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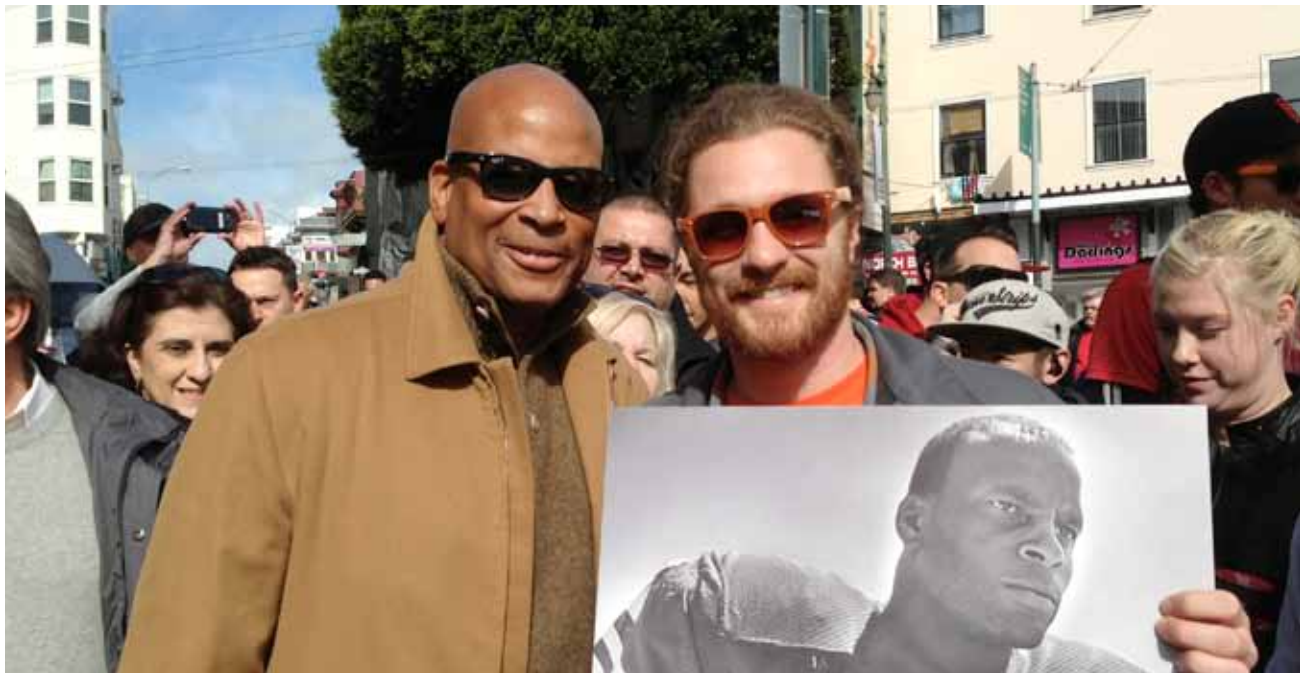
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MarinaTimes

MARINATIMES.COM : CELEBRATING OUR 32ND YEAR : VOLUME 32 : ISSUE 01 : JANUARY 2016



A 49ers fan from North Beach meets his hero, Ronnie Lott; everyone else can meet him Jan. 26 in Santa Clara.
PHOTO: MULLETHAIR

How to play in the Big Game

The Super Bowl is coming (almost) to town

BY JOHN ZIPPERER

SUPER BOWL 50 WILL TAKE PLACE down in Santa Clara, and the 49ers are highly unlikely to be on the field for the game, unless they're singing and dancing during

the half-time show. But the festivities of the week preceding the ultimate football excess will take place here in San Francisco. Along with 5,000 journalists, there will be tens of thousands of visitors to San Francisco and the local environs, putting this

golden city in high-definition across the country.

Locals, too, can take part. The local organizers have teamed up with national league officials to entertain football fans of all stripes — even

SUPER BOWL, continued on 17

S.F. CULINARY TRENDS : 2016

Move over Sriracha; camera-shy chefs; farm-to-shop butchery, and more

BY SUSAN DYER REYNOLDS

IT'S THE MOST WONDERFUL TIME OF THE YEAR — FOR journalists in the trend-predicting business, anyway. As a food writer, a restaurant critic, and a cook (I often write recipes for this publication), I look at trends in several ways. First, what are the chefs and restaurateurs likely to be doing this year? Second, what ingredients do I find myself gravitating toward? And what will be the forward focus of food on a cultural level?

Here, in no particular order, are my predictions for San Francisco culinary trends in 2016.

SAUCE SWAP

I've kept a bottle of Sriracha in my fridge for as long as I can remember. I use it in everything from my "Best Deviled Eggs" to a key ingredient in a marinade for slow-braised, crispy skin pork belly. Named after Si Racha, a coastal city in eastern Thailand's Chonburi Province, the bright red viscous sauce is made from chili peppers, distilled vinegar, garlic, sugar, and salt. While I still love Sriracha, over the past year, I've been

REYNOLDS RAP, continued on 4

BELLINGHAM BY THE BAY : New rules

There oughta be a law

BY BRUCE BELLINGHAM

WITH THE NEW YEAR comes a cascade of new laws out of Sacramento. Many of them deal with the state's four-year-long drought. But lawmakers have yet to suggest that California wine replace glasses of water on restaurant tables. Seems practical to me. During the cholera epidemic in Europe during the 19th century, no one dares touch a glass of water. (Except Tchaikovsky, who drank cholera-contaminated water. It's still being argued if he drank it on purpose.) "What is overlooked," surmises Maurice Kanbar, the Pacific Heights reigning genius and philanthropist, "is that water shortages will be catastrophic for the planet." ...

I have my own suggestions for new laws. Car

horns should be abolished in San Francisco. So should overly noisy motorcycles. I know. I'm risking the wrath of the Hell's Angels and attendant benevolent societies on two wheels. Bicycles should be kept off sidewalks. Oh, right. There's already a law for that. No one seems to nei-

'No worries' should be prohibited. When I hear it, I really start to worry.

ther heed it nor enforce it. Obnoxiousness is not illegal. Here's another: No whistling anywhere in the county. Only Sir Paul McCartney and Bing Crosby are exempt. ... No using the term "hopefully" incorrectly. William Safire told The Commonwealth Club: "The correct usage

of 'hopefully' is this: The aging man perused the young woman's posterior hopefully." ... While we're at it, the expression "no worries" would be prohibited. When I hear it, I really start to worry. ...

Lawrence Ferlinghetti wants Coit Tower to lean slightly like Pisa.

Lawrence should be the new Emperor of San Francisco. Ernie Beyl should be chief of staff. ... Gov. Jerry Brown signed a law that enhances sexual health education in the schools in 2016.

Everyone knows that high school kids are already experts on sex education. They can teach the rest of us. ...

Terrified of commitment, I rarely make New Year's resolutions. I'll abandon them before late February. This year, I pledge not to be too

BELLINGHAM, continued on 4



Janet Cardiff, *The Forty Part Motet* (installation view, Gallery 308, Fort Mason Center for Arts & Culture), 2015; co-presented by Fort Mason Center for Arts & Culture and the San Francisco Museum of Modern Art. PHOTO: JKA PHOTOGRAPHY

Janet Cardiff's 'The Forty Part Motet' to close this month

BY SHARON ANDERSON

THE FORT MASON CENTER FOR ARTS & Culture and the San Francisco Museum of Modern Art (SFMOMA) have presented the sound installation, *The Forty Part Motet* by sound artist Janet Cardiff through Jan. 18.

A stark row of speakers surrounding benches sets a minimal stage for a sound experience, and yet the nature of the work is extraordinarily per-

sonal, differing moment-by-moment, person-to-person.

Created in 2001, *The Forty Part Motet* reworks English composer Thomas Tallis's *Spem in Alium* from 1570. A choir in Salisbury Cathedral performed the 40-part choral work. An oval arrangement of 40 speakers plays back the individually recorded parts so that participants can focus on a single voice or immerse themselves in

SOUND ART, continued on 14

TOP 10 STEAKS IN AMERICA

Osso Steakhouse - San Francisco, CA

Bobo's - San Francisco, CA

Peter Luger Steakhouse - Brooklyn, NY

Bern's Steakhouse - Tampa, FL

CUT - Beverly Hills, CA

Emeril's Delmonico - Las Vegas, NV

Mario Batali's Carnevino - Las Vegas, NV

Chicago Cut - Chicago, IL

The Precinct - Cincinnati, OH

Elway's Cherry Creek - Denver, CO



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Big men and big films

Ernest Beyl talks with radical San Francisco lawyer Tony Serra, who describes how LSD and an oath of poverty helped create his legend; Michael Snyder revisits the best movies of 2015; plus the best sellers. **14**

Calendar

January events

Berlin & Beyond returns for its 20th anniversary, and the Noir film festival is back for its 14th in January. But if films aren’t your thing, there’s still the Shen Yun Performing Arts, the Science of Cocktails, Jersey Boys, and much more. **16**

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Start the new year right

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Real Estate

Price conscious

Carole Isaaces says now is the time to think about how your home or condo will handle the big rains expected this winter, not after a problem has occurred and you can’t schedule a roofer for three weeks; Frederick Kuo explains real estate’s “China factor”; plus our market report. **21**

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News BRIEFS :: Rain, homeless, trees, towing Preparing for El Niño

CITY LAYS OUT STORM PREP PLANS

With expectations (and hopes) that this winter will bring an El Niño-infused deluge of rain to local drought-parched land, San Francisco is making preparations and response plans. National weather experts are predicting a 95 percent chance of El Niño, which could result in power outages, mud- and landslides, high winds, flooding, and, of course, heavy rainfall.

The city's Human Services Agency will make an additional 1,100 beds available in emergency shelters throughout San Francisco; meals will be provided by agencies such as the Salvation Army, Meals on Wheels, and others. The health department will provide physical and mental health assistance.

About 10,000 sandbags have been distributed to the Marina, SOMA, Richmond, and other neighborhoods by San Francisco Public Works and the Public Utilities Commission. Those agencies are also clearing catch basins, pruning trees, and doing other storm preparation.

"Don't wait for heavy rains to start preparing, especially in low-lying areas that have flooded in the past," said San Francisco Public Utilities Commission General Manager Harlan Kelly. "You can purchase flood insurance, elevate belongings, and during a storm clear clogged drains not draining due to debris."

Residents can learn more about how they can be prepared for and recover from an emergency at sf72.org. Businesses can get additional information at businessportal.sfgov.org/ElNino.

FARRELL WANTS CARE NOT CASH CHANGES

District 2 Supervisor Mark Farrell is proposing legislative changes to the city's Care not Cash housing assistance program for homeless people that seek to reduce evictions and housing instability among program participants.

The changes would affect participants who currently can end up homeless as a result of repeated failures to comply with the program rules; their money is cut off, but that also eliminates their ability to pay rent, so they often lose housing. According to Farrell's office, dozens of people face eviction every year this way. The proposed changes would still impose a suspension of benefits to the individual, but rental payments would still be made, thereby keeping the person in stable housing while the city's Human Services Agency tries to bring them back into compliance.

"Keeping the formerly homeless housed will continue to save our city valuable resources in the long-run and stop individuals from cycling back into homelessness," said Farrell in a statement. "This ordinance reaffirms San Francisco's commitment to keeping people housed through our Care not Cash program."



This is the month for Northsiders to get in on a cut-price plan for new street trees. PHOTO: SANFRANMAN59

The bill is expected to get an early February hearing by a Board of Supervisors committee.

MORE TREES FOR THE NORTHSIDE

The deadline is rapidly approaching for property owners in the Marina, Pacific Heights, and Cow Hollow to apply to receive a street tree as part of a Friends of the Urban Forest project targeted to March 5. People can save almost 75 percent of the tree-planting costs by participating in the program, which is funded

by grants, government funding, and private donations. About 13.7 percent of San Francisco is covered by trees, according to Friends of the Urban Forest, and that's not impressive. "San Francisco is one of the least leafy cities in the nation," the group states. The city might be thought of as a haven for environmental love, but "San Francisco ranks only 17th among the 20 most populous U.S. cities in its tree canopy coverage. The Marina lags well behind, with trees covering a paltry 9.8 percent of its land area."

To apply or to get further information, residents of Pacific Heights can sign up at fuf.net/pacheights/, and Marina and Cow Hollow residents can sign up at fuf.net/marina/. They can also contact Kyle at kyle@fuf.net or 415-268-0772.

REDUCING THE PAIN OF TOWING FEES FOR STOLEN CARS

If your car is stolen and abandoned elsewhere in the city, you not only have the frustration of the missing car and any damage it might have incurred, you often also get slapped with hundreds of dollars (or even thousands) in towing and storage fees. On Dec. 1, the city's new towing contract expanded from four hours to 48 hours the length of time residents have to pick up their car without incurring towing fees; non-residents will have a 24-hour grace period. In addition, other fees will be reduced or eliminated.

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CULINARY TRENDS

CONTINUED from page 1

gravitating toward gochujang, a more pungent dark red paste favored in Korean kitchens. Made from red chili, glutinous rice, fermented soybeans, salt, and sometimes a little syrup or honey, I find the flavor, due to the fermentation of the soybeans, to be more complex than Sriracha, and yet the heat, while definitely there, is subtler.

LESS WASTED

Over the past decade, chefs led by pioneers like Chris Cosentino have realized what my Sicilian grandfather knew many years before: It's important to respect ingredients, and that means using the whole animal, offal and all. For the month of March 2015, chef Dan Barber's Blue Hill restaurant in New York City's Greenwich Village morphed into a high-profile pop-up called WastED, where a roster of notable chefs created nightly menus made entirely of discarded food from upscale restaurants, using ingredients such as stems, bones, peelings, and rinds.

The nonprofit End Food Waste Now estimates the average American restaurant tosses 150,000 pounds of edible refuse per year, from those bones and peelings to vegetables that aren't "pretty" enough for service.

In France, supermarkets are required to donate all edible food to charities. Here in San Francisco many companies donate food to organizations like Food Runners (foodrunners.org), which picks up perishable and prepared food from restaurants, caterers, bakeries, hospitals, event planners, corporate cafeterias, and hotels and delivers it, via a network of volunteers, directly to neighborhood food programs.

With an innovative culinary culture, I'm surprised the trend of serving "refuse food" hasn't already caught on in San Francisco, but I predict it will in 2016. Look for menu items like fish ribs (which I've had in New York City and can attest that they're deliciously addictive), juice pulp cheeseburgers, and cauliflower-stem gratins.

'GET THAT CAMERA OUT OF MY FACE'

It's hard to believe that Bravo TV's *Top Chef*, which debuted here in San

Francisco, is in its 13th season. In fact, it's been on so long that they're running out of culturally significant food cities (the new season is a California road trip). I still think *Top Chef* is the best chef competition series, but "cheftestants" have become ubiquitous on television reality shows, with many chefs seeking fame rather than respect. Food Network, once a top cable lifestyle brand, has seen its ratings fall dramatically. Like many food writers, I blame the increase of chefs as game show hosts and travel guides, coinciding with the decrease in chefs actually cooking, for the precipitous drop.

Recently, I dined at Scotland Yard in the former Bin 38 space (3232 Scott Street, 415-872-6853, scotlandyardsf.com), a British pub meets California cuisine mash-up that manages to make Victorian era furniture hip and chic (see New and Notable, page 13). I was blown away by the elevated yet honest cooking of executive chef Jason Raffin, who pours his heart into dishes like clam chowder with charred corn and butternut squash covered in puffed pastry; delicate tuna ceviche tacos

with persimmons, watermelon radish, and avocado cream; and the Yard Burger with bone marrow aioli, aged cheddar, and cornichon rémoulade (which is quite possibly the best upscale burger

in the city right now). When you talk to Raffin, his passion for cookery, for making everything that he can in-house (no shortcuts), for working with only the best and freshest ingredients, is a breath of fresh air.

I predict in 2016 that more chefs will follow their passion into the kitchen rather than the limelight.

POKE BOWL BARS

I've always been a huge fan of Hawaiian food, so I'm glad to see its popularity rising, especially since the celebrated opening of Liholiho Yacht Club (871 Sutter Street, 415-440-5446, lvcsf.com). Liholiho started as a pop-up from chef and Hawaii native Ravi Kapur (Boulevard, Prospect) and, with help from Nopa partners Allyson Jossel and Jeff Hanak, became one of the hottest tickets in town when it opened as a restaurant in January of 2015. Kapur



The Yard "Double Smash" 3/4-pound burger with bone marrow aioli. PHOTO: SUSAN DYER REYNOLDS

doesn't do traditional Hawaiian "loco-moco" (like my favorite, kalua pork over a bed of steamed cabbage with sides of rice and creamy macaroni salad), but rather what he grew up eating — simple, balanced food inspired by Chinese, Filipino, Korean, Japanese, and native Hawaiian flavors. One of Liholiho's most popular items is tuna poke (pronounced POH-kay), Hawaii's popular raw fish salad.

