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means street fairs, Pride cel-
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MarinaTimes

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Festivalgoers enjoy the 2015 Union Street Festival. PHOTO: EARL ADKINS

Summer fun in the city

BY LYNETTE MAJER

SAN FRANCISCO SUMMERS ARE generally marked by the fog and cool winds that seem to blow in on cue each Memorial Day, but summer — officially on June 20 — also marks the beginning of a wave of

entertainment and cultural events, many of which are free, throughout the coming cool months and into the warm weather of fall. A fitting start is the annual **Union Street Festival** (June 4–5, sresproductions.com), celebrating its 40th anniversary. From Gough to

Fillmore Streets, enjoy entertain- ment on multiple stages and wares from unique vendors and crafts- people. With festival food favorites and Union Street’s many restaurant offerings, there will be no shortage of dining options. Wet your whistle at *SUMMER FUN, continued on 19*

REYNOLDS RAP

Paradise Cost

Affordable San Francisco? Are you kidding?

BY SUSAN DYER REYNOLDS

THIS MONTH SAN FRANCISCO RESIDENTS WILL vote on Proposition C, which would raise the affordable housing requirements for developers from 12 to 25 percent and set aside some of that housing specifically for middle-income workers. Middle income in San Francisco, of course, is wealthy most everywhere else. While I applaud efforts to help people stay in the city, I’m not convinced that’s going to happen through ballot measures. According to data compiled by online financial management site SmartAsset detailing the annual income needed to “comfortably” cover housing costs in 300 cities, in San Francisco you need to bring home \$201,171 to live in a market-rate, two-bedroom apartment. That apartment, by the way, will cost you \$4,694 a month, making San Francisco the most expensive city on the list in which to rent. Real estate tracker Zillow says San Franciscans spend 40.6 percent of their monthly income on a mortgage payment, or 47 percent on rent. And, they say, homebuyers are spending more on mortgages now than they did before the real estate bubble of 2008. As we try to legislate our way out of another housing crisis, I’m inclined to believe the *REYNOLDS RAP, continued on 6*

BELLINGHAM BY THE BAY

Altogether, shout it now

BY BRUCE BELLINGHAM

THIS CALIFORNIA PRIMARY ELECTION ON JUNE 7 will be the most important in many years. So say the local politicians who are beating the drum for a big turnout this month. That drumbeat is an accompaniment to the old, optimistic rousing tune, “Happy Days Are Here Again,” first used as a signature for FDR’s presidential campaign in 1932. It’s been used by the Democrats over the years. Considering that the Great Depression was just getting started, hopefulness was a real long shot. **Herbert Hoover** had already thrown up his hands to say, “There’s nothing more we can do.” Roosevelt thought he could do better. ... Every time I go to City Hall, I see couple after couple getting married. People *still* get married? I’d call that “unbridled optimism.” ... The Democrats were always the party of hope, of good cheer. No one embraced that more than **Hubert Humphrey**, the “Happy Warrior.” Few recall that when Humphrey was mayor of Minneapolis in 1948, he passed the first civil rights legislation in the country. Now we revisit another civil rights struggle: the unlikely bathroom law of North Carolina. It harkens back to my childhood, witnessing **Bobby Kennedy** going after the governor of Mississippi because he would not admit blacks to Old Miss. Ever notice that everything *BELLINGHAM, continued on 7*

THE BACK STORY



Alcatraz has a long and storied history. PHOTO: ORAN KENYON

Alcatraz: It all depends on your point of view

Hard times on the island in the bay

BY ERNEST BEYL

SAN FRANCISCO IS A CITY THAT likes it views. I’m not referring to points of view on city politics, neighborhood gentrification, or restaurants. There are plenty of viewpoints on those subjects.

San Franciscans are an opinionated bunch. Here I’m referring to views of the Golden Gate Bridge from the Top of the Mark, views from the top of Hyde Street “where little cable cars climb halfway to the stars,” and of course, views from Telegraph Hill across the bay to Alcatraz and its

grim reminder of the maximum-security federal prison that operated there from 1934 to 1963. Yes, that Alcatraz view, day or night, is a knockout, and worth big bucks on the real estate market. Great for having guests over and nursing a few cocktails while the sun goes down. But let’s reverse that. While the view of San Francisco Bay with Alcatraz in the middle distance is beautiful and awe inspiring, the view from Alcatraz when it was a federal penitentiary for incorrigible criminals was equally awe inspiring. But the attitude of the beholder was entirely different — rueful and resentful. It all depends on your point of view.

A NATIVE TRIBES CAMPGROUND
Long before it was a federal prison, the distinctive, 22-acre island was used as a campground and for gathering food like birds’ eggs and fish by the Miwoks and the Ohlone, native tribes that settled the area from 10,000 to 20,000 years ago. There is little record of these settlements, but that’s what some historians believe. Others assert that these natives may have used Alcatraz for the banishment of wrong-doers. If that conjecture is correct, it is a fascinating *THE BACK STORY, continued on 16*

TOP 10 STEAKS IN AMERICA

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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

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ONLINE SPECIALS

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News Briefs : It's a matter of space

Lucas returns, art school sued

THE LUCAS MUSEUM IS DEAD, LONG LIVE THE LUCAS MUSEUM

Locals thought the chances of a movie museum created and funded by filmmaker George Lucas ending up in San Francisco were nil after Lucas was rejected for a spot in the Presidio, his preferred location. He then took his plans to Chicago, where Mayor Rahm Emanuel had wooed him for a prime lakefront location. Now Chicago's bid is caught up in local political wrangling, and San Francisco might have a chance again.

Lucas has reportedly met with Mayor Ed Lee about putting his museum on Treasure Island, facing downtown. The *Chronicle* notes "One thing Lee has going for him: There are far fewer regulatory hurdles to clear than there were at the Presidio." Los Angeles might also make a play to host the project.

ACADEMY OF ART UNIVERSITY SUED

San Francisco sued the Academy of Art University in early May over what it alleges are planned violations of state and local laws related to its large holding of real estate in the city. City Attorney Dennis Herrera's lawsuit deals with alleged improper use of properties, zoning violations, and violations of environmental, historical, and building code rules. He estimates that the for-profit university's actions have taken off the market 300 residential units and disadvantaged competitors in the real estate market.

Supervisor Aaron Peskin, whose District 3 includes most of the properties in the city that are under contention, welcomed Herrera's move and said "Academy of Art University has been playing San Francisco for a fool," and his colleague

Scott Wiener said the university has to comply with the law. But others have wondered why it took the city so long to go after the large organization.

"Academy of Art University is one of San Francisco's most egregious land use scofflaws, and its defiance persists at the worst possible time for our residents," said Herrera. "For more than a decade, city officials have worked cooperatively with AAU to try to resolve its rampant violations. We extended every professional courtesy, and showed patience beyond what I was sometimes happy about, quite frankly. But no one can doubt San Francisco's good faith in working with AAU. And yet — again and again — AAU met our good faith with bad faith. Again and again, AAU sought more time to address its violations, even while scheming to commit *new* violations, at newly purchased properties. Again and again, AAU set deadlines it missed; made promises it broke; and hired lawyers it soon after fired — simply to frustrate progress toward resolution. With our lawsuit today, the 'again-and-agains' end."

CRIME UPDATE

In his first full month on the job as the new captain of Northern Station, Capt. John Jaimesena reported adding officers to foot patrols and to traffic enforcement and pedestrian safety.

In a recent update on his district, Jaimesena also noted crime statistics through February 2016. Citywide, homicides were up from 2 to 4 from the same month of 2015; aggravated assaults were up a much-smaller 15 percent; but rape (-50 percent) and robbery (-15 percent) were both down. On the Northside itself, there was one homicide through February 2016

(compared to zero in that timeframe in 2015); aggravated assault was also up 15 percent, but rape dropped 67 percent, and robberies fell by 52 percent.

As for property crimes, burglaries fell by 2 percent citywide, but actually increased 27 percent in the Northern Station's district. All other property crimes (auto theft, theft from auto, arson, and other theft) either fell or remained the same on the Northside. Citywide, they also fell, except for auto thefts, which increased by 13 percent.

APOTHECARIUM TO FACE APPEALS HEARING

Marijuana dispensary The Apothecarium's plans to open a Marina location will get a Board of Appeals hearing on Wednesday, June 22. The hearing will begin at 5 p.m., but the exact time at which this case will be considered won't be known until that day.

The hearing will deal with plans to add a second store at 2414 Lombard (Apothecarium's first dispensary is located in the Castro's Market Street corridor). Though the company is well regarded in the Castro, it has met resistance in the Marina. The Cow Hollow Association has expressed its concern that the location is across the street from the Edward II, an at-risk youth residential housing project.

Meanwhile, The Apothecarium reports that it has received support from many current and past board members of the Marina Community Association, Golden Gate Valley Neighborhood Association, Lombard Business Merchant Association, and the Cow Hollow Association.

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

The In-Box: Letters to the Times

YOU READ IT HERE FIRST

Congratulations, Ms. Dyer Reynolds! I hope you're recognized and bravoed for your May 2015 "Yes, Suhr, it's time for you to go." I'm a law and order resident

in the Marina, but enough was already enough a year ago. Thank you for staying the course, including last month's Reynolds Rap ("You can't be shot in the back if you're charging forward").

Jan Bulechek
Marina, San Francisco

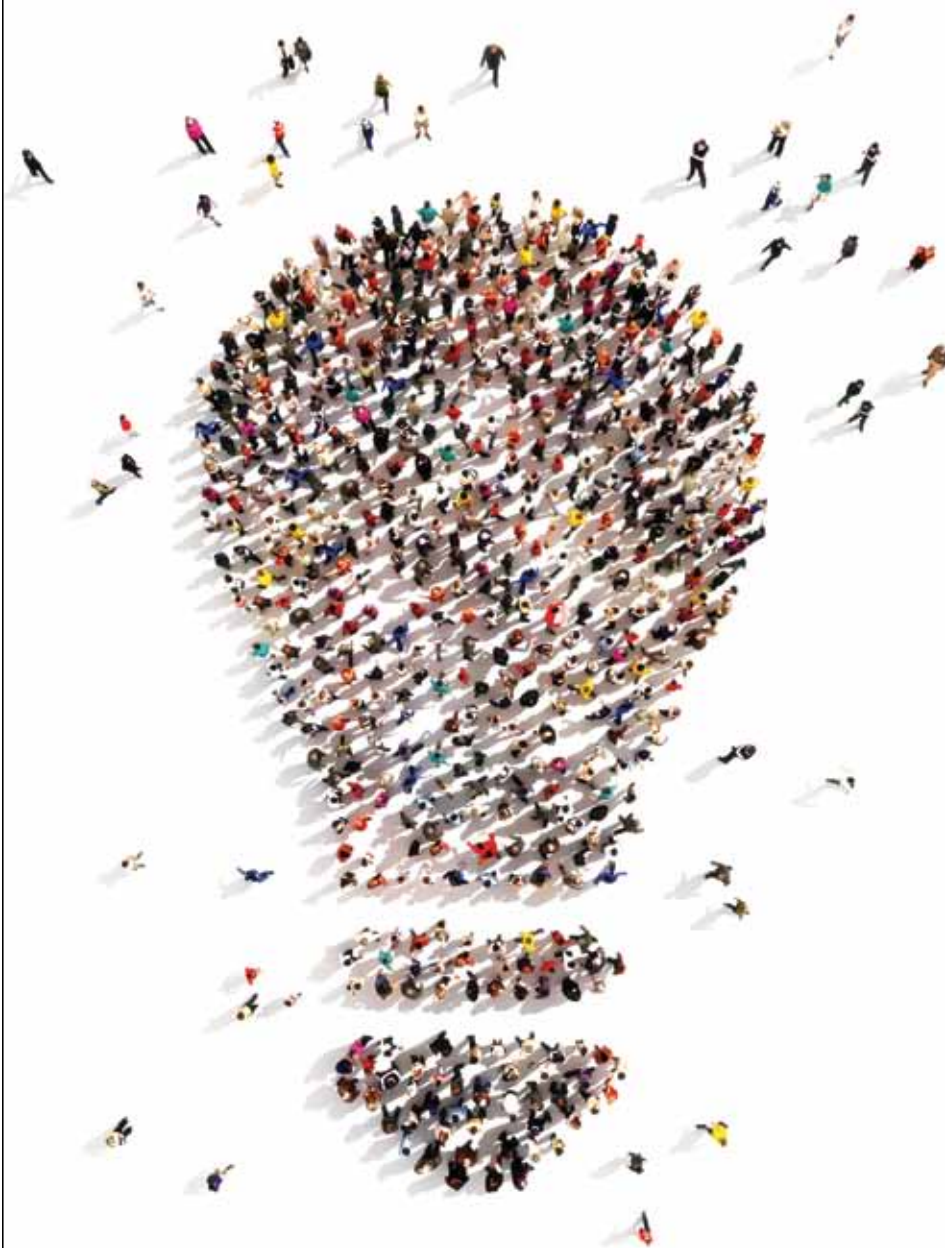
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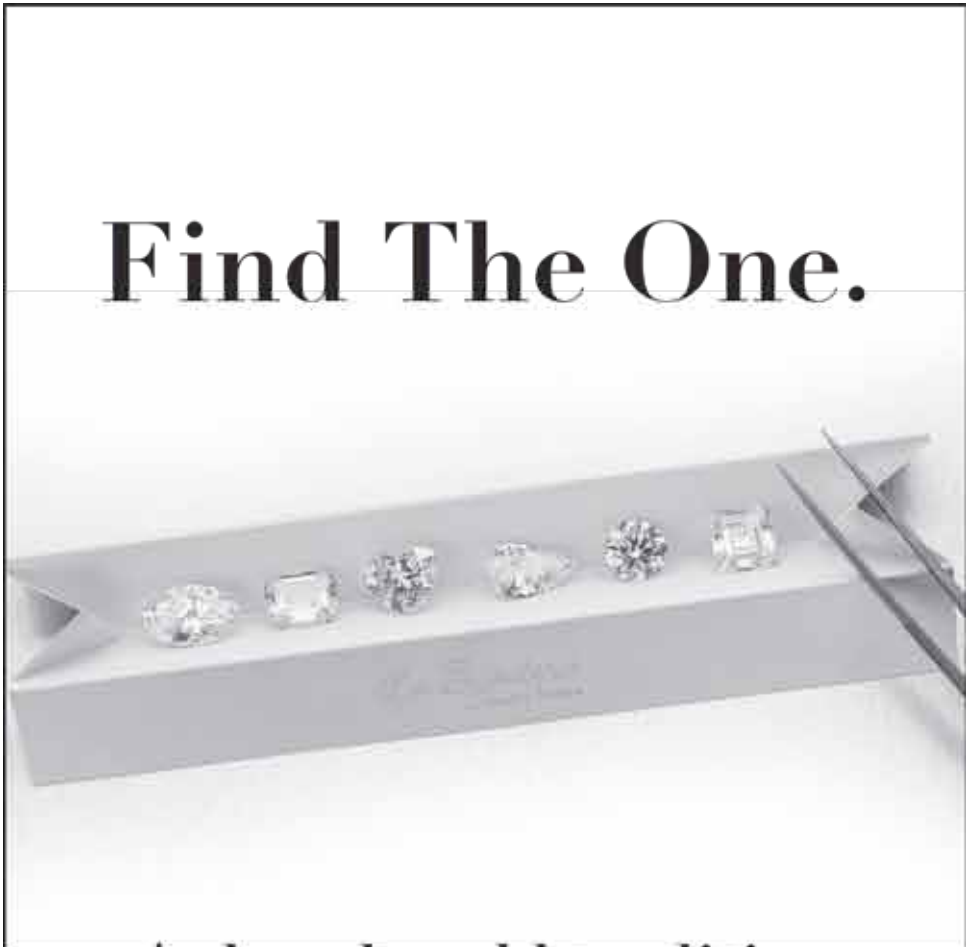
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News

WHAT WHEN WHERE HOW : Voting information

June 7, 2016, primary
election: Voter details

THE JUNE 7, 2016, ELECTION IS REALLY the culmination of voting, because people started doing in-person and mail-in voting in early May. For those who have not yet participated, we have compiled some information to help you this voting season.

TO REGISTER

By the time you read this, it will be too late to register if you're not already registered. The deadline was May 23. To register for future elections, including the all-important November election, visit registertovote.ca.gov.

WHERE TO VOTE

If you don't already know where to vote, you can look up your nearest polling place in an online directory. The Department of Elections has a polling place lookup service at selections.org/tools/pollsite.

WHEN TO VOTE

Early voting — whether by mail or at City Hall — began 29 days before the election. There's still time to vote before or on election day. You can vote in-person at City Hall Monday-Friday, 8 a.m.-5 p.m. (closed May 30); Saturday-Sunday, 10 a.m.-4 p.m. (enter City Hall on Grove Street); and 7 a.m.-8 p.m. on election day, Tuesday, June 7.

