ordinary green bean casseroles? Really, now. Boxed mashed potatoes or canned yams? Fuggedaboutit. Guests know and expect that these particular hosts can dish out dishes like none other. Let's peek behind the aprons of three renowned local chefs and see what Thanksgiving specialties they have up their sleeves.

GERALD HIRIGOYEN

Chef-owner, Piperade (1015 Battery Street) and Bocadillos (710 Montgomery Street)

Gerald Hirigoyen may have grown up in the Basque region of France, but he's embraced our American day devoted to family, friends, and food.

"We serve buffet style so each person can pick and choose what they want," he says. "For our family it's an especially relaxing day since it's one of the few when our restaurant is closed."

Does that mean Hirigoyen takes a break from kitchen duties?

"Every year, I do all the cooking and baking, but I really enjoy it," he admits. "My wife and kids help set the table and organize all of the food once it's ready, but the cooking is definitely all me." Surprisingly, his menu features a traditional Thanksgiving spread with turkey, stuffing, yams, and cranberry sauce. "My kids get a bit upset if I don't," he laughs. "But I also make sure there are plenty of greens to balance all the starches."

And the crown jewel of Hirigoyen's table? This savory turkey dish.

BREAST OF TURKEY STUFFED WITH CHESTNUTS AND CHANTERELLES

Serves 8

Suggested wine pairings: Longboard Sauvignon Blanc for those who enjoy lighter wines. For those who prefer reds, Hirigoyen recommends B. Kosuge Pinot Noir. "Definitely a lighter Pinot, but [it] still has some body for those who prefer something a little more substantial."

- 1 6-pound boneless whole turkey breast
- 1½ cups heavy cream
- Kosher salt
- Freshly ground white pepper
- 2 egg whites
- ½ cup olive oil plus 1 tablespoon
- ½ pound chanterelle mushrooms
- ½ pound roasted chestnuts, halved
- ¼ cup pistachio nuts, shelled
- 2 tablespoon fresh parsley, chopped
- 2 large carrots, coarsely chopped
- 2 medium onions, coarsely chopped
- 2 medium celery stalks, coarsely chopped
- 2 cups dry white wine
- Kitchen twine

Preheat the oven to 375 degrees.

Lay meat skin side down and trim off the two large fillets attached to each side of breast. Cut fillets into small cubes and set aside.

Trim a few layers of meat off the edge of each breast and use them to fill in the cavity between the double breasts to create a somewhat flat surface.

In a food processor fitted with a metal blade, combine the cubed turkey fillets and the heavy cream. Pulse a few times to break down the meat, then mix on low speed until meat and cream are uniformly incorporated.

Add about 1 teaspoon salt, ¼ teaspoon pepper, and the egg whites, and blend just until the mixture is smooth; set aside in refrigerator.

In large sauté pan, warm 1 tablespoon olive oil over medium-high heat. Add the chanterelles and a pinch of salt and pepper. Sauté until mushrooms are just wilted, 2 to 3 minutes. Remove from heat and let cool for 10 minutes.

In large bowl, combine meat mixture, chestnuts, pistachios, parsley, and mushrooms, and mix well. Season with salt and pepper, then spread stuffing in an even layer on top of the turkey breast. Roll the turkey up as tightly as possible. If there is extra skin

on the ends, try to pull the flaps around the meat. Tie in several places with kitchen twine.

Place the rolled turkey roast seam-side down in a roasting pan and sprinkle with salt and pepper. Pour remaining ½ cup olive oil on top of the roast and scatter the carrots, onions, and

guess that's why you need gravy — there was no juice! And I'd never had cranberries — what is this? I think they were from a can. They also served undercooked squab."

Given his less than stellar introduction to the holiday's cuisine, it's a wonder that Passot

ever returned for another; however, he soon found himself in charge of the main course. "I cooked my turkey less and basted it so it was juicy," he remembers. "I keep it simple, rubbing butter under the skin with thyme and rosemary. I roast veggies with it, too, like parsnips, and I use the bones to make gravy." Today Passot's Thanksgiving tradition includes hosting up to 30 people in a casual and family-style manner. "We start with Dungeness crab because it's just coming into season. A nice wine and of

course, cheese."



Roland Passot's warm Dungeness crab custard.

PHOTO: LA FOLIE

Hirigoyen's menu features turkey, stuffing, yams, and cranberry sauce.

celery around the pan. Roast for 15 minutes, then add the white wine. Return to oven and cook 30 minutes, then add 2 cups of water. Continue to cook until the turkey is done, about 45 minutes longer, basting every 10 to 15 minutes. (It should have an internal temperature of at least 185 degrees on an instant-read thermometer.)

Transfer roast to cutting board. Strain pan juices into a small saucepan and discard the vegetables. Heat juices over medium-high heat, skimming any visible fat. Season with salt and pepper to taste.

Slice the turkey into ½-inch-thick slices, and serve with warmed pan juices on the side.

ROLAND PASSOT

Executive chef-owner, La Folie (2361 Polk Street)

Another France native, chef Roland Passot experienced his first Thanksgiving in 1976 when co-workers invited him to their home for a traditional meal complete with over-cooked turkey. He recalls thinking, "I

CRAB CUSTARD

- 2 cups crab stock
- 3 eggs
- 2 teaspoons butter
- 1 teaspoon lemon juice
- Reserved crab meat
- 1 cup king trumpet or other mushroom, cooked
- 1 Fuji apple, sliced
- 1 cup small mustard greens
- 1 cup celery, finely diced

Fill a large stockpot (big enough to fit both crabs) with water and add the coriander seed, fennel seed, cayenne, and kosher salt. Bring to a boil. Add the crabs, cover, and cook for 10 minutes.

Remove crabs from the pot and start picking the meat as soon as possible to make it easier to remove all meat cleanly. Separate body and leg meat. Save the shells and the crab "butter" (the liquid inside of the body cavity) for the crab stock. Set aside the crabmeat to cool.

To make the crab stock: Lightly crush the large shells so all the shells are of similar size. Heat enough olive oil to coat the bottom of a medium-sized stockpot and cook the onion, leek, fennel, and carrot until softened.

Add the crab shells and continue to cook for about 5 minutes. Deglaze the pan with the wine and add the bay leaf. Add just enough water to cover the crab shells.

Simmer for 30–40 minutes, skimming any surface film. Season with salt to taste. Strain using a fine chinois (conical strainer) or fine mesh colander into a bowl. Cool in an ice bath to separate any impurities. You may need to skim the surface once more after the stock is completely chilled. Some sediment will settle to the bottom, which you do not want to use, so be sure not to stir before adding the stock to the crab custard.

To make the crab custard: Preheat the oven to 375 degrees. In a small saucepan, heat 2 cups of crab stock to a simmer and check again for seasoning. Whisk eggs in a mixing bowl. Ladle 2 tablespoons of stock into the eggs while whisking, continuing until you have incorporated half of the stock into the eggs. Whisk the egg mixture

CHEF'S TABLE, continued on 13

CHEF'S TABLE

CONTINUED from page 12

back into the remaining stock and mix thoroughly. Ladle about 4 tablespoons of the custard base into each (small bowl) baking/serving dish to cover the bottom by about half an inch.

Wrap bowls in plastic wrap. Bake in a water bath until the custard is set (check by softly shaking the bowl). Remove from oven.

Melt the butter in a sauté pan with the lemon juice over low heat. Add the reserved crabmeat and cooked mushrooms and warm through. Season with salt to taste. If the custards have cooled, rewarm them in the water bath in the oven for a few minutes.

Passot starts with fresh Dungeness crab, which is just coming into season.

Sprinkle the diced celery on top of custards followed by the warm crab mixture. Garnish with mustard greens and Fuji apple slices. Serve warm.

CHRIS RICKETTS

Executive chef, Palm House (2032 Union Street)

A graduate of the California Culinary Academy in San Francisco, Ricketts says his childhood Thanksgivings were large family affairs with traditional dishes. But today, his Irish relatives are spread across the country, so he and his wife, the sous chef at the Mexican restaurant, Cala, on Fell Street, host what they refer to as "Friendsgiving."

"We're lucky enough to live near the co-chefs of Lord Stanley," Ricketts says, referring to the San Francisco restaurant on Polk Street. "We usually end up having a sort of chef potluck, where each of us makes one or two things. There's a bit of friendly competition involved and each year, the bar gets raised." But Ricketts just might be the winner with his signature Thanksgiving dish that he attempts to improve upon every year.

"It's a modernized version of a very classic French holiday dish," he says. "I have a soft spot in my heart for classic French, and it pains me to see it disappearing in San Francisco."

FALL GAME BIRD PIE WITH HONEY ARMAGNAC GLAZE

Serves 6-8

Suggested wine pairing: Beaujolais Nouveau or a fruit-forward Pinot Noir

Game

Legs and breast meat from 1 guinea hen*

Legs and breast meat from 1 duck*

3 tablespoons butter

¼ cup Armagnac (brandy), divided

2 tablespoons olive oil

3 sprigs thyme

*may substitute chicken or Cornish game hen

Marinade for Breasts

¼ cup olive oil

2 bay leaves

2 cloves chopped garlic

1 tablespoons black pepper, freshly ground

2 tablespoons kosher salt

Marinade for Legs

1½ cups white wine

3½ ounces shallots, whole

1 bay leaf

4 sprigs thyme

5 cloves garlic, whole

1 teaspoon juniper berries

1 teaspoon black peppercorns

Aromatics for Legs

3½ ounces carrots, roughly chopped

14 ounces button mushrooms, chopped

1 bunch parsley, chopped coarsely

Sautéed Autumn Fruit

2 tablespoons butter

3 Bosc pears, halved

4 Mission figs

5 ounces red grapes

2 tablespoons Armagnac

Pie

2 sheets puff pastry

7 ounces duck liver pâté

1 egg yolk

2 teaspoons honey

Combine marinade ingredients for breasts and rub mixture into the meat. Cover and refrigerate for at least 2 hours.

Combine marinade ingredients for legs in a nonreactive container. Place legs in marinade, cover, and refrigerate for at least 6 hours, preferably overnight. Reserve shallots and marinade liquid for braising.

To cook the breast portions: In a sauté pan, melt butter over medium-high heat until foaming. Add the thyme sprigs and breast portions and sear until the meat is just browned and still slightly pink inside. Deglaze pan with 2 tablespoons Armagnac and continue to cook/coat breasts in the glaze. Remove from pan, cut breasts into lengthwise pieces, and set aside.

To cook the legs: Preheat oven to 325 degrees. Remove legs from marinade and pat dry. Heat olive oil in a large skillet over medium-high heat. Add legs and sear until browned. Add the aromatic mixture and continue cooking until legs are cooked through. Remove from heat and place in a stew pot. Add remaining 2 tablespoons Armagnac, the marinade liquid, and the whole shallots from the marinade. Cover and braise for three hours until meat is tender. Let cool, then remove legs and shallots and set aside.

Strain braising liquid through a fine sieve into a medium saucepan. Reduce the liquid over medium-high heat until slightly thickened.

Separate meat from leg bones and dice finely. Mix with the cooked aromatics, braised shallots, and two tablespoons of the reduced braising liquid. Set aside for the pie filling.