In San Jose, which has a large Hawaiian population, poke bars and fast-casual poke bowl restaurants are growing. At Poki Bowl (4750 Almaden Expressway, 669-247-7654, poki-bowl.com), they take the concept even further by allowing patrons to customize their poke (poke purists should stop reading here) by choosing their base (sushi rice, brown rice, or salad greens), poke (select three or four, including spicy tuna, salmon, octopus, shrimp, tuna, and yellowtail), and toppings (such as wasabi, ginger, seaweed, or fish roe).

With San Francisco's love of sashimi and newfound love of Hawaiian cuisine, I think poke bars could hit the city in 2016.

FARM-TO-SHOP BUTCHERY

Last August, I wrote about Belcampo Meat Co. (1998 Polk Street, 415-660-5573, belcampomeatco.com), a wonderfully clas-

sic but modern-thinking butcher shop and restaurant that sells meat from its own farm, located at the foot of Mount Shasta in California's Cascade Range. Certified as organic by California Certified Organic Farmers and as a humane handling facility by Animal Welfare Approved, the animals are pasture raised, meaning they're free to graze and express natural herd instincts.

Belcampo in Russian Hill is their sixth California outlet and features a restaurant serving lunch, brunch, and dinner alongside a butcher shop that sells beef, pork, poultry, sausages, jerky, bacon, and fresh eggs (among other things). With ever-increasing occurrences of food-

borne illnesses like the recent E. coli outbreak linked to the Chipotle restaurant chain (more than 50 people from multiple states got sick) and salmonel-

la linked to factory-farmed chickens and eggs, people are more concerned than ever about where and how their food is raised and sourced.

Supporting local, sustainable, humane, farm-to-shop butchery operations like Belcampo Meat Co. is a trend we need more of in 2016.

E-mail: susan@marinatimes.com

Chefs will follow their passion into the kitchen rather than the limelight.

BELLINGHAM

CONTINUED from page 1

sentimental, ironic, or nostalgic. We all know that "nostalgia ain't what it used to be" — often attributed to **Yogi Berra**. ...

The Waldo Grade Tunnel, gateway to Marin, has been named after **Robin Williams**. This is a good thing. It keeps up a new tradition started by Ferlinghetti years ago: naming streets and landmarks for poets and artists. Robin brought a mad love, and a sublime artistry to all of us. He made insanity virtuous. What most people would not know is how generous he was. Now I can tell it: Robin used to go to meetings at the Marina Dock on Greenwich Street, where people, some very troubled, look for support. Robin might hand out lots of money for those in dire positions. I'm not ratting Robin. He was very public about addiction. That, in itself is a generous thing to do. ... Yes, but who's Waldo Grade?

One of the city's most talented portrait artists is **Jack Keating**,

whose work is on exhibit at the Look Gallery on O'Farrell and Geary Streets. His latest, a portrait of Orson Welles, can be seen at **Rick Wilkinson's** book shop on Trinity Place in the Financial District. Jack's integrity shows in the treatment of his subjects. Orson is still larger than life. At a Hollywood party, a young starlet once patted Orson on his ample stomach. "Gee, Orson," she purred, "if that were on a woman, we'd know what to think." "That was on a woman a half hour ago," Welles growled. "Now what do you think?"

Oscar Wilde was also a man for the ages. Keating's portrait of the old boy hung for years at the now-closed O'Reilly's Pub in North Beach. The picture could be anywhere in San Francisco. Wilde always was the restless type. "It's an odd thing," Wilde remarked, "but anyone who disappears is said to be seen in San Francisco. It must be a delightful city and possess

all the attractions of the next world." ... **Alyssa Choo**, a manager at City Impact, a Christian charity, asks me if I ever think about what happens in the next world. I'm more concerned with what's going to happen to me in this one. ...

Michael Rawls, a true prince of Nob Hill, was surprised to get a royalty check in the mail.

Shall we talk about the weather? Rarely do we have any in San Francisco.

It was from a radio station in Norway. They've been playing a song that Michael wrote with his late brother, Rodney, a very long time ago. Mr. Rawls is red hot in a very cold country. ... Shall we talk about the weather? Rarely do we have any in San Francisco. But I got back from New York after Thanksgiving. It was colder here. Everyone in the East was talking about how warm it

was. Everyone here has been complaining about the frigid temperatures. It only takes a few days for us to get back to a more temperate climate. Maybe three or four days. Just long enough to see another handful of high-rise condominiums materialize. ... Yes, evictions seem to be our most important product in the City

That Knows How. Like everything else, little can be done but to grouse about it. Politics is a good place for someone who can point to the problem, and have no idea what to do about it. ... **Christopher Buckley** quoted his famous father on *CBS This Morning* when he was asked what the GOP needs. **William F. Buckley** replied, "The party needs a repristination." Or maybe a fumigation. Perhaps eschewing big words should be another New Year's resolution for me. ...

The Quickly tapioca shop on Polk Street closed months

ago. But it will live on in San Francisco's political history. You may recall that **Ed Jew**, a former city supervisor, went to prison after pleading guilty to extorting \$20,000 from Quickly to fix some operating permits. Word on the street is the Quickly location will become a nightclub. It's already getting mixed reviews. ...

David McCollough has an idea (he credits his daughter): "Bring back supertime!" Meanwhile, **Dr. Oz**, for health reasons, extols the virtue of home cooking. I don't know. That sounds a little nostalgic to me. Home cooking? That's all right if you have a home or are too busy to cook while trying to hold on to yours. ... Let's hold on through this new year. And hope for the best. ...

Bruce Bellingham is the author of Bellingham by the Bay. He hopes to undergo a repristination this year. Or something close to it. Show him the way at bruce@marinatimes.com.

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POLICE BLOTTER :: From the officers of Northern Station

Assaults, more auto crimes, and drug arrests

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

GAME, SET, MATCH

Nov. 1, 1:17 a.m.

Polk at Clay Streets

A witness flagged down patrol officers to report a possible aggravated assault by a white male wearing a white shirt and carrying a tennis racket. They heard that the suspect had gotten into an argument with some people outside of a bar, and he put one of the victims into a headlock and punched him in the face. Two other victims were assaulted while trying to help the first victim. The suspect walked away when the police were called.

The officers searched the area and located the suspect, but when they tried to talk to the suspect, he ran away. After a chase, he finally turned to face the officers, but he would not comply with their demands to get onto the ground, and he continued to resist arrest. After a brief struggle, he was taken into custody and later booked at County Jail.

MORE AUTO BREAK-INS

Nov. 1, 9 p.m.

Austin Street at Van Ness Avenue

A caller to 911 reported seeing a black male wearing a black jacket

and with a backpack breaking into vehicles. Several officers arrived and located the suspect. A search of the suspect turned up a screwdriver, pry tool, and drug paraphernalia in his front pocket. Two of the victims' vehicles were damaged and broken into; the passenger seat and center consoles were in disarray. A third vehicle had pry marks on the window but was not broken into.

A computer check showed the suspect had an outstanding warrant for his arrest. His backpack contained items belonging to the owner of one of the two vehicles that had been broken into. The suspect was booked at County Jail.

STREET FIGHT

Nov. 2, 8:39 p.m.

800 block of Franklin Street

Officers responded to a report of a group of men fighting on the sidewalk, with one of the suspects throwing objects at people. The officers arrived and broke up the fight. One of the suspects was very agitated, yelling profanities. The officers detained two suspects and learned they were arguing over one of them ringing all of the door bells to the building in an attempt to be let in; the suspect does not live there and was told to leave. He

threw a plastic cup that missed hitting the victim's head.

The victim signed a citizen's arrest form. The cup-throwing suspect was cited and released.

DRUG PARAPHERNALIA

Nov. 4, 4:39 p.m.

Fern at Polk Streets

Officers on patrol spotted a male sitting on the sidewalk, hunched over and facing the wall of a building. They approached him and saw that he was holding a glass smoking pipe in his mouth while using a lighter to heat the end of the pipe, which they recognized as one used with controlled substances, specifically stimulants such as methamphetamine. They detained the man and told him to put the pipe on the ground; he told them that he had a second pipe in his pocket. Both pipes were seized and booked into evidence.

The suspect did not have any outstanding warrants, so he was cited and released at the scene.

AUTO CRIME REDUX

Nov. 4, 4:53 p.m.

Gough at Oak Streets

Officers responding to a report of a vehicle burglary were told by

the dispatcher that the victim was chasing the suspect and they were on Mission Street. The officers were able to find and detain the suspect.

The victim told the police that he walked out to his car to find the suspect inside sitting in the driver's seat and going through the victim's belongings. He yelled at the suspect to get out, and the suspect ran away.

The suspect had an outstanding warrant for his arrest. He was transported to County Jail.

YET MORE AUTO CRIME

Nov. 6, 1:19 a.m.

Octavia at Page Streets

Officers on patrol spotted a male subject rummaging through the trunk of a parked vehicle; several items were strewn across the nearby sidewalk. Due to the increase in auto boosts in the area, officers believed the subject was breaking into the vehicle. They attempted to detain the suspect, but he walked away and ignored their orders to stop.

They finally detained the suspect, who confirmed that the vehicle was not his. He said the trunk was open so he looked through it, taking some duct tape and paint supplies. A computer check showed that the suspect was on felony probation for receiving stolen property. He was transported to County Jail for booking.

There are two sides to every story...

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2016 challenges, Peskin, and more

BY MARK E. FARRELL

What is the status of the Lombard Street project?

Lombard Street is one of the main gateways to San Francisco. A few years ago I kicked off a community process to reenvision Lombard Street and push our government to dedicate extra resources to the street in advance of Caltrans’ scheduled repaving in 2018. Specifically, we are looking at beautification, business development opportunities, and pedestrian safety upgrades.

Lombard is one of the main corridors on the city’s High Injury Network, as every year there are multiple crashes and pedestrian injuries, which are only getting worse as our roads get more congested. For months, our office has been closely collaborating with the SFMTA, Caltrans, the Office of Economic Workforce Development, and the Public Utilities Commission to implement needed safety improvements along this corridor.

The SFMTA Board of Directors has jurisdiction over the project and will be first hearing this issue in mid-January or February. If the project is approved by the SFMTA Board of Directors, near-term safety installations will begin in winter 2016 through spring 2017, the

sidewalk and utility upgrades in winter 2017 through spring 2018, and Caltrans would begin the road resurfacing in winter 2018 through spring 2019.

For more information on the Lombard Street Safety Project, please visit sfmta.com/projects-planning/projects/lombard-street-safety-project.

What will be Aaron Peskin’s impact on the Board of Supervisors?

With the November election now behind us, we welcome a new colleague to the Board of Supervisors to represent the neighborhoods of District 3 with former Board President Aaron Peskin regaining his previous seat. Much has been made about a “progressive” and “moderate” divide that some felt has existed on the board before his election. But I can tell you from firsthand experience that all of our colleagues care equally about the city and the districts they represent and don’t let political labels stand in the way of doing what they think is right for their district and our city. One of the biggest lessons I learned early on at the Board of Supervisors was how to work across the proverbial aisle with my colleagues, and I look forward to partnering and working with him on issues and projects

that are important to our city and neighborhoods — especially since we share district borders.

What do you think will be the biggest challenges that people in San Francisco will face in the upcoming year?

San Francisco is experiencing a strong and growing local economy, and low unemployment, but that success has also brought many challenges for San Franciscans of all stripes. I believe three issues will continue to dominate next year.

First, housing costs and the cost of living will continue to be a challenge for many San Franciscans. While December saw some softening, the San Francisco housing market remains hot. Decades of under-producing housing has exacerbated the impacts that many San Franciscans are feeling. We are doing everything in our power at City Hall to add more housing at all income levels to help keep pace with the housing demands that we continue to see and feel, but this issue was not created overnight, and it cannot be solved overnight, so I anticipate housing to continue to dominate headlines.

Second, homelessness will continue to be a challenge — both for those experiencing homelessness and for our city residents and visitors who are impacted. While our home-

less numbers have not statistically increased, every neighborhood in San Francisco is feeling the effects, as traditional encampments in SOMA are being displaced due to new construction. In the Marina specifically, we have a growing issue around the Marina Safeway, Moscone Recreation Center, and Chestnut Street that I have dedicated significant budget resources toward, and we hope to see significant progress in the New Year. Despite what people are feeling in the neighborhoods, I am encouraged by our progress behind the scenes and pledge to continue to make homeless a top priority throughout my tenure in office.

Last, I believe all of the ancillary effects of San Francisco’s growing population will start to bubble up in 2016. From road congestion to MUNI overcrowding to overcrowded parks to challenges getting a restaurant reservation — these issues are starting to percolate across our city. In coming years we are going to have a significant discussion about a vision for the future of San Francisco, and I expect these and other related issues to play a significant role.

I was really disturbed by the death of Mario Woods at the hands of San Francisco police officers. What can the city do to balance police protection and individual safety?

The tragic death of Mario Woods and the accompanying videos released documenting his death have impacted many San Franciscans, and I know I was not alone in finding them disturbing. Our entire city must know that lethal force at the hands of our police department is an absolute last resort — it cannot be any other way.

Our brave men and women in the police department put their lives on the line every day that they put on their uniform and they dedicate their lives and profession to protecting and building trust with all of our communities. I believe that our police department is one of the most forward thinking, progressive forces in the nation, but we must never be afraid to reexamine current policies in the interest of public protection and individual safety.

With that being said, San Francisco deserves nothing less than a full and transparent investigation into the circumstances and facts surrounding the death of Mario Woods. I know our chief, our mayor, and all of my colleagues on the Board of Supervisors support the independent investigations that are currently underway, and I personally believe that our police need more, not less, nonlethal options to deal with dangerous situations that occur on our city streets.

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MARINA-COW HOLLOW INSIDER

Le Marais Bakery's new space in Ghirardelli Square will have an outdoor bakery kiosk.
PHOTO: LE MARAIS

Open for business

BY LYNETTE MAJER

COMINGS AND CELEBRATIONS

The successful French-inspired **Le Marais Bakery & Bistro** (2066 Chestnut Street) has expanded to **Ghirardelli Square** (900 North Point Street) and expects to open this spring near the fountain in the premier East Plaza Apartment House building, which some may recall formerly housed Sharper Image (and way before that, Ann Taylor). Owners Joanna and Patrick Ascaso plan to continue their farm-to-table philosophy, but will offer a larger menu than the Chestnut location and include items like fresh seafood. In the meantime, they've opened a pop-up pâtisserie near the new site (in the former Kara's Cupcakes space next to the Wattle Creek Winery), which Joanna said she would like to keep open as well, as the small bright space has a real European feel.

Congratulations to **Ace Wasabi** (3339 Steiner Street), which last month celebrated its 20th anniversary in the Marina, packing in not only its regular Marina-ite crowd, but also those as far away as the Mission, who found the neighborhood, we're told, "a breath of fresh air."

Barry's Bootcamp (2246 Lombard Street) opened last month in the former Past Perfect space. Workout-of-the-stars Barry's has a SOMA location as well as others in New York and Los Angeles, and the Marina location is one of the largest. The studio accommodates more than 50, working out on treadmills and benches with free weights to nightclub-style music, and led by an energetic trainer. Justin Roja, veep of business development (who used to work with Gavin Newsom in the day) says not only is the company committed to the community but

also the workout accommodates all fitness levels of all ages and people needn't feel like they need to get in shape just to take a class. There's a full-service smoothie bar, plus a kiosk where you can preorder a meal from **Plate** (3251 Steiner Street), which will be delivered and waiting when you've finished your workout.

Get ready to enjoy your inventive taco combos as well as margaritas and other craft cocktails in a larger space after **Tacolicious** (2031 Chestnut Street) expands into the former The Grove (2250 Chestnut Street) space later this year.

LIVE PIANO AND COMEDY

Live entertainment in the Marina/Cow Hollow neighborhood just got a little more interesting: **The Comet Club** (3111 Fillmore Street) is hosting a comedy night every Wednesday from 8 to 10 p.m.

Reed & Greenough (3251 Scott Street) recently launched a nightly piano bar. Start time and duration were not available at press time, so those interested will need to stop by for details. We're betting it will be a popular addition to this sophisticated and popular neighborhood spot.

NEWS ON JEWELS

After 30-plus years on Union Street, **David Clay Jewelers** (1872 Union Street) is calling it quits in favor of retirement. They'll be open until their inventory is liquidated, so if you're in the market for fine jewels, you'll find some attractive discounts.

Prince Estate Jewelers (2181 Union Street), which has a store in Sausalito, opened another outpost several months ago in the former Old and New Estates space. Yekutiel's father was one of Old and New's suppliers, and at press time, Prince was hav-

ing a grand opening celebration with some beautiful antique, as well as new, pieces.

Union Street Goldsmiths (2118 Union Street) has successfully reopened between Fillmore and Buchanan, just down the street from their previous location at 1908 Union Street, which suffered a devastating fire last year. The space is down a few stairs from street level, which creates a cozy interior for viewing their exotic gems and beautifully set diamonds.