WHAT'S ON THE BALLOT

OFFICES*

President, Republican nomination: Donald Trump

President, Democratic nomination: Hillary Clinton, Bernie Sanders

Democratic Party County Central Committee, District 17: Arlo Smith, Jon Golinger, Shaun Haines, Cindy Wu, Sophie Maxwell, Francis Tsang, Nicholas Pasquariello, Tom Ammiano, Scott Wiener, Bevan Dufty, Rodney Hauge, Petra DeJesus, Jo Elias-Jackson, Pratima Gupta, Aaron Peskin, Malia Cohen, Rafael Mandelman, Michael Grafton, David Campos, Alysabeth Alexander, Frances Hsieh, Leah Pimentel, Marlene Tran, Gary McCoy, Alix Rosenthal, Wendy Chau, London Breed, Melissa San Miguel, Rebecca Prozan, Wade Woods, Jill Wynns, Zoe Dunning, Jane Kim, Rick Hauptman, John Burton, David Giesen, Joshua Arce, Gladys Soto, Tom Hsieh

Democratic Party County Central Committee, District 19: Mary Jung, Rachel Norton, Joel Engardio, Kat Anderson, Keith Baraka, Sandra Lee Fewer, Norman Yee, Brigitte Davila, Samuel Kwong, Myrna Melgar, Hene Kelly, Bill Fazio, Emily Murase, Eric Mar, Marjan Philhour, Gabriel Medina, Leah LaCroix, Angela Alioto, Trevor McNeil, Tom A. Hsieh, Mark Farrell

U.S. Senator: Democrats Kamala Harris, President Cristina Grappo, Massie Mun-

roe, Herbert Peters, Emory Rodgers, Loretta Sanchez, Steve Stokes; Republicans Greg Conlon, Tom Del Beccaro, Von Hougou, Don Krampe, Jerry Laws, Tom Palzer, Karen Roseberry, Duf Sundheim, Ron Unz, Jarrell Williamson, Phil Wyman, George Yang; Green's Pamela Elizondo; Libertarians Mark Matthew Herd, Gail Lightfoot; Peace and Freedom's John Thompson Parker; and independents Mike Beitiks, Eleanor Garcia, Tim Gildersleeve, Clive Grey, Don Grundmann, Jason Hanania, Jason Kraus, Paul Merritt, Gar Myers, Ling Ling Shi, and Scott Vineberg.

U.S. Representative, District 12: Incumbent Democrat Nancy Pelosi, Republican Bob Miller, Green Barry Hermanson, independent Preston Picus

State Senator: Democrats Scott Wiener and Jane Kim, Republican Ken Loo

State Assembly Member, District 17: Incumbent Democrat David Chiu, Republican Matthew Del Carlo

State Assembly Member, District 19: incumbent Democrat Phil Ting, Republican Carlos Taylor

*In addition, voters will select judges and Republican primary voters will select GOP committee members, not listed here.

LOCAL MEASURES

- Proposition A: Public Health and Safety Bond
- Proposition B: Charter Amendment: Park, Recreation and Open Space Fund
- Proposition C: Charter Amendment: Affordable Housing Requirements
- Proposition D: Initiative Ordinance: Office of Citizen Complaints Investigations
- Proposition E: Initiative Ordinance: Paid Sick Leave

REGIONAL MEASURE

- Measure AA: San Francisco Bay Clean Water, Pollution Prevention and Habitat Restoration Program

STATE MEASURE

- Proposition 50: California Suspension of Legislators Amendment

HOW IT WORKS

If you want to learn how the election process works in the city, the Department of Elections and SFGTV have a series of short, five-minute videos to illustrate different aspects of the process, including poll workers, ballot preparation, what happens to your ballot, and more. Find it at sfgov.org/elections/election-connection.

Sources: City and County of San Francisco

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REYNOLDS RAP

CONTINUED from page 1

only real escape will be another downturn in the economy. After all, we've been there before.

LET THE BOOM BEGIN

When the first dot-com boom burst onto the scene in the 1990s, the very people who made San Francisco so attractive, so diverse, were driven out by gentrification. Monopoly money millionaires from companies with billion-dollar valuations were buying up housing and driving up rents. In a 2001 documentary about displacement in the Mission District called *Boom: The Sound of Eviction*, then-mayor Willie Brown happily took the blame for courting tech firms and developers. "People moving into the Mission are replacing Latinos," Brown acknowledged in the film. "Latinos have taken in many cases money from those old rundown structures that they live in, and they're buying in Daly City or they're buying a better structure some other place."

On the ballot in 2000, Propositions K and L asked if the city should institute new controls on office development,



Austerity Panda, in the lobby of DropBox, is a stark reminder to employees that they're burning too much cash.

the company of \$15,000 a month). But the party didn't last.

BURNING DOWN THE HOUSING CRISIS

In March 2000, *Barron's* magazine ran a cover story called "Burning Up," which charted the inevitable demise of web companies by looking at their burn rate, or how quickly they were burning through their cash. According to *Barron's*, 74 percent of dotcoms were in the red, and a quarter of them would run dry within 12 months.

Barron's pointed out that founders and early backers, such as venture capitalists, were eager to sell their shares. That year, 38 publicly traded Internet companies

security guards stood watch. When you saw the foosball tables go out the door with the engineers' fingers still attached to them, you knew it was over.

DROPBOX AND THE GIANT PANDA

I would like to think the latest generation of tech companies has heeded warnings from history, but it doesn't look promising. At DropBox, one of the high-flying "unicorns" of San Francisco's current tech boom, employees recently found a memo placed next to the life-sized chrome panda statue at their fancy new digs on Brannan Street. In retrospect, the note explains, the statue (rumored to cost \$100,000) wasn't the right call because "When building a healthy and sustainable business, every dollar counts." DropBox, with a valuation of \$10 billion on an estimated \$200 million in revenue, is feeling the pinch of a chilly IPO market and constricted VC funding.

According to *Business Insider*, DropBox also canceled its free shuttle and gym laundry service and limited previously unlimited employee guests to five per month, a savings of \$25,000 per employee — that's \$38 million a year in perks alone. The panda, however, is off limits, and can be found preaching from the Twitter handle @AusterityPanda ("Ping pong tables take up SO much space, and we can't afford them!").

I have no doubt that the developers making billions off the latest tech bonanza can double the "affordable" units in their condo high-rises, but I don't think that will solve the housing crisis. The only way that will happen is for this boom to go bust, and it will — because when it comes to boom times in San Francisco, we never learn from our mistakes. Isn't that right, @AusterityPanda?

E-mail: susan@marinatimes.com

I would like to think the latest generation of tech companies has heeded warnings from history, but it doesn't look promising.

including "office space for computer-based services." Proposition L went a step further, including live/work units. Both measures failed. During that period, I was hired as an editor for a startup called LookSmart. When they offered me the job, I was shocked at the low pay: just \$35,000 per year. I made more than that as assistant to the creative director for Apple. I guess it showed on my face, because the HR woman quickly reminded me that working for a startup was all about the stock options. "When we go public, those \$5 shares will be worth a lot more," she assured me. It certainly seemed like things were looking up at LookSmart.

We moved from an antiquated brick building on Townsend Street to newly constructed headquarters at Second and Brannan Streets, and we held our IPO celebration at the Captain's House at Fort Mason where the founders lived (at a cost to

tapped the markets for \$16 billion via secondary offerings. An alarming number of these deals involved insiders unloading their shares on the unsuspecting public, prompting *Barron's* to compare the practice to "men on a sinking ocean liner pushing women and children aside to commandeer the lifeboats."

The article sent shockwaves through those of us living in the dotcom bubble, and not long afterward the bubble burst. It quickly became apparent that employees knew nothing of this impending doom as they margined against their stock options to purchase real estate, cars, and boats. IPO chatter was replaced with tearful talks about repos and foreclosures. As the months wore on, more and more dotcom workers got the dreaded e-mails requesting their presence in a conference room, after which they received boxes to pack their belongings while

bad always seems to come back? Mumps ...yellow fever ... **Peter Frampton**. ... Humphrey's tragedy was remaining loyal to **LBJ** even though the Vietnam War was wounding the country deeply. The healing never ceased. The wounds are compounded by a few more specious wars. Not many will suffer the sort of political calamity that Humphrey did. Loyalty is out of date. Ask **Donald Trump**. I regret invoking the name. He's not hamstrung by party affiliation. Or any other affiliation. "It's not about the Republican Party," he blusters. "It's about me." ... At the Balboa Cafe, **Cosmo Sostituto** sniped, "Trump won't be happy until he drapes the Statue of Liberty in a white sheet, and covers her head with a pillowcase." ... Trump also had a campaign song, "Start Me Up." He stole it. Of course. **The Rolling Stones** told him not to use it anymore. He didn't have their permission. It's one of the few times a song was seized through eminent domain. Not to be confused with public domain. ... It's predictable that this election season may create a lot of divorces, break-ups, turbu-

lence between couples when one votes for Trump, and the other doesn't. ... There's a story in my family that my grandfather and grandmother had a fight at the breakfast table on Election Day. It was 1936. My grandmother stormed out, and went to vote. She returned to announce defiantly that she had voted for **Norman Thomas**, the Socialist candidate. My grandfather did not speak to her for weeks. So it's serendipitous that we have **Bernie Sanders** around this year. I get so nostalgic. ... Now we take you to Original Joe's in North Beach. Huddled in quiet conversation, Supervisor **Aaron Peskin** and political guru **Clint Reilly**. I'm sure they're working on ideas for how to seize control of the planet. ... "Do you know why God invented alcohol?" asks **Maurice Kanbar**. "So the Irish couldn't take over the world." Gee, where have I heard that before? ... **Willie Brown** at Le Central to owner **Paul Tanphanich** as Willie passed a table with three distinguished-looking diners: "Put that on my tab." "Now *that's* how a mayor of San Francisco should

act," I said to Paul. "He puts it on his tab. Not on ours." ... Willie doesn't miss a good party, such as the 25th anniversary gathering in the Ritz-Carlton's presidential suite. Yes, we all looked presidential. ... Ritz Corporation's prez, **Herve Humler**, quietly lamented that he misses S.F. (He lives in Maryland.) "San Francisco always brought me good luck: I met my wife here." The hotel's general manager, **Bruce Gorelick**, has not forgotten how to bus tables. **Vicki Liviakis** was luminous, as was the elegant Mrs. **Joelle Benioff** (Marc's mom). Executive chef **Luis Lujan** kept a close watch on the table to make sure I didn't wolf down an excessive amount of caviar. ... **Kayle Yergensen** who is a concierge at the downtown Hilton, offers the definition of a snob: "When you say, 'We had caviar from breakfast!', and some pretentious person sniffs, 'Oh, beluga or osetra?' ... Well, it was osetra at the Ritz. ... The St. Francis Hotel boasts about **Al Jolson** dying there and **Fatty Arbuckle** killing his

career there — some asserted that he killed a girl during a three-day wassail. Fatty was tried three times. Acquitted every time. But, of course, he was finished as an actor — once the highest paid screen actor in the world. ... Kayle says, "I don't know of anyone famous dying here. But people still ask about *What's Up, Doc?*" It was filmed there — including scenes in the then-unfinished tower. ... **Corey Fisher's** one-man show, *Lightning in the Brain*, at The Marsh (1062 Valencia Street), on June 2, is a trip down what's-left-of-our-memory lane. Corey, a seasoned TV and movie actor, revisits Paris and Hollywood in the 1960s. And driving his rusty Chevy van across the country. ... I drove a 1965 Comet Caliente here 45 years ago this month. 45 years. And I still get lost in

out as a comic, dancer, singer in *Flower Drum Song* — the first all-Asian major flick. Jack was a teenager when he and his family were forcibly moved to a camp during World War II. ... To my surprise, Jeff vividly recalls when I erroneously reported in my *Examiner* column that he was in attendance at the opening of a North Beach strip club. Centerfolds, I think. I guess it may be unbecoming for the public defender to be depicted rubbing elbows with **Sam Conti**. What's the expression? Oh, "a reputed mobster." Jeff was a good sport about it. ... Drop by the Tenderloin Museum on Eddy and Leavenworth. Supervisor **Jane Kim** calls the Tenderloin "the heart of the city." With the occasional arrhythmia. ... Speaking of heart trouble, my physician, Dr. **Samantha Bessega**, put me on diuretics. What are diuretics? "C'mon, Mr. Bellingham," says Dr. B. "Diuretics. Everybody knows that's a book by L. Ron Hubbard." ... Say, Doc, I do the jokes around here. ... *Bruce Bellingham is the author of Bellingham by the Bay. Tell him that it's all water under the bridge at bruce@marinatimes.com.*

Donald Trump is not hamstrung by any affiliation. 'It's not about the Republican Party. It's about me.'

Supervisor Jane Kim calls the Tenderloin 'the heart of the city.' With the occasional arrhythmia.

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BEVAN DUFTY Incumbent Member	TOM AMMIANO Retired Assembly Member
DAVID CAMPOS Member, Board of Supervisors	JON GOLINGER Educator / Environmental Attorney
JANE KIM San Francisco Supervisor	PRATIMA GUPTA Physician / Mother / Educator
FRANCES HSIEH Legislative Aide	AARON PESKIN Member, Board of Supervisors

ASSEMBLY DISTRICT 19

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MARINA-COW HOLLOW INSIDER : On the move



The Bud Stop always has a wide selection of fresh, seasonal flowers for the perfect bouquet. PHOTO: THEBUDSTOP.COM

Sweet seamstress, Sunday Sugo

BY LYNETTE MAJER

PRESIDIO POST OFFICE MOVING

Most Marina-ites know that to avoid the long lines (and other more descriptive, less kind phrases) of the Lombard station post office, the Presidio is the answer. Most times there's not much of a line, and you can't beat the Presidio with the backdrop of the Golden Gate Bridge for relief of any stress associated with a post office visit.

According to a posted notice, effective May 31, the post office plans to vacate the space it shares with First Republic Bank (210 Lincoln Boulevard) for 233 Presidio Boulevard (at Letterman Drive). Luxury hours will remain: weekdays 9:30 a.m. to 4 p.m., closed for lunch 1-2 p.m., and Saturdays.

Going into the vacated space will be the Presidio Visitor's Center, which breaks ground in early June.

GOT HOLES?

If you've put your foot or toe one too many times through that hole in your jeans that you paid extra for, head over to **Walnut Cleaners** (2266 Chestnut Street) for a patch job. We recently dropped off a pair (rather trepidatiously), but were most pleased with the result. The sweet seamstress said she really enjoyed our particular repair, so it made us feel better about forking over the cost of about one leg. But you can't do anything with just one leg, so it's money well spent if it's a favorite pair.

Down the street, **Arlene's Cleaners** (2017 Chestnut Street) does reweaving. That's what you need when the moths make a meal of your last meal on your wool sweaters while they're tucked away in your drawer. Arlene does an excellent job on this skillful yet mysterious technique that literally makes the moth holes disappear (and her prices are more affordable than the cost of one sleeve). Get your wool cleaned now so you don't plan an outfit for that special lunch only to discover there's a hole right up front in your favorite wool thing.

WINE TIME

The **Uncorked Wine Festival** in the reenergized Ghirardelli Square last month was a casual, yet civilized affair of some commendable wineries and vintners not widely known. If we didn't see you there this year, be sure to put it on your calendar next. In the meantime, get your wine on at this month's Pier 39 Summer Wine Pour, or Fort Mason's Taste of Mendocino, or the annual Rhone Rangers Celebration in the Presidio — check out our calendar on pages 18-19 for details.

HUNGER GAMES AND THIRST WARS

The folks at **Plate** (3251 Pierce St.) celebrated their one-year anniversary last month by handing out free, well, plates, of an entrée and two side dishes until they sold out. We're happy to report their last year has been great, thanks to all of us who

appreciate the convenience of healthful, delicious "comfort food to go."

As a not-so-great culmination to that celebration, vandals broke in after closing, but thanks to neighboring businesses, residents, and the SFPD, the perps were apprehended.

Spaghetti Bros. (3213 Scott Street) has let us know they've implemented a Sunday Sugo menu, a three-course, family-style meal for \$35 available continuously throughout the day. The offerings change weekly, and last time we checked, the options were Southern inspired — including blackened flounder with black-eyed peas, fried chicken with neighbor Reed & Greenough's rooftop honey, and strawberry shortcake — proving that this classy place is about more than pasta. For refreshments, we have the bloody Mary with house-made horseradish-infused vodka on our list, but you may want to build your own mimosa with a choice of seasonal juices.