To make the sautéed fruit: Melt butter in a large sauté pan over medium-high heat. Add pears, figs, and grapes and cook until softened. Deglaze with Armagnac and set aside for serving with the pie.

To make the pie: Preheat oven to 400 degrees. Roll out each puff pastry sheet to ½-inch thick. Using a plate as a guide, cut large, even rounds out of each sheet.

In the center of one round, spread half the cooked leg mixture. Top with reserved breast pieces and pâté, followed with the remainder of the leg mixture.

A friendly competition potluck marks Thanksgiving for Ricketts and his chef friends.

Close the pie with the other puff pastry round, trimming to ensure a perfect circle, and pinching and crimping the edges to form a decorative seal. Brush the top with egg yolk. Refrigerate for about 30 minutes, then bake on a parchment-lined baking sheet for 30 minutes. Allow pie to cool slightly, then glaze with honey.

Transfer pie to a large serving platter and serve with the sautéed autumn fruit and sauce on the side.

Eileen Mitchell is a freelance writer and Bay Area native. Contact her through her blog at eileenmitchell.blogspot.com.

Grand Opening

EVENT SCHEDULE



Friday, November 27th

10a-5p - VIP: 25% Off Spirits & Wine

5-6p - FREE: Hot Spiced Cider or Coffee

6-7pm - FREE: Ghirardelli Tree Lighting

7-7:30p - VIP: Calvados Cider & Irish Coffee

7:30-9p - FREE: Holiday Drink Recipes & Tasting

Saturday, November 28th

11-11:50a - *VIP: Brunch Apéritif Recipes & Tasting

12-12:50p - FREE: European Brandy Tasting

1-1:50p - FREE: Taste of Scotland: Single Malts

2-2:50p - FREE: Taste of Scotland: Blends

3-3:50p - FREE: International Whiskey Tasting

4-5:50p - *VIP: Drinks, Cheese & Charcuterie

6-6:50p - FREE: After Dinner Digestif Spirits



Sunday, November 29th

12-1:30p - *VIP: Brunch & Bubbles

2-3:30p - FREE: Absinthe Lesson & Tasting

4-5p - FREE: Whiskies of the World Tasting

5:30-7p - FREE: VOM FASS Liqueur Minology

Monday, November 30th

12-12:50p - *VIP: Brunch & Bubbles

1-1:50p - FREE: Local Organic White Wine Tasting

2-2:50p - *VIP: Holiday Hoes-d'oeuvres

3-3:50p - FREE: International Organic Wine Tasting

4-4:50p - FREE: Local Organic Red Wine Tasting

5-5:30p - Grand Opening Raffle

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MICHAEL SNYDER ON ... FILM

3D or not 3D?

BY MICHAEL SNYDER

THE SPATE OF 3D MOVIES CONTINUES. Over the past year, I've seen a lot, for better or worse. A few are enhanced by the effect, others are not. In three recent instances, I found 3D to be a genuine boon to the viewer: the mountain-climbing docudrama *Everest*; the not-so-far-into-the-future science-fiction adventure *The Martian*; and, most spectacularly, *The Walk*, a dramatic reenactment of daredevil wire-walker Philippe Petit's harrowing navigation across the gap between the twin towers of the World Trade Center in 1974. The subject matter in each was ideal for the format.

In general, 3D diminishes the clarity of the image, even as producers and creators try to make those movies more immersive, virtual-reality-style. That's especially problematic when a movie is not shot with dedicated 3D cameras, but is converted to stereoscopic 3D from a 2D print after the fact by a proprietary process that can also dilute sharpness. The 3D glasses additionally filter the image, and further dim it to the eye — a shortcoming even in movies initially made with genuine 3D equipment.

Any deficiencies don't seem to matter to Hollywood. As the industry scrambles to keep up with the comfortable lure of at-home streaming, 3D releases are a financial boon. Hence, the higher numbers of 3D movies these days.



3D technology has come a long way from red and blue glasses. PHOTO: HAYLEY BOUCHARD / FLICKR

YOU ARE THERE ... EVEN IN OUTER SPACE

Did you want to fly into space alongside George Clooney and Sandra Bullock? Your best bet was to do it at a cinema where you paid more to see *Gravity* in 3D than for the same feature in 2D, especially if you caught it on an IMAX mega-screen. Was it worth it? Well, *Gravity* delivered on a visceral level in large part due to the "you-are-there" impact. So yes, there are artistic reasons for the increase in 3D movies. After the novelty wears off, quality can prevail.

When I was a kid, I was inordinately excited by the 3D effect, whether on the printed page in a handful of special-edition comic books or on the big screen in what was usually a B-movie with monsters or arrows or rocket ships coming straight at me as I cowered in my seat. By that time, the 3D fad — which was in its heyday during the 1950s — had faded, so my opportunities to be exposed to it were rare. There were the occasional Saturday matinee revivals like *The Creature from the Black Lagoon*, and we had the laughable sequel *Jaws 3D*, notable only for its use of tech to jack up shark-attack shocks that had become clichéd through over-familiarity.

To achieve the illusion for the comic books, you needed to wear 3D glasses with one red lens and one blue lens (resulting in trompe-l'œil undermined by bizarre coloration), while the movies, including the 1954 Alfred Hitchcock classic *Dial M for Murder*, typically used polarized glasses. In either case, headaches from eyestrain were common. Happily, I didn't get the headaches then, nor do I get them now, although the weight of today's high-tech 3D goggles always leaves the bridge of my nose sore.

The brain-twisting results of this optical trickery have undeniable appeal. And sometimes, there's subtlety to its use. In *Dial M for Murder*, Hitchcock adopted the technique to have his actors and sets recede into a stage-like perspective — making the projection like a gigantic diorama. This went against the conventional approach of things leaping off or out of the screen as a startling demonstration of dimensionality, or as a scare tactic.



You can join Joseph Gordon-Levitt on the tightrope in *The Walk*. PHOTO: © IMAGEOVERS

If you go to see a 3D movie, chances are that you're looking for a trip — and the more radical or wild the trip, the better.

WHEN 3D WORKS ITS MAGIC

The half-assed *Conan the Barbarian* 2011 remake was a conversion from 2D, but even if it had been made with 3D cameras, it would have been no less feeble. On the other hand, *Everest*, which takes the viewer on an ill-fated trek up the legendary mountain, is a conversion, albeit a first-rate one that makes splendid use of its location footage and special effects work. While the script is no masterpiece, the visual scope and scale is built-in and improved by 3D.

Then there's *The Martian*, an adaptation of the best seller about an American astronaut left behind on the Red Planet to fend for himself when a manned mission goes awry. Directed by Ridley Scott (*Alien*, *Blade Runner*), it presents a fantastic mix of practical and computer-generated effects originally filmed in 3D, giving the space-exploration side of the story more verity. You won't need much suspension of disbelief to buy the idea that lead actor Matt Damon's character is actually stuck on the surface of Mars.

Ultimately, *The Walk* provides the most significant justification for 3D in memory, as well as offering the most thrilling time I've had in a movie theater in a number of years. From director Robert Zemeckis (*Cast Away*, *Forrest Gump*, *Back to the Future*), it is a charming introduction to French street performer Petit (Joseph Gordon-Levitt) that turns into a caper flick as he and his confederates

design and execute the maddest of plans: breaking into the nearly completed World Trade Center and stringing a tightrope between the two towers so Petit could risk his life by traversing the chasm from one skyscraper to the other.

The Walk is a marvel. Thanks to the magic of 3D camerawork and computer wizardry, the sense of being up on that wire strung across the highest buildings in New York is so real and overwhelming that there were reports of nausea, dizziness, and paralyzing fear coming from film critics at early screenings. I was rooted to my seat and gripping the armrests for the last third of *The Walk*, my entire body tingling from adrenaline. If you fear heights or have a sensitive equilibrium, avoid this. If you welcome a theatrical experience that's more exhilarating and nerve-wracking than most amusement park rides, *The Walk* is a must.

One more thing: I've got a little work-around for those who choose to see 3D movies and would like get the maximum out of the event. Go the IMAX route. The higher candlepower needed by an IMAX projector to assure a clear and bold image on the oversized screen manages to counter any murkiness caused by the 3D glasses. You're welcome.

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

THE BEST OF BOOKS : Flying off the shelves

Best sellers at Marina Books Inc.

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2. *111 Places in San Francisco That You Must Not Miss*, by Floriana Peterson
3. *The Life-Changing Magic of Tidying Up: The Japanese Art of Decluttering and Organizing*, by Marie Kondo
4. *M Train*, by Patti Smith
5. *The Martian*, by Andy Weir
6. *One, Two ... Boo*, by Kristen L. Depken and Claudine Gevry
7. *Enchanted Forest: An Inky Quest & Coloring Book*, by Johanna Basford
8. *Sketches from a North Beach Journal*, by Ernest Beyl
9. *Secret Paris: Color Your Way to Calm*, by Zoey de Las Cases

10. *The Tender Bar: A Memoir*, by J.R. Moehringer

NEW AND NOTEWORTHY

Career of Evil (Cormoran Strike), by Robert Galbraith
The third Cormoran Strike novel by J.K. Rowling (writing as Robert Galbraith), this one sees Strike and his assistant in more danger than ever, both personally and professionally. Rowling continues to demonstrate her masterful plotting and characterization, and this is a thoroughly enjoyable read.

The Clasp: A Novel, by Sloane Crosley

For an author best known for her nonfiction humorous essays, Crosley shows a deft hand in her first novel, while still drawing on her keen eye for people and their foible-filled behavior. Part

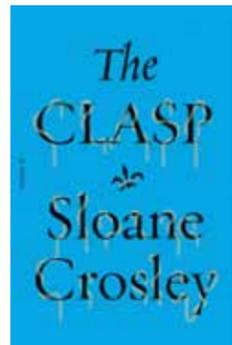
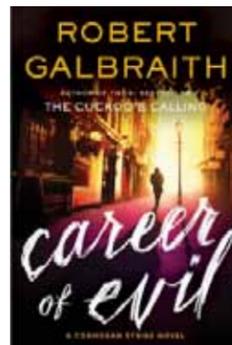
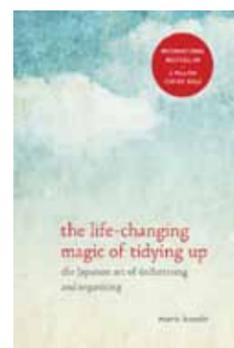
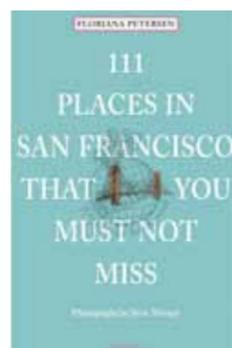
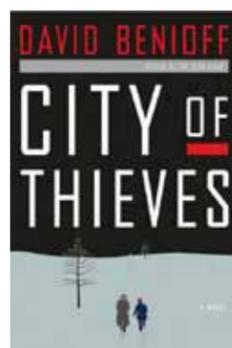
caper, part life-crisis meditation, charming and piquant, this is a nice light read for the fall.