GOT LEGOS?

After the Lego company refused artist Ai Weiwei's bulk order for his next project, saying that it "cannot approve the use of Legos for political works," the artist has been swamped with donations. Contribute yours through the sunroof (weather permitting) into the 1997 dark green BMW parked just beyond the entrance gate to **Fort Mason Center** (at the concrete island) daily from 10 a.m. to 5 p.m. The car is titled *Collection Point*, encouraging public involvement and inviting participants "to reflect on their individual role in defending freedom of expression."

MARINA GREEN RACE ALERT

For any who have happened to drive to the Fort Mason Farmers' Market and unwittingly encountered a race, you will know the frustration of crossing Marina Boulevard into Fort Mason. Both of these races will impede access into Fort Mason and will be held rain or shine, from 9-9:45 a.m.:

Jan. 3: Marina Green 5K
Jan. 10: Fort Mason 5K
Note the races are subject to change. Call DSE hotline at 415-978-0837 or visit dserunners.org for updated information.

E-mail: lynette@marinatimes.com

8 JANUARY 2016

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The Original U.S. Restaurant is back. PHOTO: EARL ADKINS

Happy New Year — a backward glance and the view ahead

BY ERNEST BEYL

HAPPY NEW YEAR! AND THANKS for reading my Sketches column last year. But let's begin 2016 with a backward glance. San Francisco and the old North Beach neighborhood lost some giants last year: bartender Michael McCourt, trumpet wizard John Coppola, leading citizen Carol Doda, and gallery owner Laura Mattos. All were important in the social fabric of North Beach and added panache to the entire city. Here's an example.

HOWLED OUT OF HIGH SCHOOL

During its 2015 60th anniversary, much has been written about Allen Ginsberg's iconic Beat poem *Howl*. Ginsberg first read it aloud at the Six Gallery on Fillmore Street Oct. 7, 1955. As a new year's tale, let me add to the *Howl* melee. I learned this from John Mattos, renowned North Beach graphic designer. John's wife, Laura, died last year. Here's the story.

Both John and Laura were born in Modesto, went to high school there, and were in the same grade and English class. One day the assignment was to read a poem. Laura stood and read a blistering stanza from *Howl*. When she finished, the teacher said, "Not only are you out of this class, but you are out of this school." Laura got up, grabbed her copy of *Howl* and walked out. She never did get a high school diploma, but she went on to gain an English degree at UC Berkeley, and had a distinguished career as an editor and North Beach gallery owner. Along the way, she and John were reunited and married.

UNIONE SPORTIVA: A NORTH BEACH CLASSIC

The reopening of the U.S. Restaurant in December was of major importance to North Beach. Not since Original Joe's came to the neighborhood in 2012 has there been an event that has added such a veneer of timeless class to the historic area.

Many years ago, my idea of breakfast was to drop down the hill to the U.S. Restaurant, originally at the corner of Columbus Avenue and Stockton Street. My standard breakfast was scrambled eggs, hash browns, Italian sausage, and a glass of red wine.

Now into its third version since it launched in 1919, U.S. Restaurant has reopened in the former Colosseo space at 414 Columbus Avenue. Much of the old crew is back aboard: Gaspere Giudice, who operated the more recent reincarna-

tion of U.S. Restaurant down the street at 515 Columbus Avenue, Benjamin Ruiz, executive chef, and Renee Gammon, principal server. There are also investors, Alberto Cipollina, who ran the original place for many years and Mario Alioto, marketing boss for the Giants. And lest you have forgotten or didn't know — the U.S. in U.S. Restaurant does not stand for United States. The abbreviation stands for "Unione Sportiva," reminding diners that back in the early days of this classy spot, it fed the city's collection of Italian-American athletic clubs.

LAST CHANCE FOR A PIAZZA IN BOOMTOWN, USA

There was a community meeting at the Italian Athletic Club in North Beach last month on Lawrence Ferlinghetti's visionary Piazza St. Francis, The Poets

Plaza, set for Vallejo Street between Grant and Columbus Avenues. More than 100 interested citizens attended. Angela Alioto, the project's principal fundraiser, chaired the event, and did an admirable job presenting the concept, then listening and responding to questions. There were naysayers and they were vocal — some measured and thoughtful, some raucous and self-centered. They focused on traffic, parking, safety, and NIMBY (concerns about personal inconvenience). City officials, including the police and fire departments, and the project's designers, answered concerns.

Ferlinghetti attended and listened without contributing to the dialogue. I caught up with him later and asked for a statement. Here it is:

"Our squabbles over parking and traffic flow are ignoring the fact that San Francisco today is a boomtown greater than the Gold Rush of the 1860s. Silicon Valley's gold was the first to fuel what's happening today: new buildings going up everywhere, new cars flooding our streets, electronics [IT], building, [and] medical and tourist industries going full blast. In 10 years, we may not recognize the city. Today may be our very last chance to create a new piazza in North Beach or open space in downtown San Francisco. Our window of opportunity is closing fast in Boomtown, USA."

By the way, I have been asked why I write so frequently about Lawrence Ferlinghetti. It's because he is a towering figure in our community. These days we are short on towering figures.

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Assessment Appeals Board (AAB)

Notice is hereby given of 7 vacancies on the AAB. Applicants must have at least 5 years of experience as one of the following: Certified Public Accountant or Public Accountant; licensed Real Estate Broker; Property Appraiser accredited by a nationally recognized organization, or Property Appraiser certified by the California Office of Real Estate Appraisers. For additional information or to obtain an application, please call (415) 554-6778.

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Board of Supervisors Regularly Scheduled Board Meetings
January 2016 Meetings
OPEN TO THE PUBLIC –Tuesdays, 2:00pm, City Hall Chamber, Room 250.
• **January 12**
• **January 26**

There will be no scheduled meetings on January 5 and January 19.

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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There are many ways to save money for your secure future.
PHOTO: KEN TEEGARDIN FROM BOULDER, BOULDER

Try these tax tips to save money, boost refund

BY JESUS GUEVARA

TAXPAYERS STILL HAVE TIME LEFT TO influence their tax future. Many taxpayers can do something to lower their tax liability with these tax tips.

1. TO SAVE MONEY, SAVE MONEY

One way to save money on taxes is to save money — in tax-advantaged retirement accounts. Saving leads to more saving.

Contributions to a 401(k) or IRA are pretax or tax-deductible, respectively, which reduces taxable income and potentially the tax bill. Taxpayers can contribute up to \$18,000, or \$24,000 if they are 50 or older, to their 401(k). They can save up to \$5,500, or \$6,500 if 50 or older, in a traditional IRA. Taxpayers who deduct their IRA contributions can designate contributions they make through April 15, 2016, on their 2015 tax returns, giving them a little more time to sock away that money and boost their tax benefit for 2015.

Maxing out a 401(k) and IRA at age 50 could lower taxable income by \$30,500 — or, for a taxpayer with a 25 percent marginal tax rate, provide a tax benefit of more than \$7,625. The IRA deduction is limited for higher-earning taxpayers participating in a 401(k) or other employer plan.

2. TO SAVE MONEY, GIVE MONEY

Another way to save money on taxes is to give money away. If taxpayers give to qualified organizations and itemize their deductions, their charitable contributions could lower their taxable income. Taxpayers need to keep receipts, pictures, or other documentation of any noncash donation. A \$1,000 donation for someone in the 25 percent bracket who itemizes deductions can see \$250 in savings.

3. TO SAVE MONEY, LOSE MONEY

The Dow Jones has decreased since this summer, so this could be a good time to help trim that tax bill. People with a large net capital gain in 2015 could have reduced their tax liability by selling stock before Dec. 31 if it would reduce the gain or generate a loss. Taxpayers should look at their whole financial picture with an investment advisor before offsetting their capital gains with losses in this way. They

should not make these decisions for tax purposes alone.

4. TO SAVE MONEY, SPEND MONEY

It's the triple play of tax savings. Putting money in a Health Savings Account (HSA) during the year saves taxpayers from paying taxes on that amount. Individuals can save \$3,350, families \$6,650, and taxpayers 55 or older can save an additional \$1,000 in their HSA. But taxpayers can also use this money tax-free on qualified medical expenses. And funds left in the HSA grow tax-free.

Flexible Spending Accounts (FSAs) are also another great savings tool and work similarly to an HSA. But whatever funds taxpayers don't spend before the end of the year — or grace period, if their company's plan provides one — is just money left on the table. They can use this money for unreimbursed medical expenses such as eyeglasses, prescription medications, medical equipment, or copays.

5. TO SAVE MONEY, PAY ATTENTION

Many popular tax breaks expired at the end of 2014 and there has been uncertainty about their extensions. These include the deduction for state and local general sales tax, tuition and fees deduction, educator's expense deduction, and tax-free qualified charitable distributions from IRAs. Changes are made when Congress acts on the expired breaks, which can come at the end of the year or early in January. Taxpayers need to stay tuned to learn whether they can use these tax breaks for 2015.

There are a lot of ways for taxpayers to save money on their taxes — from saving, giving, losing, and spending money to paying bills and getting health insurance. The trick is to save, give, lose, and spend money in the right way. Taxpayers can use online tax calculators to estimate their tax refunds and should always talk to a trusted tax professional when in doubt.

Jesus Guevara is a Tax Professional with H&R Block, the world's largest tax services provider. Jesus provides expert tax advice and service in San Francisco and can be reached at 415-268-0756, or at the office on 2151 Lombard St., San Francisco.

This article is sponsored by H&R Block.

Phone the home

BY JOHN ZIPPERER

ONE DAY, ABOUT 15 years ago, my father told me about his desire to write a book about how to conduct a small business. My father was a piano tuner, traveling every day to his loyal customers in mostly small towns in southern Wisconsin, and he was so good he had more customers than he could handle.

But when he described what he wanted to include in the book, I was surprised because it sounded so small-ball. It was about things like how you interact with your customers, what you say, what you wear on your feet, how you behave around their dog. I hope I didn't discourage him, but I thought at the time that this would never be worth his effort. As it turned out, he never did get to the book. He died a couple years ago, at a ripe old age and leaving behind many loving friends and family — not to mention long-time customers.

Only then did I begin to realize how important his



Call or text or at least e-mail if you're running late — and if you want to retain your customer. PHOTO: KARLIS DAMBRANS

(because he scheduled well, but that's a lesson for another time), so if they were ready for him to come early, he'd head to their house and get to work; if for some reason he was running late, he'd call and let them know, offering to reschedule to another day if the timing didn't work for the client.

We are now many years into the world of smartphones and tablet computers and e-mail and texting. So why are the delivery people and the repair people and the home improvement people we contract to help us so often

AWOL? It is easier than ever for them to let us know their schedule, but we are often less informed than we were

in the precomputer days.

A colleague of mine tells this story: She took a day off — which means burning a day of vacation time, costing her real money — so she could be home for a repair person. This was the type of repair company that is hired by a large retail business to fulfill deliveries or install large purchases. She waited. And waited. And waited, until an hour after the scheduled delivery time when she called and was told the repair person was running late but would be there soon. More waiting, but the person never showed up.

At the end of the day, when she contacted the company, she was told the repair person was delayed at another client and couldn't get to her home. Would she like to reschedule? Well, of course she would not; she found someone else to do the job.

I have had the same thing happen to me. Numerous times. Even when I (politely but firmly) let the company know that I had scheduled my entire day to be there for the delivery or the repair person, there is not so much as an apology

for a missed appointment. Would I like to reschedule? Not if I can avoid it.

Today, practically everyone has a smartphone or at least a mobile phone; if a repair or delivery people lack one of those, they could still stop at a pay phone and call the customer or at least contact their company dispatcher and have them call the customer. Send an e-mail. You have my cell number? Text me. Just *don't not do anything*. I'm an adult; I can take bad news. What I can't take, and what will drive me to an alternative business in the future, is being treated as if my time is infinite but the company's is ultimate.

If I'm stuck at home, let me know you'll be late. I might not be thrilled, but at least I can plan my day. You're running an hour late? O.K., then I know I have time to walk over to the store and pick up some lunch. Or your previous customer's project turned out to be an all-afternoon thing and you can't get to me? I understand things like that happen; let me know, give me a quick apology (no groveling necessary), and I'll reschedule (probably on a weekend, though).

If I could find a common thread between the companies that are offenders in this manner, I would easily avoid them in the future. But I haven't. Companies that have done this to me have been large and small, brand-names and never-heard-of-thems. Respecting your customer's time is a great way to make sure they don't come to hate you and warn their friends away from you.

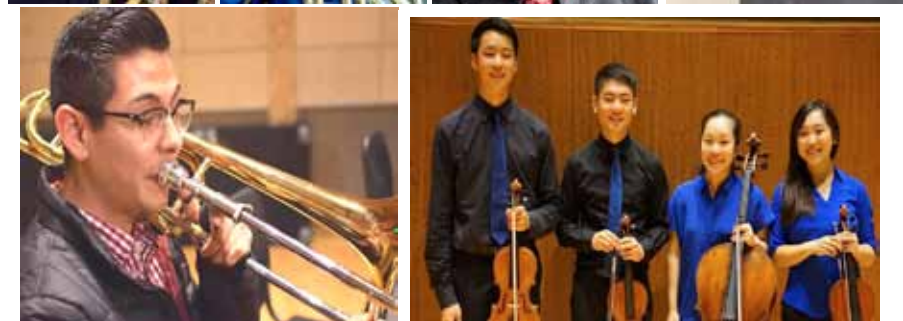
There was a reason my father had more customers than he could handle. He knew how to handle his customers. He never acted as if they owed him loyalty; he knew he had to earn it with each and every contact. That ensured that he stayed in tune with his customers.

E-mail: john@marinatimes.com

CONCERTS at the PRESIDIO Brass and Strings Soiree

In a musical offering that presents an engaging and eclectic array of sounds, styles and moods, we bring to the historic Golden Gate Club two chamber music ensembles, drawn largely from the **San Francisco Conservatory of Music**, each delivering its own distinctive imagination, passion, virtuosity and melodic élan.

Oak Street Brass performs Giovanni Gabrieli (Conzona per Sonare No. 2), Victor Ewald (Symphony for Brass No. 1), Maurice Ravel (Pavane pour une infante défunte), J.S. Bach (Contrapunctus No. 9) and Debussy (Girl with the Golden Hair). From SFCM's Pre-College Division, the **Cambiata String Quartet** performs Beethoven (String Quartet in F minor), Debussy (String Quartet in G minor) and Shostakovich (String Quartet No. 3 in F Major).



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book would have been. I have been a business journalist for more than two decades, mostly in the commercial real estate field and the high-technology realm. What I have learned in that time is that more than a few businesses are run by people who have little idea what they're doing, and they often appear incapable of correcting even the most obvious flaws. They could do with some basic how-to advice, courtesy of southern Wisconsin's most successful piano tuner.

In this new column, I'll see if I can shed light on these mistakes and highlight the good things businesspeople can do, all the while drawing on the ideas that my father never got the chance to write in his book.

Dad was a gadget freak, always creating homemade television audio switches long before he had a remote control, or making numerous boxes and slots around his desk to hold things. He also was an early adopter of a car phone, and he put it to good use. One of his rules was that if he was running late or early for an appointment, he would call his clients and let them know. He was almost always early





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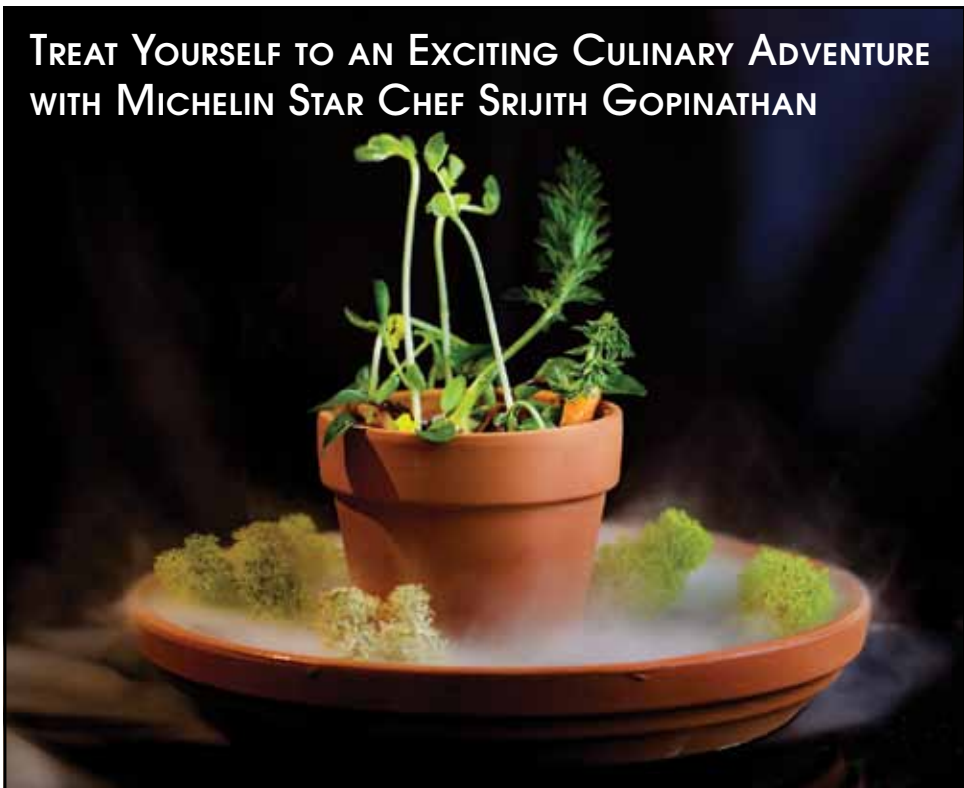
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TABLEHOPPER :: New in the new year



Shortbread cookies at Craftsman and Wolves. PHOTO: CRAFTSMAN AND WOLVES / FACEBOOK

It’s a new year, which means new things to eat

BY MARCIA GAGLIARDI AND DANA EASTLAND

MARINA

Things keep percolating in the Marina. Opening in the former Yuzu in mid-January will be **The Gypsy Darling** (3347 Fillmore Street), a New American restaurant that is a family affair: James Bourque is working alongside the owner and his Peruvian-born mother Margot Bourque (who is working with the assistance of her husband). They come from a corporate dining background, as does executive chef Kevin Fietek, and are excited to launch their first public project.

