



Holiday Wine Special
The Tablehopper goes to The Salzburg p.10
New & Notable: Parigo wine bar p.11
Lynette Majer on Thanksgiving wines p.13



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Evalyn Baron, Michael Snyder's Coastal Commuter, and more
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Detail of Robert Rauschenberg, *Port of Entry [Anagram (A Pun)]*, 1998; pigmented ink transfer on paper on aluminum panels. IMAGE: COLLECTION SFMOMA, PURCHASE THROUGH A GIFT OF PHYLLIS C. WATTIS; © ROBERT RAUSCHENBERG FOUNDATION

Rauschenberg erases the rules at SFMOMA

BY SHARON ANDERSON

THROUGH MARCH 25, 2018, SFMOMA presents the West Coast exclusive of Robert Rauschenberg: Erasing the Rules. As one of the heavyweights of contemporary art, Rauschenberg expanded the possibilities of what defines art

through his prolific career reshaping and redefining painting, sculpture, silkscreen, assemblage, collage, performance, prints, and photography.

Rauschenberg erased more than just the rules. The theme of the exhibition centers around his *Erased de Kooning Drawing Robert Rauschenberg* (1953). The painter Wil-

lem de Kooning allowed the younger up-and-coming artist to visit his studio. The goal was to get a de Kooning drawing and erase it. Knowing this would be the end result, de Kooning gave Rauschenberg a drawing heavily covered in pencil marks that ended up taking the artist months

RAUSCHENBERG, continued on 14

REYNOLDS RAP

Drive time

With 45,000 Uber and Lyft drivers, it's time for digital medallions

BY SUSAN DYER REYNOLDS

A YEAR AGO, SAN FRANCISCO EXAMINER REPORTER Joe Fitzgerald Rodriguez sent shockwaves with one big number: 45,000. According to data he received from the San Francisco Treasurer's Office, that was the estimated number of Uber and Lyft drivers operating in the city. That was up from around 37,000 drivers six months prior (for reference, there are around 1,800 taxicabs).

I experienced the effect of all those ride shares on the road last month while trying to get from Oak and Webster Streets to Third and Mission Streets. From the time I hit Mission, it took more than 45 minutes to reach my destination. As I sat snarled in traffic, I noted nearly every vehicle around me had either an Uber or a Lyft sticker, or both, in the window — and most were carrying just one passenger. As it turns out, ride-share drivers aren't just clogging the streets, they're also violating the law far more frequently than the rest of us. According to the San Francisco Police Department, Uber and Lyft received 1,723 out of 2,656 citations in the downtown area between April 1

REYNOLDS RAP, continued on 4

BELLINGHAM BY THE BAY

With a turn of the page

BY BRUCE BELLINGHAM

I KNOW I'M GETTING OLD WHEN ELDERLY CHINESE ladies offer me their seats on the 30-Stockton bus. ... Jane Fonda says when she turned 60, she knew she was entering the third act of her life.

"And the third act, as anyone knows from the theater, is the most important," she muses. ... Some still call her Hanoi Jane. Gee, that's really holding a grudge. But it indicates what an impact the Vietnam War still holds.

By the way, when did "impact" become a verb? I'll have to "double-down" on that question — at this "point in time." ... The First Amendment has taken a beating lately, as has the English language. Does Trump really know the meaning of the word "incredible"? That's right. Not to be believed. ... These things impact me. ... I'll just "take a knee" in protest. ...

Speaking of the 30-Stockton, a large group of Marina residents gathered to observe the 100 years that Valentino Market has done business at Buchanan and Filbert Streets. ... Supervisor Mark Farrell and Police Chief Bill Scott were in the crowd to recognize the current owner Elie Chahwan. The locals like to call Elie "the heart of the neighborhood."

Ground was broken for the restoration of the Presidio Theatre. The house has a venerable history, including

BELLINGHAM, continued on 4



The Nuns Fire photographed by a resident of the Oakmont community (four miles north of Kenwood) while being evacuated. PHOTO: CYNDI MATHEWS

Evacuate immediately: Fleeing the North Bay fires

BY KENNETH MAJER

WE'VE BEEN LIVING IN KENWOOD in Sonoma County (10 miles north of Sonoma and 10 miles south of Santa Rosa) since selling our place in San Francisco in January. Sunday evening, Oct. 8, when we were enjoying dinner with

my wife's cousin and niece, Misty and Mariah from Colorado, the winds began to pick up. By 10 p.m. they were furious with gusts that would later be classified as hurricane force. Leaves and branches littered the yard. "It's always windy like this in Colorado," Misty said, which tempered our concern somewhat. Nonetheless, I

battened down the hatches and went to bed, while the ladies caught up.