You can also make your own weekend brunch mimosas (in volume) at **The Dorian** (2001 Chestnut Street). Order a bottle of sparkling crémant, and then choose three of five juices (dragon fruit, orange, grapefruit, cherry, passion fruit and dragon fruit) to concoct your very own custom blend. Your second bottle of sparkling reduces to \$30, and the third to \$25, and the fourth to \$20. After the fourth, the price resets to \$40, at which point you may want to consider a nap, just what weekends are for.

GOOD KARMA

The lovely ladies at **The Bud Stop** (2200 Union Street) not only bunch up beautiful bundles of buds, they're also soft-hearted sweeties when it comes to dogs. But readers probably already know this because their pooches likely won't let them pass without making a beeline for love and Milk Bones. Pick up some flowers for dad, your sweetie, or yourself — or for no reason other than the shop has the cleverest name going, right there on the corner of Fillmore at the bus stop. Tell Jessica that Walden sent you.

Put **Tibetan Golden Lotus** (1969-A Union Street) on your must-visit list. Owner Pachen Selotsang bought the existing business about six months ago, and she says business is slow. That's surprising, because she has an appealing inventory of unique jewelry, accessories, and clothing from Nepal and Thailand. Pachen recently returned from a buying trip to Thailand, where she picked up some fetching summer threads — cool cotton blouses and dresses. Combined with her finely curated collection of lightweight cashmere (check out the ponchos handmade in Nepal), scarves, and shawls, you'll find the perfect combination for a San Francisco summer. Bonus: Panchen is the sweetest, most gracious woman you'll meet!

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Supporting law enforcement, common sense reforms, and our neighborhoods

BY MARK E. FARRELL

THE SAN FRANCISCO POLICE Department is going through incredibly challenging times. The recent officer-involved shooting deaths of Mario Woods, Luis Gongora, and Jessica Williams combined with the revealed racist text messages, multiple independent investigations, and protests have thrust the police, their use of force, and conversations about reform into the spotlight. Law enforcement officers have one of the most difficult jobs in San Francisco. Their acts of daily bravery go largely unnoticed and unrecognized, but their mistakes are quickly amplified. The vast majority of our police officers go their entire careers serving the public with distinction. Yet, even when one officer exhibits questionable actions, behaviors, or statements, trust between local law enforcement and communities is tested. The dialogue around public safety, police, and the use of force is welcome. In the wake of recent events and the uptick in crime in our neighborhoods, we should be talking about how we

enhance public safety by getting more officers in our neighborhoods, increasing foot patrols, about body-worn cameras, de-escalation and implicit-bias training, and equipping our officers with tasers and less lethal options. As these difficult and important conversations regarding reforms progress, I believe that we cannot let the anti-police sentiment that has permeated headlines drive us away from common-sense reforms. There is a small segment of San Francisco that literally believes the city would be in a better place without a police department. I obviously disagree. Are there clearly some individuals who should not be police officers in San Francisco? Of course. But I believe we must also acknowledge that there are bad apples in every walk of life and organization. What matters is the reaction to and repercussions for the bad apples. In every instance so far, former chief Greg Suhr, the mayor, the Board of Supervisors, the Police Offi-

cers Association, and the Police Commission have acted swiftly and forcefully to say there is no room for bigotry in the San Francisco Police Department. We cannot lose sight of the progressive reforms our police department instituted well before any of the recent controversies and have pledged to implement in the aftermath of these incidents. We have a police department that is one of the most progressive police departments in the country. We implemented crisis-intervention and deescalation training for our officers who are often the first contact to individuals on our streets experiencing a mental health crisis. Under Chief Suhr's tenure, the police department promoted more women and people of color to command staff than ever before. In this upcoming budget year, the city has proposed a \$17.5

million police reform package to fund comprehensive police reforms that will increase public safety and build greater trust between police officers and our neighborhoods. These investments are real and show the city's and the police department's commitment to implementing further common-sense police reforms and to strengthening the bridges between our police officers and our communities. In fact, the proposed reforms working their way through the Police Commission are considered the most progressive reforms in the country. I believe we cannot lose sight of the fact that our police officers are human beings, most have families, and they wake up and go to work every day willing to put their lives on the line to protect the public and our city. A number of my childhood friends are police officers. I do not know a single one who is not embarrassed and outraged about the recent racist text messages, or would do everything to never fire their weapon while in the

line of duty. They understand that they need the trust of their communities to do their job effectively. Trust is everything. Trust is the foundation of the relationships we build and maintain with our family, friends, and community. Trust between our communities and local law enforcement is essential to the public safety of San Francisco. The past, ongoing, and proposed reforms show the city's commitment to fostering the trust needed for police officers to do their jobs effectively. Our democratic society, and without a doubt our city of San Francisco, thrives on engaged public debate. It is how we make progress. However, in this dialogue, we cannot lose sight of the fact that the men and women of our police department have dedicated their careers to serve our city and its residents, and as we engage in debates about police practices in the future, I for one believe they deserve our respect and gratitude. They have my commitment, and I believe deserve that commitment from every San Franciscan.

We can't let the anti-police sentiment drive us away from common-sense reforms.

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SKETCHES FROM A NORTH BEACH JOURNAL

The Clooney caper; an ode to the perfect bloody Mary; the osso buco episode; and Amanda, the deputy sheriff

BY ERNEST BEYL

POLITICALLY INCORRECT AND THE CLOONEY PROTEST

This paragraph should have appeared in my May Sketches column but monthly deadlines being what they are, I missed it. However, I think it's worth recounting even a month late.

There's an attractive young woman (that's the politically incorrect part; more below) we call Jas who is a server at Mario's Bohemian Cigar Store Cafe in North Beach. One day as Jas (Jasiel Berg) served me my daily espresso, she invited me to protest with her at a Nob Hill fundraiser for Hillary Clinton. George Clooney and his wife, Amai, were scheduled to participate, and the cost of head table seats for two was \$353,000. Yes, you read that correctly — \$353,000. Jas thought that was obscene so she was planning to protest the event, and that day in Mario's she took out a slip of paper and wrote down the Nob Hill address of the party house in case I wanted to join her.

I don't protest much anymore, except with my computer. Jas protested and the papers covered it. But the fascinating thing is that Jas and her fellow protestors got through to George Clooney. The day after the event, the heart-throb actor issued a statement agreeing with her. He said that to raise that much money for political reasons is obscene. I'm waiting for Clooney to call Jas and apologize.

JAMES JOYCE IS STILL IN NORTH BEACH

As I write this, Chief Sullivan's is about to open in the Green Street premises formerly occupied by O'Reilly's Irish Pub (622 Green Street). I dropped by the other day to make sure that the mural on the back wall was still there. It is. In case you haven't seen it, the mural depicts famed Irish writers Oscar Wilde, George Bernard Shaw, James Joyce, Dylan Thomas, and Brendan Behan — in full color, red noses and all. But who was Chief Sullivan? A fireman who lost his life in the 1906 earthquake and fire!

MY CIPPOLINA MISTAKE

In my last month's column, I identified the woman in a photo on the wall of the Original U.S. Restaurant as Rose Cippolina, wife of Al Cippolina, one of the owners of that North Beach establishment. Al's wife was Anna. She's gone now and much missed by all of us.

MY BLOODY MARY-OFF

If you and I have ever had lunch together you know that I'm a bloody Mary kind of guy. And these days I'm engaged in a protracted bloody Mary-off. It's like a chili cook-off, but my serious research is on the tomato-based beverage. I'm a bloody Mary collector. Not so strange! Some collectors go for rare bottle caps or funny-shaped cocktail glasses — the kind with pineapple chunks and miniature umbrellas stuck in them. Though I have a long way to go with my bloody Mary-off, I have come up with four San Francisco saloons that craft the exemplary beverage. They are Sam's Grill, Original Joe's, Gino and Carlo, and Lefty O'Doul's.

Tony Bosque, daytime bartender at Sam's Grill, does an admirable job of keeping me

bloody Mary-happy. Tony's are a bit spicy and thick with pureed tomatoes thinned down to juiciness.

Then there's Michael Fraser at Original Joe's — another bloody Mary specialist. He knows how to please me with a spicy beverage, shaken with ice, then strained into a tall wine glass.

Ron Minolli, a barkeep at Gino and Carlo, makes his one at a time — "Just like I put on my pants, one leg at a time," he says. Each one is crafted separately. Ron lines up all the ingredients, mixes and muddles, and only then adds the ice. It's an intense bloody Mary — but Ron Minolli is an intense guy.

Then there's Lefty O'Doul's, the downtown saloon and hofbrau founded in 1958 that has raised the bloody Mary to an art form. The story goes that baseball legend O'Doul himself developed the recipe. The result is thick and spicy. The mix includes tomato paste, Worcestershire sauce, distilled vinegar, molasses (there's a surprise), garlic powder — and the other usual stuff.

On your behalf, I will continue my bloody Mary investigations along with my search for the perfect meatloaf.

OSSO BUCO AT FIOR D'ITALIA

This old Italian restaurant celebrated its 130th anniversary last month. I should have noted it in my column then, but missed it. Sometimes I feel Fior D'Italia doesn't get the recognition it deserves. I will try to remedy that — give it a try again and maybe write about it.

Located in the San Remo Hotel on Mason Street in North Beach, my first encounter with the Fior was many years ago when it was located on Broadway. I was a reporter for the *Chronicle*, and Scott Newhall, Sunday editor at the time, gave me the job of writing the paper's annual Gourmet Guide. All I had to do was eat out and write about it — not a bad job for a skinny and hungry kid.

One day at lunch time, I dropped into the restaurant with all the insouciance I could muster and acquired a table for one by the swinging doors that led to the kitchen. On the long menu was something called osso buco. I had never encountered osso buco or even heard of it. I ordered osso buco.

In a sophisticated manner, I sipped my glass of red wine and waited. In a few minutes, my waiter pushed through the swinging doors from the kitchen, lurched sideways as he slipped on a damp floor and something resembling a red softball came rolling along the floor toward me. Yes, it was my osso buco — a large veal knuckle braised in an aromatic tomato sauce.

With his apologies, my waiter said he would bring another. I demurred and had the spaghetti with meatballs. Next time I'm in Fior D'Italia, I'll have the osso buco and give you a report.

THE FOXY DEPUTY SHERIFF

Gorgeous, six-foot tall, Amanda Fox, who hangs out at Mario's in North Beach, is in training to become a San Francisco deputy sheriff. If you plan to be arrested, you couldn't do better than to be arrested by Amanda.

E-mail: ernest@marinatimes.com

What’s at stake in the June 7 election?

BY AARON PESKIN

THIS MONTH, SAN FRANCISCO voters will help set the stage for the next decade of San Francisco politics. While most voters have been consumed by the presidential primary and the prospect of beating back a newly reenergized Trump, the implications of the June 7 election here in San Francisco are also of serious import.

By now you’ve probably heard something about the battle for the relatively obscure but powerful Democratic County Central Committee. These 24 individuals who are elected by registered Democrats will be very influential in the November 2016 Board of Supervisors election. All six of the odd-numbered districts will be on the ballot in November, and every candidate will be vying for the local Democratic Party endorsement. More important, their campaigns will be dramatically impacted by tons of soft money funneled through the local Democratic committee — either for them or against them. Three of the six November races will be open seats, with key supervisors (and their votes) termed out. Come November, you could be looking

at a dramatically different Board of Supervisors that is either swinging away from corruption and domination by real estate lobbyists or even more beholden to the powers that put them there. Your vote on June 7 could make all the difference.

THE DCCC: A CRISIS OF FAITH

I served on the San Francisco DCCC for three terms, the last two as its chair. When I left my post in 2012, our robust and focused organizing efforts ensured that the city’s Democratic Party was 240,538 registered voters strong. It also ensured that San Francisco contributed more than its fair share to the regional fundraising and organizing efforts of the 2008 presidential election, with a record high voter turnout in 2008 buoyed by local Democrats. And we became the central hub for organizing efforts to repeal the hateful anti-same-sex marriage initiative, Proposition 8. It was an energized and impactful time for the DCCC, and I’m very proud of the work that we spearheaded during my time as chair.

On July 27, 2012, I was succeeded by Mary Jung, chief lobbyist for the San Francisco Realtors Association, which has taken strong, unequivocal

stances against rent control, Ellis Act reform, and strengthening tenant protections. From the time Jung assumed her post as chair until recently, she has had the distinction of overseeing the loss of more than 10,000 registered voters from the Democratic Party, the majority of whom left during her first term. I believe this is a manifestation of the loss of trust that voters have in the leadership of a once-esteemed and productive party that used to represent and advocate for San Francisco values. I believe that the local Democratic Party is in crisis, and that voters are looking elsewhere for an independent voice and strong representation. This is a DCCC peppered with lobbyists from some of the most powerful tech companies on the planet, along with the mayoral appointees and avowed real estate interests. This is a DCCC that voted against a resolution supporting President Obama’s 21st Century Policing reforms initiative, at the behest of the powerful police union.

This is also a DCCC that voted against commonsense reforms that would help put Airbnb in check and regulate an industry that has largely been left to do whatever it wants (to see how well that’s working, watch NBC

11’s two-part investigation on the impacts of Airbnb’s illegal hotelization of San Francisco.) A recent mailer I received outlined why I should vote for the “performance slate,” but what it neglected to mention was that Airbnb alone dumped over a quarter million dollars into local politics — including a \$5,000 contribution to Chair Jung — the day after Supervisor Campos and I introduced legislation designed to hold the multibillion-dollar company accountable for its business practices. I would say that was a pretty smart investment to ensure your candidates continue to “perform,” just like they did last year when DCCC treasurer Tom Hsieh was paid more than \$100,000 as a campaign consultant for Airbnb’s anti-Proposition F campaign. In the end, Airbnb spent more than \$8 million to defeat Proposition F and remains largely unregulated.

WE NEED THE REFORM DEMOCRATS SLATE

Don’t be fooled by the appropriation of terms like “progress” — there is only one shot at reforming the DCCC and its influence on local politics, and that is the Reform Democrats slate. The diverse and grass-

roots assemblage of neighborhood leaders and progressive elected officials may not be aligned on every issue, but we have coalesced around a desire to see independent voices back on the DCCC who represent neighborhood interests and San Francisco values at their best. We are working to unshackle the DCCC from its dependence on special interests and dirty money, and we are actively cultivating a new generation of leadership, which I am delighted to say is largely comprised of women of color.

I am incredibly proud to support respected allies supervisors Sophie Maxwell and Jane Kim; school board member Sandra Lee Fewer; CCSF trustee Brigitte Davila; longtime labor organizers and friends Alysabeth Alexander and Hene Kelly; SFWPC president and legislative aide Frances Hsieh; Planning and DBI commissioners Cindy Wu and Myrna Melgar; women’s rights activist Pratima Gupta; and Youth Commission staff Leah LaCroix.

This is the future of San Francisco politics, and it’s something to register and vote for. I urge you to vote the entire Reform Democrats slate, which you can find at sftenantsandfamilies.com.

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THE TABLEHOPPER :: The makings of a good time



The viennoiserie at the newly opened La Chat Rouge in North Beach.

CREDIT: LA CHAT ROUGE

The smell of croissants is wafting in North Beach ...

BY MARCIA GAGLIARDI

GOOD THINGS can take time, but David Carbonell has been waiting to open his North Beach bakery for more than a year, weaving his way through a quagmire of city permits and more. And now he's finally open. When we first reported on the project, it had a different name, and fortunately the Frenchman decided to go with something a bit easier to remember: **Le Chat Rouge** (1314 Grant Avenue).