Their vision is to offer a personable, approachable, affordable, and casual experience. The menu will be updated weekly and fine-tuned based on what their customers like best. Some initial menu items include blood orange and pear toast with micro radish, pear, whipped chèvre, and cracked pepper; duck confit with sweet potato chips, house-made farmer cheese, parsley couscous, and celery slaw; and bacon-wrapped shrimp with creamy Gruyère grits, roasted corn, and fig glaze. They care a great deal about using ethical ingredients and quality sourcing and will be working directly with a Morgan Hill farm for their produce.

With just an 18-month lease, which will then go month to month, they’re having fun with the project, knowing it’s short term. The decor will be playful, with a midcentury look, plus some “new Baroque” elements. The 14-seat sushi bar will be transformed into an open kitchen experience, so guests can interact with the chef. There will also be some booths and regular tables with total seating for 64.

Breakfast will start at 9 a.m., with lunch 11 a.m. to 1:30 or 2 p.m., and then dinner from 5 p.m.; closed Mondays. Beer and wine will be offered. You can follow along on Facebook and Instagram for up-to-date news.

The Dorian (2001 Chestnut Street, 415-814-2671) is now serving weekend brunch from 11 a.m. to 3:30 p.m. The menu includes some pastry options like huckleberry scones (two for \$5) and cinnamon sticky buns with whiskey caramel sauce (\$7), as well as a grilled shrimp chop salad (\$17) and a classic toad in the hole (\$12). There are also plenty of cocktails, and the raw bar will be in full swing.

RUSSIAN HILL

Craftsman and Wolves (1643 Pacific Avenue, 415-855-1414) is finally open, so folks on the north end of town no long have to trek over to the Mission for chef-founder William Werner’s inventive creations.

The cafe and pâtisserie serve breakfast items like their frittata breakfast sandwich (you should really try that amazing thing) and pastries, while lunch includes sandwiches, salads, and savory tarts. You can pick up breads and desserts like caramel-walnut-mandarin tarts, or from their retail section, great items like their matcha milk jam.

The space is dark and dramatic, yet full of natural sunlight. MAK Studio is behind the eye-catching and minimal design, which

includes a 20-foot pastry case made of stone and blackened steel. There is seating for 18 at both high- and low-top tables. Open Monday through

Thursday 7 a.m. to 6 p.m., Friday 7 a.m. to 7 p.m., Saturday 8 a.m. to 7 p.m., and Sunday 8 a.m. to 6 p.m.

NORTH BEACH

The **Original U.S. Restaurant** (414 Columbus Avenue, 415-398-1300) has relocated to its new home in the former Colosseo Ristorante. It’s open for lunch, with sandwiches, salads, and pasta dishes, while dinner brings white tablecloths and dishes like risotto and osso buco, with plenty of Italian wine to choose from all day. Open daily 11 a.m. to midnight.

Meanwhile, after a year or so of being closed, the Italian deli **Geppetto** (658 Vallejo Street, 415-291-8811) from the chef of Pinocchio, Giovanni Zocca, has reopened. Not only can you get sandwiches but also some grocery items. Initial hours are 11 a.m. to 5 p.m.

Flora Gaspar of Da Flora has opened her new gourmet grocery and wine shop, **Rialto Mercato** (705 Columbus Avenue), just a few doors down from Da Flora in the former Wing Wah Tailor Co. shop.

Da Flora has been open since 1994, and at Rialto Mercato, you’ll find Gaspar’s favorite ingredients, from the common to the elevated, such as Sicilian jams, honeys, pastas, olive oils, canned tomatoes, and her Red Fangs paprika (as homage to her Hungarian roots). Gaspar is exclusively selling chocolates from Christophe — he has made a chocolate with paprika flakes in it just for her. There are also wines, spirits, unique books, and even some artwork for sale.

Marcia Gagliardi writes a popular insider weekly e-column, *Tablehopper*, about the San Francisco dining and imbibing scene; get the latest news at tablehopper.com and follow @tablehopper on Twitter and Instagram. Dana Eastland is the associate editor for tablehopper.com.



Clockwise: Yorkshire puddings; Charcuterie plate; Tuna ceviche tacos. PHOTOS: COURTESY SCOTLAND YARD

Scotland Yard brings British-themed extravagance to Scott Street

BY JULIE MITCHELL

WHETHER YOU CALL IT A WINE bar, a lounge, or a gastropub, restaurants with a bar-centric, small-plate focus are opening everywhere. Restaurateurs are offering patrons unique, often intimate spaces in which to drink and nosh in an informal manner. Specialty craft cocktails and wines and beers from local, often low-production wineries and breweries reign, and menus lean toward seasonal, local produce, meat, and fish.

A NEW AMERICAN GASTROPUB

Scotland Yard on Scott Street offers a new twist on this trend. Its logo is a silhouette of a pipe-smoking Sherlock Holmes, and the restaurant is named after London's police headquarters. Inside there's an eclectic mix of Victorian-inspired wallpaper, sparking old and modern chandeliers, private nooks with armchairs, gleaming hardwood floors, and one small row of tables with stools on one side and an upholstered bench on the other. The bar is the focal point. Billing itself as a "new American gastropub," Scotland Yard can seat 50 inside and 80 in the outdoor covered patio. The restaurant has a quaint ambience where Holmes and his sidekick, Watson, might well have felt at home.

Co-owned by Brian Cassanego, owner of Hayes Valley's Noir Lounge, Scotland Yard's kitchen is manned by Jason Raffin, formerly executive chef at Bin 38, which the space formerly housed. A graduate of the Culinary Institute of America in Napa, Raffin has worked for Morimoto (Napa) and Scala's Bistro. His menu at Scotland Yard seeks to combine a sense of fun and imagination with a focus on flavor and texture. Dishes like fried pork belly wontons are combined with Thousand Island dressing and house-made Serrano Sriracha (\$8).

SHARED/LARGER PLATES AND SIDES

In keeping with the British theme, other shared plates include baby Yorkshire puddings with cheese foam and leek powder (\$8), and bone marrow served on toast points with parsley, Dijon, and fennel (\$6). Dishes with a more international, California-inspired theme include sirloin tartare with remoulade, mustard, quail egg, and Worcestershire sauce (\$15); crispy tuna ceviche tacos (\$6); and pan-seared seafood dumplings with golden pea sprouts and kaeshi sauce (\$8). A kale Caesar salad with poached egg, pickled turnips, cherry tomatoes, and fried shallots; and a simple mixed vegetable salad are available in small (\$7) or entrée sizes (\$12).

Larger plates include an indulgent bacon-brined pork chop with a Dijon-honey glaze (\$14), Coca-Cola spareribs with toasted almonds and cilantro (\$7/26); and clam chowder puff pie with charred corn and

poached potatoes (\$13). The Yard Burger (\$13) with bone marrow aioli is served with aged cheddar and a cornichon-remoulade sauce, and the richness of the marrow heightens the burger's overall juicy opulence. A Double Smash Burger with three-quarters of a pound of meat is an extra \$4.

Sides are diverse and include pickled vegetables with herbed goat cheese (\$6), market vegetables with golden raisins and toasted pistachios (\$5), "dirty" creamed spinach with garlic chicken livers (\$6); fries with herb aioli and house ketchup (\$5); and fried lemon Brussels sprouts with bacon (\$6). Large and small meat and cheese plates (\$16/\$31) are also available and feature a tasty variety of charcuterie such as Italian prosciutto and chicken-liver toast and cheese ranging from Beemster 18-month Gouda and Brillat Savarin to local specialties like Humboldt Fog.

BRUNCH

Sweet and rich brunch offerings are a carrot cake French toast with brown-butter frosting, strawberries and whipped cream (\$13), and chicken and waffle bites made with Belgian waffles feature Captain Crunch-encrusted chicken thighs with black pepper maple caramel (\$11).

For eggs, there's the egg muffin sandwich with an over-easy egg, bacon, American cheese, Worcestershire, and Serrano Sriracha (\$14). The bangers Benedict has house-made pork belly sausage, poached egg, Worcestershire-marinated tomato, and hollandaise on a Panorama English muffin; and whipped eggs are served with sautéed mushrooms and oven-roasted baked beans (\$12). A corned beef sandwich features buttermilk-fried chicken livers with pepper relish, cornichon remoulade, and pepper jack cheese (\$15).

On the lighter side, there's toast with avocado and roasted tomato (\$7) or with Di Stefano burrata, seasonal jam, and honey (\$11); "fraîche fruit," mixed fruit with nitro-infused crème fraîche and Pop Rocks (\$6.50); or vegetable quiche with mixed vegetables and cheese (\$13).

Many of Scotland Yard's dinner dishes are available at brunch, including the clam chowder puff pie, ribs, burger, and salads. Mains are served with a choice of hash browns, fries or salad; bacon, house-made sausage, salad, and toast with jam are available as sides.

Scotland Yard is not for those counting calories or vegans, but it's a fun spot to indulge your Anglophile fantasies or just enjoy sharing some hearty fare.

Scotland Yard: 3232 Scott Street (btw. Lombard & Chestnut), 415-872-6853, scotlandyardsf.com; Monday-Wednesday 4 p.m.-midnight, Thursday 4 p.m.-1 a.m., Friday-Saturday 4 p.m.-1:30 a.m., Sunday 4-10 p.m.

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THE BACK STORY

Tony Serra: A lawyer greedy for life

BY ERNEST BEYL

FOR THE PAST SEVERAL months, our attention has been riveted on the sensational drama of Raymond “Shrimp Boy” Chow, whose attorney, Tony Serra, has been displaying a courtroom high-wire act. Here is the backstory on Serra, the colorful defense attorney.

For its size, you might think that feisty San Francisco has had more than its share of eccentric, over-the-top lawyers. Silver-tongued, sometimes gun-toting, principled or unprincipled defenders of raw justice or bookish, law book, bookworms — have all paraded through the legal history of the city. A few who come to mind are Vincent Hallinan, Charles Garry, J. Martin McGuinness, Melvin Belli, Jake Erlich, Al Bendich, and Paul Halvonik — all courtroom brawlers for the downtrodden, for the disenfranchised, for the impoverished, and the marginalized. But of all these legal drumbeaters, there’s one at the head of this parade.

He’s J. Tony Serra, perhaps the fiercest of these courtroom fighters — and perhaps also the most dedicated and most effective of them all. He’s the guy you want to defend you in the U.S. legal system if you have a staggering uphill fight, impossible or preposterous charges against you, and maybe face the rest of your life behind bars. Yes, that would be Tony Serra — a true legal maverick, law textbook radical, and a battler, skilled in maneuvering in the arcane, sometimes draconian world of the American justice system.

But don’t take my word for it. Here’s what some of his peers have to say about the man:

Not since Clarence Darrow has a trial lawyer attracted such envious attention in court. Not since Byron has there been a more poetic, passionate defender of liberty.

— San Francisco attorney John Keker

*A life filled with passion, trouble and general sh**kicking may be the best life to have, but probably only if you’re Tony Serra, wily defense lawyer, generous supporter of perilous causes, devoted custodian of just about everyone except himself.*

— San Francisco author Herbert Gold

EXHILARATING TO BE A HIPPIE

The bare bones of the Tony Serra story are these:

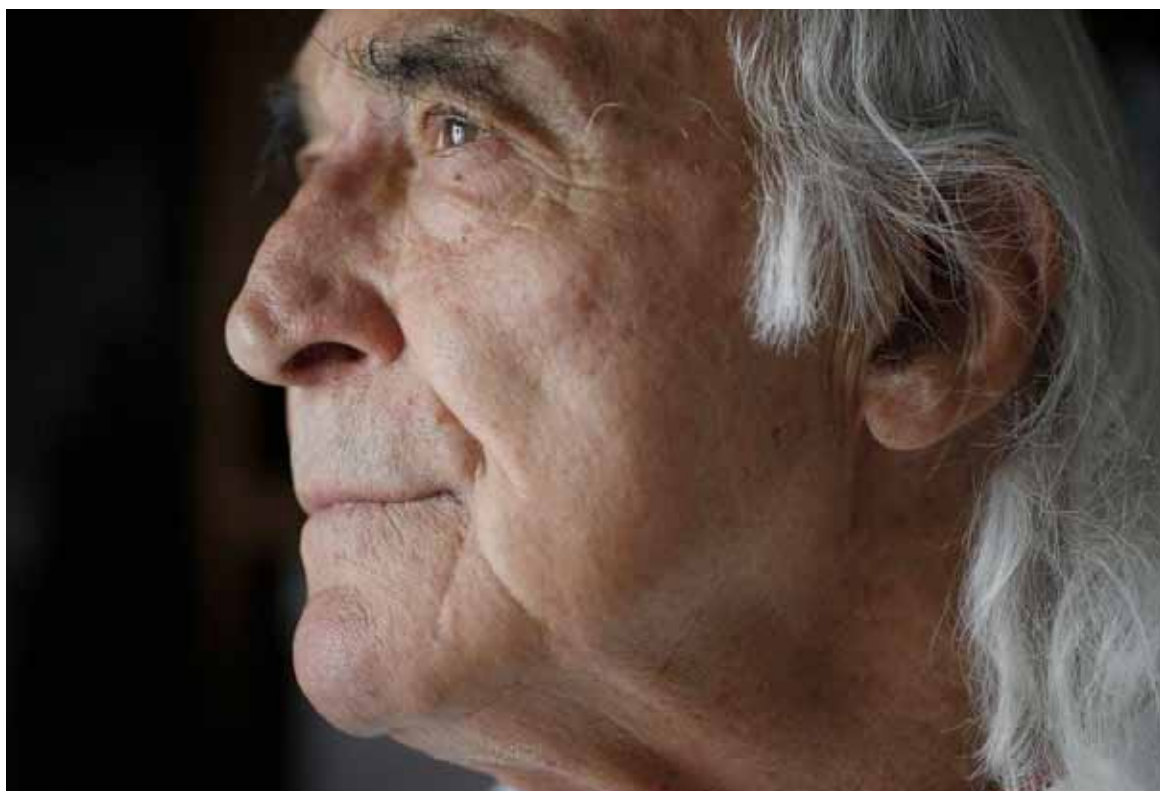
A native San Franciscan, Tony excelled in high school and went to Stanford University where he was a letterman athlete. He majored in philosophy with a specialty in epistemology, no less. He recalls: “When I graduated there was nowhere out there in the real world with jobs for those who had studied epistemology. I was from the so-called upper lower class. My father

When he graduated, there were no jobs for those who studied epistemology.

worked and put food on the table. My family wanted all the good things in life — jobs and material manifestations of success. But for some reason, this was absent in me and has been all my life.

“But I was filled with what we might call romantic fallacies. So I took on the image of an Ernest Hemingway — an expat who wanted to explore, experience life, and write about the experience. So, logically to me at that point, I took off for Tangier to write poetry. I sat around in the cafes writing in my journal. I became part of the scene. I dabbled in raw opium, kif, and hashish.

“Then I realized that I wasn’t going to be a poet, at least not a good one. I had misguided myself with the romantic fallacy. So I came back to San Francisco and went to law school at the University of California in Berkeley where I became heavily involved in the free speech movement.



Tony Serra is famous, but he never went for the gold.

PHOTO: MIKE KEPKA

“But then I experienced another romantic fallacy. I decided I would become a mafia lawyer. But I was disabused of that idea by the Haight-Ashbury and the Summer of Love. It was exhilarating to be a hippie. There was free love and everyone was naked and that was exciting.”