Around 12:30 a.m., I was awakened by the wind noise and excited shouting from neighbors. Half asleep, I assumed they were inspecting the wind damage and yelling to be heard above the noise. Then Misty and Mariah burst in: "Cousin," Misty said, "we need to leave. There was pounding on the door. There is a fire."

Outside the black sky was glowing bright orange to the north. The power was out, but we grabbed flashlights to track down the pup, Walden, and felines, Blossom and Greta. Previously, Greta had announced her concern with wide eyes and one long mournful-sounding meow while the ladies were still visiting. Animals do have a keen sixth sense. On the way to the car, I grabbed some bottled water, my briefcase (with Mariah's help; wallet and computer but no phone), Lynette grabbed the Chardonnay, and Misty (we would later discover) a bottle of scotch. ...

As we left, the police were streaming through the neighborhood with flashing lights and loudspeakers: "Evacuate now! Get out immediately! Take Highway 12 toward Sonoma."

The ride out was surreal — like being in a disaster movie. As we dodged downed trees, the fires were

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TOP 10 STEAKS IN AMERICA

Osso Steakhouse - San Francisco, CA
 Bobo's - San Francisco, CA
 Peter Luger Steakhouse - Brooklyn, NY
 Bern's Steakhouse - Tampa, FL
 CUT - Beverly Hills, CA
 Emeril's Delmonico - Las Vegas, NV
 Mario Batali's Carnevino - Las Vegas, NV
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NEWS BRIEFS : The stars come out

Park service 0, dogs 1

DOGS PREVAIL OVER GGNRA MANAGEMENT PLAN

A controversial attempt by the National Park Service to change dog management rules in the Golden Gate National Recreation Area has ended with NPS abandoning the effort. In a statement on Oct. 19, The NPS said it has “permanently ended a planning and rulemaking process intended to establish new regulations,” which involved changes to where dogs would be able to be off-leash and on-leash. The NPS attributed at least some of the blame to controversy over staff e-mail use.

GGNRA said it will instead continue enforcing pertinent regulations from 1979.

CLOSE TO CRYSTAL

Actor and comedian Billy Crystal was presented with the inaugural Robin Williams Legacy of Laughter Award during the October Revels & Revelations fundraiser at North Beach’s Bimbo’s 365 Club. Wayne Brady hosted the event, organized by Bring Change to Mind, which uses education to work to

end discrimination and stigma associated with mental illness.

Cofounder Glenn Close brought together an A-list of celebrities, including Idina Menzel, Joe Montana, Kristi Yamaguchi, Larry Baer, and others. The event raised more than \$1 million for BC2M’s efforts.

FACTS & FIGURES

16/64/32: The new Recology bins being introduced in the city over the next two years, including a 16-gallon waste bin, 64-gallon recycling bin, and 32-gallon composting bin ... **Spring 2018:** The estimated opening in Ghirardelli Square of The Cheese School, an institution “dedicated to cheese education” ... **7,499:** number of homeless in San Francisco, 4,353 of whom are unsheltered ... **First:** San Francisco approves Supervisor Mark Farrell’s legislation to become the first city in the nation to ban the sale of furniture and some children’s products that contain certain flame-retardant chemicals.

News tips? Email: john@marinatimes.com

The In-Box: Letters to the Times

ANGELA'S ASHES

I read your Alioto story in the October issue [“Angela Alioto on the 25th anniversary of the smoking ban,” Reynolds Rap]. Angela certainly deserves great credit for our smoke-free ordinances, but it’s disappointing she failed to acknowledge those of us who conceived and initiated this effort, or the fact it was born right here in the Marina-Cow Hollow District in December 1989.

A brief history: After approaching over a half-dozen supervisors, only Angela was interested in restricting smoking. When that happened, a number of us drafted initial legislation and created a strong coalition to lobby other supervisors and the mayor’s office. We pushed the *Chronicle* and *Examiner* editorial boards for support (because they were strongly opposed), gave media appearances, drafted letters to the editor, found key public health officials willing to testify, and were vociferously and publicly rebuked by celebrity chefs like Jeremiah Tower for allegedly trying [to drive] their establishments to Marin and Berkeley. We worked closely with Angela on strategy and tactics, and helped to steer her clear of serious problems that could have derailed the effort, including convincing her to relinquish bars initially, which would have caused Mayor Frank Jordan to veto the restaurant ordinance. (With only a slim supervisor majority, his approval was essential).