The name is inspired by le pain du chat rouge, "the bread of the red cat," from a recipe that is more than 300 years old, which is on offer. Also find an array of viennoiserie, including a frangipane almond croissant, chocolate twist, hazelnut roulé, and breads, including baguettes and pain pochon sarrasin (buckwheat bread) — and of course, madeleines (made with baratte butter from Normandy), and macarons. Carbonell is committed to it being an authentic French bakery, with almost all of the ingredients imported from France. The space has a rustic look, full of woods and vintage touches, including old bikes and more. *Daily 7 a.m.-7 p.m.*

Also in North Beach, the **Barbary Coast Gastropub** (478 Green Street, 415-788-0115) has opened in the former Bocce Cafe, just in time for everyone to enjoy that big outdoor patio. It's from the owners of the Grant & Green Saloon. The dinner menu from chef James Liles includes a variety of wings (buffalo, Korean, and more), pizzas, a few salads like a kale Caesar, and sandwiches, from fried

chicken to duck confit banh mi, and a grain bowl for you healthy types. They also just launched brunch, which is not your typical lineup: Moroccan baked eggs, an egg hopper made with crêpe batter, horchata pain perdu, biscuits with chorizo gravy, and more. There's a full bar, happy hour runs 5-7 p.m. (draft beers from \$4, house wines from \$5, and craft cocktails from \$8), and again, that patio! Also, for those who remember, this was the historic location of the Old Spaghetti Factory back in the day. *Dinner Wednesday-Monday from 5 p.m., weekend brunch 10 a.m.-2 p.m.*

RUSSIAN HILL

Here's something to look forward to: Chef Tim Luym (Poleng Lounge, Attic) is partnering with Ted Kim (Steins Beer Garden & Restaurant in Mountain View) to open **Buffalo Theory** (1735 Polk Street) in early summer. The neighborhood restaurant will focus on quality craft beers (30 on tap), and Luym will create a menu of bar bites that take inspiration from "drinking food" from around the world, like Filipino pulutan (bar bites), Spanish tapas, and izakaya-inspired dishes from Japan. The staff will be highly trained on the beers. The 116-seat restaurant will have a concrete-top bar, private room, and communal tables. *Sunday-Wednesday 4-11 p.m. and Thursday-Saturday 4 p.m.-midnight.*

POLK GULCH

The new owners of the beloved old-school **Grubstake** (1525 Pine Street, 415-673-8268) diner, Nick Pigott and Jimmy Consos, have revised their rede-

velopment proposal, and it sounds like the Grubstake may survive in some form after all. The proposed 15-unit building will have its entrance on Austin Alley instead of Pine Street. It also sounds like they will operate the diner as-is until groundbreaking (late spring or early summer 2017) and are looking into a pop-up or temporary location for the diner during construction. They will upgrade the restaurant to "2016 standards for seismic integrity, accessibility, and water and electrical infrastructure." But then this is where it sounds like things will be changed: "The reimagined restaurant mirrors Grubstake's classic railcar theme, maintains the menu and vibe, and ensures Grubstake remains a neighborhood institution." We'll have to find out what "reimagined" really means. In the meantime, get your caldo verde in the original funky interior while you can. *Daily 5 p.m.-4 a.m.*

FINANCIAL DISTRICT

Many of us remember late nights at **Sam Wo** (713 Clay Street, 415-989-8898), and that will be happening once again in their new location with hours until 3 a.m. Friday through Saturday. Also: look for their restored neon sign to be lit up — they got permission to transfer it from the original location.

Marcia Gagliardi writes a popular insider weekly e-column, *Tablehopper*, about the San Francisco dining and imbibing scene; get all the latest news at tablehopper.com. Follow @tablehopper on Twitter and Instagram for more culi-

Summertime and the dining is outside

BY JULIE MITCHELL

SAN FRANCISCO WAS ONE OF THE first U.S. cities to welcome food trucks into its dining community, although taco trucks had long been a part of the Mission's street culture. Now, at street fairs, farmers' markets, and other locales, food trucks are everywhere, offering everything from cupcakes to ceviche. Street food is nothing new; people have been noshing offerings from food stalls worldwide for hundreds of years. But according to food writer Jonathan Gold in *Smithsonian* magazine (March 2012), Los Angeles celebrity chef Roy Choi really kicked off the mobile food trend in 2008 with his Kogi truck offering Korean short-rib tacos and kimchi dogs. According to Mobile-Cuisine.com, there were more than 4,000 food trucks in the United States in 2015 with annual revenue of \$1.2 billion.

OFF THE GRID GROWS UP

The granddaddy of San Francisco's food truck revolution, Off the Grid, now six years old, was founded at Fort Mason with the goal of bringing communities together through shared experiences. What started as a simple, seasonal Friday evening affair with a gathering of third-party mobile food vendors, and eventually, live music and alcohol, has

grown into an operation of more than 50 weekly markets for lunch and dinner throughout the Bay Area including the East Bay, Marin, the South Bay, and throughout the city from Mission Bay to the financial district. According to Off the Grid, it is "the largest network of gourmet mobile food markets anywhere in the U.S.," with hundreds of vendors each week creating community and supporting small businesses.

Off the Grid has launched a sister company, The Whole Cart, a food truck service that can be customized for corporate clients; Google was its first. Off the Grid is also launching Instrucktional.com, a 24-month educational training program/incubator for entrepreneurs in the mobile food industry.

The original **Off the Grid at Fort Mason** (2 Marina Boulevard, 415-339-5888, offthegridsf.com) is open Fridays from 5–10 p.m., featuring 30 food vendors in both trucks and tents, D.J.s playing tunes from 5–7:45 p.m., and local bands from 8–10 p.m. Each week a different vendor is featured: for example, An the Go, serving Vietnamese specialties such as lemongrass chicken and beef, vegetable stir fry, and crispy rolls with dipping sauce. Other vendors include KoJa Kitchen (Korean, Japanese/Asian fusion); Bini's Kitchen (Nepalese); PB & JG (sandwiches); Frozen Kustard; The



Thursday night Presidio Twilight features Off the Grid food trucks, cabanas, firepits, blanket-side cocktail service, and live music.

PHOTO: OFF THE GRID

Crème Brûlée Cart; Lobsta Truck (lobster rolls), and A16. Beverages include wine, beer, and a variety of cocktails along with kombucha, juices, and coffee from the likes of Ritual and Red Whale Coffee.

PRESIDIO PICNICKING

Another popular Off the Grid production is the **Presidio Picnic**, a spring and summertime affair that pops up from April until the beginning of October. Presidio Picnic takes place on Sundays from 11 a.m.–4 p.m. on the main parade ground, offering not only food and drink from 34 local vendors but also lawn games and music. The weekly event is co-sponsored by the Presidio Trust and also has retail tents selling fresh produce, cold-pressed juices and nut milks, and gourmet chocolates. Picnic attendees can

take a yoga class, and families can visit the "Roving Ranger" mobile park visitor center with information about Presidio wildlife, arts and crafts for kids, and stickers and animal tattoos.

Summer evenings are made for **Presidio Twilight**, a similar event running from May to early October also on the parade ground and featuring lantern-lit cabanas, blanket-side cocktail service, fire pits, and live music along with local food and beverages. (Use Off the Grid's designated ride-share zone and save 20 percent with Lyft.)

SOMA STREET FOOD

South of Market is home to the **SoMa StrEat Food Park** (428 11th Street, somastreatfoodpark.com), a self-

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LA VITA DELIZIOSO :: Arancini



Traditional arancini are breaded and fried rice balls stuffed with ground beef, cheese and peas.

Turn leftover rice into arancini, a comforting Sicilian snack

BY SUSAN DYER REYNOLDS

ARANCINI (STUFFED RICE BALLS) IS a beloved street food in Sicily, and it was one of my favorite childhood snacks. My grandfather made them using leftover Arborio rice from risotto, but I often make a batch of rice just to satisfy my arancini cravings.

The term arancini comes from arancia, meaning "orange," which the rice balls resemble once cooked. In Palermo where my grandfather was from, they're commonly called arancine, but since they started appearing on American menus, you most often find them listed as arancini. While ground beef is a traditional filling, you can make a vegetarian version by substituting mushrooms for the beef.

GRANDPA LORENZO'S ARANCINI WITH MARINARA SAUCE

Serves 4-6

Marinara Sauce

- 4 tablespoons extra-virgin olive oil
- 1 cup onions, minced
- 2 large carrots, finely chopped
- 3 large whole garlic cloves, peeled and smashed
- 1 28-ounce can San Marzano crushed tomatoes
- 1 28-ounce can San Marzano tomato purée
- ¼ teaspoon dried Italian oregano
- ¼ teaspoon coarse sea salt
- 2 dried bay leaves
- 2 tablespoon fresh Italian parsley leaves, chopped

Arancini

- 6 cups water
- 3 cups Arborio rice
- 2 eggs, beaten
- ½ cup Parmesan cheese, freshly grated (plus more for serving)
- Salt and pepper
- 2 tablespoons olive oil
- 1 medium onion, finely chopped
- 8 ounces lean ground beef
- 1 cup marinara sauce
- 1 cup frozen peas (thawed, rinsed, and drained)
- 1 cup all-purpose flour
- 2 cups panko breadcrumbs
- 3 eggs
- 2 ounces fresh mozzarella, cut into ½-inch cubes
- Vegetable oil for frying
- ¼ cup fresh Italian (flat leaf) parsley, minced

For the marinara sauce: Heat olive oil in large Dutch oven or heavy stockpot over medium heat. Add the onions and sauté until translucent, about 10 minutes. Add the carrots and sauté until soft, about 10 minutes. Add the garlic cloves, cook one minute to release oils, remove, and discard. Add the tomatoes, tomato purée, oregano, salt, and bay leaves.

Simmer over medium-low heat stirring occasionally until sauce thickens, about 30 minutes, thinning with water if necessary. Remove bay leaves, and stir in fresh parsley before serving.

For the arancini: Bring water to a boil in a large saucepan. Add rice, reduce heat, cover, and cook until water is absorbed, 15 to 20 minutes. Mix in eggs cheese, salt, and pepper. Set aside.

Heat oil in a skillet over medium heat. Add onion and sauté until tender and translucent, about 10 minutes. Add meat, mashing with a potato masher until texture is consistent with no large chunks. Cook until brown. Add marinara sauce and simmer until thickened, about 15 minutes. Remove from heat and stir in peas. Season with salt and pepper to taste, and allow mixture to cool to room temperature.

Place the flour and breadcrumbs on separate plates. In a small bowl, lightly beat the eggs. Moisten your hands with water. Scoop up ¼ cup of rice mixture (about the size of a golf ball) and flatten into a disk. Place ¼ to ½ teaspoon of the meat mixture in the center followed by one cube of mozzarella. Mold rice over the mixture, shaping into a ball. Roll the ball in flour, then eggs, and then breadcrumbs. Place on a wire rack to dry for at least 15 minutes. Continue to make the balls, rinsing your hands frequently to keep rice from sticking to them.

In a large skillet, add 1 inch of vegetable oil (enough to come halfway up each rice ball). When oil is shimmering, gently add arancini without crowding pan. Fry in batches until golden brown and crisp all over, about 2 to 3 minutes. Using a slotted spoon, remove and transfer to a clean, dry wire rack on top of a baking sheet.

Ladle marinara sauce into serving bowls, place 2 to 3 arancini in each bowl, top with freshly grated Parmesan cheese, and fresh parsley. Serve immediately.

E-mail: recipes@marinatimes.com

Mrs. Abby Fisher: Another unlikely heroine in the gastronomic trenches

BY ERNEST BEYL

AS SOME OF MY READERS WILL know, occasionally I have published essays about people I call “Unlikely Heroes or Heroines in the Gastronomic Trenches.” Some who come to mind are *New Yorker* writers Calvin Trillin and A. J. Liebling, celebrated St. Francis Hotel celebrity chef Victor Hirtzler, my father, Joseph Beyl (a Hirtzler protégé), Gertrude Stein’s buddy Alice B. Toklas, and Gael Greene, the restaurant critic I call “The Insatiable Gourmet.”

WHAT MRS. ABBY FISHER KNEW

This month I want to direct your attention to another heroine — an African-American freed slave from Alabama, Mrs. Abby Fisher, who journeyed west to San Francisco after the Civil War. She became a well-known cook and caterer to prominent San Francisco families and a manufacturer of her own pickles and preserves. As the author of a popular cookbook of the time, she wound up influencing San Francisco cookery in those early days.

Her cookbook was called *What Mrs. Fisher Knows About Old Southern Cooking: Soups, Pickles, Preserves, Etc.* Mrs. Fisher obviously knew a lot about old Southern cooking because she was awarded a diploma at the Sacramento State Fair in 1879, and in 1880, she was awarded two medals (best Pickles and Sauces and best Assortment of Jellies and

Preserves) at the San Francisco Mechanics’ Institute Fair. In 1881, the San Francisco Women’s Co-Operative Printing Office on Montgomery Street printed her cookbook.

A FOUNDER OF AMERICAN CUISINE

Although I am a cookbook devotee with many old and new volumes cluttering up my small kitchen, I only recently discovered — and in an unusual way — Mrs. Fisher’s cookbook. Perhaps not so unusual if you’re a writer and want to keep up with what people are saying about your work. I Googled my name and up jumped the book *The Founders of American Cuisine: Seven Cookbook Authors with Historical Recipes* by Harry Haff, a chef instructor at le Cordon Bleu College of Culinary Arts in Atlanta. In Haff’s book were references to articles I had written about my father and his relationship with chef Victor Hirtzler. And that’s how I found Mrs. Abby Fisher.

For many years, although the original book was out of print, there was brisk trading for Mrs. Fisher’s original book. For example, the Harvard University Library has a copy. Then in 1995, Applewood Books in Cambridge, Massachusetts, reprinted it. And if you’re interested, you can find it on Amazon.

SOUTHERN COOKING, PICKLES, AND JAMS

Who was this African-American cook and cookbook author who rose to culi-

nary prominence in San Francisco? Some snippets about Mrs. Fisher can be gleaned from what she called the “Preface and Apology” for her book. She writes:

The publication of a book on my knowledge and experience of Southern Cooking, Pickle and Jelly Making, has been frequently asked of me by my lady friends and patrons in San Francisco and Oakland, and also by ladies of Sacramento during the State Fair of 1879. Not being able to read or write myself, and my husband also being without the advantages of an education — upon whom would devolve the writing of the book at my dictation — caused me to doubt whether I would be able to present a work that would give perfect satisfaction. But, after due consideration, I concluded to bring forth a book of my knowledge — based on an experience of upwards of thirty-five years — in the art of cooking Soups, Gumbos, Terrapin Stews, Meat Stews, Baked and Roast Meats, Pastries, Pies and Biscuits, making Jellies, Pickles, Sauces, Ice Creams and Jams, preserving Fruits, etc. The book will be found a complete instructor, so that a child can understand it and learn the art of cooking.

FROM SLAVERY TO SAN FRANCISCO

Born sometime in the 1830s into slavery in South Carolina, and later taken to Alabama, Abby Fisher’s father was a Frenchman, her mother, an African slave. She was what was termed in the parlance of the time, a “kitchen slave,”

occupied by cooking and general household work. As such she was taught old Southern plantation recipes. She states in her cookbook, “I gave birth to 11 children and raised them all.” That is really all we know about her children. Her phrase “raised them all” is interesting because the children of slave women were usually taken from them and sold. And we are told in Harry Haff’s book that all of these children were brought to San Francisco when Mrs. Fisher and her husband moved here in 1877.

Apparently a highly energized and ambitious woman, Mrs. Fisher soon became in great demand as a cook and a caterer — and of course, a maker of pickles and jams. The U.S. Census of 1880 listed Mr. Fisher as a pickle and preserve manufacturer and Mrs. Fisher as a cook.

AN UNLIKELY GASTRONOMICAL HEROINE

In the 1900 U.S. Census she is listed as 68 years old, her husband, 66. Both were able to read and write by that time, and Abby Fisher had no occupation listed. Her husband, Alexander, was listed as a janitor. Certainly they were prosperous, as they owned a mortgage-free house on 27th Street in San Francisco.

And that is where we leave the story of Mrs. Abby Fisher and her cookbook — in my list of “Unlikely Heroines in the Gastronomic Trenches.”

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THE BACK STORY
CONTINUED from page 1

prefiguring of how the island was used many centuries later — again as a place of banishment.

Jumping ahead in our timeline to 1969, six years after the notorious federal prison closed, American Indian activists seized the island and attempted to reclaim the land, citing the 1868 Treaty of Fort Laramie, which called for abandoned federal land to be returned to the native peoples. The occupation continued for 18 months, and was a defining moment in American Indian rights activism, bringing awareness to their plight, and ultimately changing their relationship with the government.

LA ISLA DE LOS ALCATRACES

It wasn't until 1775 that Juan Manuel de Ayala, a Spanish explorer, sailed into San Francisco Bay and began charting it. He named the rocky island La Isla de Los Alcatraces (Island of the Pelicans). Over the years the name of the pelican island was anglicized to Alcatraz.

When California became a U.S. possession in 1848 at the end of the war with Mexico over this valuable territory, suddenly Alcatraz became important. The U.S. Army took over Alcatraz and it became the largest military fort west of the Mississippi River. And in 1854, a lighthouse was built on the island's highest point to help guide ships into the bay.

AN ARMY PRISON

As early as 1860, the army was using Alcatraz to imprison soldier convicts. Gradually the fortifications there became obsolete and the importance of the military prison grew. It was formally desig-

nated a military prison in 1907. Army prisoners constructed most of the buildings on the island. The last army prisoners and their guards departed in 1933, and the following year, Alcatraz became a federal maximum-security penitentiary and remained as such until 1963.

FAMOUS PRISONERS

Alcatraz had many famous prisoners. Among them were:

The Chicago mobster Al Capone, who gained fame during the Prohibition era, was a master of extortion, bootlegging, and murder, but the government finally got him on a tax charge and he wound up in Alcatraz.