AN LSD SESSION AND A VOW OF POVERTY

Serra passed the bar and began to practice law. He gravitated to unpopular causes and went on to become one of the most famous defense lawyers of our time — a demon for social change through litigation.

But Serra adopted a curious lifestyle. It was the lifestyle of most of his clients. “Early on in an LSD session

I took a vow of poverty. I pledged never to capitalize on the practice of law. I denounced capitalism, private ownership of property and major business. I rejected probate law that allows one generation to pass accumulated wealth to another generation.

“Today I own nothing but old clothes and artifacts. I have no real property, no money in the bank, no stocks, no trusts. I live from hand to mouth.”

Serra’s clothes are secondhand and comfortable. He drives old beat-up cars that fall apart on him. Aren’t lawyers supposed to get rich, wear bespoke suits, and drive Porsches? That’s not Tony Serra.

LAWYER SERRA, THE CELEBRITY

Tony Serra operates out of what he terms Pier 5 Law Offices — not on the Embarcadero’s Pier 5 anymore, but now in a large open space in North Beach on

Broadway. Finnochio’s, the city’s long-gone female impersonator nightclub, once occupied the space. Most law offices echo the severity and gravitas of the courtroom. Tony’s law office echoes a 1960s Haight-Ashbury party pad. The psychedelic décor reflects Tony’s interests. There’s Middle Eastern and American Indian art on the walls along with drawings and paintings by death row inmates.

So lawyer Tony Serra has become a celebrity in our celebrity-ridden culture. Books are written about him. He also writes his own books and he has a new one in the pipeline — “The Scaffold,” (Grizzly Peak Press) due out in April. A 1989 movie based on his life dealt with a Chinatown murder case in which he won an acquittal for the defendant. “But it was butchered,” he says.

There are those observers of this celebrity culture who would refer to Tony Serra as kooky or loopy. But they are only marginally correct. If you had called Tony Serra kooky or loopy in the old days, you probably would have gotten into a fistfight with him. These days — he’s 80 now

action groups — some of which have resorted to violence — that jolt the minds of those in our lock-step society. Black Panther leader Huey Newton; the White Panthers; the Hells Angels; Earth First; the New World Liberation Front; the Symbionese Liberation Army; and Brownie Mary, a champion of marijuana for recreational or medicinal purposes.

Twice he has served prison terms in California’s Lompoc Federal Prison Camp for his strong stance against paying taxes, which he says go to support America’s wars. His method of resistance? He does not file tax returns, which has landed him in the slammer. He accepted his incarceration in good spirits and wound up advising inmates on their problems.

And while Tony Serra has been defending lost causes, he has won numerous awards from influential law groups and received accolades from his legal peers. Recently, I asked Tony how long he planned to keep on truckin’ in the courtroom. He’s been at it for 50 years with an uncanny degree of success. “Well,” he said, “we all have different wicks in our candle,

so I can’t really say. But I don’t abuse myself. I’m not an alcoholic. But I acknowledge that occasionally I get zonked smoking a mild weed for relaxation. I smoke for sacramental purposes.

“I want to continue in the courtroom while I am of sound mind. I’m greedy. I’m greedy for life. But when the time comes, I want to die in the courtroom while having a heart attack as I’m making my final arguments in a case — and my client will be acquitted.”

E-mail: ernest@marinatimes.com

‘I’m greedy for life. But when the time comes, I want to die in court.’

— he might just give you a lashing with his sharp tongue. Or, he might just use the occasion as a jumping-off point to nail you on a point of legal logic.

NO TAX RETURNS

Over the years, Tony Serra has defended a wide range of individuals, causes, and direct

SOUND ART

CONTINUED from page 1

the entire chorus based on where they are standing.

Cardiff insists that sound is sculpture. Born in Canada and currently living in British Columbia, Cardiff began studying photography and printmaking before embarking on her career in immersive multimedia works that have been celebrated around the world. Her site-specific audio walks first put her on the art world

map in the 1990s, and she’s been an award-winning artist ever since.

“Cardiff’s address of the audience as a single person, free to move on stage, is part of what makes her work so emotionally intense,” says Rudolf Frieling, curator of media arts at SFMOMA. “She creates a one-to-one relationship between the listener and a human voice that’s very intimate, even in a public setting.”

The public setting contributes to a one-of-a-kind experience. The space, the time of day, and the sounds and movements of

other people present affect an individual’s sensory relationship to the exhibit that can’t possibly be re-created. This relationship to disembodied human voices in real time, in this context, is public, personal, and unique each time.

Among Cardiff’s public and private collections are two audio and visual works commissioned by SFMOMA. *Chiaroscuro 1* (1997) was created for the exhibition *Present Tense: Nine Artists in the Nineties*, and *The Telephone Call* (2001), featured in *010101: Art in Technological Times*.

“We are delighted to present Janet Cardiff’s remarkable masterpiece. This entrancing work has a legacy of inspiring audiences in settings ranging from the spare to the sacred,” said Rich Hillis, executive director of Fort Mason Center for Arts & Culture. “Experiencing a 400-year-old motet in this historic space, within view of the San Francisco Bay, will be a powerful addition to that legacy.”

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

Revisiting the best movies of 2015

BY MICHAEL SNYDER

A NEW YEAR DAWNS, AND FOR ME that brings the requisite reflection on the events of the previous year. In the case of this column, that would mean the highs and lows in cinema during 2015. And true to my annual appraisals, I've compiled a list (in alphabetical order) of my favorite English-language, live-action movies released in the past 12 months. These narrative features are certainly among the best of the year, and the ones I enjoyed the most.

'BEASTS OF NO NATION'

This violent, disturbing, and heartbreaking drama follows the perilous journey of Agu, a child soldier fighting in the civil war of an unnamed West African country as part of a unit of conscripted children. Most of the kids are orphaned by callous slaughter in their home villages, then they're turned into weapons by the mercenaries behind that devastation. The commander of the unit is a cruel bastard played to the hilt by Idris Elba in a complex and chilling performance. Writer-director Cary Fukunaga does an impressive job in bringing this rough tale to the screen, dramatizing a real tragedy facing hordes of youngsters in war-torn Third World territories.

'THE BIG SHORT'

It's hard to believe that Adam McKay — director of the *Anchorman* movies and other silly Will Ferrell comedies — is behind an endlessly fascinating look at a handful of prescient but derided brokers and speculators who predicted the housing, mortgage, and banking crisis that triggered the 2008 recession. But he's at the helm of this crackling docucomedy that benefits from an inspired script peppered with pointed wit, and note-perfect casting and performances down to the smallest cameo. Clever, informative, exciting, and funny with standout work from Christian Bale, Steve Carell, Ryan Gosling, and Brad Pitt, it's a total win for McKay, who also co-wrote the screenplay.

'BROOKLYN'

How about a charming, romantic period drama about a young Irish immigrant navi-

gating her way through 1950s Brooklyn? Eilis (a winsome and touching Saoirse Ronan) comes to the United States to make a life for herself independent from her family back home. But even a love connection with a kind, earnest Italian-American suitor (Emory Cohen) may not be enough to break her away from her roots. Novelist-screenwriter Nick Hornby (of *High Fidelity* and *An Education* fame) wrote the delightful, emotionally resonant script based on Colm Tóibín's book. The result is a sweet, gentle love story with fine period detail and a cast (including Domhnall Gleeson, Jim Broadbent, and Julie Walters) that sells the whole thing.

'THE DIARY OF A TEENAGE GIRL'

One of the breakout performances of 2015 gives heart and soul to this coming-of-age story set in San Francisco in the mid-1970s and shot on location by first-time director Marielle Heller. Based on the 2002 graphic novel-memoir by Phoebe Gloeckner, it introduces Minnie — a bright, sensitive, artistic, beleaguered “ugly duckling” about to bloom — and provides a stunning showcase for Bel Powley, the young actress who plays her. Powley is British, but her American accent and attitude are spot-on, and she dominates the movie, although well supported by Kristen Wiig as Minnie's feckless single mom, Alexander Skarsgård as the mother's handsome, cavalier boyfriend, and Christopher Meloni as Minnie's father. This isn't a girl's awakening to womanhood as viewed through a gauzy nostalgic filter, nor is it romanticized in any way. It doesn't dance around issues of teen sexuality, nor is it exploitive. It's just honest, sharp, moving, and totally engaging.

'EX MACHINA'

Director and screenwriter Alex Garland's thrilling, thought-provoking, and ultimately scary sci-fi adventure deals with the possibility of sentience in lifelike robots. The multibillionaire founder-guru (Oscar Isaac) of a worldwide info-gathering search engine welcomes an underling (Domhnall Gleeson) to the CEO's remote hideaway and invites the code monkey to check out the company's new artificial intelligence program and test for the



Emory Cohen and Saoirse Ronan in *Brooklyn*.

PHOTO: © WILDGAZE FILMS

presence of self-awareness — only the A.I. comes in the form of a very realistic-looking and behaving female-identified robot (Alicia Vikander). Tense, starkly beautiful, and made all the more vivid by seamless, subtle, believable special effects, it's the most astute movie I've encountered that deals with the issues and repercussions of A.I. and technology possibly outgrowing its creators.

'ROOM'

Dark, deep, and intimate, this is a small-scale drama with big payoffs. It traces the journey of a young mother and her 5-year-old son who have been tragically closed off from the world for the child's entire life. Ma is caring, diligent, and dedicated to her little Jack, doing whatever she can to make his life easy and secure in their tiny, claustrophobic living space. Suddenly, their circumstances change in radical fashion, and they will have to adjust. Brie Larson as the mother does phenomenal work that takes her burgeoning career to new heights, and little Jacob Tremblay who plays Jack is a wonder. Joan Allen and William H. Macy are typically reliable as Jack's grandparents, who have been through quite a trial themselves. Adroitly directed by Lenny Abrahamson and tenderly adapted for the screen by Emma Donoghue from her novel.

'SPOTLIGHT'

Mark Ruffalo, Michael Keaton, and Rachel McAdams star as a trio of crusading journalists at the forefront of the *Boston Globe's* Pulitzer Prize-winning investigation into the Catholic Archdiocese after a wave of child molestation allegations that may have inspired a subsequent cover-up. Filmmaker Tom Hooper has created a powerful, deeply affecting fact-based human drama with superb contributions from every cast member. The supporting actors are as good as the three leads, and that would be very, very good. Standouts include Liev Schreiber as the *Globe's* new editor and Stanley Tucci as a dedicated though difficult lawyer trying to help the victims who have been marginalized or may have been bought off by the church.

Read this column online at marinatimes.com for a list of additional fine films of 2015.

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, via GABnet.net, Roku, and YouTube. You can follow Michael on Twitter: [@cultureblaster](https://twitter.com/cultureblaster).

THE BEST OF BOOKS : Flying off the shelves

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BOOKS INC. BEST-SELLER LIST

1. 111 Places in San Francisco That You Must Not Miss, by Floriana Peterson (paperback)
2. City of Thieves, by David Benioff (paperback)
3. The Sense of an Ending, by Julian Barnes (paperback)
4. The Tender Bar: A Memoir, by J.R. Moehringer (paperback)
5. All the Light We Cannot See, by Anthony Doerr (hardcover)
6. Animal Kingdom: Color Me, Draw Me (Millie Marotta Adult Coloring Book Series), by Millie Marotta (paperback)
7. My Brilliant Friend, by Elena Ferrante (paperback)
8. Mindfulness Coloring Book:

Anti-Stress Art Therapy for Busy People, by Emma Farrarons (paperback)

9. The Conquering Tide: War in the Pacific Islands, 1942–1944 (Pacific War Trilogy), by Ian W. Toll (hardcover)
10. The Boys in the Boat: Nine Americans and Their Epic Quest for Gold at the 1936 Berlin Olympics, by Daniel Brown (paperback)

HOT NEW TITLES FOR 2016

The Relic Master: A Novel, by Christopher Buckley

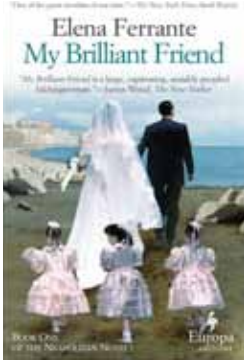
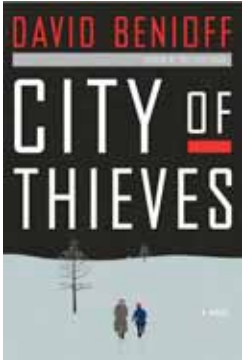
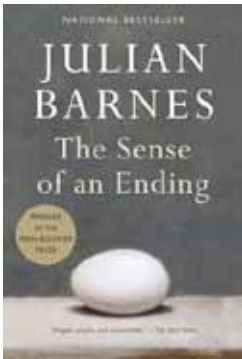
In a heist caper set in the 16th century and surrounding an attempt to steal the Shroud of Turin, Buckley brings his acerbic wit and keen eye for character to a new style, and the result is massively fun for mystery and fiction lovers alike.

The Red Storm: A Mystery, by Grant Bywaters

Winner of numerous awards, this debut private-eye mystery follows a former heavyweight champion turned P.I. through 1930s New Orleans. Laced with hard-boiled fun along with an unflinching look at race relations, this is a good read for mystery fans.

Better than Before: What I Learned About Making and Breaking Habits, by Gretchen Rubin

New from the author of *The Happiness Project*, this book follows that vein with lessons gleaned from her attempts to become happier. Her breezy, fun style and matter-of-fact demeanor make this book on self-control, discipline, and happiness a joy to read.



How not to Die: Discover the Foods Scientifically Proven to Prevent and Reverse Disease, by Michael Greger

The latest self-help tome that already has been a quick seller

with preventative measures you can take to help you and your family live longer, more healthful lives.

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

JANUARY EVENTS

WHAT NOT TO MISS THIS MONTH

MAJOR EVENTS

Cavalia: Odysseo

Tue.–Sun. through Jan. 10
White Big Top, AT&T Park (74 Mission Rock St.)
Odysseo marries the equestrian arts, stage arts, and high-tech theatrical effects with 65 horses and 45 artists on a journey in a world of dreams where, together, they discover some of the planet's most unforgettable landscapes. \$44.50–\$154.50 (VIP packages available), [cavalia.net](#)

Shen Yun Performing Arts

Tue.–Sun., Jan. 5–10
War Memorial Opera House
Don't miss this spectacular colorful and exhilarating performance of classical Chinese dance and music. \$60–\$300, 888-974-3698, [shenyun.com](#)

15th Annual Sketchfest

Tue.–Sun., Jan. 7–24
Various S.F. venues
This nationally recognized comedy festival mixes hundreds of national headliners, local favorites, and the best up-and-coming groups from throughout North America for sketch, improv, stand-up, and alternative comedy. [sfsketchfest.com](#)

FOG Design+Art Fair

Preview Gala: Wednesday, Jan. 13
Thu.–Sun., Jan. 14–17, 11 a.m.
Festival Pavilion, Fort Mason Center
This fair features prominent 20th-century and contemporary design dealers; a selection of leading modern and contemporary art galleries; and 21POP, a special pop-up shop created by celebrated designer Stanlee Gatti; plus a sit-down restaurant by the award-winning chefs Michael and Lindsay Tusk of Cotogna and Quince. Proceeds benefit SFMOMA. \$20–\$25 (fair), \$175 & up (gala); 415-551-5190, [fogfair.com](#)

S.F. Restaurant Week

Daily, Jan. 20–31
Various S.F. restaurants
Dine at over 125 of your favorite restaurants offering two-course lunches for \$15 and 25, three-course dinners for \$40 and \$65. A portion of proceeds benefits the 50 Fund. Check website for participating restaurants. 415-781-5348, [sfrestaurantweek.com](#)

S.F. Ballet 2016 Opening Night Gala: Infinite Romance

Thursday, Jan. 21, 5 p.m.
City Hall & War Memorial Opera House
Start with an elegant cocktail reception and dinner at City Hall, then head to the Opera House for free pro-secco followed by a performance, then head back to City Hall for an after party and mingle with ballet dancers while enjoying live music, dancing, complimentary cocktails, refreshments, and desserts. \$1,250 (additional ticket options available), 415-865-2000, [sfballet.org](#)



16th Annual Edwardian Ball

Fri.–Sat., Jan. 22–23
Regency Ballroom
This description-defying, high camp, whimsical and surrealistic two-day festival is a living interpretation and celebration of the stories of the late macabre cult author, comic artist, illustrator and cartoonist Edward Gorey. \$60 (additional ticket options available), [edwardianball.com](#)
PHOTO: MARCO SANCHEZ

8th Annual SF Beer Week

Opening Gala: Friday, Jan. 22, 6–10 p.m.
Pier 35
Daily, Jan. 23–31
Various Bay Area locations
Join the kickoff party featuring over 100 breweries for the largest, most anticipated and prestigious annual gathering of the Northern California craft beer community: a nine-day marathon of beer dinners, tastings, tap takeovers and educational events. Visit the website for locations and pricing. \$80 (gala), [sfbeerweek.org](#)