Also left unacknowledged are the courageous restaurant and bar workers who put their jobs on the line by testifying at the hearings; Professor Stan Glantz at USF, who gave dramatic testimony that put him at odds with his more conservative colleagues; Hal Offen, the president of the Coalition of Lavender-Americans on Smoking and Health; Karen Licavoli at the American Lung Association of San Francisco and San Mateo Counties; and the staff at Americans for Nonsmokers’ Rights in Berkeley, which helped on all aspects of building a successful effort.

Angela has done many wonderful things for the city of San Francisco, but she should remember to spread the credit to those of us who approached her in the first place and did all we could to make this ordinance a reality — and to our district, where it all started.

Russell Long
Sustainable San Francisco

Thank you for your profile of Angela Alioto’s pioneering work on anti-tobacco policies in San Francisco. As part of the coalition of health groups working on those issues at the time, I was able to witness her handling of the tidal wave of tobacco lobbyists, some in disguise, fighting our efforts. Alioto handled them with aplomb and humor. And as you note, some of the policies she spearheaded then spread far and wide, to the benefit of all — other than the tobacco industry. She can indeed be extremely proud of those accomplishments.

Steve Heilig
San Francisco Medical Society

E-mail: letters@marinatimes.com

DEPARTMENT OF CORRECTIONS

A musician was misidentified in a photo on the front page of the October 2017 *Marina Times*. The jazz artist pictured is guitarist George Benson; Cole Thompson is the photographer.



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Reynold's Rap
continued from cover

and June 30, 2017 — that's almost two thirds of congestion-related traffic violations.

Another study by the San Francisco County Transportation Authority found an estimated 5,700 ride-share vehicles make 170,000 trips within city limits every day — the equivalent of 570,000 miles. The report discovered, not surprisingly, that ride share drivers are concentrated in the most congested areas, like Union Square, the Financial District, and SoMa (other neighborhoods, like the Marina, show higher weekend usage). While city officials

do everything in their power to get people to ditch their cars, they silently allow 45,000 Uber and Lyft drivers to circle city blocks like sharks in seal-infested waters.

I am a long and vocal critic of San Francisco's blatant hatred of personal vehicles, so it makes me livid that this car-hating city has such a laissez-faire attitude toward ride-hailing firms. In the latest display of thinly veiled anti-car legislation, the San Francisco Municipal Transportation Agency is rolling out "demand-responsive pricing," that will automatically hike parking rates in popular areas as high as \$8 an hour,

depending on space availability, at both meters and garages. Of course, our leaders always deny their disdain for cars. "We want to see more people using public transit," they say. But let's be honest, some people are never going to hop aboard a Muni bus. That means every time city officials take away 20 parking spaces to make room for a new bike lane or

requirements in their field. The designation holds considerable weight in what is Uber's largest European market. "Uber's approach and conduct demonstrate a lack of corporate responsibility in relation to a number of issues which have potential public safety and security implications," Transport for London said in a statement.

Dara Khosrowshahi, who took the helm from Uber's troubled founder Travis Kalanick (or as I liked to call him, Uber's Child Executive Officer), displayed the same smarmy arrogance as his predecessor, tweeting, "Dear London: we r far from perfect but we have 40k licensed drivers and

3.5mm Londoners depending on us. Pls work w/us to make things right" (Uber is appealing the ruling, and the company's U.K. boss, Jo Bertram, abruptly resigned).

To become a taxi driver in London requires years of rigorous studying to pass an examination known as "The Knowledge," where hopefuls must prove they have memorized the city's intricate 25,000 streets and every business and landmark on them. It's certainly not that tough in San Francisco, but the city does require more stringent background and safety checks for taxi drivers than ride-share firms do

for their contractors (fingerprinting, drug testing, providing a 10-year printed record from the DMV). Taxi candidates must also take classes and pass a test, and they must obtain a medallion.