George "Machine Gun" Kelly was the first "Public Enemy No.1." His most famous crime was kidnapping an oil tycoon. Other transgressions included bootlegging and armed robbery. He spent 17 years in Alcatraz.

Alvin Karpis, another of J. Edgar Hoover's public enemies, and as other criminals of his time, had a number of specialties — bank robbery, kidnapping, and murder. He was incarcerated on Alcatraz from 1936 to 1962.

Mickey Cohen was a Los Angeles crime boss. Gambling was his principal illegal game, but violence broke out whenever he was present. He was finally convicted of tax evasion and sent to Alcatraz.

Robert Stroud, "The Birdman of Alcatraz," was probably the most fascinating prisoner of the bunch. A career criminal, he ran a prostitution ring, later murdered a prison guard, and was considered incorrigibly dangerous. While serving time in Leavenworth Federal Prison he began raising canaries, wrote

a book about bird disease, and soon was a respected ornithologist. He was transferred to Alcatraz after it was discovered that he was making alcohol in his cell. The last 54 years of his life were spent in prison, with 42 of those years in solitary confinement.

OPPRESSIVE RULES AND REGULATIONS

Most of the prisoners were not well-known gangsters. Instead they were incorrigibles from other prisons who refused to conform to regulations or

signaling what to do next — meals, laundry, and recreation. Lights out was 9:30 pm.

But perhaps more oppressive than the strict environment of Alcatraz was the view of San Francisco — when prisoners were allowed outside and could look at it. There it was — San Francisco — on the prisoner's limited horizon.

MISSING AND PRESUMED DROWNED

Fevered thoughts and planning for escape were ever-present. Did anyone ever escape? Well, that depends

on how you define escape.

Over the 29 years that the prison operated, 36 men were involved in 14 escape attempts (two

Perhaps more oppressive than the strict environment of Alcatraz was the view of San Francisco. There it was.

were considered violent and believed to be escape risks. Once in Alcatraz, prisoners were forced to accept rigid rules and regulations. A prisoner at Alcatraz had four rights: food, clothing, shelter, and medical care. Privileges were granted for good behavior — visits from family members, access to the prison library, and recreation activities. On Sundays prisoners were allowed to play softball. If a batter hit the ball over the wall, it was not a homerun but an out.

Almost every minute of the day was strictly monitored. There were 13 official counts of inmates every 24 hours. During weekdays, prisoners were required to arise at 6:30 a.m. when the morning whistle blew. It was time for morning ablutions and time to clean their cells. The day proceeded with official whistles

prisoners tried to escape twice). Twenty-three were caught, six were shot and killed during their escape attempt, and two drowned. Whether anyone ever succeeded in escaping requires parsing the word escape. Do you define escape as successful if the prisoner got out of the cell house, reached the water of San Francisco Bay, made it to land, or reached land and did not get caught?

The National Park Service, which now operates Alcatraz, officially says no one ever succeeded in escaping, but to this day there are five prisoners who are listed as "missing and presumed drowned." Did they really drown? Or are they out there somewhere, perhaps reading this story in the *Marina Times*?

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Michael Snyder on ... Film

New Yorkers in transit

BY MICHAEL SNYDER

Maggie's Plan

With her frequent presence in savvy, hip, low-budget features, Greta Gerwig is the current Queen of the Indies, starring in a run of independent movies spotlighting her idiosyncratic but oddly wholesome mix of naïveté, heedlessness, and offhand sexuality. She co-wrote both *Mistress America* and *Frances Ha* with director Noah Baumbach, and she held her own opposite Al Pacino in *The Humbling*. Now, Gerwig plays the title character in the romantic comedy *Maggie's Plan*, directed with élan by Rebecca Miller, who adapted her script from a story by Karen Rinaldi.

In *Maggie's Plan*, Gerwig is a young single New Yorker in her 30s who works in the administrative side of education and is determined to have a child — one way or another. Despite thinking she hasn't met the right guy, she succumbs to baby fever and begins to weigh her options.

Maggie is willing to become a single mother, and at first decides that a guy she knew when she was in college has the right stuff to give her the right stuff. Then she connects with John (Ethan Hawke), an anthropology professor and

marginal novelist who aspires to literary greatness but is battling writers' block. John is unhappily married to celebrated, over-achieving academic Georgette (Julianne Moore) whose success diminishes his own work. Still, Maggie tumbles for John, and resolves that he'd be the ideal father for her potential offspring.

The resulting complications from Maggie's willful pursuit push the movie into amusing and thoughtful directions, touching on issues of romantic fealty, floating morality, and personal choice. Though the romantic triangle of Maggie, John, and Georgette is center-stage, *Saturday Night Live* alumni Bill Hader and Maya Rudolph bring some fun to the angst as kooky married couple Tony and Felicia, Maggie's best friends.

For better or worse, all involved are impacted by Maggie's manipulations, including the wannabe mama herself. It's a tribute to Gerwig that Maggie's self-serving actions don't stop her from being somewhat likeable as she enacts her plan and navigates the fallout. Chalk that up to Miller as well. The director-screenwriter manages to give every significant cast member multiple dimensions and moments to shine, with Moore

accomplishing the most difficult task of making the driven, difficult Georgette sympathetic.

Maggie's Plan succeeds adroitly as a portrait of an unconventional woman who tries to take control of her future and ends up embroiling others in her design, and as a comedic look at 21st century romance and family.

Maggie's Plan is currently playing the Clay Theater (2261 Fillmore Street, 415-561-9921).

WEINER

Whether his life and career serve as a cautionary tale or a punch line, politician Anthony Weiner is a fascinating subject for an in-depth documentary that has all the elements of classical drama. It's surprising and fortunate that directors Josh Kriegman and Elyse Steinberg were given the sort of access to Weiner's 2013 political campaign for the office of New York City mayor that allowed them to make *Weiner*, the painfully intimate account of one man's rise, fall, rise, and fall — and the aftermath of that tumultuous journey.

Weiner was a charismatic, crusading congressman. His mix of eloquence, humor, and a take-no-prisoners attitude marked him as a star on the rise — until a sexting



Greta Gerwig as Maggie and Ethan Hawke as John.
PHOTO BY JOHN PACK, HALL MONITOR, INC. COURTESY OF SONY PICTURES CLASSICS

scandal derailed his career. Resigning from his congressional seat, he issued the requisite on-camera apology, retrenched, and, with the support of his wife, Huma (an ally of Hillary Clinton), reentered the political arena by announcing his New York mayoral candidacy.

His passion and tireless dedication won over many of his fellow New Yorkers. It looked like Weiner had made a triumphant comeback. Then, new allegations of sexting surfaced, and the bottom dropped out of Weiner's campaign. The tabloids, the cable TV pundits, and late-night talk show hosts went wild, with the candidate's unfortunate surname lending itself to a barrage of cheap jokes.

Public record aside, the documentary delivers such a firsthand view of the proceedings that it ends up being a landmark examination of the mechanics and impact of a political scandal. Because Weiner fearlessly allowed the filmmakers to record private moments, the

movie brings us into close quarters with him, his staff, and his family as he leaps into damage-control mode, leaning on self-deprecating wit as his world falls apart for the second time — and continuing his quest despite the odds against him.

The pitiless, piranha-like hunger of the 24-hour news cycle is on display here, as a decent man's foibles — damning to someone held to a higher standard than the voters themselves — end up eviscerating him and his candidacy. It's nothing less than an American tragedy with the occasional rueful laugh, playing out on the stage of the world's most media-saturated city, New York, and preserved for posterity in *Weiner*.

Weiner is currently playing the Embarcadero Center Cinema (1 Embarcadero Center, 415-352-0835).

Follow Michael on Twitter: @cultureblaster



THE FUTURE OF THE PAST

MUMMIES AND MEDICINE

Ancient Egypt meets modern medicine in this exhibition that makes use of state-of-the-art scientific techniques to explore two of the Fine Arts Museums' mummies. An interdisciplinary team of scientists, Egyptologists, physicians, and museum curators and conservators presents new information about how these embalmed individuals lived, died, and were prepared for eternity.

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Legion of Honor
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Image: Coffin of Irethorrou (detail), Egyptian, Akhmim, ca. 500 BC. Wood with polychrome. FAMSF, Gift of First Federal Trust Company (from the Estate of Jeremiah Lynch), 42895

JUNE EVENTS

what not to miss this month

MAJOR EVENTS



Strandbeest: The Dream Machines of Theo Jansen

Tue.–Sun. through Sept. 5, 10 a.m.–5 p.m.
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PHOTO: LOEK VAN DER KLIS; COURTESY OF THEO JANSEN

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Sat.–Sun., June 4–5, 10 a.m.–6 p.m.
Union Street (Gough to Steiner)
The festival will feature fashion, technology, local exhibits, crafts, and health and fitness in addition to craft beer and wine-tasting pavilions (\$15–\$20), gourmet food booths, and live entertainment. *Free*, 800-310-6563, unionstreetfestival.com

Summer Wine Pour
Thursday, June 9, 4–8 p.m.
Pier 39 (The Embarcadero & Beach Sts.)
Enjoy wine tastings at participating businesses, light bites, exclusive discounts, and live music and entertainment. A portion of proceeds benefits Aquarium by the Bay. \$20–\$25, 888-310-6563, sresproductions.com

Annual Rhone Rangers Celebration of American Rhone Wines
Sat–Sun, June 11–12, 2016
Golden Gate Club (135 Fisher Loop), the Presidio
This great American Rhone weekend of wine, food, and fun features a winemakers’ dinner, tastings, pairings, and seminars. \$59–\$265, 800-467-0163, rhonerangers.org

62nd Annual North Beach Festival
Sat.–Sun., June 11–12, 10 a.m.–6 p.m.
Grant Ave. (btw. Columbus and Filbert), Columbus Ave. (btw. Broadway & Green), Vallejo & Green Sts. (btw. Grant and Columbus)
This treasured tradition returns to the Beat Generation birthplace, and features quality entertainment, live music on two stages, Italian street painting, and over 125 arts, crafts, and food booths, and beverage gardens. *Free*, 800-310-6563, sresproductions.com

Escape from Alcatraz Triathlon
Festival: Saturday, June 11 (11 a.m.–6 p.m.) & Sunday, June 12 (6:30 a.m.–2:30 p.m.)
Race: Sunday, June 12, 7:30 a.m.
Marina Green
The course includes a 1.5-mile swim from Alcatraz, an 18-mile bike ride to the Great Highway through Golden Gate Park, and an 8-mile run through the Golden Gate Recreation Area. Designed to entertain spectators, the Fitness Festival features health and fitness exhibits, a food court, beer garden, and entertainment. *Free* (festival, race viewing); escapefromalcatraztriathlon.com

46th Annual S.F. Pride Celebration
Festival: Saturday, June 25, noon–6 p.m. & Sunday June 26 (after parade)
Civic Center Plaza
Parade: Sunday, June 26, 10:30 a.m.
Starts: Beale & Market Sts. Ends: Civic Center
With over 200 parade contingents, 300 exhibitors, and 20 stages and venues, the Pride Celebration is the largest LGBT gathering in the nation. *Free*, 415-864-0831, sfpride.org

FUN FOR DAD

Learn How to Pier Fish on Father's Day Weekend
Saturday, June 18, 10 a.m.–noon
Paradise Beach Park (3450 Paradise Dr., Tiburon)
Learn the secrets and tricks of the trade when fishing from a pier. A limited number of poles will be available; all skill levels welcome. *Free*, 415-473-7191, marincountyparks.org

Father's Day BikeAbout
Sunday, June 19, 8:30–11 a.m.
S.F. Zoo
Take Dad on this leisurely, docent-led cycling tour, which concludes with a continental breakfast. Enjoy the zoo before the crowds and watch the animals start their day. Participants must bring a bike. \$25–\$30 (includes parking, zoo admission), 415-753-7080, sfzoo.org

Father's Day Beer Brunch Cruise
Sunday, June 19, noon–2 p.m.
California Hornblower, Pier 3 (Embarcadero at Washington St.)
This two-hour bay cruise includes a hearty brunch buffet; free-flowing beer, champagne, and mimosas; live entertainment; souvenir glass; and more. Additional cruise options available. \$87, 888-467-6256, hornblower.com

LAST CHANCE

ACT: The Last Five Years
Wed.–Sun. through June 5
405 Geary St.
This musical about two twentysomething New Yorkers who dive headfirst into a marriage features a unique structure in which Cathy's journey is sung from ending to beginning, and Jamie's from beginning to end, revealing that when professional and personal passions collide, only the strongest relationships survive. \$30–\$105, 415-749-2228, act-sf.org

S.F. Intl. Arts Festival
Wed.–Sun. through June 5
Various locations, Fort Mason Center
This festival brings together a global community of artists and audiences and features multiple performance artists in theater, dance, film, and music; visual arts gallery shows; workshops; lectures; and more. *Free*–\$30, 415-399-9554, sfiaf.org



S.F. Playhouse: Red Velvet

Various days through June 25
450 Post St. (in the Kensington Park Hotel)
In London 1883, a young black American breaks more than the color barrier as he battles the entrenched social and theatrical norms of his day, going on to become a living legend, lauded from Stratford to Saint Petersburg. \$15–\$125, 415-677-9596, sfplayhouse.org

GALAS & BENEFITS

Ploughshares Fund Chain Reaction 2016
Monday, June 6, 6 p.m.
The Open Square at Futures Without Violence (100 Montgomery St.), the Presidio
The global peace and security foundation's annual fundraiser will discuss the essential role women play in building a safer, more secure world, and will honor the efforts of just some notable women, including Valerie Plame, former CIA officer and bestselling author; Hon. Michèle Flournoy, former Under Secretary of Defense for Policy; and others. \$250, 415-668-2244, ploughshares.org/chainreaction2016

Celebrating David!
Thursday, June 16, 7 p.m.
War Memorial Opera House
Celebrate David Gockley's remarkable tenure as the opera's general director and his enormous impact on opera in America over the past 45 years. Featured artists include Renée Fleming, Susan Graham, Michael Fabiano, and others, with Frederica von State and Samuel Ramey as M.C.s. \$50–\$450, 415-864-3330, sfopera.com

ARTS & CULTURE

85th Annual California Book Awards
Monday, June 13, 6 p.m.
Commonwealth Club (595 Market St.)
Since 1931, this award has honored the Golden State's literary giants, bestowing gold and silver medals in categories including fiction, nonfiction, first fiction, poetry, young adult, and juvenile. \$10, 415-597-6705, commonwealthclub.org

West Coast Craft Summer 2016
Sat.–Sun., June 11–12, 10 a.m.–6 p.m.
Festival Pavilion, Fort Mason Center
This juried exhibition features works in wood, metal, leather, and paper from craftspeople inspired by the mood and aesthetics of the West Coast lifestyle. *Free*, westcoastcraft.com

Japan Day Festival
Sunday, June 26, 1–5 p.m.
Japantown Peace Plaza
Enjoy performances (including taiko, shamisen, Japanese classical and folk dance, and more); demonstrations; and workshops by Japanese artists from Tokyo, Chicago, and the Bay Area. Celebrate the traditional summer Obon Odori festival, which honors ancestors who have passed on and celebrates their ongoing presence, 4–5 p.m. *Free*, 415-440-1171, japancentersf.com

MUSEUMS & GALLERIES

The Joan Anderson Letter
Thu.–Fri., June 2–3, 10 a.m.–6 p.m.
The Weinstein Gallery (444 Clementina St.)
See Beat Generation Neal Cassady's famous letter to Jack Kerouac that changed the course of literary history before it heads to New York for auction. *Free*, 415-361-8151, weinstein.com



19th Annual Native Contemporary Arts Festival

Sunday, June 19, noon–3 p.m.
Esplanade, Yerba Buena Gardens
Experience a diverse program of Native music, dance, crafts and spoken word performances, including rap artist Frank Waln (Sioux), magician Tamaka (Choctaw), and others. Traditional craft activities include making beaded bracelets, talking sticks, and stamped prints. *Free*, 415-543-1718, ybgfestival.org

The Future of the Past: Mummies and Medicine
Tue.–Sun., through Aug. 26, 9:30–5:15 p.m.
Legion of Honor (100 34th Ave.)
Ancient Egypt meets modern medicine in this exhibition that makes use of state-of-the-art scientific techniques to explore two of the Fine Arts Museums' mummies. Learn how these embalmed individuals lived, died, and were prepared for eternity. \$10, 415-750-3600, famsf.org

PERFORMANCES

SHN: Cabaret
Thu.–Sat., June 21–July 17, 8 p.m.
Golden Gate Theatre (1 Taylor St.)
Welcome to the infamous Kit Kat Klub, where the M.C. Sally Bowles and a raucous ensemble take the stage nightly to tantalize the crowd and to leave their troubles outside in pre-WWII Germany in this Tony Award-winning production. \$50–\$212, 888-746-1799, shnsf.com