LAST CHANCE



Disney and Dali: Architects of the Imagination

Daily through Jan. 3, 10 a.m.–6 p.m.
Walt Disney Family Museum
This interactive multimedia experience showcases two vastly different icons who were drawn to each other through their unique personalities, mutual admiration, and collaboration on the animated short Destino. \$20, 415-345-6800, [waltdisney.org](#)
PHOTO: WALTDISNEY.ORG

S.F. Playhouse: Stage Kiss

Tue.–Sun. through Jan. 9
450 Post St. (in the Kensington Park Hotel)
This semi-romantic comedy delivers the laughs, tripping lightly through a playground of desire and sexual fantasy. \$15–\$125, 415-677-9596, [sfplayhouse.org](#)

Ancient Luxury and the Roman Silver Treasure from Berthouville

Tue.–Sun. through Jan. 10, 9:30 a.m.–5:15 p.m.
Legion of Honor
Discovered in a field in Normandy, these silver-gilt statuettes and vessels were deliberately buried during antiquity and date to the first or second century AD. \$15, 415-760-3600, [famsf.org](#)

Breguet: Art and Innovation in Watchmaking

Tue.–Sun. through Jan. 10, 9:30 a.m.–5:15 p.m.
Legion of Honor
This exhibition explores the history of the watch and clock maker Breguet, which from its beginnings in 1775 Paris, advanced such technical developments as the self-winding watch, the first wrist-watch, the repeating mechanism, and, most notably, the tourbillon — a revolutionary movement that neutralizes the negative effects of gravity on pocket watches. \$15, 415-760-3600, [famsf.org](#)

Jewel City: Art from San Francisco's Panama-Pacific International Exposition

Tue.–Sun. through Jan. 10, 9:30 a.m.–5:15 p.m.
M.H. deYoung Museum
This landmark exhibition reassembles more than 200 works by major American and European artists, most of which were on display at this defining event. \$25, 415-750-3600, [famsf.org](#)

Neil Folberg: Celestial Nights

Wed.–Sun. through Jan. 21, 11 a.m.–5 p.m.
The Dryansky Gallery (2120 Union St.)
This exhibition from 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](#)

COMMUNITY CORNER

Martin Luther King Jr. Day of Service

Monday, Jan. 18
Golden Gate National Park locations
Commemorate MLK day in family-friendly events to help grow and restore cherished natural parklands. Registration required; visit website to sign up for project details as they become available. Free, 415-561-3077, [volunteer@parksconservancy.org](#), [parksconservancy.gov](#)

GALAS & BENEFITS

6th Annual the Science of Cocktails

Friday, Jan. 22, 9 p.m.–midnight
Exploratorium (Pier 15)
Enjoy an evening that mixes the artistry of craft cocktails with the science behind the beverage. Includes open bar, hors d'oeuvres, and special cocktail-related activities, demonstrations, and programs. Proceeds benefit the Exploratorium's education programs. \$120–\$215, 415-528-4444, [cocktails.exploratorium.edu](#)

MUSEUMS & GALLERIES

Sublime Beauty: Raphael's "Portrait of a Lady with a Unicorn"

Tue.–Sun., Jan. 9–April 10, 9:30 a.m.–5:15 p.m.
Legion of Honor
This focused exhibition features one of Raphael's most beguiling and enigmatic paintings presented for the first time in the United States. \$10, 415-760-3600, [famsf.org](#)

Mel Shaw: An Animator on Horseback

Daily, Jan. 13–Sept. 12, 10 a.m.–6 p.m.
Walt Disney Family Museum
This retrospective of the artist and storyteller features more than 120 works, including caricature sketches, storyboards, and conceptual artwork stretching from Fantasia to The Lion King. \$20, 415-345-6800, [waltdisney.org](#)

THEATER

ACT: Satchmo at the Waldorf

Tue.–Sun., Jan. 13–Feb. 7
405 Geary St.
This richly imagined biographical one-man show features a collision between two jazz titans, Louis Armstrong and Miles Davis. \$20–\$160, 415-749-2228, [act-sf.org](#)



S.F. Playhouse: The Nether

Tue.–Sun., Jan. 19–March 5
Kensington Park Hotel (450 Post St.)
This serpentine crime drama and haunting sci-fi thriller explores the consequences of living out our private dreams in a virtual wonderland of total sensory immersion. \$15–\$125, 415-677-9596, [sfplayhouse.com](#)
PHOTO: JEFFREY ADAMS / SFPLAYHOUSE.COM

Jersey Boys

Tue.–Sun., Jan. 20–Feb. 14
Orpheum Theatre
This award-winning musical tells the true story of how a group of blue-collar boys from the wrong side of the tracks became one of the biggest American pop music sensations of all time — Frankie Valli and The Four Seasons. \$45–\$212, 888-746-1799, [shnsf.com](#)

Shatner's World

Saturday, Jan. 30, 8 p.m.
The Warfield
Through anecdotes, songs, jokes, and even some poignant moments, audiences will experience Shatner's path from classically trained Shakespearean actor to cultural icon, brilliantly creating the most important character he has ever played ... William Shatner. \$39.50–\$180, 888-929-7849, [thewarfieldtheatre.com](#)

DANCE

Forever Tango

Sat.–Thu. through Jan. 10
Herbst Theatre
This show celebrates the passionate music and dance of Argentina, with six world-class Argentine Tango couples (plus guests from Dancing with the Stars), a traditional Argentine 1930s-style vocal list and an 11-piece orchestra featuring the bandoneón, a 19th-century German accordion. \$25–\$125, 415-392-4400, [forevertango.org](#)

Company Wayne McGregor: Atomos

Thu.–Sat., Jan. 14–16, 7:30 p.m.
YBCA Theater
The boundary-blurring choreographer presents a work that features sculptural, rigorous movement with a jarring and hauntingly lyrical edge. \$40–\$65, 415-392-2545, [sfperformances.org](#)

Dance Brigade:
D.I.R.T. — Dance in Revolt(ing) Times
Fri–Sat, Jan. 23–Feb. 7
Dance Mission Theater (3316 24th St.)
Four different programs will ask the question, what happens when artists gather in revolt? \$22–\$25, 415-826-4441, [dancemission.com](#)

MUSIC

Itzhak Perlman Plays Beethoven

Sat.–Sun., Jan. 9–10
Davies Symphony Hall
One of the greatest violinist virtuosos of our time performs Beethoven's sweet, lyrical Romances for violin. \$56–155, 415-864-6000, [sfsymphony.org](#)

Bill Graham's 85th Birthday Bash with Todd Rundgren

Thursday, Jan. 14, 7 p.m.
The Fillmore
Songwriter, video pioneer, producer, recording artist, and more, Rundgren has made a lasting impact on both the form and content of popular music. Benefits the Bill Graham Memorial Foundation. \$42.50, 800-745-3000, [thefillmore.com](#)

Chris Botti

Thu–Sun, Jan. 19–24
SFJazz (201 Franklin St.)
Don't miss this trumpet superstar and the world's top-selling jazz instrumentalist who has collaborated with everyone from Yo-Yo Ma and Herbie Hancock to Paul Simon and Sting. \$55–\$130, 866-920-5299, [sfjazz.org](#)

Alexander Jean featuring Mark Ballas

Fri–Sat, Jan. 22–23, 8 p.m.
Feinstein's at the Nikko (222 Mason St.)
Emmy-nominated, singer songwriter Mark Ballas has been captivating viewers on Dancing with the Stars for the past seven years; singer-songwriter BC Jean is his girlfriend, and together they are Alexander Jean performing pop-rock-soul à la Alicia Keyes. \$55–\$75, 866-777-8932, [hotelnikkosf.com/feinsteins.aspx](#), [ticketweb.com](#)

NIGHTLIFE

Wooden Wisdom: Elijah Wood and Zach Cowie

Friday, Jan 15, 9 p.m.–2 a.m.
Harlot (46 Minna St.)
Elijah Wood (known as DJ Frodo, for you film fans) and Zach Cowie bring their five-city Wooden Wisdom tour to San Francisco and play an all-vinyl set up-close and personal. \$10–\$20, 415-244-4222, [harlotsf.com](#)

Dreamstate SF

Sat.–Mon., Jan. 16–18, 5 p.m.–1 a.m.
Bill Graham Civic Auditorium
This multiday trance event features Cosmic Gate, Paul Oakenfold, Aly & Fila, Bryan Kearney, Markus Schulz, and others. Ages 18 plus, \$140–\$150, 800-745-3000, [ticketmaster.com](#)

Kaluki Music: Eats Everything

Saturday, Jan. 23, 10 p.m.
Mezzanine (444 Jessie St.)
Eats Everything, Patrick Topping, and Pirate Copy are featured in this electronic music party from Kaluki Musik. Ages 21 plus, \$20, 415-625-8880, [mezzaninesf.com](#)

FILMS & LECTURES

William Perry: A Personal Journey to Reduce the Nuclear Threat

Thursday, Jan. 14, 6:30 p.m.
The Commonwealth Club (555 Post St.)
The former U.S. Defense Secretary has been at the center of defense and national security issues for decades, including as an early Silicon Valley entrepreneur who pioneered tech for understanding the Soviet nuclear arsenal. Today, he is working to remove all nuclear weapons from the world. \$7–\$50, 415-597-6705, [commonwealthclub.org](#)



Berlin & Beyond

Thu.–Sun., Jan. 14–17
Castro Theatre
The 20th anniversary film festival is the largest U.S. showing of German films, and it's based right here in San Francisco since 1996. Check website for schedule and prices, 415-263-8763, [goethe.de/berlinbeyond](#)
PHOTO: © BAREFOOT FILMS GMBH



Noir City 14: The Art of Darkness

Daily, Jan. 22–31
Castro Theatre

The name says it all: A film festival devoted to film noir. Check website for schedule and prices, noircity.com

PHOTO: © PARAMOUNT PICTURES

Joyce Carol Oates
Tuesday, Jan. 26, 7:30 p.m.
Nourse Theater (275 Hayes St.)

Noted author Joyce Carol Oates will talk about her work and career in a discussion with former U.S. Poet Laureate Robert Hass. \$29, 415-392-4400, cityarts.net

SCIENCE & ENVIRONMENT

How-To Nightlife
Thursday, Jan. 7, 6 p.m.
California Academy of Sciences

Explore a collection of how-to workshops, demonstrations, and more. Ages 21 plus, \$10–\$12, 415-371-8000, calacademy.org

Full-Spectrum Science with Ron Hipschman: Radioactivity
Sunday, Jan. 24, 1 & 3 p.m.
The Exploratorium (Pier 15)

Scientist Ron Hipschman takes you inside an atom's nucleus to find out how it sends out radiation, and he explains the facts of life about radiation. Free with museum admission (\$29), 415-528-4444, exploratorium.edu

Health and Hope from the Ocean Depths to the Mountain Tops
Tuesday, Jan. 26, 6 p.m.
The Commonwealth Club (555 Post St.)

Green Science Policy Institute Executive Director Arlene Blum and activist Liz Cunningham share their worldwide adventures and the environmental lessons they have learned along the way. \$7–\$20, 415-597-6705, commonwealthclub.org

POTABLES & EDIBLES

Healthy Cooking for the New Year
Saturday, Jan. 2, 10 a.m. & 2 p.m.
Sur la Table (2224 Union St.)

Take a break from holiday indulging and treat your family to deliciously healthful meals they'll love. \$69, 800-243-0852, surlatable.com

Good Food Marketplace
Sunday, Jan. 17
Herbst Pavilion, Fort Mason Center

Taste and buy items from more than 80 Good Food Award winners from across the country in 13 culinary categories and enjoy being part of a culinary community. \$5–\$20, goodfoodawards.org

Art of the Modern Drink
Wednesday, Jan. 27, 5:30–8 p.m.
Grand Hall, Ferry Building

At this Winter Cocktails of the Farmers Market series, Cocktail as Canvas with a Modern Twist, bartenders re-envision modern works of art as drinkable masterpieces in a special collaboration with SFMOMA in anticipation of the museum's reopening in spring 2016. \$60–\$65, 415-291-3276, cuesa.org

Presidio Wine Seminar: Sustainable, Organic, Biodynamic – What's the Deal?
Wednesday, Jan. 27, 6 p.m.
Presidio Cafe (300 Finley Rd.)

More producers are changing the way they grow and make their wines, resulting in a variety of new certifications and labeling. What does it all mean? Learn these different terms, how wines grown with these labels impact the environment, and then taste to see if you can discern a difference. \$25, reservations required, mperry94131@yahoo.com, presidiocafe.com

CHILD'S PLAY

Family Movie Night: McFarland
Friday, Jan. 15, 7 p.m.
Presidio YMCA (63 Funston Ave.)

Come early for the food trucks at 6 p.m. and cartoons at 6:30 p.m. before the Walt Disney movie based on the true story of the 1987 cross country team starring Kevin Costner who leads the team to the state championship. Free, 415-561-5300, presidio.org

Feathers of Fire
Sat.–Mon., Jan. 16–18
Cowell Theater, Fort Mason Center

This action-packed, cinematic shadow play tells a magical story of star-crossed lovers, based on Shahnameh, a 10th century classic Persian epic legend, and features over 140 colorful shadow puppets, performers in elaborate masks and costumes, and spectacular digitally animated back-grounds. \$10–\$45, 415-345-7500, fortmason.org

MLK Day March and Festival
Monday, Jan. 18, 11 a.m.
Yerba Buena Gardens & YBCA

Visit the gardens and surrounding museums for a full day of remembrance and activities. Program includes the annual march/parade, MLK Dream address and program, a children's reading festival, and more. Free, including admission to area museums, 415-691-6212, sfmlkday.org

SPORTS & HEALTH

Optimal Health Retreat: Jump Start the New Year
Saturday, Jan. 9, 8:30 a.m.–4:30 p.m.
Cavallo Point Healing Arts Center & Spa (601 Murray Circle, Fort Baker)

Led by two renowned wellness experts, this empowering retreat shares mind, body and spirit practices to improve mental focus, energy, vitality, immunity, and emotional intelligence. \$250, 415-339-4777, cavallopoint.com

The Paleovedic Diet
Tuesday, Jan. 12, 6–7:30 p.m.
S.F. Main Library

Dr. Akil Palanisamy from the Institute for Health & Healing talks about his new book, which blends Paleo with Ayurveda, the 5,000-year-old traditional holistic healing system of India, with the latest research in nutrition and medicine to present a comprehensive roadmap to optimal health. Free, 415-557-4400, sfpl.org

Yoga Journal Live
Thu–Mon, Jan. 15–18
Hyatt Regency (5 Embarcadero Cntr.)

If yoga's your thing, this is the place to be with nearly 40 master yoga teachers and presenters who will help you flow your way into the new year. Choose from all-day yoga intensives, a free marketplace, and more. \$80–\$1,050, 800-561-9398, yjevents.com

Maintain Your Brain: Memory and Aging
Thursday, Jan. 28, 2:30–4 p.m.
Level A Conf. Rm., CPMC (2333 Buchanan St.)

Learn how brain health contributes to overall cognition and behavior. The latest in diagnosis, treatment, research, and technology will be discussed for various conditions, including memory loss, early dementia, and Alzheimer's disease. \$10 suggested donation, 415-923-3155, cpmc.org

JUST FOR FUN

26th Anniversary of the Sea Lions' Arrival
Daily, Jan. 15–19, 11 a.m.–4 p.m.
Pier 39

Watch these playful pinnipeds as they lounge on K-Dock, where naturalists from Aquarium of the Bay will also be, weather permitting. Check out the sea lion center, take a seal lion encounter walking tour (noon, 2 & 4 p.m.), and make the sea lion pledge. Free, 415-262-4734, sealioncenter.org, pier39.com

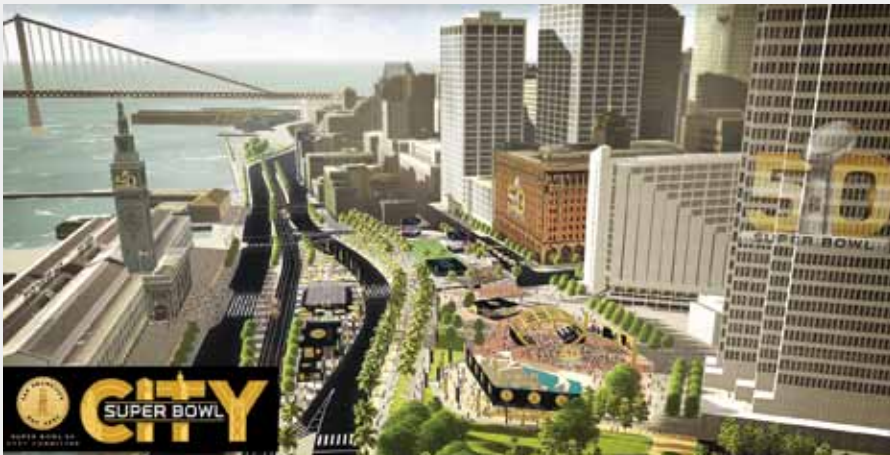
1850s San Francisco: Paris of the Pacific
Saturday, Jan. 9, 1:30 p.m.
Meet: Pyramid Building (Clay & Montgomery Sts.)