MEDALLIONS STILL IN DEMAND

You might assume that Uber and Lyft put a dent in the sale of medallions — the government-issued right to operate a single cab — but some drivers have waited two decades or more, and still jump at the chance. The price, set by the SFMTA, is \$250,000. The long waits and high cost keep the number of drivers relatively low. That got me thinking. Maybe it's time to put the SFMTA in charge of Uber and Lyft, where they could issue digital medallions limiting the number of ride-share vehicles at any given time. I've heard of people coming from as far away as San Diego to spend the weekend picking up passengers in San Francisco. With digital medallions, you could prioritize city residents, allowing them to earn a better living. You could also reward drivers with the most experience and the highest safety records. With digital medallions, the SFMTA could limit the total number of ride-share vehicles daily closer to the number of taxi cabs, say 2,000, which would remove 3,700 cars from our battered and congested roads.

You might be thinking this will just cause more people to drive themselves, but a recent comprehensive working paper by UC Davis — which looked at 4,000 users in Boston, Chicago, Los Angeles, New York, the San Francisco Bay Area, Seattle, and Washington, D.C. between 2014 and 2016 — contradicts that theory. Davis transportation researchers concluded that absent a ride-sharing option, between 50 and 60 percent of trips either wouldn't have been made at all, or would have been made by transit, bike, or foot. Combining that data with the empty vehicles circling in search of fares, and it's clear that Uber and Lyft are boosting the vehicle miles traveled in cities tremendously. The only way to resolve this mess is by taking drastic measures to remove excess ride-share vehicles from the streets, and that brings us back to my idea for digital medallions. If the city can create demand-responsive parking, this should be a snap.

Of course, Uber and Lyft, kicking and screaming like the selfish, petulant children they are, will oppose such a measure, to which I say, "Cry me a river." If oh-so-polite London can stand up to ride share companies, so can we.

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With digital medallions, the SFMTA could limit the total number of ride-share vehicles daily.

raise meter fees above the price of a combo meal at In-n-Out Burger, it just drives more San Franciscans into the waiting arms of Uber and Lyft.

LONDON CRACKS DOWN

This past September, ride-share behemoth Uber met its match in Transport for London, which oversees the city's subways, buses, and taxicabs, when the agency declined to renew its license to operate. Transport for London deemed Uber not sufficiently "fit and proper" — a British benchmark applied across various industries to ensure they meet

Bellingham
continued from cover

memorable performances by Hal Holbrook as Mark Twain, a former San Francisco newspaperman. ...I forget just how big the Presidio is — nearly 1,500 acres. By comparison, Golden Gate Park is just over 1,000 acres. ... So says longtime docent Alan Kaye, who is based at the Presidio Officers' Club. "People are too detached these days," he observes. "It's texting, it's Twitter, Facebook — all that. It's a good idea to come out to the Presidio, and get a real dose of history." ... "If anything causes Trump to implode," says historian Douglas Brinkley, "it will be Twitter." ...

I was recently castigated for lamenting the closure of Noah's Bagels in Pacific Heights. I read the familiar refrain that San Francisco can't produce decent bagels, as New York can. Or pizza, of course. ... One thing about New York, it's a clean city — as this once was. I've seen people pick up garbage off the sidewalk. I witnessed a patrician-looking older lady chide a kid who dropped a candy wrapper on the sidewalk at Columbus Circle.

"Young man," she said sharply, "pick that up, and put it in the trash."

He quietly obeyed. Too bad we don't have more of that here. I'd be afraid to try it. ...

When I first spotted Herb Caen in the

1970s, he was picking up some litter on Fillmore and Jackson Streets, and tossing it into the trash can on the corner.

I sent a friend a postcard today, making the Saturday pick-up. I'm surprised the mailbox was still there — and not dragged away to a pawn shop on Sixth Street. That would be alarming — another crime statistic ... Most people love to get postcards, even if they're sent from next door. ... I was sorry to hear on the BBC that the U.K.'s oldest postcard

maker, J. Salmon, is shutting down for good. The company was founded in 1882. The explanation? Social media, of course. And, according to the Salmon Bros., people are busy these days, and take shorter vacations. ... My favorite postcard shop is One Half on Polk and Jackson Streets. The owner, Dan Blackwelder, and his crew — that's Stacy Horn ... Donna Maruta ... and Melanie Sanchez — recovered quickly from a fire in July.

Dan sells everything — books, scarves, all sorts of things — at wholesale prices. ...

One may knock the U.S. Postal Service but the workers knock themselves out to get the mail to us in a usually reliable fashion. I feel sorry for mail carriers during election season. They have to schlep cascades of campaign literature. They must bear the weight of all those political deceptions and distortions. Yes, some of us still send postcards. ...