Carol Burnett: An Evening of Laughter and Reflection

Fri.–Sat., June 2–4
Orpheum Theatre (1192 Market St.)
The award-winning (25 Emmys) actress and best-selling author with take questions from the audience in a format similar to the openings of the iconic *The Carol Burnett Show*. \$85–\$220, 888-746-1799, shnsf.com

The Naked Magic Show
Wednesday, June 22, 7:30 p.m.
Palace of Fine Arts Theater (3301 Lyon St.)
This boisterous R-rated magic show trips away the top hats and capes, promising full frontal illusions. Good magicians don't need sleeves and great magicians don't need pants. These two hot and hilarious magicians prove just that. \$59.50, 415-563-6504, palaceoffinearts.org

DANCE

5th Annual Walking Distance Dance Festival
Fri.–Sat., June 3–4
ODC Theater (3153 17th St.) & Mission District,
The festival explores identity with a curated selection of local and national artists and features a double bill with Christopher K. Morgan and Na Lei Hulu I Ka Wekiu, and a walking tour of outdoor site-specific performances. Visit website for details on outdoor performances. *Free*–\$45, 415-863-9834, odcdance.org
38th Annual San Francisco Ethnic Dance Festival
Sat.–Sun., June 4–19
Palace of Fine Arts Theater & YBCA
Each weekend program is different and highlights the diverse ethnic dance companies throughout the Bay Area. \$33–\$48, 415-563-6504, sfethnicedancefestival.org

MUSIC: CLASSICAL

Pocket Opera: Rigoletto
Sunday, June 12 & 26, 2 p.m.
Florence Gould Theatre, Legion of Honor
See Verdi's heartrending story of an angry, misanthropic, sharp-tongued jester whose bitterness and spite destroy the one thing in his life that is precious and beautiful. \$15–\$45, 415-972-8930, pocketopera.org

S.F. Symphony: Mahler's 'Resurrection' Symphony
Wed.–Sat., June 29–July 2
Davies Symphony Hall
In the final performances of the 2015–16 season, MTT conducts the majestic *Resurrection* Symphony, a celebration of darkness turning to light, ending in a cascade of pealing bells and triumphant brass. \$38–\$182, 415-864-6000, sfsymphony.org

MUSIC: CONTEMPORARY

Donavon Frankenreiter
Friday, June 17, 9 p.m.
The Independent (628 Divisadero St.)
Hawaii-based Frankenreiter blends his folksy soulful lyrics from his *Start Livin'* album as well as his latest release, *The Heart*, along with some mighty fine guitar work. *Ages 21-plus*, 415-771-14212, \$25, theindependentsf.com

Mudcrutch with the Shelters
Sun.–Mon., June 19–20, 8 p.m.
The Fillmore (1805 Geary Blvd.)
Mudcrutch was initially formed in 1970 and is the precursor to the legendary Tom Petty & The Heartbreakers. It reformed in 2008 and now features Petty along with Mike Campbell (guitar/vocals), and Randall Marsh (drums/vocals) in their first national tour celebrating their second album. \$79.50, 415-346-6000, thefillmore.com

Joe Jackson

Tuesday, June 21, 8 p.m.
Palace of Fine Arts Theater (3301 Lyon St.)
Following his successful 2015 tour and release of *Fast Forward*, his first collection of songs in seven years, the venerable songwriter will perform with a full band, including longtime collaborator Graham Maby on bass. \$60–\$85, 415-563-6504, [palaceoffinearts.org](#)

FILMS & LECTURES

21st S.F. Silent Film Festival
Daily, June 2–5
Castro Theatre (429 Castro St.)
Shhh! It's the annual collection of great silent films from new discoveries to restorations. *Free—\$22 (individual) \$250 (festival pass)*, 415-777-4908, [silentfilm.org](#)

15th S.F. Documentary Film Festival
Daily, June 2–16
Roxie, Vogue, & Great Star theaters
SF Docfest is the place to catch cutting-edge nonfiction filmmaking from major talents. \$12 (*individual*), \$55–\$100 (*ticket packages*), \$200 (*festival pass*), [sfindie.com](#)



Frameline40

Daily, June 19–26
Castro Theatre (429 Castro St.)
Commemorate legendary filmmakers, discover emerging talents, and join the distinguished community of festivalgoers at the world's premier LGBTQ film festival and the largest celebration of queer cinema. See [website for tickets/pricing](#). [frameline.org](#)

NIGHTLIFE

Lyrics Born
Saturday, June 11, 9 p.m.
The Independent (628 Divisadero St.)
Lyrics Born, aka Tom Shimura, has a new synth-oriented album and features work with a number of new artists. *Ages 21-plus*, 415-771-14212, [theindependentsf.com](#)

El Metate Album Release Party
Saturday, June 18, 9 p.m.
Boom Boom Room (1601 Fillmore St.)
It's the official release party for *Paint the Town Metate*, the new album by San Francisco's own El Metate, a "psychedelic spacefunk collective" now in its third year. *Ages 21-plus*, \$10, 415-673-8000, [boomboomtickets.com](#)

SCIENCE & ENVIRONMENT

Environment and Climate Action: Priority for Latinos
Monday, June 6, 6 p.m.
The Commonwealth Club (555 Post St.)
Latinos disproportionately suffer the effects of environmental harm and climate change, and are among the most concerned about calling for action to address these issues. Voces Verdes Director Adrianna Quintero will discuss the policy plans from Hispanic leaders to create healthy, safe, and sustainable environments. \$20, 415-597-6715, [commonwealthclub.org](#)

World Oceans Day Beach Cleanup
Saturday, June 11
Aquatic Park 9 a.m.–noon
Celebrate with a beach cleanup to keep harmful debris from harming the ecosystem. Signed waiver required; visit [website for details](#). Volunteers receive a free ticket to the aquarium. *Free*, 415-623-5300, [aquariumofthebay.org](#)

New Horizons, NASA's Pluto-Kuiper Belt Mission
Monday, June 13, 7:30 p.m.
California Academy of Sciences (Planetarium)
NASA scientist Dr. Jeffrey Moore will explain the work of its interplanetary ambassador, the New Horizons spacecraft, the first-ever craft to visit Pluto. \$8–\$12, 415-379-8000, [calacademy.org](#)

POTABLES & EDIBLES

CUESA's Summer Celebration
Sunday, June 12, 6–9 p.m.
Ferry Building Marketplace
Enjoy great music, a culinary treasure hunt, silent auction, and savor unlimited food and drink from over 40 top restaurants and 20 bars and wineries in support of CUESA's education programs. \$140, 415-.291.3276, [cuesa.org](#)

11th Annual Pinot Days
Saturday, June 18, 2–5 p.m.
Bespoke at Westfield (835 Market St.)
Celebrate this noble grape in all its gloriously diverse styles from over 80 artisan winemakers representing every domestic Pinot Noir region. \$75, 415-382-8663, [pinotdays.com](#)

Taste of Mendocino
Saturday, June 25, 1 p.m.
Gallery 308, Fort Mason Center
More than 30 Mendocino wineries will pour world-class wine while artisan food producers offer tasty cuisine to pair with the prized varietals in an intimate setting with a gorgeous view of the Golden Gate Bridge. \$60, 707-901-7629, [tasteofmendo.com](#)

SPORTS & HEALTH

Benefits of a Plant-Based Diet
Tuesday, June 7, 2:30–4 p.m.
Enright Room, CPMC (2333 Buchanan St.)
Learn how to follow a healthful plant-based lifestyle and understand the types of plant-based diets, their health and environmental benefits, nutritional considerations, and meal and snack ideas. \$10 (*suggested donation*), 415-923-3155, *preregistration requested at* [evenbrite.com](#)

Annual MS Duskbuster Run/Walk
Wednesday, June 8, 7 p.m.
Start/Finish: meadow at Old Mason & Yacht Rds.
Take a midweek break and help fight MS in this 5K run or 2-mile walk hosted by the National Multiple Sclerosis Society. Posttrace celebration at Monaghan's (3243 Pierce St.). \$35–\$40, 415-230-6678, [duskbuster.org](#)

Total Wellness 2016
Thursday, June 16, 11 a.m.–2 p.m.
Embarcadero Center
This interactive health forum includes health screenings, fitness demonstrations, over 65 health-related booths, a blood drive, product demonstrations, raffle prizes, and more. *Free*, 415-772-0700, [embarcaderocenter.com](#)

FAMILY FUN

JAMband Family Festival
Sunday, June 5, 3–5 p.m.
Park Chalet (1000 Great Highway)
Celebrate summer with a special family show featuring children's musician Charity Kahn serving up a magical mix of music, dance, mindfulness, and big family love. *Free*, 415-425-0372, [jamjamjam.com](#)

Stargazing Party
Sunday, June 12, 7 p.m.
Main Parade Ground, the Presidio
See the universe through telescopes provided by the S.F. Amateur Astronomers and learn some of the constellations. Bad weather cancels; check for updates at [sfaa-astronomy.org](#). *Free*, 415-563-5500, [presidio.gov](#)

JUST FOR FUN

The Amazing Acro-Cats
Thu.–Sun., June 9–12 & 16–19
Southside Theater, Fort Mason Center
Watch this troupe of rescued house cats perform daring feats such as tightrope walking, cart pushing, hoop jumping, skateboarding, and more. A portion of proceeds benefit Cat-town's local adoption efforts. \$25–\$35, 512-378-3952, [circuscats.com](#)

S.F. Crystal Fair
Sat.–Sun., June 11–12, 10 a.m.–6 p.m.
Bldg. A Conference Center, Fort Mason Center
Discover a magical mix of crystals, beads, minerals, jewelry, and metaphysical healing tools from over 40 vendors. \$10, 415-383-7837, [crystalfair.com](#)

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

Calendar listings

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

Visit [marinatimes.com](#) for additional calendar listings.

34th Annual San Francisco Jazz Festival

THE ANNUAL SAN FRANCISCO Jazz Festival, June 7–19, is like a pedal-to-the-metal, red-hot Ferrari: high-powered, edgy, daring, and slick. It's a gift to our city from its contemporary performing arts treasure, SFJazz.

Believed by many to be the premiere event of its kind, the upcoming San Francisco Jazz Festival will present 43 shows in 13 days: an overflowing swag bag of classic and avant-garde concerts featuring jazz heavyweights; tributes to long-gone, but seminal performers; and youthful hotshots who stretch the jazz idiom to the near breaking point.

Here are a few highlights:

Davina & the Vagabonds: With horns, piano, and drums, this New Orleans-style quintet combines jazz, blues, R&B, soul, and gospel to a joyous party. *June 8–9, 8 & 9 p.m.*

Miles Electric: This group recalls the exciting music of Miles Davis in the electronic phase of his career. *June 11, 7:30 p.m.*

Gordon Goodwin's Big Phat Band: Gordon Goodwin, a multi-instrument, multitalented genius leads this tight big band with a bunch of imaginative soloists. *June 11, 8 p.m.*

Ravi Coltrane & the Void: The son of jazz giant John Coltrane, saxophonist Ravi Coltrane carries his father's legacy while stretching out with his own modern viewpoint. *June 12, 7:30 p.m.*

Banda Magda: Founded by Greek-born singer Magda Giannikou, this



McCoy Tyner
PHOTO: JOHN ABBOTT

group incorporates Greek folk tunes with the samba, French Chanson, Colombian cumbia, and Afro-Peruvian lando, into spirited global music. *June 16, 8 & 9 p.m.*

McCoy Tyner Tribute: Honoring this major jazz piano talent, this concert will feature a grab bag of A-list jazz pianists: Chick Corea, Kenny Barron, Benny Green, Geri Allen, and Taylor Eigsti as well as Tyner himself. *June 19, 8 p.m.*

SFJazz Festival: *Daily, June 7–19, (performance venues vary; visit website or telephone for details and ticketing), 866-920-5299, sfjazz.org*

— E. Beyl



Summer fun in the city

SUMMER FUN

CONTINUED from page 1

one of the craft beer and wine tasting pavilions, then head to the popular pet fashion show.

Following close behind the next weekend is the **North Beach Festival** (*June 11–12, sresproductions.com*) in the heart of San Francisco's Little Italy (visit [sresproduction.com](#) for exact location), which also has many outdoor dining options. Events unique to this festival are Italian street painting, a kid's chalk area, and the ever-favorite Blessing of the Animals ceremony (*2–3 p.m. daily*) at The Shrine of Saint-Francis of Assisi (*610 Vallejo Street*).

Longtime summer favorite **Stern Grove** (*June 9–Aug. 21, sterngrove.org*) opens its 79th season with another lineup of often foggy, free weekend concerts featuring an eclectic mix of performers from Janel Monáe, Joan Osborne, and the O'Jays to the San Francisco Symphony and the San Francisco Ballet, and more.

Opera fans will enjoy the **San Francisco Opera's Summer Season** ([sfopera.com](#)) featuring a provocative staging of Bizet's *Carmen* (including a free live simulcast at AT&T Park June 2), Verdi's

tale of romantic triangles, *Don Carlo*, and Janáček's *Jenůfa* about a domineering stepmother and her unwed pregnant stepdaughter.

Across town, the **Yerba Buena Gardens Festival** ([ybgfestival.org](#)) is in full swing through Oct. 3 with myriad free events ranging from jazz and classical music, contemporary and traditional dance, theater, literary events, cultural festivals, and a wide range of family programming.

Find more family programming at the **Presidio** (*415-561-5300, presidio.gov*), which recently launched their 2016 Summer (Sand)bucket List of four adventure day trips highlighting nature and history in the park. Don't miss the **Kite Festival** (*June 18*), free archaeology lab tours, drop-in craft-making sessions, astronomy lectures, camping, hiking, biking, the Sunday Presidio Picnic, and much more — including the first-rate **Walt Disney Family Museum** (*415-345-6800, waltdisney.org*) with its current *Pinocchio* exhibition and related events throughout the year. Take advantage of this wonderful resource in our own backyard!

E-mail: [lynette@marinatimes.com](#)

PHOTO: PINOCCHIO CONCEPT ART FROM THE COLLECTION OF THE WALT DISNEY ANIMATION RESEARCH LIBRARY ©DISNEY

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Take the Next Step!

DBI works closely with property owners to improve the seismic safety of their buildings, protecting the lives of tenants and families. Through the **Mandatory Soft Story Program**, property owners of multi-unit Type 5 wood frame buildings are required to seismically strengthen their property within the next five years.

Ensure your property is seismically retrofitted by turning in your permit application today!

Compliance Tier	Submittal of Permit Application with Plans	Completion of Work and CFC Issuance	You may be able to add accessory dwelling units to your property when undergoing a seismic retrofit. Financing opportunities are available. Visit sfdbi.org/softstory for more information.
1	-09/15/2015-	09/15/2017	
2	09/15/2016	09/15/2018	
3	09/15/2017	09/15/2019	
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Install handrails in stairways to help prevent falls

June is home safety month

BY JULIA STRZESIESKI

HAZARDS IN THE HOME ARE RESPONSIBLE for about a third of the injuries suffered by older adults, and people with impairments may face difficulties — and barriers to independent living — in their own environments. Children are also at high risk for household injuries. It therefore makes sense to observe household habits, identify problem areas, and make changes that will help create safer, more accessible living situations.

Take a look around your home and use this list of easy fixes to common problems to make your home safe for every family member.

Bath and shower: A shower seat and a handheld showerhead will help avoid fatigue and eliminate bending. A nonslip seat with rustproof legs is best. A handheld power showerhead makes bathing much easier, is easy to install, and many offer a variety of settings. Nonslip coatings or safety mats or strips will guard against slips in tubs and showers. Keep radios, portable heaters, and hair dryers away from the bathtub or shower. Be sure your faucets have antiscald aerators that maintain safe and consistent water temperature.

Chemical storage: Neatness counts — chemicals should be stored in a clean, orderly place. Keep product lids tightly closed and in their original containers. If you do not have the original container, label the new container (with content and date) and close it securely. Keep all chemical products and hazardous materials in a locked cabinet in a cool, dry place, away from heat sources, and out of the reach of children. Never store incompatible chemicals together. Oxidizers, which include nitrate fertilizers and pool chlorine, should not be stored with flammable products, such as paint thinners. Rags soaked with solvent-based materials can spontaneously catch fire; place in a sealed metal container. Do not put unwanted supplies in your regular garbage receptacle; for safe disposal they should be taken to a household hazardous waste collection facility (visit recologysf.com for locations or to schedule pick-up service).

Cords: Limit the use of extension cords and fasten them to baseboards. For lamps and home electronics, use cord shorteners or inexpensive clips that remove cleanly with no surface damage.

Cupboards and closets: Relocate items in cupboards and cabinets so they are low enough to be easily reached. Lower closet shelves if necessary. A long-handled pick-up tool can be used to reach objects that are on high shelves or on the

floor. Use childproof locks on all cabinet doors.