The Witch of Lime Street: Séance, Seduction, and Houdini in the Spirit World, by David Jaher

Few figures were more compelling in the 20th century than Harry Houdini, but most people haven't read about his efforts to debunk the spiritualism of his age. Séances, mystics, and efforts to contact the dead were rampant, and Houdini led the charge against that irrationality. Incisively written, this is a nice primer on the man and the age in which he lived.

Once in a Great City: A Detroit Story, by David Maraniss

A portrait of a great American city gone sour, Maraniss (author of many fine works of nonfic-



tion) endeavors to show that the roots of Detroit's fall go deeper than a casual observer might think, from corruption and crime to manufacturing leaving and businesses going under. Well

researched and written, this book serves as an excellent reference for any interested in urban politics in the modern United States.

Brian Pettus is the manager of Books Inc.

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NOVEMBER EVENTS

what not to miss this month

MAJOR EVENTS



6th Annual Fall Luxury Chocolate Salon

Sunday, Nov. 15, 10 a.m.–5 p.m.
The General's Residence, Fort Mason Center
 Discover, savor and taste the finest artisan, gourmet and premium chocolates and confections for the season and the holidays from over 30 chocolatiers. Highlights include chef and author talks, tastings, and more. \$25, fallchocolatesalon.com

An Evening with David Sedaris

Monday, Nov. 16, 7:30 p.m.
War Memorial Opera House
 With sardonic wit and incisive social critiques, David Sedaris has become one of America's pre-eminent humor writers, a master of satire, and one of the most observant writers addressing the human condition today. The evening will feature all-new readings of his work and a book signing. *Mature audiences*, \$67–\$77 (limited availability), 888-746-1799, shnsf.com



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Daily, Nov. 21–29, 10 a.m.
Moscone Center
 See 2016 model cars, trucks and vans including exotic sports cars from the world's major manufacturers as well as hot rods and classic cars, alternative fuel and high-tech vehicles, and more. \$10, 415-331-4406, sfautoshow.com

LAST CHANCE

S.F. Playhouse: Dogfight

Tue.–Sat. through Nov. 7
450 Post St. (in the Kensington Park Hotel)
 Three marines set out to tease and taunt on their last night before shipping out. Eddie's victim, Rose, turns out to be more than he bargained for when she rewrites the rules into a lesson on power and compassion. \$30–\$125, 415-677-9596, sfplayhouse.org

ACT: Ah Wilderness!

Tue.–Sun. thru Nov. 8
405 Geary St.
 Don't miss Eugene O'Neill's celebrated coming-of-age comedic drama about a sensitive teenage poet whose experience of first love leads him into the raptures of romantic poetry and the pain of heartbreak. \$25–\$115, 415-749-2228, act-sf.org

S.F. Opera: The Magic Flute

Various days through Nov. 20
War Memorial Opera House
 In a fantastical world of ferocious dragons and enchanted musical instruments, a noble prince sets out to rescue a beautiful princess and ensure the triumph of truth and justice in Mozart's final operatic masterpiece. \$26–\$395, 415-864-3330, sfopera.com

42nd St. Moon: Sail Away

Wed.–Sun. through Nov. 25
Eureka Theatre (215 Jackson St.)
 The company opens its 23rd season with Noel Coward's penultimate musical comedy. \$21–\$75, 415-255-8207, 42ndstmoon.org

HOLIDAY HAPPENINGS

Holiday Ice Rink at Embarcadero Center

Daily, Nov. 4–Jan. 3, 10 a.m.
Justin Herman Plaza
 Enjoy nine weeks of ice-skating fun during the holiday season at the largest outdoor rink in the city with sessions starting every 90 minutes. *Skate rental \$5, admission \$11*, 415-837-1931, embarcaderocenter.com

Holiday Ice Rink in Union Square

Daily, Nov. 4–Jan. 20, 10 a.m.–11:30 p.m.
Union Square
 Ring in the holiday season at this outdoor rink with sessions starting every 90 minutes after 30-minute breaks. *Skate rental \$6, admission \$11*, 415-781-2688, unionsquareicerink.com

96th Veteran's Day Parade

Sunday, Nov. 8, 11 a.m.
Jefferson St. (North Point to Leavenworth Sts.)
 The Market Street parade moves to Fisherman's Wharf and will feature the U.S. Air Force Band of the Golden West, historic vehicle clubs, police dogs, the Wells Fargo stagecoach, and more. *Free*, 415-710-5293, wlevin2001@aol.com

Veteran's Day Service

Wednesday, Nov. 11, 11 a.m.–1 p.m.
Presidio Chapel (130 Fisher Loop)
 The Interfaith Center will host a Service of Peace and Unity inclusive of diverse religious traditions and based on the 1974 Book of Worship for United States Forces. *Free*, 415-561-3930, interfaith-presidio.org

29th Annual Embarcadero Center Lighting Ceremony & Carnival

Friday, Nov. 20, 4–7 p.m.
Embarcadero Center
 Don't miss the annual dramatic illumination of Embarcadero Center and the S.F. skyline, featuring 17,000 lights throughout the holiday season. A winter carnival (4 p.m.) precedes lighting with fun activities for kids, followed by ice-skating and musical performances (6 p.m.). A grand fireworks display complements the lighting, which culminates the evening. *Free*, 415-772-0700, embarcaderocenter.com

Tree Lighting Ceremony

Saturday, Nov. 21, 6 p.m.
Pier 39
 This two-day celebration that starts at noon each day with a meet and greet with friends from Disneyland, singing, and other holly-jolly magic and merriment culminating with the 6 p.m. lighting ceremony. The tree is illuminated nightly at 6 p.m. throughout the holiday season. pier39.com



51st Annual Ghirardelli Square Tree Lighting Ceremony

Friday, Nov 27, 4–9 p.m.
Ghirardelli Square
 Enjoy live music and family entertainment and the 50-foot tree lighting at 5:30 p.m. *Free*, 415-775-5500, ghirardellisq.com

COMMUNITY CORNER

Open House: Presidio Parklands Project

Wednesday, Nov. 4, 5–7:30 p.m.
New Presidio Parklands Project Lab (103 Montgomery St.)
 Project staff will be on hand to answer questions and invite comments on the environmental assessment, project design guidelines, and historic preservation topics. *Free*, 415-561-5300, newpresidioparklands.org

GALAS & BENEFITS

Project Glimmer 4th Annual Luncheon

Wednesday, Nov. 4, 11:30 a.m.–2 p.m.
Conservatory of Flowers (Golden Gate Park)
 Celebrate the many ways Project Glimmer continues to inspire at-risk teenage girls and women to believe in themselves by letting them know their community cares. \$250, projectglimmer.org

Simply the Best X Dinner & Gala

Saturday, Nov. 14, 5:30 p.m.
Fairmont Hotel
 ABC7's Cheryl Jennings emcees this event that raises awareness and funding for early detection and lung cancer research, honors survivors, and top physicians and clinicians working to fight lung cancer. \$500, 415-821-9693, www.abreathawayfromthecure.org



36th Annual Celebration of Craftswomen

Fri.–Sun., Nov. 27–29, 10 a.m.–5 p.m.
Herbst Pavilion, Fort Mason Center
 This holiday crafts fair, with live music and gourmet food, is the largest event for women crafters in the nation and benefits The Women's Building, a community service center serving women and girls. \$10, 650-615-6858, celebrationofcraftswomen.org

MUSEUMS & GALLERIES

Neil Folberg: Celestial Nights

Wed.–Sun., Nov. 5–Jan. 17, 11 a.m.–5 p.m.
Artist's reception: Thursday, Nov. 5, 6–8 p.m.
The Dryansky Gallery (2120 Union St.)
 This exhibition from an S.F. native and UC Berkeley graduate who studied with Ansel Adams merges the land of Israel and the Sinai Desert with the awe-inspiring beauty of the cosmos, conveying a universal spiritual message. *Free*, 415-932-9302, thedryansky.com

28th Annual Stillwell Student Exhibition

Opens: Tuesday, Nov. 10, 4–6 p.m.
Wed.–Sat., Nov. 11–Dec. 3, 11 a.m.–4 p.m.
(closed Nov. 25–28)
Fine Arts Gallery, SFSU
 This peer-juried exhibition features work by artists in the second year of the School of Art's three-year MFA program, and a selection of work by the late Leo D. Stillwell. *Free*, 415-338-6535, gallery.sfsu.edu

Janet Cardiff: The Forty-Part Motet

Daily, Nov. 14–Jan. 18
Gallery 308, Bldg. A., Fort Mason Center
 This sound installation is a 40-part choral performance of English composer Thomas Tallis's 16th-century composition Spem in Alium, sung by the Salisbury Cathedral Choir. The performance is played in a 14-minute loop that includes 11 minutes of singing and 3 minutes of intermission. *Free*, *advance tickets recommended*, 415-345-7575, motettickets.org

THEATER

Riverdance 20th Anniversary

Daily, Nov. 4–8
SHN Orpheum Theatre
 The international Irish dance phenomenon is back capturing audiences across ages and cultures in an innovative and exciting blend of dance, music, and song. \$40–\$212, 888-746-1799, shnsf.com

S.F. Playhouse: Stage Kiss

Tue.–Sun. Nov. 17–Jan. 9
450 Post St. (in the Kensington Park Hotel)
 Prepare yourself for a frothy farce mixing stage drama and backstage lives into an intoxicating delight. This semi-romantic comedy delivers the laughs, tripping lightly through a playground of desire and sexual fantasy. \$15–\$125, 415-677-9596, sfplayhouse.org

S.F. Opera: The Barber of Seville

Select days, Nov. 25–Dec. 9
War Memorial Opera House
 Cunning, clever, big-hearted Figaro helps a young woman escape from her guardian's grasp and into a noble suitor's arms in Rossini's popular opera with delightfully funny staging, which returns by popular demand. \$30–\$395, 415-864-3330, sfopera.com

MUSIC: CLASSICAL

Concerts at the Presidio: Broadway Classics on the Barbary Coast

Thu.–Fri., Nov. 5–6, 7:30 p.m.
Golden Gate Club (135 Fisher Loop)
 Highlighting the golden year of the American musical, hear classics from Rodgers and Hammerstein, Lerner and Lowe, Leonard Bernstein, Franck Loesser, and Meredith Willson from favorites *My Fair Lady*, *Guys & Dolls*, *West Side Story*, *South Pacific*, and more. \$15, *reservations recommended* at 415-447-6274

S.F. Symphony: Schumann

Symphony No. 3 (Rhenish): Thu.–Sun., Nov. 12–15
Symphony No. 1 (Spring): Thu.–Sun., Nov. 19–22
Davies Symphony Hall
 MTT conducts Rhenish along with two works by Sibelius, his Violin Concerto with Greek violinist Leonidas Kavakos and *The Swan of Tuonela*; *Spring* features two works from Richard Strauss, *Serenade in E-flat major* and the Brentano Lieder with soprano Laura Claycomb. \$35–\$175, sfsymphony.org, 415-864-6000