The Goethe-Institut has been holding a number of events tied to its 50th anniversary.

The great German poets Goethe and Schiller have a memorial in Golden Gate Park. It was dedicated in 1901. An astonishing 30,000 San Franciscans turned out for the dedication. ... 66 years later, the same number of people, thereabouts, turned out

for the first Human Be-In, marking the beginning of the Summer of Love, also observing its 50th anniversary this year. Poets like Lawrence Ferlinghetti ... Allen Ginsberg ... Michael McClure ... Gary Snyder ... and Allen Cohen, were

in attendance back in 1967. ... Goethe, author of Faust, and Schiller might have been amused. ... I tried selling my soul once — but the line ahead of me was too long. ...

It's been a lousy season for many. But yet in the resilient spirit of San Francisco, she's risen from the ashes. The residents of the Northern counties still manage to be grateful for what they have on this Thanksgiving. ... Many "go home" for the

holiday, and return to San Francisco for rest and relaxation. If you can imagine. ...

"Tell me something, doctor," someone said to a friend, "How come every time I go home for Thanksgiving, I am traumatized? How can my family push all of my buttons?" ... "Because," said the doc, "they installed them." ...

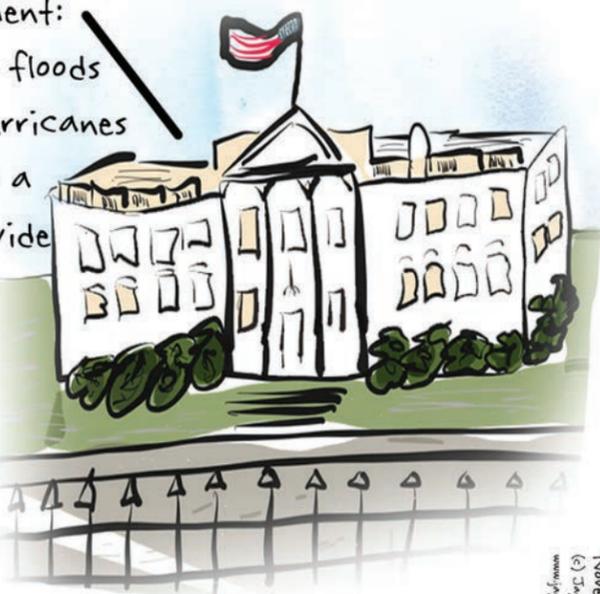
Bruce Bellingham is the author of Bellingham by the Bay. Push his buttons at bruce@marinatimes.com. Follow the Marina Times on Twitter @TheMarinaTimes and like us on Facebook @MarinaTimes.

It's been a lousy season for many. But in the resilient spirit of San Francisco, she's risen from the ashes.

I pity mail carriers during election season. They must bear the weight of the deceptions and distortions.

OUR POLITICS
BY JAY DURET

Today I am making a major announcement: we will fight the floods and fires and hurricanes and shootings by a bold plan to provide massive, and people I mean MASSIVE, tax cuts for everybody. We'll also be slashing the deficit.



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The remains of Terra Bella in Glen Ellen. PHOTO: TIM DALE

Wildfires continued from cover

all around us on both sides of the road and the Mayacamas mountain ridges were ablaze in the distance. The news videos of sparks and flames crossing the roads accurately captured what we drove through.

We thought best to leave the county entirely, and we continued to pass more fires on Highway 12 blazing on the hills near Sears Point. We stayed the rest of the night (Monday morning) at the Novato Marriott Courtyard. At noon, when we checked out, the lobby was filled with evacuees sleeping in the lobby. We then drove to Tiburon to stay with a good friend from college, George, who opened his home to all seven of us — four big people and our much-loved pets. He said, simply, “You have a home for as long as you need it.”

For 10 days, we were glued to the news, watching the devastation develop while more and more areas in Napa and Sonoma kept burning and spreading with wind shifts. Mandatory and volunteer evacuations continued. Monday through Thursday, reports indicated the areas burned were the equivalent in size to the cities of San Jose and San Francisco, 255 square miles, and only 3 percent contained. We were nervous we wouldn't have a home to return to, although online fire maps and social media indicated we were safe.

These kinds of stressful conditions have a subtle, but profound psychological effect — at least on me. I have a new appreciation for the concept of

post-traumatic stress. I was not able to think clearly during the evacuation. All I could think of was to be sure we got out safely with the animals. I had a fully packed bag in our other car with clothes and essen-

gave me a tiny glimpse and appreciation for what our brave soldiers and others experience with PTSD.