Door handles: Lever door handles and rocker light switches are not only easy to use but are also great for those with poor hand strength.

Fire safety: Fires are a leading cause of unintentional injury and death in the home. Smoke alarms are best placed in hallways and sleeping areas. Be sure your smoke alarms and carbon monoxide detectors have working batteries. Make a calendar note to replace batteries regularly, such as the same day clocks change or on a specific holiday. Help prevent kitchen fires by installing a fire extinguisher and changing oven exhaust hood filters every three months.

Handrails and grab bars: Handrails should be positioned about adult elbow height on both sides of staircases. Knobs at both ends will alert the user that the stairs end. Grab bars should be situated vertically at tops of stairs, and bars or handrails should be placed in bathrooms where needed (towel racks should never be used for support).

Lighting: Improve lighting, if necessary, both indoors and out, to add safety as well as security. Take special note of stairways, stairwells, entryways, and don't forget closets. Install nightlights or motion-sensor lights in hallways and bathrooms for use at night. There are a variety of wireless lights on the market with an adhesive backing that are simple to install and adhere anywhere.

Outdoors: Clear moss and mildew from shady stairs and sidewalks so that areas are not slippery. Use hose reels to loop hoses out of the way.

Stairs: Stair safety treads provide stability, and a contrasting color tread at the edge of a step gives a visual cue. Assorted widths, colors, and textures are available and these, too, are easy to apply.

Stepstools and ladders: Use a sturdy stepstool with side handles. Don't use a bent or damaged ladder, and never place it on slippery surfaces or uneven ground.

Throw rugs: These are a major culprit for causing accidents in the home. Throw rugs should be removed, secured to the floor with double-sided carpet tape, or have nonskid backings.

Editor's note: For additional information on safety and preventing injuries during National Safety month, visit the National Safety Council's website at nsc.org, which will provide downloadable resources featuring a different safety topic each week throughout the month of June.

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

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MARINA TIMES :: MARINATIMES.COM

The devil is in the details

BY CAROLE ISAACS

PICTURE MIGHT BE WORTH a thousand words, but when buying a home it is not enough. Today, just about everyone's first stop in the search for a home is the Internet. It is important to remember photos online do not tell all.

In addition to local buyers, the San Francisco real estate market has many buyers who live out of the city, and their main method of searching for a home is to look online. These buyers live across a bridge, in another state, or on the other side of the world. I am quite sure I am not the only agent who is working with one or more of these long-distance buyers to purchase a home.

An out-of-town buyer looking at a home in the Inner Sunset e-mailed to let me know he found an interesting property online. Reading the information in the listing, I thought this was not "the one"; but thinking positively, I took a look in person. A visit to the home brought to mind all the reasons why buyers or their agents need to look at a

property closely and read the disclosure in detail.

What did I find? The kitchen and bathroom were quite nice and typical of an upscale renovation in the Sunset. The catch is the work was done without a permit.

Don't say, "Oh, that's in the Sunset." There are homes all over San Francisco with remodeling work done without permits.

I moved on to the room staged as a baby's bedroom with a crib. There were lots of windows, but no closet. Probably it just about met the legal definition of a bedroom for size. The trouble was this room was off the kitchen. It was the original laundry room complete with an ironing board in the wall. This was a strange location for a baby's room, down the hall from the main bedroom and behind the kitchen. Buyers are desperate for bedrooms, but this felt more like an office or breakfast room.

Walking down an internal staircase, I found the washer and dryer. The scary part was yet to come when I had to go up one step to a nicely remodeled illegal kitchen that

had not more than a six-foot ceiling. This illegal in-law apartment filled more than half of the garage, and without the lights on was quite cave-like. Plus it smelled like a basement that had not been aired out for some time.

I walked away from this home thinking, *Wow! This home is a perfect example of what a cautious buyer does not want to buy.*

Reading the disclosure, I found a detailed document prepared by the seller's agent noting the work done without permit and the illegal status of the in-law apartment carved out of the garage. The sellers and their agent wanted to make sure that the buyers had acknowledged and accepted both the illegal work done on the home and the illegal status of the in-law apartment.

At this point, several questions come up.

Why would a seller want to do work without a permit? The answer is to save money and time. When a contractor takes out a permit, he or she needs to tell the city the cost of the improvement and pay for the permit based on the cost

of the job. This cost is tacked on to an owner's tax basis, and the taxes immediately go up. Buyers know they will save money on taxes if they buy the home for less that has work done without city permits. In San Francisco it takes longer and costs more to get a building permit than in any other city in the country.

Why should I care if the work was permitted? Contractors can take shortcuts that no one can see once the wall is closed up. There is no way to know if the job has been done to meet city codes if the work has not been inspected by the city.

Why would people buy a home with both an illegal in-law apartment and work done without a permit? There could be a number of reasons, including: They don't want to deal with a remodel and they need an apartment downstairs; the apartment will rent for top dollar, even with a six-foot ceiling, and help defer the cost of their home; they need an apartment for their parents or a caregiver who will help with their children; or they only have so much money and are willing to take a chance.

Unwarranted and illegal works run the gamut of a kitchen sink and cabinets added in rooms downstairs that are otherwise fully permitted and warranted, to major remodels where the electrical and plumbing have been moved around the house.

The moral to this story: When you find a home online that looks like the one for you, in your excitement, do not let fresh paint and a remodeled kitchen and bath keep you from doing your due diligence.

In San Francisco, a limited housing inventory is expected to continue for some time, and many buyers make non-contingent offers. It is more important than ever to closely investigate the work done on a home and thoroughly read the disclosures. When you have questions, ask your agent. Your agent's job is to interpret the seemingly unending documents that are the bible of a home purchase.

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.

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1645Pacific-4E.com
Annie Williams
415.819.2663



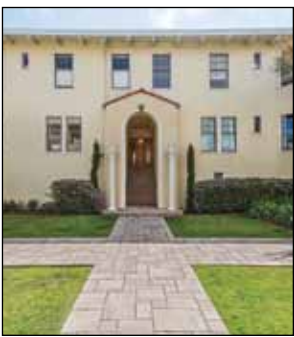
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The Marina Times Real Estate Market Report: April 2016

By Hill & Co.

SINGLE FAMILY HOME SALES

NEIGHBORHOOD	ADDRESS	BEDROOMS/ BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow	2529 Union Street	3BD/3BA	\$4,725,000	Below	198
	2945 Scott Street	4BD/3.5BA	\$4,500,000	Below	103
	113 Pixley Street	3BD/3.5BA	\$2,750,000	Below	73
Lake	127 5th Avenue	5BD/2.5BA	\$3,800,000	Above	18
	165 27th Avenue	3BD/3BA	\$2,888,000	Above	12
Laurel Heights (no sales)					
Lone Mountain	61 Stanyan Street	4BD/2BA	\$2,240,000	Above	18
Marina	39 Avila Street	3BD/3BA	\$3,445,000	Below	50
	3518 Webster Street	3BD/3BA	\$2,700,000	Above	14
	2266 Bay Street	3BD/3BA	\$2,650,000	Above	13
Nob Hill (no sales)					
North Beach (no sales)					
Pacific Heights	2600 Jackson Street	5BD/5.5BA	\$11,000,000	Above	8
	2460 Washington Street	3BD/3.5BA	\$5,350,000	Above	35
	2620 Buchanan Street	5BD/5.5BA	\$4,700,000	At	163
	2912 Sacramento Street	4BD/3BA	\$3,620,000	Above	9
Presidio Heights	200 Laurel Street	6BD/4.75BA	\$10,275,000	Above	10
	3756 Jackson Street	6BD/7BA	\$8,850,000	Below	180
	3737 Jackson Street	3BD/3BA	\$4,475,000	Above	15
Russian Hill (no sales)					
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	1568 Union Street #303	2BD/2BA	\$1,417,500	Above	38
Lake	149 19th Avenue	3BD/3BA	\$1,625,000	Above	11
Laurel Heights	93 Blake Street	3BD/2BA	\$1,280,000	Above	17
	48 Heather Avenue	1BD/1BA	\$925,000	Above	14
Lone Mountain (no sales)					
Marina	2449 Chestnut Street	2BD/2BA	\$1,860,000	Above	6
	1501 Beach Street #203	2BD/2BA	\$1,750,000	At	0
	3516 Pierce Street	2BD/2BA	\$1,608,000	Below	13
	80 Retiro Way #3	1BD/1BA	\$930,000	Above	0
	1468 Francisco Street #3	1BA/1B	\$899,000	At	46
	2101 Beech Street #103	1BD/1BA	\$845,000	Above	30
	1734 Bay Street #104	1BD/1BA	\$780,000	Above	14
Nob Hill	1100 Sacramento St. #602	3BD/3.5BA	\$4,950,000	At	43
	1333 Jones Street #910	2BD/2BA	\$3,200,000	Above	35
	1177 California street #1414	2BD/2.5BA	\$1,739,000	Below	15
	1601 Pacific Avenue #203	2BD/2.5BA	\$1,370,000	Above	20
	1333 Jones Street #403	2BD/2BA	\$1,185,000	Above	46
	1545 Broadway St. #205	2BD/2BA	\$1,105,000	Above	32
	1545 Broadway St. #201	2BD/2BA	\$1,080,000	Above	14
	1523 Jones Street	2BD/1BA	\$975,000	At	1
North Beach	1754 Larkin Street #4	1BD/1BA	\$640,000	Above	36
	1177 California Street #506	0BD/1BA	\$550,000	At	68
North Beach	445 Francisco Street #601	2BD/2BA	\$1,715,000	Above	27
	690 Chestnut Street #101	3BD/2BA	\$1,325,000	Above	6
	650 Chestnut Street #309	2BD/2BA	\$1,250,000	Above	24
Pacific Heights	2861 Washington Street	3BD/3.5BA	\$3,350,000	Above	15
	2200 Pacific Avenue #11B	1BD/2.5BA	\$2,900,000	Above	14
	2915 Jackson Street	3BD/2BA	\$2,100,000	Above	13
	2047 Vallejo Street	2BD/2BA	\$2,035,000	Above	12
	3025 Washington Street	4BD/2BA	\$1,975,000	Below	45
	1701 Jackson Street #606	2BD/2BA	\$1,280,000	Above	27
	1701 Jackson Street #108	2BD/2BA	\$1,215,000	Above	38
	2200 Sacramento St. #405	1BD/1BA	\$1,001,000	Above	43
	2359 Jackson Street #4	1BD/1BA	\$975,000	Above	11
Presidio Heights	2217 Pacific Avenue #3	1BD/1BA	\$805,000	Above	13
Presidio Heights	3876 Clay Street	4BD/2.5BA	\$4,035,000	Below	81
	190 Arguello Boulevard #1	1BD/1BA	\$749,000	At	35
Russian Hill	1750 Taylor Street #1601	3BD/3.5BA	\$11,100,000	Above	0
	1020 Union Street #23	2BD/1BA	\$2,200,000	Above	0
	2133 Leavenworth Street	2BD/2.5BA	\$2,025,000	Above	5
	1826 Mason Street	2BD/2.5BA	\$2,000,000	Above	13
	832 Bay Street	3BD/3BA	\$1,775,000	Above	13
	1215 Greenwich Street #4B	2BD/2BA	\$1,655,000	Above	2
	2338 Jones Street	2BD/2BA	\$1,550,000	Above	34
	2065 Larkin Street	2BD/2BA	\$1,405,000	Below	73
	2114 Leavenworth Street	2BD/2BA	\$1,400,000	Above	0
	58 Allen Street	2BD/1BA	\$1,085,000	Above	36
	1101 Green Street #401	2BD/1BA	\$1,000,000	Above	25
	1050 North Point St. #1207A	1BD/1BA	\$910,000	Above	7
Sea Cliff (no sales)					
Telegraph Hill	533 Greenwich Street	2BD/2BA	\$1,160,000	Above	45
	33 Midway Street #201	2BD/1.5BA	\$949,000	At	49

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

REAL ESTATE ROUNDUP :: Breaking NIMBY roadblocks

Gov. Brown's Hail Mary

BY JOHN ZIPPERER

GOVERNOR BROWN PROPOSES BYPASSING LOCAL REVIEW TO BOOST AFFORDABLE HOUSING

California Gov. Jerry Brown might just have given the state’s housing sector its biggest shake-up in a while with a proposal that could fast-track a major expansion of residential building, which could have significant impact here in the Bay Area. In his June comments on affordable housing, the governor pitched his approach as a rejection of more subsidies to solve what he says is really a supply-and-demand problem. The state needs more production “that will ... bring down the cost,” Brown was quoted as saying in the *Los Angeles Times*. “Otherwise, through subsidies and through restrictions, we’re just spending more and more tax dollars and getting very, very little.”

Brown’s plan, if approved by both houses of the state legislature, would allow developers to skip most local reviews and proceed with their projects if they have at least 20 percent of the units affordable for people making up to 80 percent of the median income. In a state where there are many calls for more affordable housing but just as many people trying to prevent construction, that could be a significant change.

“For far too long, Sacramento has seen housing as a local issue even as localities haven’t kept housing development in line with housing demand,” Hoover Institution Research Analyst Carson Bruno told the *Marina Times*. “As the Legislative Analyst’s Office has made clear, the state’s housing crisis is from a severe lack of housing supply, so efforts to encourage supply development is a step in the right direction. That said, however, in its current form, I’m not entirely sure how drastic of an effect Gov. Brown’s proposal will have.” Bruno said the affordability mandate could limit the number of participating developers.

“One of the major items preventing housing development in the state, particularly in the coastal regions and especially in the Bay Area, is the political friction to development created by the NIMBY-residentialist movement,” said Bruno, whose research focuses on California politics and policy. “The irony, of course, for this movement is as they try to retain or preserve a neighborhood culture of the past, by restricting supply, the residentialist movement is, in fact, altering the culture by making the communities only affordable for the elite. While, generally, local control is a positive, on this issue, local control has clogged communities’ abilities to effectively remedy the problem. Gov. Brown’s approach removes some of the political friction that is preventing positive action and more importantly, as it currently stands, it isn’t a one-size-fits-all approach. It could definitely

force communities to begin becoming part of the solution, rather than being roadblocks.”

Bruno calls it a “toss-up” whether Brown’s plan passes the legislature. “While some in Sacramento pay lip-service to the housing affordability problem, there still doesn’t appear to be a full understanding of the extent the problem poses for California. For one, housing prices have become the top cost-of-living concern for employees and top business challenge for Silicon Valley-Bay Area employers. This issue threatens the economic future of California’s most important economic region. This has major budget

implications, also. If the Silicon Valley-Bay Area stumbles, so too do the state’s tax revenues. Until legislators see the connection between housing and the state’s economic and budget future, the urgency on the issue won’t be there.” He added that another challenge will be overcoming special interests that prefer the status quo.

“The housing situation is a crisis, so solutions need to be bold,” said Carson. “We need to be shocking the housing supply to make a dent in the affordability. All in all, the governor’s approach is still too tepid. But at least it is starting the discussion in Sacramento.”

JEFF KOSITSKY NAMED HEAD OF NEW HOMELESS AGENCY

On July 1, the city will have a new department tasked with addressing San Francisco’s homelessness problem. The Department of Homelessness and Supportive Housing will work to move people off the streets and into housing and get them connected with necessary social services. Mayor Ed Lee named Jeff Kositsky, the executive director of the Hamilton Family Center, as director of the new organization that will try to reach Lee’s goal of permanently transitioning at least 8,000 people out of homelessness.


Kositsky has decades of experience addressing homelessness, including helping homeless and especially families with school children escape the street and in leading a nonprofit affordable housing developer.

WIENER SEEKS HIV/AIDS RENT CONTROL EXPANSION

San Franciscans living with HIV/AIDS and who receive federal subsidies through Housing Opportunities for Persons with AIDS would fall under an expanded rent control ordinance if legislation introduced by Supervisor Scott Wiener in mid-May passes the Board of Supervisors. Currently, according to Wiener’s office, HOPWA recipients living in rent-controlled units can see their rent increased to market rate at any point.

“It makes no sense that just because you receive a subsidy to help you pay rent that you don’t have the full protections of rent control,” said Wiener.

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



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THE HEALTHFUL LIFE :: Weight loss

Where 'The Biggest Loser' failed

BY THALIA FARSHCHIAN

AFTER THE RECENT *NEW YORK Times* article discussing *The Biggest Loser* contestants regaining much, if not all of their weight loss, I have had many of my patients asking why. First, the circumstances of the weight loss were unnatural. It consisted of extreme exercise, calorie restriction, and behind-the-scenes water restriction leading to extreme weight loss. Also, there was not much focus on why the participants had gained the weight in the first place.