The Baltimore Consort

Sunday, Nov. 22, 4 p.m.
St. Mark's Lutheran Church (1111 O'Farrell St.)
 This new program, *The Food of Love: Songs, Dances, and Fancies for Shakespeare*, features the group's core repertory — music of the Elizabethan era. \$40, 510-528-1725, sfems.org

Noontime Concerts: George Cleve Tribute

Tuesday, Nov. 24, 12:30 p.m.
Old St. Mary's Cathedral (660 California St.)
 This tribute features the Midsummer Mozart Orchestra Ensemble playing special selections from Mozart in tribute to the group's founder, widely acclaimed as one of the composer's foremost interpreters, who died in September. *Free*, 415-777-3211, noontimeconcerts.org

MUSIC: CONTEMPORARY



Josh Groban

Tue.–Wed., Nov. 3–4, 8 p.m.
Masonic Auditorium
 The multiplatinum recording artist will perform from his new album *Stages*, a collection of classic musical theater songs. Online ticket purchasers will receive an album copy. \$60.50–\$175, 877-598-8497, sfmasonic.com

Dorado Schmitt & Django All-Stars

Fri.–Sun., Nov. 5–8
Miner Auditorium, SFJazz Center
 Don't miss this leading figure on the international Gypsy jazz scene, who represents the art form at its highest level, joined by compatriots, including the brilliant jazz accordionist Ludovic Beier and violinist Pierre Blanchard. \$15–\$65, 866-920-5299, sfjazz.org

America's Got Talent Live

Saturday, Nov. 21, 8 p.m.
The Warfield
 The No. 1-rated summer television series for the last 10 years presents the ultimate variety show featuring some of the most popular performers from the hit NBC variety competition series, including Season Eight favorite comedian Taylor Williamson. \$39.50–\$64.50, thewarfieldtheatre.com

10th Annual Turkey Trot American Music Feast

Wednesday, Nov. 25, 8 p.m.
Great American Music Hall (859 O'Farrell St.)
 Performers include Austin's The Mother Truckers, San Francisco's Secret Town, and The Vivants. \$15 (*show only*), \$39.95 (*show and dinner*); 415-885-0750, slimsresents.com

DANCE



Dance Theatre of S.F. Fall Program

Fri.–Sun., Nov. 6–8

Cowell Theater, Fort Mason Center

The program features works by S.F. choreographers in a premier by Amy Seiwert, a reprisal of *Toward September* by Robert Moses, and two premieres by new DTSF artistic director Dexandro 'D' Montalvo. \$21–\$39, 415-829-3398, dancetheatresf.org

Alonzo King Lines Ballet: Fall Home Season

Fri.–Sun., Nov. 6–8 & Wed.–Sun., Nov. 11–15

Lam Research Theater, YBCA (701 Mission St.)

A world premiere collaboration unites the company with Grammy Award-winning vocalist Lisa Fischer as they pay tribute to the power of song. \$30–\$165, 415-863-3040, linesballet.org

Words on Dance Inaugural Benefit

Monday, Nov. 16, 7:30 p.m.

Strand Theater (1127 Market St.)

Carey Perloff, ACT artistic director, will interview S.F. Ballet principal dancer Pascal Molat. Evening includes film screenings, including a recent conversation with Rita Moreno and choreographer Christopher Wheeldon. \$20–\$100, wordsondance.org

17th Annual S.F. International Hip Hop DanceFest

Fri.–Sun., Nov. 20–22

Palace of Fine Arts Theatre

Cutting-edge hip-hop performances from international dance companies celebrate this rich and exciting dance form with Bay Area roots. \$39.99 & \$75, 415-392-4400, sfhiphopdancefest.com

Theatre Flamenco: Ad Libitum

Fri.–Sun., Nov. 20–22, 8 p.m.

Cowell Theater, Fort Mason Center

This premiere of *Ad Libitum: Or how I freed myself from my chains* is performed by renowned flamenco artist Andrés Marín from Sevilla, Spain with Carola Zertuche, artistic director of San Francisco's Theatre Flamenco and the Bay Area-born Cristina Hall. \$40–\$75, theatreflamenco.org

NIGHTLIFE

Strangelove

Friday, Nov. 6, 9:30 p.m.–3 a.m.

Cat Club (1190 Folsom St.)

A loud night of dark electro, industrial, new wave, and Goth. 415-703-8965, strangelovesf.com

The Prince & Michael Experience

Saturday, Nov. 7, 8 p.m.–2 a.m.

Madrone Art Bar (500 Divisadero St.)

Fans of Prince and Michael Jackson go toes-to-toes on the dance floor, enjoying album cuts, remixes, rare pieces and classics — but no cover songs. Ages 21 and up, \$5, 415-241-0202, madroneartbar.com

Boo Boys Talent Show and Contest 2!

Tuesday, Nov. 10, 7–10 p.m.

Make-Out Room (3225 22nd St.)

Watch contestants try to earn \$200 by showing off their talents in less than four minutes, whether it's tap dancing, juggling, dog tricks, comedians, drag; it could be anything. Free, 415-647-2888, makeoutroom.com

Hardwell and Kill the Buzz

Friday, Nov. 13, 8 p.m.

Bill Graham Civic Auditorium

Dutch-born DJ Hardwell, a.k.a. Robbert van de Corput, was named the No. 1 DJ in the world by DJ Mag. Find out why. Also appearing is Kill the Buzz. Ages 18 and up, \$65, 800-653-8000, ticketmaster.com

Sweater Beats, Louis the Child, Daktyl, Awe

Friday, Nov. 27, 10 p.m.

1015 Folsom

Sweater Beats, a.k.a. Antonio Cuna, provides "dream-soaked pop and lushed-out R&B," in a night that will take your mind off Black Friday shopping. Ages 21 and up, \$15–\$20, 415-991-1015, 1015.com

FILMS & LECTURES

Doc Stories

Thu.–Sun., Nov. 5–8

Vogue Theatre (3290 Sacramento St.)

The debut of this new festival devoted to the year's most important documentaries will include films exploring the *New York Times*, Ukraine's struggle, Pakistani music, Nina Simone, and much more. \$13–\$14 per film, sfs.org

40th Annual American Indian Film Festival

Daily, Nov. 6–13, 7 p.m.

AMC Metreon (135 Fourth St.)

As the nation's oldest and most prestigious venue for American Indian film arts and entertainment, this festival draws an audience of nearly 5,000 viewers anticipating the latest in U.S. American Indian and Canada First Nation cinema. \$15–\$25 individual films, \$250 all-access pass; aifsf.com

Jesse Eisenberg

Thursday, Nov. 12, 7:30 p.m.

Nourse Theater (275 Hayes St.)

Eisenberg will soon be seen portraying villain Lex Luthor in *Batman v Superman*, but the actor known for *The Social Network*, *Adventureland*, *To Rome with Love*, and more is also a writer. He'll discuss it all with Steven Winn. \$29, 415-929-0119, cityarts.net

Garry Kasparov

Monday, Nov. 16, 6:30 p.m.

The Commonwealth Club (555 Post St.)

The former world chess champion and current chairman of the Human Rights Foundation has been a vocal and high profile critic of Russian President Vladimir Putin for more than a decade. He will explain how Putin's Russia has come to define itself and how regime opponents should organize themselves. \$7–\$50, 415-597-6705, commonwealthclub.org

Flying Robot Int'l Film Festival

Thursday, Nov. 19

Roxie Theater

This quirky festival is a competitive showing of aerial cinema created from the perspective of flying camera robots. The films will be shown, followed by the awards ceremony. \$15, friff.co

SCIENCE & THE ENVIRONMENT

The Universe in a Box

Monday, Nov. 9, 7:30 p.m.

California Academy of Sciences

Tom Abel is the director of the Kavli Institute for Particle Astrophysics and Cosmology at Stanford University, and he'll explain the makeup of the early universe, drawing on the latest theories, calculations, and observations to give you the newest info on the oldest events. \$8–\$12, 877-227-1831, calacademy.org

Pairings

Thursday, Nov. 12, 6–10 p.m.

The Exploratorium (Pier 15)

Unearth fascinating tidbits about the world's ubiquitous crops of potatoes, sample vodkas, and taste delicious preparations of these versatile tubers. Ages 18 and up. Free with museum admission (\$29), exploratorium.edu

The Orbital Perspective

Friday, Nov. 13, 12 p.m.

The Commonwealth Club (555 Post St.)

Former NASA astronaut Ron Garan applies three-dimensional thinking, what he calls "the orbital perspective," to deep-seated world problems, such as sustainability, world hunger, fresh water, and more. Free–\$20, 415-597-6705, commonwealthclub.org

POTABLES & EDIBLES



Lidia Bastianich

Thursday Nov. 5, 7 p.m.

JCCSF (3200 California St.)

In conversation with Delfina owner Craig Stoll, the PBS cooking show host and prolific author on Italian food will talk about her new book, *Lidia's Mastering the Art of Italian Cuisine*, and share some of her kitchen secrets. Treats from Delfina will be available for sale. Includes a copy of the book. \$57–\$67, 415-292-1200, jccsf.org

Cheesemaking with the Milk Maid: Feta Fête

Saturday, Nov. 7, noon–2:30 p.m.

CUESA Kitchen, Ferry Building

Join local cheesemaking instructor Louella Hill as she guides you through the basics of turning milk into fragrant loaves of feta, which you will then turn into an eight-ounce jar of marinated feta, yours to keep. \$49, 415-291-3276, cuesa.org

Urban Epicurean Festival

Sat.–Sun., Nov. 7–8, 11:30 a.m.–6:30 p.m.

Festival Pavilion, Fort Mason Center

In celebration of the season's bounty, purchase unique art, handmade goods, artisanal food, and local wine and beer while attending home and garden workshops on an array of topics — home brewing, flower arranging, urban beekeeping, and more. Free, urbanepicfest.com

Nigella Lawson

Monday Nov. 16, 7 p.m.

JCCSF (3200 California St.)

The cookbook author and mega television personality will discuss her new book, *Simply Nigella: Food to Nourish Body & Soul*. \$32–\$72, 415-292-1200, jccsf.org

Fermentation Special Interest Group Meeting

Thursday, Nov. 19, 6 p.m.

Latino/Hispanic Comm. Mtg. Rm.

S.F. Public Library (100 Larkin St.)

Come learn how to transform everyday vegetables into great ferments with the authors of *Fermented Vegetables*. Free, dave1@sfwcf.com, 415-731-7793

S.F. Craft Beer Festival

Saturday, Nov. 21, 2–4:30 p.m. & 7–9:30 p.m.

The Armory (1800 Mission St.)

Bottoms up! Taste 150 varieties of beer from nearly 75 local and national craft brewers, and learn educational tips from craft beer experts. 21 & up, \$50–\$79, sfcraftbeerfest.com

SPORTS & HEALTH

Introduction to Meditation

Sunday, Nov. 8, 1–2 p.m.

Zazen (2219 Filbert St.)

Join this introductory instruction in sitting and walking meditation. Includes two 20-minute periods of sitting meditation, with walking meditation in between. Free, donations welcome, 415-806-6899, zazensf.com



Chinese Medicine in Sync with the Seasons

Sunday, Nov. 8, 3–5 p.m.

Jewish Community Center of S.F. (3200 California St.)