Two big lessons: One, be prepared. Always have an emergency kit ready with food, valuables, passport, cash, and whatever else you depend on for modern life (phones, computers, hard drives, etc.). You may not be able to gather these items in the heat of a disaster. Two, remember what's important:

people and pets. If the home and possessions burn the ground, well, it's just stuff.

TWO WEEKS LATER

“This too, shall pass ...” the Persian adage reminds us. It speaks to the incredible resilience of us humans. In this disaster, communities came together. Shelters housed thousands. People took ice chests of water to the areas hardest hit, provided food for the first responders, and so much more. It's all about the value of “community.” We all pull together when need be.

In the meantime, fall has arrived in the wine country. The mighty vineyards that sustain us and many times acted as a fire break, have turned yellow. The trees have turned red and gold, birds and

crickets chirp, seemingly unaware of the nearby destruction, while chainsaws clear debris and helicopters continuously cross into the areas still burning. #SonomaStrong

Ken Majer is a management consultant and author who focuses on core values to improve personal lives and corporate productivity. He works across industries with a specialty in the wine industry. E-mail: ken@kenmajer.com

For 10 days, we were glued to the news, watching the devastation develop.

I was not afraid, just in awe, in spite of everything on fire right up to the pavement.

three previously scheduled senior manager/leadership seminars. In all sessions, we discussed the impact of the fire disaster on each of us and on friends and family who had lost homes. One of the feelings others described, and I felt, is one of being numb. While I was able to compartmentalize and facilitate the seminars, driving back and forth, and sitting down writing about the experience, I felt odd. My brain felt a little off. It

Protecting the public and first responders from toxic chemicals

BY MARK FARRELL

PROTECTING THE PUBLIC AND KEEPING our families, children, and pets healthy and safe is a top priority. Whether it's enhancing public safety, or implementing common-sense policies that improve public health, I believe we can't be afraid to challenge the status quo to do so — especially when those health and safety concerns are in our homes.

Most people are unaware (myself included until I learned more) that common household furniture and children's products often contain toxic chemicals that have been linked to serious health ailments, including birth defects, decreased fertility, learning disorders in children, cancer in firefighters and other first responders, and thyroid disorders in pets.

For decades, California has been the only state in the nation to require the use of highly toxic flame-retardant chemicals in household furniture and children's products such as cribs, strollers, infant carriers, changing tables, and high chairs. Crazy — right?

Despite no evidence these toxic chemicals actually save lives, homes here in San Francisco and throughout the state; unfortunately, have literally pounds of flame retardants circulating in them from furniture alone. Studies have specifically shown flame retardants do not significantly reduce fire risk despite claims from the chemical industry arguing otherwise.

As a result, virtually everyone in California has detectable levels of flame retardants in his or her blood. Unfortunately, certain populations have much higher exposure to flame retardants — particularly the low income, pregnant women, and young children throughout California. In fact, children in California carry some of the highest levels of flame retardant chemicals seen in children across the United States.

It is not only our children who are being harmed by these toxic chemicals, it's our firefighters as well. I learned about the elevated rates of cancer among our firefighters through the advocacy and work of the San Francisco Firefighters Cancer Prevention Fund: Empirically, firefighters have three times the amount of flame retardant chemicals in their system compared to the general population.

So if all the data and facts show the harmful effects of these toxic chemicals, why have we allowed these chemicals to continue to be sold in our furniture and children's products? The simple and unfortunate answer is money and a powerful lobbying industry.

State legislators tried to ban these chemicals in Sacramento, but were met with fierce resistance. According to reporting in the *San Francisco Chronicle*, the chemical industry spent a whopping \$22 million in just a single year to fight the ban. While state legislators managed to pass a bill requiring the labeling of furniture containing flame retardants and Governor Brown directed a state agency to rewrite fire safety regulations so safety would be maintained without the use of these chemicals, it still did not solve the problem.

Despite the new regulations, many manufacturers have recklessly continued to use flame retardants. The state agency charged with overseeing these regulations found

29 percent of household furniture still contained these chemicals, and the Center for Environmental Health found that 25 percent of children's products still contained these toxic chemicals.

Bottom line: If our state government could not get its act together to do the right thing, then I believe we must act locally. As a parent, and as a resident of San Francisco, I do not want these chemicals in my home.