Gold Rush San Francisco had a large population of French Parisians. Their influence, abilities, and taste for the finer things of life helped the city to blossom almost overnight from the mud of Yerba Buena Cove into a sophisticated, cosmopolitan city. Free (donations welcome), 415-557-4266, sfcityguides.org

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.



Super Bowl City. PHOTO: SB COMMITTEE, INC.

SUPER BOWL

CONTINUED from page 1

ones still smarting over their football team moving to the suburbs. Here are the highlights of the month leading up to Super Bowl 50.

FREE FAMILY STUFF

Super Bowl City is a free fan village based in Justin Herman Plaza downtown. It is designed to be fun for people of all ages and family appropriate. (See Liz Farrell's report on family-friendly Super Bowl activities on page 19.) Interactive games, food, and more will help locals and out-of-town guests celebrate the 50th Super Bowl, and NFL Network and CBS will be broadcasting live from Super Bowl City (sfbaysuperbowl.com).

NFL IMMERSION EXPERIENCE

Show me a football fan, and I'll show you someone who probably has dreamed of playing in the NFL since he or she was a child. They can get a taste of that at the NFL Experience (Saturday, Jan. 30 through Sunday, Feb. 7, Moscone Center). For an entry fee of \$25 for children and \$35 for adults, fans will be able to try kicking a field goal, learn a lot of history of the game, get their photo taken with the Vince Lombardi Trophy, set the youngest loose in the Play 60 Zone, and spend even more money at the NFL shop (superbowl.com and ticketmaster.com).

For many people, football cuisine is associated with hot dogs, expensive beers, and nachos. If they're lucky, they might have experienced some great barbecue at a tailgate party. But Michael Mina is seeking to change that by teaming up with the NFL and the NFL Foundation for On the Fifty: A Charitable Dining Experience (Monday–Sunday, Feb. 1–7, for lunch and dinner service, RN74, 301 Mission Street, San Francisco). The menu will feature RN74's lineup, with added football touches. Guests will be able to bid on NFL memorabilia and packages, including a VIP experience at the Super Bowl itself; proceeds support NFL Foundation's charities (415-543-7474, michaelmina.net/restaurants/san-francisco-bay-area/rn74/).

If you've ever wondered what it's like to participate in a Super Bowl, you can hear from some University of the Pacific alums who have done just that at Presidio Dialogues (Thursday, Jan. 28, 6–7 p.m., Presidio Officers' Club; eventbrite.com).

If you are up for a bit of a drive or Caltrain ride, former 49ers head coach George Seifert, Hall of Fame 49er cornerback Ronnie Lott, and other speakers will take part in a program of the Institute of Sports Law and Ethics (Tuesday, Jan. 26, 9 a.m., Santa Clara University, the Leavey Center, 500 El Camino Real, Santa Clara). They'll talk about the contributions made by sports to leadership, life skills, ethics, and values. (sfbaysuperbowl.com).

Almost lost amid all of the hype and player storyline dramas that will fill the national media leading up to the big game is the fact that the Super Bowl is an athletic competition. So you can get into the true spirit by kicking off your involvement with the Run the Road to Super Bowl 50 (Sunday, Jan. 10, Levi's Stadium, Santa Clara). This will include a 10K, 5K, and Kids Run, with registration prices of \$20–\$75; the earlier you sign up, the cheaper it is (runsb50.com).

Also worth the trip is Gridiron Glory: The Best of the Pro Football Hall of Fame exhibit (Monday–Sunday, Jan. 18–Feb. 7, Triton Museum of Art, 1505 Warburton, Santa Clara). In this free exhibit, learn about the birth of the NFL and how the game evolved, famous moments from the past, great players including Joe Montana and Bart Starr, dynasties, football's interaction with social trends in the country, and more, many in interactive features. (tritonmuseum.org)

PARTY ON, GARTH

Political commentator George Will once quipped that baseball is what America likes to think it is, and football is what it really is. Will, of course, is a well-known baseball aficionado, so he is biased. But football — and in particular the National Football League and its annual celebration of excess in February — also serves as an excuse to indulge in America's other great pastime: partying.

Just as the Vanity Fair party is a highlight of the Academy Awards postprogram events, so have Rolling Stone and Playboy magazines made the Super Bowl their Party Central.

Music and culture magazine Rolling Stone was founded in San Francisco, before it headed off to the tempting bright lights of New York. The magazine will toast the NFL championship game with a Saturday, Feb. 6 party at the San Francisco Design Center's The Galleria. The tickets, which start at a paltry \$1,400 and rise to \$23,000 for a table of 10, will get you into the party with football celebrities, performances, five-hour open bar, and more (brandedconciergeservices.com).

Playboy is known for holding a big celebrity-filled party the Friday of Super Bowl weekend. We've never been invited, but we know there are lots of big-name athletes, bunnies, and probably really good food and drink. If you get to go to the party, might we suggest you ask Hef to explain the influence of Martin Heidegger on philosopher Jean Paul Sartre as described in Sartre's 1965 Playboy Interview. Then hit the buffet (Friday, Feb. 5, 9 p.m. to 2 a.m., San Francisco location TBA, supersundayhq.com).

You can of course ignore the paparazzi and the bunnies and hold your own Super Bowl party, inviting only the people you want and treating them all to the big game on your widescreen television.

E-mail: john@marinatimes.com

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FITNESS FIRST :: Measure by measure



Fitbit is one popular brand of fitness tracker. PHOTO: FITBIT

Start the new year right: Keep your fitness plan on track

BY JULIE MITCHELL

IF YOU'RE THINKING OF starting off 2016 with a new workout or maybe just adding a little zip to your routine, here's a tip directly from the American College of Sports Medicine's 10th annual worldwide fitness trends forecast for 2016: Wear it. The survey polled more than 2,800 health and fitness professionals around the world who looked at 40 potential possible trends. Here are the top 10:

Fitness trackers, which measure steps taken along with user data to calculate distance walked, calories burned, floors climbed, and activity duration and intensity, is the number one trend in fitness this year. According to survey author Walter R. Thompson, Ph.D., quoted in *Shape* magazine, "Tech devices are now central to our daily lives and have changed the way we plan and manage our workouts. Wearable devices also provide immediate feedback that can make the wearer more aware of their activity and can motivate the user to achieve their fitness goals."

Tech experts say that the best fitness trackers are those that monitor your workouts and display information about your activity on your smart phone or the device itself. Fitbit has several models, and other popular wearable device makers include Garmin, Jawbone and of course, the Apple watch.

Fitness trackers beat out last year's top trend, bodyweight training. **Bodyweight training** uses minimal equipment, making it convenient, affordable and available to all. While you may think that this kind of workout is limited to push-ups and pull-ups, fitness experts point out that circuit training, involving a cardio workout such as jogging or jumping jacks combined

with strength exercises that can include squats, lunges, holding planks, and yes, push-ups, is an extremely efficient way to work out.

Still popular for 2016 is **High-intensity Interval Training (HIT)**, which involves short bursts of high-intensity exercise followed by short periods of rest. An entire HIT workout that incorporates both aerobic and strength training can take as little as 30 minutes.

Strength training, which can mean using weight machines, resistance tubing, free weights, or a mix of all three, remains popular. Health and fitness professionals say that weight training should be

events such as running, skiing, or bike races.

Functional fitness, which involves workouts where the moves replicate actual physical activities from our daily lives, like bending down to pick up a bag of groceries or keeping your spine straight while sitting at a desk, remains a popular trend.

These exercises are particularly good for seniors, and **developing fitness programs for older adults** is trend number eight. The ever-increasing number of aging boomers has triggered the rise of fit and active older adults. Not only is functional fitness good for this demographic, but other safe workout programs that run

the gamut from strength training to community center and gym exercise classes to team sports are a great way for seniors to stay healthy and

create a social network of like-minded friends.

Exercise and weight loss is another trend for 2016. Physicians have long contended that the only healthy way to lose extra pounds and keep them off is a combination of restricting calories and being active.

Finally, **yoga**, while retaining its popularity has fallen slightly on the list to the number 10 spot. There are enough styles of yoga to accommodate anyone, from Bikram to ashtanga and vinyassa, and even power yoga, which incorporates strength training with traditional yoga moves to make a power class more of a total body workout rather than a Zen-like practice.

Whatever workout you select and however you monitor your fitness program whether it's tracking steps or pumping iron, exercise is one of the most healthful ways to ring in the new year.

E-mail: julie@marinatimes.com

Yoga, while retaining its popularity, has fallen slightly.

part of everyone's workout because it helps to melt calories and builds lean muscle mass while protecting bone strength.

The ACSM survey also found that more fitness buffs are turning to educated, **certified fitness professionals**. If you're thinking about going back to school, now is the time to get a degree in personal fitness therapy, exercise science, or exercise physiology; community colleges and universities are offering more and more programs accredited by the Commission of Accreditation of Allied Health Education Programs.

Related to the rise in certified fitness professionals is another trend: **personal training**. Almost all gyms offer one-on-one, customized training, and there are qualified, personal trainers who will come to your home or meet you for an outdoor workout. This is an excellent way to breathe fresh life into a style fitness routine or to get ready for specific

CARING FOR OUR KIDS ∴ The big game



Lots of room for families at the NFL Experience. PHOTO: SFBAYSSUPERBOWL.COM

Super Bowl fun in the city

BY LIZ FARRELL

WE ARE LUCKY FANS HERE IN the Bay Area. In the last few years, we have witnessed three World Series titles from the Giants and more recently an unprecedented winning streak from the Golden State Warriors. San Francisco loves its sports, and it is difficult not to when we have had such amazing success in recent years.

Unfortunately, the 49ers are not headed to the Super Bowl, but in just a few weeks, the Bay Area will play host to one of the largest sporting events in the world: Super Bowl 50. Although the game itself will be played in Santa Clara at Levi's Stadium on Feb. 7, Super Bowl City, the NFL Experience, and the Media Center will all be here in San Francisco. This means even if you can't dish out hundreds of dollars for a Super Bowl ticket, there are still plenty of ways your family can enjoy this unique experience. Here a few family-friendly events that will definitely be worth checking out.

SUPER BOWL CITY

This will be an expansive area centered along the Embarcadero in Justin Herman Plaza. Traffic in this area can be brutal on a normal day so expect major delays and try to take public transportation to the area if possible. The good news though is that this area is free to the public and will be filled with events the whole family can enjoy. Super Bowl City will open on Jan. 30 giving locals an extra few days to enjoy the festivities before the thousands of

touchdown pass or kicking the winning field goal. After you have worn them out, grab your camera and head to the NFL Draft set, which is an exact replica of the real thing. Here, kids (and parents) can pose with their team's jersey and take pictures pretending they have just been drafted. You can also

Pack a football or notebook for one of the autograph sessions.

have your picture taken with the Vince Lombardi Trophy.

Along with your camera, I would also pack a football or notebook for one of the autograph sessions where you can meet some of football's biggest stars. Kids and their parents will also be able to get up close in the fan-viewing gallery and watch as current NFL players and legends are being interviewed by national radio broadcasters. This experience will also open on Jan. 30 and runs through Feb. 7. Tickets are \$35 for adults and \$20 for kids under age 12. You can buy them in advance on superbowl.com or through Ticketmaster, but be sure to check out the Family Pack discounts.

CONCERT OF CHAMPIONS

This sounds like it will be an amazing event combining music and sports. The concerts will be held on Wednesday, Feb. 3 and Thursday, Feb. 4 at 8 p.m. at Davies Symphony Hall. This is a late start for younger children on a school night, but for your tween or teen, it could be a great way to way to expose them to a live symphony experience while watching movie footage of some of the best and worst NFL moments. The best part is the concert host is NFL Hall of Fame running back Marcus Allen. Tickets for this unique experience start at \$50 and can be purchased at sfsymphony.org/nfl.

Even if our local team or your favorite team isn't playing in the Super Bowl, it will still be an exciting time to be around our city with lots of activities for families to enjoy. Just remember to pack your patience trying to get around.

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

It is free to the public and will be filled with events the whole family can enjoy.

fans descend on our city. This area will be open daily after that through Feb. 7. There will be plenty of football-themed activities, but it will also feature cultural performances and culinary experiences that highlight our unique city.

NFL EXPERIENCE

This mega fan area will take over Moscone Center and be a highlight for even the smallest fans in your family. There will be interactive games where your child can practice throwing a



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URBAN HOME AND GARDEN :: Wise use



Find space for what you want, get rid of what you don't want or need. PHOTO: TK TK TK KTK KTK T

Reclaim your living space in the new year

BY JULIA STRZESIESKI

THE LACK OF SUFFICIENT CLOSET and cabinet space is often a problem in apartments and older buildings, so creating storage solutions is a challenge familiar to many San Franciscans. Getting organized is one of the most common New Year's resolutions — and one that doesn't require a trip to the gym! If it seems daunting, start room by room, and before you know it, you'll be done.

PURGE, REDUCE, AND RECYCLE

Do you need it? Accumulated possessions not in active use are clogging up your life. Make sure you have a legitimate justification for hanging on to those possessions you don't often use. If not, purge them.

If you have trouble letting go of stuff, think of purging as "passing it on." You may have friends who would love to take these items off your hands. Or donate them to charity. If you need the money and have time, sort out items of particular value and take them to a consignment shop. Do the sorting when you are in a discriminating mood. Get rid of pass-it-on items as soon as you identify them so you can get them out of your sight before you change your mind.

Reduce clutter. Every home has at least one place where clutter accumulates, like the items you set down when you come into the room — keys, mail, coat, umbrella, backpack, etc. And then there are the miscellaneous things, which may end up in a miscellaneous drawer — if you are lucky.

USE CREATIVE STORAGE SOLUTIONS

Conduct a space survey. Assess your living area by looking for storage potential that has escaped your notice. You probably won't find hidden doors to undiscovered closets, but an objective look at spaces "between, behind, above, and below" can reveal possibilities for storage.

Is it where you need it to be? Think systems, big picture. Consider how you use and move through your living space. Do you currently have things in the most convenient places? If not, where would you like them to be? Even if there isn't a storage system in that spot now, you may be able to

Consider how you use and move through your living space.

create one. There are many organizing and storage products on the market, including flexible shelving systems, storage totes, baskets, clear boxes and drawers, hooks, and much more.

Maximize your area. Any empty area is a candidate for storage. Take advantage of the high ceilings found in many older buildings. Use decorative wooden brackets to put shelves over doors and windows, or under the ceiling line to display collectibles (use Museum Wax to hold treasures in place).

Kitchen and bath. Use hanging pot racks in the kitchen. Hanging wire baskets can be used for produce in the kitchen and for toiletries in the bathroom. Lazy Susans turn on pedestals and make items in the back corners of cabinets and counters easily accessible. Wire slide-out baskets pull out on sliding tracks, come in a large variety of sizes, and are not difficult to mount inside cabinets.

Closets. Increase a closet's hanging space by adding an extra rod. Short items like jackets and skirts can be hung above and below. A hanging rod can be easily made: Cut a closet dowel to size, screw eyebolts into the ends and attach chains with S-hooks. Use large S-hooks on the other end of the chain to hang the dowel from the existing rod. Multitiered hangers save space by allowing several garments to be hung per hanger. Shoe racks are a necessity and are available in myriad styles and sizes. Racks, shoe bags, and other storage accessories can be mounted on or hung over hinged doors.

Every home has at least one place where clutter accumulates.

Design an organizing system for these things where they naturally accumulate. A well-placed coat rack, shelf, hanging basket, mail pocket, key hook, or bulletin board can make all the difference in locating these items when you next need them.

Cull as you go — and recycle. If you don't need stuff, get rid of it as soon as you can. Locate a recycle box and mail pocket right inside the front door, and do a quick sort of mail as soon as you bring it into the house. Keep an empty donation bag in your closet, and drop clothing and other items into it as soon as you recognize you've "had it" with them. And donate often!

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



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REAL ESTATE TODAY :: Are you ready for El Niño?

A strong house for strong weather

BY CAROLE ISAACS

TODAY IT IS IMPORTANT TO listen to the meteorologist warning that there is serious rain coming our way this winter.

After living in a single-family home for most of my life, it is times like these I think I am so lucky to own a condo. If there are roof leaks or other water intrusion issues, the HOA or management company will deal with it. Lucky me!

Unfortunately the thing about leaks from rain or pipes is that water moves down through a building until it reaches the ground. Even if a condo is located in the middle of a large building, it is possible to have an unpleasant experience from a leaky roof. Also in many condos, owners are responsible for the condition of their windows. If a leaky window causes damages on a lower condo, the owner will be responsible for damage to others. There is no perfect solution to home ownership.