Chinese medicine teaches that health derives from being in sync with the seasons. Learn how to align your actions, choices, and intentions with the natural flow of the fall season. \$35–\$45, 415-292-1200, jccsf.org

Eating Healthy for Your Heart

Tuesday, Nov. 10, 5–6:30 p.m.

Conf. Rm. Level A, CPMC (2333 Buchanan St.)

Discover how changing dietary habits and learning new approaches to eating can improve cardiovascular health. Two heart-healthy dietary patterns, the DASH diet and the Mediterranean diet, will be discussed. Contributions welcome (\$10 suggested), register at 415-923-3155 or cpmchrc@sutterhealth.org

Soda Politics

Wednesday, Nov. 19, 6 p.m.

The Commonwealth Club (555 Post St.)

Habitually drinking large volumes of soda is proven to not only harm your health, but also to burden society with runaway health-care costs. NYU's Dr. Marion Nestle addresses the tools she says we need to keep the pressure on Big Soda to build more healthful and more sustainable food systems. \$20, 415-597-6700, commonwealth.org

Thanksgiving Day 5K

Thursday, Nov. 26, 8 a.m.

Start: China Basin Park

Earn your day's indulgence! Join family, friends, and your community on Thanksgiving morning for a quick run, jog, or walk along the Embarcadero and under the Bay Bridge. Best of all, proceeds benefit the S.F. Food Bank. \$35, runthanksgivingday.com

CHILD'S PLAY

Presidio Family Movie Night

Friday, Nov. 6, 5 p.m.

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

Bring the family and some blankets to enjoy Pixar's *Inside Out*. Food trucks and family-friendly activities start at 5 p.m., cartoons at 6 p.m., movie at 6:30 p.m. Free ice cream, popcorn, and snacks. Free, 415-561-5300, presido.gov



Día de los Muertos Celebration

Saturday, Nov. 7, 2 & 8 p.m.

Davies Symphony Hall

Bring the entire family to celebrate Latin American music and culture for the Day of the Dead. Oaxacan singer-songwriter Lila Downs, a multi-Grammy-award winning artist in her symphonic debut, joins the symphony, performing selections from her new recording. Arrive an hour before each show for refreshments, live music and dancing, colorful altars, traditional crafts, and more. \$20–\$90, 415-864-6000, sfsymphony.org

Creative Family Fun: Stars & Stripes Wristbands

Saturday, Nov. 8, 11 a.m.–4 p.m.

Presidio Officers' Club (50 Moraga Ave.)

Nov. 11 is Veterans Day. Remember our soldiers by making American flag-themed wristbands. After that, create a postcard to send to a veteran. Registration preferred. Free, 415-561-4400, presidioofficersclub.com

S.F. Birth and Baby Fair

Thursday, Nov. 15, 10 a.m.–4 p.m.

Golden Gate Club (135 Fisher Loop, the Presidio)

This premier event features workshops, demonstrations, a tot play space, a spa lounge, local resources, and innovative products for a one-stop shop experience. \$10–\$15, 415-967-0223, birthandbabyfair.com

ODC: The Velveteen Rabbit

Fri.–Sun., Nov. 27–29

Wed.–Sun, Dec. 2–13

YBCA Theater (701 Mission St.)

Told through music, dance, and a powerful narrative, *The Velveteen Rabbit* celebrates the unique relationship between a little boy and his stuffed rabbit, and the enduring power of love. \$15–\$75, 415-978-2700, ybca.org

JUST FOR FUN

Russian Hill Stairways

Saturday, Nov. 7, 10 a.m.

Meet: Hyde & Filbert Sts.

Climb hills and hidden stairways to visit bucolic lanes, national historic districts, and ghosts of fascinating bohemian characters. See where Willis Polk lived as well as an octagon house. Free (donations welcome), 415-557-4266, sfcityguides.org

West Coast Craft Winter

Sat.–Sun., Nov. 14–15, 11 a.m.–6 p.m.

Festival Pavilion, Fort Mason Center

This design show features craftspeople living and working on the West Coast, who, using a variety of media, including wood, metal, leather, and paper, create singular items that exemplify the mood and aesthetics of their West Coast lifestyle. Free, westcoastcraft.com

Holiday Renegade Craft Fair

Fri.–Sat., Nov. 20–21

Festival Pavilion, Fort Mason Center

This curated indie-craft marketplace showcases the brightest talents in contemporary craft and design for a celebration of all things handmade. Free, 312-226-8654, renegadeecraftfair.com

Calendar listings

Send your event listings to calendar@marinatimes.com with succinct specifics about your event, location, dates, times, prices, and contact information (telephone and Internet).

Visit marinatimes.com for additional calendar listings.



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URBAN HOME AND GARDEN :: Cuppa



What's the best brew for you?

Warm up with coffee

BY JULIA STRZESIESKI

ACROSS SAN FRANCISCO AND THE nation, coffee continues to have its moment. Upscale and boutique coffee shops are on the rise, and it seems every day there is a latest and greatest method of brewing coffee.

Twenty years ago, who would have thought we would anxiously wait in line for 20 minutes to pay \$5 for a cup of Joe? When you come across a boutique coffee shop with a long line snaking out the door, do you roll your eyes and dismiss the hype, eagerly hop in line just to say you tried the trendiest coffee of the moment, or head for home where you have your own carefully selected beans and favorite brewing method to make your ideal cup? Unless someone's already advanced to the Ph.D. level of coffee knowledge, chances are most of us can learn something new about different brewing methods and have fun in the process.

FIRST, THE BEANS

It is generally agreed that a good cup of coffee must start with good beans. That said, what constitutes "good beans" is of course entirely based on personal preference. Preground beans are readily available, and many of us prefer them for convenience or tradition. However, coffee aficionados unanimously agree that grinding your own beans gives you fresher flavor. Not only that, but depending on the quality of your grinder, you should be able to select the optimal grind for the brewing method you choose. Sampling and experimenting with beans of different origins, roasts, and blends is a fun way to pick your personal favorite flavor.

Grind-to-water ratio is also best determined by personal preference. A good place to start is one tablespoon of ground coffee per cup of water being used, but you may find that you prefer more or less. A common misconception about the caffeine level of coffee beans is that darker roasts will have more caffeine. This idea is probably due to the stronger taste of darker roasts, which many people prefer. However, a lighter roast will usually yield a more caffeinated cup.

FAIR TRADE COFFEE

"Fair trade" coffee refers to partnerships among coffee growers, importers, and sellers, where coffee production meets fair working conditions and environmental sustainability. Child and forced labor are banned and the growers and coffee cooperatives have more power to negotiate directly with their buyers.

THIRD WAVE OF COFFEE

This refers to the recent movement that considers all aspects of coffee production: growing, harvesting, fresh roasting, and fair-trading. Coffee is now viewed as arti-

sanal, similar to wine or cheese, and not as a commodity. The first wave of coffee took place in the 19th century when firms such as San Francisco-based Folgers and others popularized the coffee that you may have seen on your grandparents' kitchen table. The second wave took place with the proliferation of Peet's and Starbucks retailers that have helped to elevate coffee to its current status.

AUTOMATIC COFFEE MAKER

Tried and true, most folks are familiar with this method. Medium-ground beans are placed in a paper or reusable gold filter, and the amount of water equal to the amount of coffee you want is measured out. With the push of a button, the water is heated and runs through the machine, through the beans and the filter, and into the carafe. The result is a conveniently prepared pot of coffee, kept warm on the machine's heating plate until it's turned off.

FRENCH PRESS

Your preferred amount of coarse-ground coffee is placed in the bottom of your French press pot and not-quite boiling water is poured over the top and then stirred after a minute. The coffee grounds are brewed for as long as they are allowed to comingle with the hot water, and the length of time is a matter of personal preference; however, four minutes is a general recommendation after waiting one minute and stirring. When the time is up, the plunging filter mechanism attached to the lid should be slowly pushed down until it reaches the bottom of the French press, using equally applied pressure throughout the plunge. Now that the filter is separating the grounds from the coffee, the strength of your brew should remain the same to the last drop.

SINGLE-CUP CONE

For those who need only one cup to get them going and prefer a low-acidity brew, a single cup cone is a great option. Slowly pour just enough boiling water over your beans to moisten them. If your coffee is fresh, as it should be, you will see bubbling foam appear, which is called the "bloom." You can give the coffee a light stir to make sure all the grounds are saturated; then pour slowly and evenly in a spiral motion over the grounds to ensure they are evenly extracted. In this case, you need to be watching carefully as your water filters through the cone, because once your cup is full, water will start overflowing. Quickly move the filter cone to the sink or to a second cup ready for this purpose.

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

How smart is your home?

BY STEPHANIE SAUNDERS AHLBERG

IF THERE'S ONE TERM I KEEP hearing repeatedly from consumers, it's "smart house." People in the market for a home are now adding smart features to their house-shopping wish lists, and for good reason. They like the efficiency, convenience, and money savings that these smart features now offer. According to a joint survey this year by Coldwell Banker and CNET of approximately 4,000 Americans, 28 percent of the survey respondents said they own at least one smart-home feature, and most millennials said they plan to adopt smart-home technology in their homes. The same survey revealed that 81 percent are more likely to buy a home with smart products already installed. Even remodeled homes are featuring more smart features to attract these tech-savvy buyers.

If you are not familiar with smart-home features, they typically include items to help you remotely control things in your home, such as temperature and lighting. However, as technology grows, many more smart features are becoming available. Soon, our homes might be smarter than we are.

Here are a few of my favorite new smart devices:

LG HomeChat: This system gives you the ability to send text messages to your washer or refrigerator. It has a wide-angle camera that takes a photo each time the refrigerator door is opened, so you can pull up the image from your mobile device to see what you might need on your shopping list. It will also keep track of expiration dates and even suggest meal options based on what is in your refrigerator.

Caséta wireless lighting system: Use this app to adjust your lighting and temperature from your phone. No new wiring is required. The system learns what temperatures you like and automatically adjusts accordingly.

Google Nest: Set your home's temperatures from your phone with this system, which learns what temperatures you like and automatically adjusts accordingly.

Lucis Nubryte: This wall-touch panel connects to the cloud for controlling your lighting and security. A built-in camera sensor automatically turns on lights when you enter a room, or you can control when lights come on with your

smart phone. It also features an integrated security system that can flash lights when an intruder comes in and send you an alert to your phone.

Kwikset keyless entry: For years I have said, "keys are the bane of my existence" when it comes to listings, and I have long wished for a system that would allow entry with the touch of a button. My wish has been granted: The Kwikset keyless entry with a deadbolt opens with the touch of a finger. Owners can assign virtual keys permanently or temporarily. Where was this when my then-teenagers lost their house keys? This Bluetooth-enabled smart lock also works with the Nest thermostat to adjust the home temperature.

Chamberlain MyQ Garage: No more wondering, *Did I forget to close the garage door?* With this mobile app, you can be sure it is closed — or opened from anywhere. The company plans to add geofencing capabilities that will sense when you are near and open the door for you and close it when it senses you are safely parked.