Once ready and committed to a weight-loss goal, the next step is to properly understand the cause of the weight gain. For some, it may be straightforward lifestyle choices, and for others, it may be a bit more complicated, with hormonal and emotional imbalances or digestive issues.

HORMONE IMBALANCE

Our metabolism is regulated by a long list of hormones that try to maintain balance in energy, heat generation, fuel, and stress. Both deficient and excess hormones can cause imbalances in our system that can lead to weight gain and other deleterious side effects.

The adrenal glands are considered to be the central gland. Sitting on top of the kidneys, they work with the thyroid, gonads, kidneys, and pancreas to modulate metabolism, blood sugar, blood pressure, sleep, and stress. The adrenal glands release a hormone called cortisol in response to stress. When chronically stressed, this hormone causes people to be stuck in a state called fight or flight. When in fight or flight, the body holds onto fat. This state can lead to imbalances with other associated organs.

EMOTIONAL IMBALANCE

We are emotional creatures. When we are happy, we celebrate with food. When we are sad, we grieve with food. Someone could have the best lifestyle program in the world, but if emotions take hold, the program becomes extremely difficult to adhere to. This is where a holistic approach involving practices like meditation, exercise, and eating psychology coaching proves to be more successful. This element is probably the least emphasized and the most important.

Depression can be associated with low amounts of our happy neurotransmitter, serotonin. Typically, patients with low serotonin levels are more inclined to evening sugar cravings. Many do not even consider themselves depressed — some have chronic pain or sleep issues as signs of feeling low. The body needs serotonin

to relax and rest at night, so the sugar cravings are its short-term compensation for a low serotonin level.

DIGESTIVE ISSUES

Chronic stress can also affect our digestion because it halts our body's capacity to break down food into nutrients. When in a state of fight or flight, digestion takes a back seat to our getting out of harm's way (even if the "harm" is simply our day-to-day concerns). We are what we eat, but even more so, we are what we absorb. If our body has an impaired ability to absorb nutrition from our food, we will get hunger signals. This is common in my patients with elevated appetites.

LACK OF STRUCTURE

The top red flag is when I ask patients to walk me through what they typically eat each day, and their response is, "it varies." "It varies" is usually code for "I don't really know what I eat." As humans, we do really well with habit and structure. Our bodies depend on us for proper fuel at regular intervals throughout the day and they actually do better with a certain amount of monotony. This affords stability so we can focus on other areas of our lives. Depending on our goals, this structure doesn't have to be absolutely strict, but there should be some boundaries.

FOCUS SHIFT

As someone begins to lose weight and is on the endorphin high of the results, I frequently check in about other measurements of progress, including energy, athletic performance, pain, sleep, skin, digestion, and mood. We work together to understand the effect of food mentally, emotionally, and physically. Patients will actually notice these internal changes before noticing a weight change on the scale. By becoming connected with their internal states, they are far more likely to maintain the external representation of how they feel.

The single most important element a successful weight-loss regimen should offer is the ability to understand where you veered off track. Once you have a better understanding of that, you can self correct to avoid drifting further away from your weight-loss goals.

Thalia Farshchian is a naturopathic doctor with a background in both conventional and alternative modalities. Her practice is primarily focused on weight management, hormone imbalances, and gastrointestinal conditions. E-mail: drthalia@discoverhealthmd.com

NEW & NOTABLE

CONTINUED from page 13

described "magical place with flavors and fun for every fancy." The food park, open Monday through Saturday 11 a.m.-3 p.m. and 5-9 p.m. and Sunday 11 a.m.-5 p.m., features a wide variety of food trucks as well as beer and wine, TV screens for viewing local sporting events, carnival games, WiFi, and heat lamps for chilly nights.

Founded by young entrepreneur Carlos Muela, the SoMa park began with a few dozen food trucks and now has more than 90, including Bacon Bacon, Cheese Gone Wild (grilled cheese, soups, salads, and desserts); Curveball (sliders);

Fiveten Burger (Oakland-based burgers); Izzy's Cheesesteaks; Roli Roti (roasted meats); Street Dogs; and Waffle Roost (fried chicken and waffles).

SoMa StrEat Food also sponsors events such as Very Vegan Sundays usually held on the second Sunday of each month and focusing on vegan offerings from vendors including Southern Fried Vegan, Tacos Venganza, NoNo Burgers, Torraku Ramen, and Curry Up Now (vegan Indian cuisine). On Tuesday nights, the park hosts a trivia night in collaboration with Brainstormer, a popular pub quiz team-based trivia company.

E-mail: julie@marinatimes.com

MARINA TIMES :: MARINATIMES.COM

How to talk to your children about the presidential election

BY LIZ FARRELL

WITH A 24/7 MEDIA cycle and an overload of social media, it is getting harder to shield our children from the negativity of this year’s presidential election. I used to work as a news producer both here locally and in Washington, but I am very careful about what my children see or hear when it comes to news; however, sometimes it is just unavoidable. This presidential election cycle has received a lot of air time, and most of it has not been positive. It seems the media is focusing less on the candidates’ issues and more on the negative attacks, which can be confusing for young children. I was recently driving a carpool of second-grade boys and somehow the conversation turned to the presidential candidates. These boys had a lot of opinions about who should win and why. Our children are like sponges and soak up what they hear. At a young age they most

likely will echo their parents’ views, but it is never too early to teach children how to make informed decisions, about the importance of voting, and being an active part of the democratic process. But how do you do this in an age-appropriate way? Here are some tips on how to make this election cycle a fun and teachable moment:

TALK ABOUT THE ISSUES

As a family, a great starting point is to talk about the issues that are important to you. We recently did this with our children, and I was amazed at their answers. My 10-year-old daughter was concerned that we have never had a woman president. My 8-year-old son was concerned about gun violence and homelessness. These were great places to start, and I was able to explain that one of the key factors in

choosing who to vote for is finding someone who cares about the same issues you do and has meaningful ideas on how to improve those issues. Then you can ask your children what their ideas are. One of my favorite questions is, “If you were president and could change one thing in the world, what would it be?” Depending on the age of your children, the answers will be simple and probably something that affects their daily life. This is a great way to get them thinking about issues and becoming engaged in their own solutions.

DO THE RESEARCH

A great resource I recently discovered is the website election.scholastic.com. A great place for research and information, the site features candidate profiles, explanations of the process, and kids can even participate in polls on issues they care about. The site also features news reports by kids ages 10 to 14 — a welcome alternative.

Researching the candidates and where they stand on different issues can be a good time to talk about the difference between fact and opinion. My son recently announced, “Hillary Clinton is not going to be a good president because she wants to go to war with Russia”. When I quickly followed up asking where he had heard this, he said, “the bus driver.” Why the school bus driver decided to make this statement to a bus full of kids is another issue, but it did provide a great opportunity to explain to our son the difference between facts and opinions.

MAKE INFORMED CHOICES

It is important for children especially at a young age to understand that people around them, maybe even in their own family, may have differing opinions, and this is something everyone is entitled to. The most important thing we can teach our children is how to respect those around us even when they have a different opinion. We can be an example and keep it positive — even if the candidates themselves are not.

Discuss what you like about the candidates and how when they start attacking each other they stop talking about the issues. Informed choices are based on what the candidates believe, not on what they look like or how they talk. These tips cannot only be used to help our children, they are also a great reminder for us as parents and adults. The news cycle has catered to our short attention spans, so information is provided in snippets and sound bites, often with 140 characters or less. Take the time to dig in a little, research the issues you care about, and find out where the candidates stand. Then, get involved — grab a sign, go to a rally, or volunteer in a local campaign office. This is a wonderful example for our children and will teach them from an early age to get involved, be engaged, and maybe they will even run for office and make a difference one day.

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



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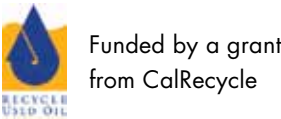
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Simple as this

BY SUSAN DYER REYNOLDS

*Traveled to each oceans end
Saw all seven wonders, trying to
make some sense
Memorized the mantra
Confucius said
But it only let me down*

*Tried absolution of the mind
and soul
It only led me where I should not
go
Oh and the answer well how
could I miss
Something as simple as this
Something as simple as this*

— Simple As This by Jake Bugg

I GREW UP IN THE VALLEY OF the Olive Garden, which sprouted numerous tech firms including a little company called Apple Computer, where I worked summers during college and eventually fulltime. When my mother and my boyfriend passed away just six months apart, I needed

Francisco had lost its own. That was evident when I looked up to find well-heeled twentysomethings with iPhones attached to their ears waiting for the Google Bus at what used to be a quiet corner cafe.

THE BI-BAY LIFE

When my stepmother, Kickie, asked if I would move to her home in the bucolic Los Paseos neighborhood of South San Jose, I needed a change — a big change — so it seemed like a good idea. I sold my condo in the city, and Steve offered his apartment in the Lower Haight as a home-away-from-home. Now I had the best of both worlds. South Bay, San Francisco Bay ... welcome to the Bi-Bay life.

Skylar had no problem adjusting to the suburbs. She loved the big backyard with squirrels and possums to chase along the fence, and on warm summer nights we could relax under the stars or have friends over for ribs cooked

over mesquite on the custom-built brick barbecue. But as Skylar got comfortable, I felt restless. I missed the city and my city friends; I

even missed the noise and the dirt and the hard edges. No problem. We had a 10-day trip scheduled.

Back in the city, I felt so comfortable that I wondered if I'd made a mistake. "What's wrong with me?" I asked Steve as we headed out for lunch. "Nothing's

wrong with you," he replied. "I'm starting to hate living here, too." I laid on the horn as someone stole my parking space. "But I'm bored in San Jose." Steve smiled. "Sometimes it's good to be bored."

OPEN SPACE AND FARM LAND

Our first morning back in Los Paseos, I took Skylar for a hike along the trails of nearby Santa Teresa Park. As we dipped under a canopy of weeping willows, a family of deer appeared. Sky had never seen a deer, and I don't think I had ever seen one up close. "Just think of them as giant cats," I told my city dog. As we continued our hike, we came upon a clearing where we heard the gobble-gobble of wild turkeys and glimpsed a couple of jackrabbits. "Big squirrels," I told Skylar. At the top of the hill, we took in a 360-degree view of the Silicon Valley, the sun glinting off the shiny new buildings downtown. A red-tailed hawk checked us out from the branches of an old oak and a buzzard stared down as he floated effortlessly on the breeze. "Big pigeons," I said to Skylar, who cocked her head as if she understood.

The next day I awoke excited for our next adventure. "What do you think, Sky? Shall we check out the Paseo?" Los Paseos got its name from the series of pathways that run between the houses, providing a lush, winding greenbelt which, when designed in the 1970s, was ahead of its time. While you only need to go a few miles for conveniences like Whole Foods or Trader Joe's, the entire area is surrounded by



Skylar checks out her new friends, the dairy cows of Tulare Hill in South San Jose.

unspoiled farmland and rolling green hills anchored by Mount Umunhum (Ohlone for "resting place of the hummingbird"), the fourth-highest peak in the Santa Cruz Mountains. Open space conservancies and the water department own the land, so it will never be built upon (much to the chagrin of developers).

At the end of the Paseo, Skylar and I crossed the street and made our way up to a meadow blanketed in bright orange poppies straight out of the Wizard of Oz. As we walked along a well-worn trail, I spotted a herd of

dairy cows sauntering over the hill, making their way to a water trough just across the ravine. "More giant cats," I told Skylar, who yawned, found a shady spot, and stretched out for a nap. "I think it's pretty cool that we live down the street from a herd of cows," I said. Skylar took a deep, contented sigh and wagged her tail ever so slightly. "Fine," I said in mock dismay, then I settled down beside my snoring pit bull to watch the clouds crawl slowly across the turquoise sky.

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Sky had never seen a deer. 'Just think of them as giant cats,' I told my city dog.

POLITICAL ANIMAL :: Who's tending to your pet?

How many dogs must die before we enact grooming legislation?

BY SUSAN DYER REYNOLDS

I AM SAD TO SAY THIS IS MY THIRD COLUMN about a dog being killed or nearly killed in the hands of untrained, unlicensed, sometimes even criminal groomers. While there have been incidents at independent shops, the vast majority of these tragedies take place at two chain pet stores: Petco and PetSmart.

HENRY, THE DACHSUND

The latest case occurred on May 15 at a PetSmart in San Mateo. According to the city's police department, officers responded at 5:15 p.m. to a report that a dog had died on the premises. The owner indicated that he brought his 1-year-old male Dachshund, Henry, to the store to be groomed. A few minutes later the groomer, identified as 38-year-old Juan Zarate of San Francisco, came out of the office holding Henry, saying the dog was suffering from a medical emergency. Henry was visibly bleeding from the mouth and struggling to breathe. An onsite veterinarian tried to save Henry, but he died just minutes later. A postmortem X-ray determined Henry suffered two broken ribs and a



Juan Zarate, who was arrested May 15, 2016 for Felony Animal Cruelty at a PetSmart in San Mateo after the death of Henry, a 1-year-old Dachshund, during at a routine grooming session.

punctured lung. Subsequent investigation by the SMPD determined that "deliberate actions" by Zarate contributed to the dog's death. Zarate was arrested and booked on felony animal cruelty charges.

JOEY, THE SHIH TZU

Marina resident Hannah Hartman, whose Shih Tzu, Joey, dislocated his hip at a Novato-based Petco, tried to gain the attention of California Senator Mark Leno for over a year in hopes he would sponsor the revival of Senate Bill 969 (also called Lucy's Law for a dog badly maimed by a groomer).

NO SUPPORT FROM SENATE

In 2012, lawmakers voted down Senate Bill 969, which would have required vocational licenses for California pet groomers. Leno, who is termed out this November, never took interest in Lucy's Law (despite claiming throughout his tenure that he was an avid "animal advocate"). Perhaps it's because Leno won't have a job soon and is busy figuring out his next role as a "public servant," or maybe it's because he's a lame duck with nothing to gain politically from taking on big-box pet stores — whatever his reasons, since Leno was made aware of the situation, several more Bay Area dogs have been maimed or killed, and it has been happening for years.

MAXI, THE MINIATURE POODLE

Had Lucy's Law been enacted, perhaps Maxi, a miniature poodle who goes to the same swim therapist as my pit bull, Skylar, would still be able to walk. On May 6, 2012, his back was broken during a routine bathing at a PetSmart on Coleman Avenue in San Jose. Owner Jeanne Corinne says it took the company six months to pay for the surgery and a

wheelchair that allows Maxi to drag his legs behind him. To this day she and her husband fund weekly physical therapy from their own pockets.

DISTRICT 11 NEEDS ANIMAL LOVER

I hope whoever fills Leno's District 11 seat in Sacramento is an animal lover. I believe that person will be Scott Wiener, one of the most prolific and effective legislators on San Francisco's Board of Supervisors. Wiener — who has tirelessly worked to secure more funding for San Francisco Animal Care and Control and to stop the Golden Gate National Recreation Area's draconian "dog control law" aimed at keeping dogs off our beaches — doesn't just talk the talk when it comes to animal issues, he walks the walk, just as he did leading a recent march across Crissy Field to protest the GGNRA's proposal. If he wins (and I think he will), animal lovers should encourage Wiener to sponsor Lucy's Law, which will at least bring some regulation to a completely unregulated industry.

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Winslow was adopted from and photographed at Animal Care & Control.
Photographed by Desiree Nguyen www.delightedimages.com



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Pit (A386253) is a handsome guinea pig with great markings. He can be a bit shy but easy to handle & nice & ready for a place to call home.

Why I Support The Apothecarium

Dear Marina Neighbors,

Safe access to medical marijuana is personal for me.

In 1990, my husband of six years, Mark Estes, was sick with AIDS. For months, I became his Jewish mother, begging him to eat. In less than 10 months, this 29 year-old, 6'2" man went from 220 pounds to 145. I did whatever I could to feed him and ease his suffering. Cannabis provided that relief.

With few other options, and none legal, many times I went to get his medicine at Dolores Park - which in 1990 was a very different place than it is today.

In the park at the corner of 19th & Church Streets, you could buy cannabis. You could also get robbed, assaulted, arrested or simply ripped off.

Mark died on December 11, 1991, just a few days past his 30th birthday.

How much more dignified and safe a dispensary like The Apothecarium would have been for all of us exhausted caregivers. I know in the Marina community today we also have struggling, exhausted caregivers doing the hardest job on Earth.

Today, I own a business in the Marina - just one block away from The Apothecarium's proposed location. I know their original dispensary in the Castro well. It is so safe and free from incidents that Girl Scouts routinely sell cookies out front.

I can't wait to welcome The Apothecarium to our neighborhood.

Sincerely,

Daniel Bergerac



Owner, Mudpuppy's Tub & Scrub
President, Castro Merchants