Generally new buyers do not talk much about future home maintenance when they are shopping for a home. Buyers need to make a quick decision about whether to make an offer, and more often than not today the winning offer is a noncontingent offer leaving little or no time for buyer inspections. Buyers must rely on seller disclo-

tures and often feel that once they own a home they will fix whatever issues come up.

Some sellers meticulously note everything from a neighbor's dog barking or Sunday morning church bells to a roof leak 10 years earlier that was recently repaired with a new roof at great cost. Other sellers are more general. How do you know what "occasional moisture in the basement and storage area" looks like after the current three-year drought? I have found items included in a disclosure like a receipt for a 30-year roof installed in 1998. The roof had 13 years of life left. That sounded good, but was the roofing company still in business? Had check-ups or maintenance been done on the roof? Even a new untested roof can have water intrusion issues after three years of drought.

Sellers need to be very careful to disclose even the smallest issues they have had with their homes over the years. The last thing a seller wants is to be contacted by a buyer about what the buyer believes to be an "undisclosed material fact" when there is a major rain storm and the roof leaks.

Homeowners who purchased their homes during the last several years have had little cause to think about their roof or the condition of their windows or water seeping

into their basements. Today is the time to start thinking about what might happen to your home or condo when the big rains come.

Climbing up on your roof with a hose to see if you can find any leaks is not the best idea. This is the time to call a roofer for an inspection. It may cost a few hundred dollars to have a formal independent roof inspection of your home. Compared to the unpleasant experience of waking up in the middle of the night to a dripping sound a few feet from your head or walking into the bathroom to get ready for work to find the floor wet and a puddle of water where there shouldn't be one, this is a small price to pay. That is not to mention the general hysteria that will follow when you try to find a roofer to come out and fix the leak. You will ask yourself how it is possible that every roofer in town is booked through the winter.

I have rolled up towels and put them in leaky windows and on a few dismal occasions put out a bucket to catch the water from a particular nasty leak in my kitchen. I actually had to come home from work at lunch to empty the buckets a few days during a bad storm. I can guarantee that preventative maintenance is the way to go.

There are some important things you can do to head off a home repair emergency.



Now is the time to prepare for a stormy winter.

PHOTO: THOMAS DWYER

1. Walk around both the inside and outside of your home, taking a close look at windows, door frames, and the foundation. If the paint is cracked and weathered or there is a crack in your foundation, there is a good chance water can make its way inside your home. A bit of preemptive caulking by you, a painter, or a handyman can be an easy short-term answer to potential leaks. If you have a sump pump, now is the time to have a plumber check it to make sure it is in working order.

2. If you relied on the seller's disclosure and inspection when you bought your home, consider having your own contractor's inspection to get up to speed on current or future issues with your home.

3. Read the fine print on short- and long-term homeowners' insurance. Question your home insurance carrier closely before making a claim. Being reimbursed




for a small loss may result in a greater loss if the yearly premium is raised, or your insurance is canceled and you have to find a new carrier who will ask if you ever made a home insurance claim in the past.

4. Keep a list handy of tradespeople who can help with household emergencies. A plumber, electrician, and reliable handyman on whom you can call on short notice will be worth its weight in gold.

In a pinch, if you don't know what to do, call the agent who sold you your home. Full-service real estate agents make a living by having long-term relationships with their clients and will be happy for the opportunity to help.

Carole Isaacs is a Realtor with McGuire Real Estate, where she is a Top Producer. Follow her on Twitter @CaroleIsaacs or visit her online at caroleisaacs.com or call 415-608-1267.

Homes Sold by Hill & Co. Agents in 2015 Include...

SOLD Represented the buyer 	SOLD Represented the seller 	SOLD Represented the seller 	SOLD Represented the buyer 	SOLD Represented the buyer 
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SOLD Represented the buyer 	SOLD Represented the buyer 	SOLD Represented the buyer 	SOLD Represented the seller 	SOLD Represented the seller 
Russian Hill Sold by Joan Gordon & David Cohen Listed at \$7,495,000	Presidio Heights Sold by Missy Wyant Smit Listed at \$6,500,000	Pacific Heights Sold by Missy Wyant Smit Listed at \$6,500,000	Pacific Heights Sold by Annie Williams Listed at \$6,150,000	Noe Valley Sold by Tal Klein Listed at \$5,800,000

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The Marina Times Real Estate Market Report: November 2015

By Hill & Co.

SINGLE FAMILY HOME SALES

NEIGHBORHOOD	ADDRESS	BEDROOMS/ BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow	2374 Greenwich Street	4BD/4.5BA	\$5,995,000	Above	6
Lake	22 22nd Avenue	7BD/5.5BA	\$4,970,000	Below	102
Laurel Heights (no sales)					
Lone Mountain	270 Ewing Terrace	2BD/1BA	\$1,575,000	Above	14
Marina	2146 Bay Street	4BD/5.75BA	\$7,100,000	At	0
	172 Cervantes Boulevard	3BD/3.5BA	\$4,250,000	Above	6
	3260 Baker Street	3BD/2BA	\$2,800,000	Below	97
Nob Hill (no sales)					
North Beach (no sales)					
Pacific Heights	2209 Pacific Avenue	4BD/4BA	\$9,950,000	Above	0
	2535 Vallejo Street	3BD/3.75BA	\$5,600,000	Below	118
	1641 Green Street	4BD/3.5BA	\$4,150,000	Above	51
	46 Presidio Avenue	4BD/3.5BA	\$3,900,000	Above	22
Presidio Heights	3808 Clay Street	4BD/2.5BA	\$4,200,000	Below	22
	318 Walnut Street	4BD/2.5BA	\$3,750,000	Above	15
Russian Hill	819 Francisco Street	2BD/3.5BA	\$5,600,000	Above	14
	18 Moore Place	2BD/2BA	\$2,380,000	Above	10
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	2869 Broderick Street	4BD/3BA	\$3,300,000	Below	34
	1844 Greenwich Street	4BD/3BA	\$2,682,000	Above	16
	2286 Filbert Street	2BD/1.5BA	\$1,225,000	Below	25
	1902 Filbert Street	1BD/2BA	\$825,000	Above	13
Lake	286 27th Avenue	2BD/1BA	\$950,000	At	30
Laurel Heights	8 Jordan Avenue #7	2BD/2BA	\$1,250,000	Below	34
	164 Parker Avenue #A	2BD/1BA	\$1,155,000	Above	31
	27 Parker Avenue	2BD/2BA	\$1,075,000	Above	11
Lone Mountain	4 Rossi Avenue	3BD/1BA	\$1,045,000	Above	48
Marina	1456 Chestnut Street #2	3BD/2BA	\$2,200,000	Above	14
	108 Cervantes Boulevard	3BD/2BA	\$2,100,000	Below	45
	212 Mallorca Way	2BD/1.25BA	\$1,650,000	Above	32
	2341 Francisco Street	2BD/1.5BA	\$1,575,000	Above	8
Nob Hill	1100 Sacramento Street #908	3BD/3BA	\$5,750,000	At	25
	1333 Jones Street #801	1BD/1.5BA	\$1,300,000	Below	47
	1810 Polk Street #201	1BD/1BA	\$850,000	Above	31
	1250 Clay Street #204	1BD/1BA	\$650,000	Above	28
North Beach	445 Francisco Street #304	2BD/2BA	\$1,243,000	Above	45
Pacific Heights	2955 Pacific Avenue	3BD/2BA	\$3,650,000	Below	43
	1795 Green Street	3BD/2BA	\$2,500,000	Above	14
	2947 Jackson Street	3BD/2BA	\$1,870,000	Below	66
	1901 California Street #8	3BD/2BA	\$1,800,000	Above	10
	1770 Pacific Avenue #103	2BA/2BA	\$1,760,000	Above	7
	2409 Scott Street #2	1BD/1BA	\$1,320,000	Above	32
	1950 Gough Street #304	1BD/1BA	\$1,227,000	Above	19
	3177 California Street	3BD/2BA	\$1,175,000	Above	38
	1950 Gough Street #405	1BD/1BA	\$1,095,000	At	0
	2921 Washington Street #5	1BA/1BA	\$1,000,000	Above	45
	1895 Pacific Avenue #506	1BD/1BA	\$975,000	Below	48
	2234 California Street #A	1BD/1BA	\$779,000	Above	39
Presidio Heights (no sales)					
Russian Hill	1070 Green Street #201	2BD/2BA	\$2,900,000	At	23
	1353 Green Street	2BD/2BA	\$2,300,000	Above	13
	2111 Hyde Street #406	3BD/2.5BA	\$2,275,000	Above	45
	1000 North Point Street #1401	2BD/2BA	\$1,800,000	Above	53
	1362 Vallejo Street #C	2BD/2.5BA	\$1,550,000	Above	46
	2548 Hyde Street	3BD/1.5BA	\$1,535,000	Above	14
	44 Macondray Lane #2E	2BD/2BA	\$1,295,000	At	73
	1101 Green Street #303	2BD1BA	\$1,210,000	Above	37
	1907 Leavenworth Street #8	2BD/1BA	\$908,000	Above	36
Sea Cliff (no sales)					
Telegraph Hill	345 Union Street	2BD/1BA	\$1,150,000	Above	26
	1360 Montgomery Street #1	1BD/1BA	\$720,000	Above	26

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.

INSIDE REAL ESTATE :: International buyers

The ‘China factor’ in American real estate

BY FREDERICK KUO

FROM SYDNEY TO LONDON, FROM luxury Manhattan condos to palatial Los Angeles mansions, the ubiquitous Chinese buyers have made their mark pushing the envelope on rising housing prices throughout cosmopolitan cities of the West. San Francisco is certainly no stranger to this global phenomenon; being a primary gateway of Chinese immigration into the United States, it has continuously ranked as the most-preferred housing market for Chinese buyers.

However, San Francisco is hardly the only market. This year Chinese buyers overtook Canadians as the single largest source of foreign home buyers, and they are buying significantly more expensive properties than other foreigners. The average median price purchased by Chinese buyers was \$831,000 this year; Canadians ranked a distant second at \$380,000.

This phenomenon has fueled enthusiasm on the part of home owners and entrepreneurs who are eager to ride this wave, while also causing consternation among locals about yet another factor feeding growing housing unaffordability. This ongoing wave of investment inflow has sparked debates about the sustainability of this trend, as well as bringing about bearish comparisons with Japan during the 1980s, where a flood of cash-rich investments turned to a trickle as Japan fell unto its two “lost decades” of flat economic growth from which it has yet to recover. Will the seemingly endless supply of cash-rich Chinese buyers be just another trend, or will this be a fixture in American real estate?

The fundamental forces compelling Chinese investment overseas are deep, wide ranging, and also unlikely to change significantly in the near future.

CHINA'S ONGOING INDUSTRIALIZATION

China is a sleeping giant. Let her sleep, for when she wakes, she will shake the world.

—Napoleon Bonaparte

The greatest story of our age is proving to be the rise of China as a modern industrial nation and economy. Emerging from the darkness of the Cultural Revolution in the late 1970s, China now boasts the world’s second-largest GDP in nominal terms (and the largest by other measurements), the largest foreign exchange reserves, and ranks as the world’s greatest trading nation.

China’s industrialization will undoubtedly continue as the country’s development potential is still far from being fully realized. China’s urbanization rate is only slightly above 50 percent, and the next few decades will likely see this figure continue to rise significantly. This means that a sizable portion of China’s population continues to live in its vast rural interior and are not yet fully plugged into the global economy.

China’s current relative slowdown is a symptom of the government’s efforts to transition the nation away from the investment-led growth that propelled China into becoming the “factory of the world” to a consumer-led model more in line with developed economies; this will help fuel the rise of the service sector and the increasing enlargement of China’s middle class. So China’s ranks of wealthy and moderately wealthy will likely continue to grow. Just this year, China officially overtook the United States in the number of billionaires, with 596 versus America’s 536, and the takeover was

not gradual; China added a whopping 242 billionaires in just the last year alone.

The source of affluent buyers coming from China is not only unlikely to cease, but their aggregate numbers and the relative size of their personal wealth is likely to increase significantly in the years to come.

SEEKING STABILITY AND SAFETY

Despite all of its successes, China still suffers from significant problems that serve as major catalysts for many Chinese buyers seeking foreign properties. Many of these problems — pollution, vast wealth disparities, and poor safety standards — are ongoing byproducts of its rapid and often unregulated industrialization as well as expected challenges facing the management of a massive population. These issues will likely take decades to solve, therefore Chinese buyers will continue to seek Western countries as lucrative destinations that offer many perks such as clean natural environments, uncontaminated food and water, and relatively cheap and sizable living spaces located in attractive neighborhoods.

Even as China’s economy has modernized, its political system remains authoritarian by nature, with power concentrated in the hands of the Communist Party and its leaders. Though China’s leaders love to preach about the establishment of the rule of law, the reality is that China’s political system is still very much “ruled by man.” China’s wealthy and powerful exist in an atmosphere of precarious anxiety and insecurity, fearing that at any time they may fall victim to the latest political fall-out if they find themselves on the losing side. This nerve-racking reality translates into the West being seen as a safe haven for wealthy Chinese to park their considerable riches, some of which may have been questionably earned, and to possess an exit ticket in case political winds blow south.

The rise of the wealthy Chinese buyer currently transforming the global economy rests on many strong underlying currents ranging from the increasing ranks of wealthy individuals resulting from China’s ongoing development, the continued desirability of the Western lifestyle, and an ongoing sense of insecurity with China’s authoritarian political climate. These factors are unlikely to significantly change over the course of the next two decades, thus it is equally unlikely that the flow of Chinese investment into American and other Western real estate will decrease or come to an abrupt halt. Currently, Chinese investment flows into North America have primarily been heavily concentrated in several key metro regions such as Vancouver, New York City, San Francisco, and Los Angeles. However, as the number and sophistication of Chinese buyers continue to grow, investment into less traditional regions and real estate property types will likely expand and diversify.

The impact of Chinese investment in American real estate poses both challenges and opportunities for American consumers and governments. While the presence of strong foreign demand may contribute to a significant drop of affordability in already high-priced markets such as San Francisco, large investment inflows also present great opportunities for American businesses and governments to prosper and ignite greater economic growth. Either way, the presence of the China factor in local real estate markets throughout America is looking like a reality that will be here to stay.

Frederick Kuo is a San Francisco-based real estate broker, consultant, and blogger. He can be reached at frederickkuo.com.



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Apothecarium to Marina: We're Listening

Dear Neighbors,

Back in November, The SF Planning Commission approved The Apothecarium's plan to open a medical marijuana dispensary on Lombard St, near Scott St. Today I'm writing about that decision and what happens next.

I founded The Apothecarium because I wanted to create a safe place where seniors, professionals and people living with serious medical conditions could access medical cannabis. Every day people come into our Castro store on one of the worst days of their life: they've just begun chemotherapy or received a new diagnosis. They need help, compassion and information. It's a privilege to serve them.



The San Francisco Board of Supervisors declared October 1 "Apothecarium Day." Left to right: Chase Chambers, General Manager, The Apothecarium; Scott Wiener, San Francisco Supervisor; Ryan Hudson, co-founder & executive director, The Apothecarium; Michael Thomsen, co-founder and CFO, The Apothecarium.

Around 800 people wrote letters in support of our project -- including dozens of Marina residents, 19 neighboring merchants, and several Board members from the Marina Community Association and The Cow Hollow Association. I want to thank them all.

We also heard from neighbors opposed to our plans. Some are worried a dispensary could negatively influence children or the young adults who live at the Edward II affordable housing development (18-24 year-olds with a history of housing insecurity).

These concerns, while understandable, are not backed up by research or experience. For instance, in June 2015, the The New York Times reported on a study showing that "Marijuana use did not increase among teenagers in the states in which medical marijuana has become legal...."

Also, there is no link between dispensaries and neighborhood crime. The Apothecarium has served more than 40,000 patients since 2011 and has never had a single police incident.

That said, I want to assure you that we are listening. In response to concerns from neighbors, we've agreed to several changes to plans for our Lombard dispensary including:

- We will not sell to patients under 21
- We will not make any deliveries from this location
- We will hold monthly meetings with the leadership of Edward II to address any issues

We've also invited our opponents to mediation. We hope they will attend and engage in good-faith efforts to resolve our differences.

So what's next? The Planning Commission approved our project by a 4-2 vote. That decision will probably be appealed sometime during the first three months of 2016. We expect to win the appeal and hope to open our dispensary a few months later.

You can learn more about the project at 2414Lombard.com. If you've got questions or concerns, please email me at ryan@apothecariumSF.com or call me on my cell phone: 415-928-3300.

Sincerely,

A handwritten signature in black ink, appearing to read 'RH'.

Ryan Hudson
Co-Founder and Executive Director
The Apothecarium