Iris: Lowe's home-management system offers the ability to gain greater control over household devices from one



The Nest learning thermostat customizes its actions to your preferences. PHOTO:RAYSONHO @ OPEN GRID SCHEDULER / GRID ENGINE

central hub. The secure feature allows you to receive texts or calls when motion sensors are triggered. It includes a smart thermostat, lighting control, and smart plugs to control items such as lamps.

Iconrol Piper: This web-linked security camera can emit an ear-splitting noise to ward off intruders, and call, e-mail, or text you if it detects any movement, loud noises or changes in temperature.

WallyHome: Before leaks get too serious or costly, this system can detect them. Simply attach the wireless sensors around water-prone areas such as sinks and toilets. If a drop of water falls, an alert will

immediately be sent to your smart phone.

I plan to install several smart options in my home; I like the idea of convenience and control from wherever I might be. You may want to consider adding some smart-home features to your home — not only to increase value, but also to add convenience to your everyday home enjoyment.

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



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Stephanie Ahlberg
415.321.4232



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Bright and Stylish Condo. Spacious 1BD/1BA condo with beautiful Maritime design features. Large windows in the living room provide great natural light, and the bedroom has a spacious walk-in closet. In-unit laundry included and parking available.
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The Marina Times Real Estate Market Report: September 2015

By Hill & Co.

SINGLE FAMILY HOME SALES

NEIGHBORHOOD	ADDRESS	BEDROOMS/ BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow (no sales)					
Lake	152 4th Avenue	2BD/2BA	\$1,560,000	Above	38
	171 20th Avenue	3BD/2.5BA	\$2,508,000	Above	19
Laurel Heights (no sales)					
Lone Mountain (no sales)					
Marina	207 Avila Street	4BD/2.5BA	\$3,750,000	Above	22
Nob Hill (no sales)					
North Beach (no sales)					
Pacific Heights (no sales)					
Presidio Heights	3621 Washington Street	4BD/5BA	\$7,500,000	Above	21
Russian Hill	2820 Van Ness Avenue	3BD/3BA	\$2,100,000	Above	47
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	2378 Union Street #A	1BD1BA	\$650,000	Above	12
	2940 Laguna Street	2BD/2BA	\$1,750,000	Above	31
Lake	3900 California Street #2	2BD/2BA	\$1,195,000	At	40
Laurel Heights (no sales)					
Lone Mountain (no sales)					
Marina	3330 Octavia Street #4	1BD/1BA	\$975,000	Above	21
	3701 Divisadero Street #204	2BD/2BA	\$1,415,000	At	0
Nob Hill	1177 California Street #208	1BD/1.25BA	\$780,000	Above	5
	1255 California Street #205	1BD/1.5BA	\$805,000	Above	45
	1350 California Street #406	2BD/2BA	\$1,100,000	Above	25
	1536 Pacific Avenue #6	2BD/2BA	\$2,075,000	Above	28
	16 Leroy Place	3BD/2.5BA	\$2,808,000	Above	6
	1340 Clay Street #802	3BD/3BA	\$3,000,000	Above	4
North Beach (no sales)					
Pacific Heights	2040 Franklin Street #1106	0BD/1BA	\$630,000	Above	18
	1800 Washington Street #817	1BD/1BA	\$850,000	Above	13
	2345 Jackson Street #3	1BA/1BA	\$907,500	Above	10
	1835 Franklin Street #1103	2BD/2BA	\$1,565,000	Above	5
	2245 Franklin Street	2BD/2BA	\$1,700,000	Above	11
	2200 Pacific Avenue #6D	2BD/2BA	\$1,700,000	Above	16
	2539 Clay Street #5	2BD/2BA	\$1,775,000	Above	16
	2869 Clay Street	3BD/2BA	\$1,905,000	Above	48
	1990 Green Street #601	2BD/2BA	\$2,500,000	Above	0
	2288 Broadway #4	3BD/3.5BA	\$7,500,000	Below	60
Presidio Heights (no sales)					
Russian Hill	1050 North Point Street #206	1BD/1BA	\$575,000	Above	12
	1335 Union Street #8	1BD/1BA	\$830,000	Below	67
	826 Lombard Street	2BD/1BA	\$850,000	Above	13
Sea Cliff (no sales)					
Telegraph Hill (no sales)					

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, hill-co.com.

REAL ESTATE ROUNDUP : Are prices plateauing?

Bubble, bubble, toil and trouble

BY JOHN ZIPPERER

TECH COMPANY LAYOFFS HIGHLIGHT INCREASING RISK TO HOME PRICES

San Francisco's ongoing real estate whirlwind has been fueled by a combination of artificially depressed inventory and tech-driven new buyers. Now observers are noting a round of layoffs at local tech companies and are wondering if one of those two factors driving the real estate prices is abating.

The layoffs are pretty widespread. Twitter, the signature brand brought in to help push renewal of the Mid-Market area, recently laid off 8 percent of its workforce. Microsoft, Snapchat, Hewlett-Packard, Living Social, and others have recently slowed hiring or have had a round of layoffs.

Twitter recently changed its mind and pulled out of an expected expansion of its downtown San Francisco headquarters and slowed down its hiring, the *San Francisco Business Times'*

Cory Weinberg reported. "A string of managers and engineers have headed for the door. Meanwhile, the company recently signed a big deal to expand in Dublin, Ireland – an overseas hotbed for U.S. technology companies in part because the country offers lower corporate taxes."

Twitter, the social media company that has struggled unsuccessfully for years to find a profitable business model, might be facing different headwinds than Microsoft and other tech companies. But with the layoffs occurring in so many different types of tech businesses, homesellers hoping to find a paper millionaire tech buyer for their home could be in for a longer time on the market.

CITY'S AFFORDABLE HOUSING REHAB EFFORTS

Mayor Ed Lee hailed the Phase 1 implementation of a large rehabilitation plan for the city's public housing, which will leverage about \$700 million (in investor equity and other sources) to fuel the rehabbing of up to 4,584 public housing units through the Rental Assistance Demonstration program of the U.S. Department of Housing and Urban Development. Lee has pledged to develop or rehab 30,000 housing units in the city, at least one-third of which will be permanently affordable to low- and moderate-income families and the majority affordable for middle-income residents.

"Public housing is a key part of San Francisco's affordable housing stock," said London Breed, president of the Board of Supervisors. She said the Rental Assistance Demonstration program is "helping us make these homes livable and safe, protecting some of our most vulnerable residents. We're rehabilitating existing offline units, repairing elevators, getting rid of pests, and installing security cameras and lighting."

HAS A PRICE ADJUSTMENT BEGUN?

In the latest San Francisco market report from Paragon Real Estate, median sales prices for the third quarter of 2015 dipped, falling from \$1,210,000 to \$1,155,000. Paragon notes that "it's not unusual for median prices to drop in the third quarter, which happened this year as well. This has less to do with fair market value than with the fact that the market for higher priced homes slows down much more than that of the general market in summer."

POSSIBLE REPRIEVE FOR CITY RETAIL SPACE

After years of hearing about favorite (and some not-so-favorite) shops and restaurants being forced to shutter or move due to suddenly jacked-up rents,

help might be on the way.

At midyear, vacancy for retail real estate in the city was a very low 3.4 percent, reports Cassidy Turley. "This remains one

Sellers hoping to find well-heeled buyers might be in for a wait.

of the tightest markets in the United States in terms of available space and one of the most sought-after by retailer," the real estate firm reports.

Cassidy Turley also notes, however, that development of new space might help tip the balance a bit more in the direction of renters. "An increasing development pipeline should bring some relief to space users looking to land in the San Francisco metro. New development is at its highest level in more than two decades," the company reports.

WE'RE NUMBER ONE

The median rent for a one-bedroom unit in San Francisco is \$3,620, which places it in the number-one spot on Zumper.com's chart of the priciest rental markets in the country. It even beats New York City, where a similar unit goes for \$3,230.

An even more surprising number is the \$5,000 median rent for two-bedroom units in San Francisco. Zumper says rents here are up 13.1 percent over the past year.

CHARMED, I'M SURE

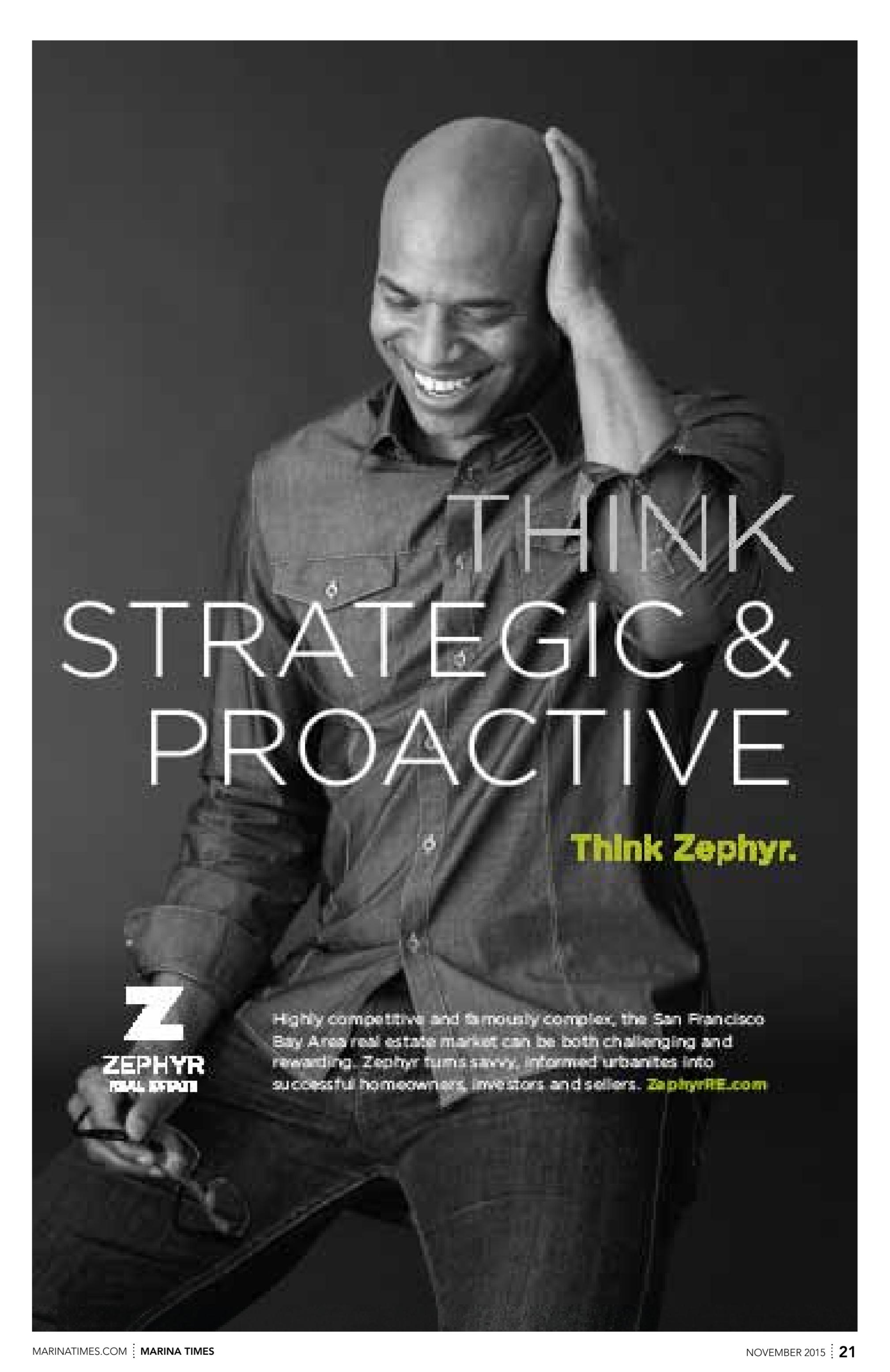
In a report in the *San Francisco Business Times*, Facebook CEO Mark Zuckerberg expected "to 'wow' these schmucks" when he negotiated with a property owner near his Palo Alto home, according to a judge's ruling that included the quote from an e-mail exchange.

QUOTE UNQUOTE

"[People are] getting excited at the news that a piece of property in San Francisco's Lake District just hit the market for the low, low asking price of \$50k. But of course, there's a catch. The property is a driveway. That you can't build on."

— Jack Morese, SFist

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



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DREAMHOUSE SHOWCASE :: 2700 Bryant Street

Inner Mission cool

BY JOHN ZIPPERER

THIS INNER MISSION HOME IS a building that talks to you. On the outside is a mural by Susan Cervantes and students declaring “Be the Change You Wish to See in the World.” It also whispers to you possibilities for living space, a workshop, studio, or other uses for this building, which is zoned RH-3.

At the corner of Bryant and 25th Streets, this unique property built in 1910 has a history of commercial usage, but if you listen to the

property — and to your own heart — you can think up whatever you want for this large, two-unit space.

On the lower level are two renovated suites and separate garages with parking for four cars (and in antillar San Francisco, where finding parking has become a driver’s victory and nearly a crime, that’s nothing short of amazing). On the upper level is a loft and Ipe decks. Rooms are large and light-filled.

Nearby are stops for the city’s ubiquitous and valued/hated tech shuttles as well as several schools (Fairmount

Elementary, Revere Elementary, and O’Connell High), BART stations, and access to highways 101 and 280. As you stroll around the neighborhood, you will also find lots of classic beautiful homes, corner shops, and more.

What you choose to do with this home in the culturally rich, walkable, and historic neighborhood of the Mission is up to you. Listen to the building, the neighbors, and your heart.

E-mail: john@marinatimes.com



Dreamhouse data

4 bedrooms
4.5 bathrooms
4 garage parking spaces
4,341 square ft.
lot size 3,500 square ft.
\$5,000,000

Offered by
Don Woolhouse
or Stefano DeZerega
Zephyr Real Estate
2700bryant.com



The remodeled 2700 Bryant Street includes large outdoor Ipe decks; an open kitchen area; and easily configurable space for living, use as a workshop, or for entertaining. PHOTOS: ZEPHYR REAL ESTATE



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TurnON's are held 8pm every Friday

The Gatehouse, 2 Marina Boulevard, Fort Mason.

For more information contact Louisa at 415-657-6374.



FITNESS FIRST :: Aerial fitness

Take your workout to the air

BY JULIE MITCHELL

SOME OF US HAVE A hard time working out upright — running, walking, or riding seems challenging enough. But imagine this: You're doing a really tough workout that involves core strength, balance, and flexibility, and ... you're doing it suspended a few feet above the floor in a hoop, a hammock, or a long strip of fabric attached to the ceiling.

Wait, before you think, *This isn't for me, I'm not in the circus*, read on. Aerial fitness not only offers a full-body workout, but it can also be a lot of fun. By using your own body weight and gravity, you can work out in the air without putting strain on the joints or back, and you might just enjoy that cool feeling you had as a kid on the monkey bars or in gymnastics class years ago.

The aerial fitness trend is an offshoot of the popularity of Cirque du Soleil and its many aerial acts, according to Karri Becker, an aerial fitness instructor at Crunch on Chestnut Street in San Francisco. Circuses from small to large have long featured trapezes, aerial hoops, poles, and hand balancing, and the transition of some of these acts to mainstream fitness classes like several taught at Crunch and at gyms worldwide is a natural one. "Adding new types of classes keeps working out fresh for our members who are always looking for new challenges. It keeps them coming back," Becker says.

AERIAL YOGA

There are several kinds of popular aerial workouts, including aerial yoga, which uses a soft fabric hammock as a prop much like a block or strap. Many traditional yoga poses are taught with participants hanging in the hammock, holding onto it with one or two hands, or using it as a support for an extended leg. Inversions, such as headstands and handstands, are often easier for yogis to practice with the support of the hammock to lift their lower bodies into the air.

Broadway dancer and choreographer Christopher Harrison developed Anti-gravity Yoga, the kind taught at Crunch, while

playing with hammocks on a retreat in India, according to a 2013 article in the *U.K. Daily Mail*. He continued to study yoga and began to use flying silk and hammocks as a way for his dance troupe to exercise and train for acrobatic acts. Harrison, who has created entertainment for stars including Pink,

and abdominal work as class participants transition from the floor into the Lyra hoop. The entire class is set to an upbeat soundtrack.

After mounting the hoop, an exercise in itself, the instructor takes the class through three-to-five moves until participants really know the choreography. Once everyone dismounts, "We dance out the movements," says Becker. "This gives everyone the feeling that they learned something tangible." Then comes a much-needed cool down.

Becker says those who attend Lyra classes on a regular basis not only get fit faster but they leave with a feeling of accomplishment because in any given week, the choreography tends to build on itself. "Regular participants learn a whole dance combination," she says. For those who are skeptical about aerial fitness, Becker says, "Pretty much everyone is nervous at first, but we take a lot of time explaining how to trust the hoop, and once people give it a try, they tend to like it and come back. Our classes have grown exclusively through word of mouth; our members love Lyra." (Editor's note: Crunch is offering an exclusive five-day guest pass to Marina Times' readers; visit crunch.com/marinatimes.)

bination," she says. For those who are skeptical about aerial fitness, Becker says, "Pretty much everyone is nervous at first, but we take a lot of time explaining how to trust the hoop, and once people give it a try, they tend to like it and come back. Our classes have grown exclusively through word of mouth; our members love Lyra." (Editor's note: Crunch is offering an exclusive five-day guest pass to Marina Times' readers; visit crunch.com/marinatimes.)

AERIAL SILK

Aerial silk, another circus-inspired workout, incorporates a long swath of fabric called silk, ribbon, or curtain that participants use to climb, spin, and pose, sometimes wrapping the fabric around parts of the body during a class. Several gyms in San Francisco offer aerial silk classes, including Aerial Artique and Circus Center.

Curious? You can go the Crunch website and sign up for a free three-day pass and try any of its aerial fitness classes. You just might get hooked on the hoop.

Crunch Fitness: 2324 Chestnut Street, 415-292-8470; 2330 Polk Street, 415-292-5444; crunch.com

Aerial Artique: 132 Ninth Street #302, 415-658-7988, aerialartique.com

Circus Center: 755 Frederick Street, 415-759-8123, circuscenter.org

E-mail: julie@marinatimes.com



Karri Becker, Crunch group fitness instructor with the hoop used in the aerial fitness classes she teaches. PHOTO: COURTESY CRUNCH

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Babysitting is not easy, nor is finding a good babysitter. PHOTO: TOWNEPOST NETWORK / FLICKR

Tips for finding the best babysitter

BY LIZ FARRELL

BABYSITTING IS NOT EASY. To be good, you need to have patience, and be caring and confident. As parents, we want a sitter who can settle an argument over a toy, calm a child with separation issues, and who can think on his or her feet in case of an emergency.

These traits come at a price. According to the annual national child care rate survey conducted by the website UrbanSitter, San Francisco is the most expensive city in the United States to hire a babysitter, probably no surprise. The survey suggests that the average hourly rate for one child is \$14, and higher for more children. On other popular babysitter websites, it is tough to find a college student who will babysit three children for less than \$23 an hour. This makes for an expensive night out.

As parents, we want to make sure it is an enjoyable experience all around: We want to feel our children are safe so we can enjoy ourselves. We want our children to be engaged and happy, and we want the sitter to enjoy the experience so he or she will want to come back. Here are some tips to make sure all three of these criteria happen.

COMMUNICATION

One of the best things we can do as parents to ensure a successful evening is to communicate clearly with the sitter, especially if it is the first time with our children. Before the job is accepted, be sure to make your expectations clear — what you are willing to pay, how the sitter will get to and from your home, and what the schedule will be or what the job entails. When the sitter arrives, have clearly written directions detailing the schedule and any special notes, such as allergies and emergency phone numbers. One of the best questions a babysitter ever asked me was, “What are your house rules?” because I could really explain how I like things done so the sitter wasn’t left relying on my 6-year-old. House rules might include limits on screen time or guidelines about dessert or chores.

RESPECT

This is a two-way street. You want a sitter who will take the job seriously — someone who will be on time and won’t cancel at the last minute. For parents, this means being home when you say you will or if you are going to be later, checking in

to make sure the sitter is comfortable staying longer. For many students or young adults who are babysitting, time is money, so the same goes for parents — try not to cancel at the last minute. Sometimes plans change or children get sick, and those are understandable circumstances. If you need to cancel, you may consider offering to pay a percentage of what you would have paid the sitter that night. This good-faith gesture might help ensure the sitter will consider accepting the job the next time you ask.

TRUST

Trust takes time, and if you have communicated well and there is mutual respect, most likely trust will fall into place. It is a big deal for parents to leave our most prized possessions in the hands of someone else. Feeling confident that person will pay attention to our children, keep them safe, and follow our

rules is most important.

One of my newer rules is asking the sitter not to use his or her phone or text unless it is with me or it is after the children are in bed. This can be challenging, depending on your sitter’s age. I want my sitter to take the job seriously and not use the time to text or catch up on social media feeds.

If there is any doubt, you can just ask your children the next day, and in most cases, they are more than willing to provide a full report.

A few last tips I can offer are if the sitter goes beyond expectations, the more likely the parents are to reciprocate. Nothing makes me happier than coming home and finding the dishes done or the house picked up. Though I am paying for childcare and not house cleaning, there are always a few minutes of downtime to tidy up, and that goes a long way for me. Also, if your sitter is going home late, offer to call for a ride, and if you were happy with how things went, consider paying a little extra.

We all need a break, and whether it’s a night out with friends or a date night with our husbands, the night is guaranteed to be more enjoyable if we know we have left our children in good hands.

Liz Farrell is the mother of three young children. She was formerly a television producer in Washington, D.C. and in San Francisco. E-mail: liz@marinatimes.com

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Kickie enjoys a day at the nursery after recovering from breast cancer surgery.

Mended

BY SUSAN DYER REYNOLDS

*Safety pin me to your chest so I can stay put
Please don't leave me in this mess,
Cause I am this close to unraveling.*

*Don't give up on me now this can all be
mended,
We can iron this out it can all be mended,
When you're tearing at the seams,
It can all be mended
It can all be mended now.*

— "Mended" by The Autumn Film

ON A WARM SAN JOSE DAY, KICKIE, Steve, and I piled into the car and headed to Kaiser hospital. "Are you nervous?" I asked Kickie. "A little," she said. Actually, she was remarkably

calm for an 84-year-old woman about to have a lumpectomy to remove a cancerous tumor from her breast. "You could learn a thing or two from your stepmom," Steve said in his deep, calming voice. Kickie and Steve both laughed, because they know I'm a total baby about anything to do with doctors or dentists. "Suzie needs a Valium just to get her teeth cleaned," Steve joked. "I needed a Valium to take Jazzy for her radiation," I responded, and that was no joke. "Jazzy was going through so much, but she tried to comfort me and keep me calm."

When Jazzy was undergoing treatments for cancer, she was the bravest dog I've ever seen. For six weeks, Monday through Friday, we headed to the oncology department at UC Davis and waited behind several other people trying to push or drag their dogs into the waiting room. But Jazzy knew she was about to see people, more important, children, and be the recipient of butt scratches and ear rubs. She would burst into the building as fast as her stout legs could carry her, dragging me along with her paws slipping and sliding on the tile floor.

Skylar on the other hand is a big baby just like her mom. A routine visit to see her veterinarian is a nightmare. She won't get out of the car, and I have to ask her favorite vet tech, Dez, to come out and help me pry her claws off the back seat. Once we get her inside the waiting room, Sky crawls under the plastic chairs. She's too big to hide, so the chairs are lifted off the ground by her muscular body while her big green bug-eyes glare suspiciously from below.

"What do you think my Little Blockhead and Blue are doing right now?"

At Kaiser, I pulled up in the passenger-loading zone, and Steve helped Kickie out of the car, wrapping her arm around his as they walked up to the building. After parking, I joined them in the waiting room. Kickie was her usual self, chatting with the receptionists and anyone else who looked her way. She loves people, just like Jazzy did, and I was amazed at how relaxed she remained.

After what seemed like an eternity, a nurse came to get her. "It's time for your prep," she said to Kickie. "You can come back in a few minutes and sit with her until she goes in for surgery," she said to me. Fifteen minutes later, the same nurse led me through the back to the prep area where Kickie was in a bed separated from her neighbors by a curtain. She was hooked up to an IV and had a bonnet over her fiery red hair. As the nurse left, I could see Kickie was starting to get nervous. I reached out and held her hand. "What do you think my Little Blockhead and Blue are doing right now?" Kickie asked. Little Blockhead was the nickname she had given to Skylar the first time I brought her down to meet Grandma. "They're probably sleeping," I said. "I love that little doll baby," Kickie said, smiling. I squeezed her hand. "I know you do ..."

The nurse was back. "It's time to go Mrs. Baker," she said, helping Kickie out of the bed. I continued to hold her hand, my other arm wrapped around her waist as the nurse pushed the IV beside her. When we got close to the big swinging doors, I stayed behind. "I love you," I said. "I love you, too, Suzie," Kickie said, and disappeared behind the doors.

About an hour later, the receptionist led Steve and me to a small private room where the doctor joined us. "We got it all," she said. "Your mom's a tough lady. She did great." We had been acting brave, perhaps for each other, but Steve and I were finally able to let out a collective sigh of relief. "I'm going to plan something really special for her 85th birthday," I said. "I'm thinking about the Ritz." Steve smiled. "She'll love that. I'll watch Skylar so you girls can hit the town and go crazy." I pulled my chair closer to Steve and rested my head on his shoulder. "I'm not sure how crazy you go on your 85th birthday," I said, "but if anyone can do it up right, it's Kickie."

E-mail: susan@marinatimes.com

**City and County of San Francisco
Outreach Advertising
November 2015**

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The SF311 Customer Service Center is the single stop for residents to get information on government services and report problems to the City and County of San Francisco. And now, we have even more ways for you to stay connected to the City with our SF311 App and SF311 Explorer website.

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Eating well during pregnancy is important. The Women, Infants, and Children (WIC) Nutrition Program can help. WIC serves pregnant women, new mothers, infants and young children under five years old who meet 185% or below of the federal poverty income level. WIC benefits include nutrition and breastfeeding education and support, checks to buy healthy foods (such as fresh fruits and vegetables) and referrals to low cost or free health care and other community services.

Enrolling in WIC early in your pregnancy will give your baby a healthy start. Also, WIC staff can show you how you and your family can eat healthier meals and snacks. Migrants are welcome to apply as well.

San Francisco WIC has six offices throughout the City. For more information, call (415) 575-6788.

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**REQUEST FOR PROPOSALS FOR THE
Terminal 3 Pop-Up Retail Concession Program**

The Airport Commission has commenced the Request for Proposals (RFP) process for the Terminal 3 Pop-Up Retail Concession Program. This opportunity is comprised of one retail location measuring approximately 304 square feet, located in Boarding Area E of Terminal 3. The space will be move-in ready with fixtures provided, and will require minimal costs to start up. The successful proposer will be offered an agreement term of twelve months. This concession is intended for the nonexclusive sale of retail merchandise reflective of the Greater San Francisco Bay Area.

The Informational Conference is on Tuesday, November 10, 2015 at 10:00 a.m. at the Terminal 2 Partnering Conference Room No. T2-2-205 at San Francisco International Airport.

Please see <http://www.llysis.com/business-at-sfo/current-opportunities> on or about October 23, 2015. For additional information, feel free to contact Trevor Brumm, Principal Property Manager, Revenue Development and Management, at (650) 821-4500, or via email at SFOConcessions@llysis.com.

**Board of Supervisors Regularly Scheduled Board Meetings
November Meetings**

OPEN TO THE PUBLIC - Tuesdays, 2:00pm, City Hall Chamber, Room 250.

- November 3
- November 17

The City and County of San Francisco encourage public outreach. Articles are translated into several languages to provide better public access. The newspaper makes every effort to translate the articles of general interest correctly. No liability is assumed by the City and County of San Francisco or the newspapers for errors and omissions.

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GRATEFUL DOGS RESCUE

We need foster homes and long-term or temporary, foster homes now!

Grateful Dogs Rescue is the oldest all-breed rescue group in San Francisco. Since 1990 our mission has been to save the lives of local dogs, primarily at San Francisco Animal Care and Control that are at risk of euthanasia. We save as many of these dogs as possible, place them in experienced foster homes, and provide veterinary care as needed until loving adoptions can be found. We are an all-volunteer organization with no paid staff, so donations to Grateful Dogs Rescue go towards the care of our dogs.



COOPER

Cooper would be your perfect love match. This long-legged Chihuahua mix is an active and friendly 2-year-old youngster. A playful little guy he had a rough start to his life. He came to the shelter with a broken leg, bacterial abscessed puppy.

Grateful Dogs Rescue rushed Cooper to have the surgery needed to repair his leg. After successful surgery, Cooper had his bacterial fever he can see and play with his friends and foster family. He is able to do everything that he needs to do. Cooper is easy and willing for his active foster family.



GOGO [FOSTER/ADOPT]

Gogo is a beautiful girl and is your perfect dog. She includes a short-haired female cat but is more like a cat to her behavior.

Gogo is a perfect weight at 30 pounds and is about 6 to 7 years old. Gogo was abandoned — one look of her face — because her owner had to do other things. She was adopted as a puppy and attached to other children. Gogo loves people, and loves playing fetch. She is usually living with other dogs. In her foster home, she would be happy to be the only dog in her foster home. Are you a good fit for Gogo? She is willing to find her own foster family!



COSMO

Cosmo comes with a great love for people and dogs. This one-year-old guy is playful and affectionate and is sure to add happiness to your life. Cosmo is an easy guy. He is already house-trained, crate-trained, knows obedience commands, walks well on a leash, good hiking, loves car rides, good to dog parks, and sits patiently with you at outdoor coffee shops. What more could you ask for? This foster mix survived a tough beginning, but he needs a bright future with his foster family.

Grateful Dogs Rescue is looking for a home for people and dogs. This one-year-old guy is playful and affectionate and is sure to add happiness to your life. Cosmo is an easy guy. He is already house-trained, crate-trained, knows obedience commands, walks well on a leash, good hiking, loves car rides, good to dog parks, and sits patiently with you at outdoor coffee shops. What more could you ask for? This foster mix survived a tough beginning, but he needs a bright future with his foster family.



LEO

Leo is a beautiful boy and is your perfect dog. He is a friendly, but a few weeks will change his mind and — well — you'll be surprised! While he is crate-trained, he loves sleeping at the foot of the bed and snuggling all night. Leo knows all his basic commands, and will travel on his favorite thing is to follow his foster owner and be the best companion ever. Leo is waiting for a special someone to love him.

Grateful Dogs Rescue is looking for a home for people and dogs. This one-year-old guy is playful and affectionate and is sure to add happiness to your life. Cosmo is an easy guy. He is already house-trained, crate-trained, knows obedience commands, walks well on a leash, good hiking, loves car rides, good to dog parks, and sits patiently with you at outdoor coffee shops. What more could you ask for? This foster mix survived a tough beginning, but he needs a bright future with his foster family.



GAVIN

Looking for a lovable one to your life? Meet our foster boy, Gavin. This fun-loving 3-year-old pup weighs a slight 11 pounds. Because Gavin is just what you need, he has a little head with long legs. But don't let Grateful Dogs Rescue worry you — this guy loves to run and Gavin is very social and social with all the people he meets and gets along well with the dogs he encounters. He is fun with children that won't play roughly with him. Like all dogs, Gavin would benefit from basic obedience classes. How is this to be? Gavin loves his life.

Grateful Dogs Rescue is looking for a home for people and dogs. This one-year-old guy is playful and affectionate and is sure to add happiness to your life. Cosmo is an easy guy. He is already house-trained, crate-trained, knows obedience commands, walks well on a leash, good hiking, loves car rides, good to dog parks, and sits patiently with you at outdoor coffee shops. What more could you ask for? This foster mix survived a tough beginning, but he needs a bright future with his foster family.

WEDNESDAY



Wednesday is a graceful little girl. This beautiful is 4 years old and weighs less than 10 pounds. One of all, this pretty beautiful color is a unique and lovely black. Wednesday loves to romp and play and race around the dog park, but her favorite thing to do is snuggle. Wednesday is a true best friend. Wednesday

loves being your lap blanket while you work, going for a midday walk, and ending the day with a little snoring. She enjoys her snoring and is well on her way to becoming the perfect pup. Come and meet our girl, Wednesday — she is looking forward to meeting you!

Check gratefuldogsrescue.org for additional information about this month's featured dogs as well as our other available dogs. A lot of upcoming adoptions events are listed on our website.



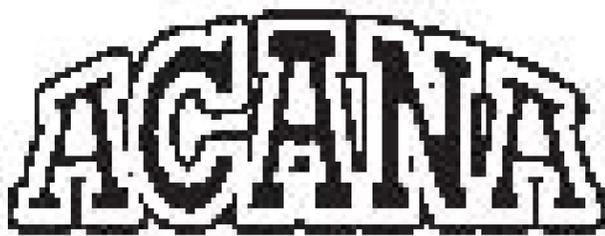
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