I worked side-by-side with our Department of Environment, public health advocates, and furniture retailers to introduce a first-in-the-country ban on the sale of upholstered furniture and children's products treated with flame retardant chemicals. The ban, which was just approved unanimously by the Board of Supervisors last month, also updated labeling requirements to better educate the public and adds penalties for those found breaking the law.

Staff from the Department of Environment spent countless hours doing outreach, including talking to all San Francisco furniture retailers to educate them about the upcoming proposal and ultimate ban. The ban applies to online and brick and mortar retailers and will take effect Jan. 1, 2019, to give small businesses time to comply.

Especially with the recent tragic fires in the North Bay, we must do everything in our power to protect our first responders, families, and pets from these toxic chemicals. I hope and believe this policy can act as a model for other communities up and down the state who want to protect their respective communities from these harmful chemicals.

Through effective public policy, we can better educate the public and protect them from these toxic chemicals. I believe we can force the market to change and provide healthier and safer products for consumers. Our health and the future health of our communities depends on it.

The bottom line: If our state government could not get its act together to do the right thing, then I believe we must act locally.

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Sketches from a North Beach Journal



Is the Coit Tower filled with pho? PHOTO: FLICKR.COM/NOTORIOUSJEN

Pho, 'San Francisco Noir,' signs of the times, the Grateful Dead, and Alice Waters

BY ERNEST BEYL

COIT TOWER IS FILLED WITH PHO

I used to entertain the not too far-fetched idea that Lillie Hitchcock Coit's wonderful tower on Telegraph Hill was filled with red sauce piped down daily to North Beach restaurants. But I've changed my mind about that. Neighborhood Italian joints are getting too good at making their own sauce. Try U.S. Restaurant for example. It makes some of the best spaghetti sauces in the business.

These days I believe Coit Tower is filled to the brim with pho, that incredible Vietnamese broth of the gods. Vietnamese noodle soup establishments are all over the city now. There are three in North Beach alone. But the best is My Canh on Broadway. My friend Tran Thi Thuy, proprietor, makes her own pho. Slurping Thuy's pho is an out of this world odyssey, like dining with one's ancestral spirits.

THE SINGING BARISTAS

Mario's Bohemian Cigar Store Cafe in North Beach has become a hot bed of musical talent. Some fine musicians are hanging out there. Consider:

Jimmy Sorensen, the manager, plays guitar for gigs around the neighborhood.

At a recent North Beach party, Jasiel Berg, the beautiful barista, sang the Roy Orbison part for a cover of the Traveling Wilburys tune "Handle Me with Care." Jas sang with Mario's regular, Patrick Douglas, who plays guitar and sings at events around town.

Jessie Silva, a talented singer, left the comfort zone of working as a barista at Mario's for Austin, Tex. I'm watching for her to appear on *Austin City Limits*.

Now, up springs Brian Keeney, another Mario's regular and one-time bartender at the old Washington Square Bar and Grill. He's cut an album of his own tunes called *Brian Keeney: Live at Bird-SF*.

SIGNS OF THE TIMES

I was doing some fieldwork on neighborhood saloons recently and dropped into La Rocca's Corner, an old-timers joint on Columbus Avenue, and discovered an intriguing sign in the window: "English Spoken Here." And that prompted my continuing investigation of saloon signs as part of my ongoing scientific

study of just what's going on that's right in our country. I offer for your consideration two examples that reflect, well, signs of the times. Of course, all of this is in the spirit of scholarly inquiry.

Next to the bar at Original Joe's: "Champions Reside Here."

Behind the bar in Gino and Carlo: "F---k Jed York."

LINDA AND THE GRATEFUL DEAD

Not long ago I ran into Linda Kelly at a North Beach joint. You may recall the vivacious Linda as the author of a book on the Grateful Dead. Her book, *Dead-head*, is my choice of this month's *Marina Times's* "must reads." Linda, a lean, mean machine, was sitting next to me at the bar and there were instant thunderbolts from the guy sitting next to her, who I thought was paying undue attention to our conversation.

"Is this guy your main squeeze?" I inquired of Linda.

He was.

'SAN FRANCISCO NOIR'

I ventured downtown recently for the Leica Gallery debut of the new Fred Lyon photo book, *San Francisco Noir*. Beautiful collectors' prints were mounted around the gallery, and Fred was there signing copies of this new masterpiece.

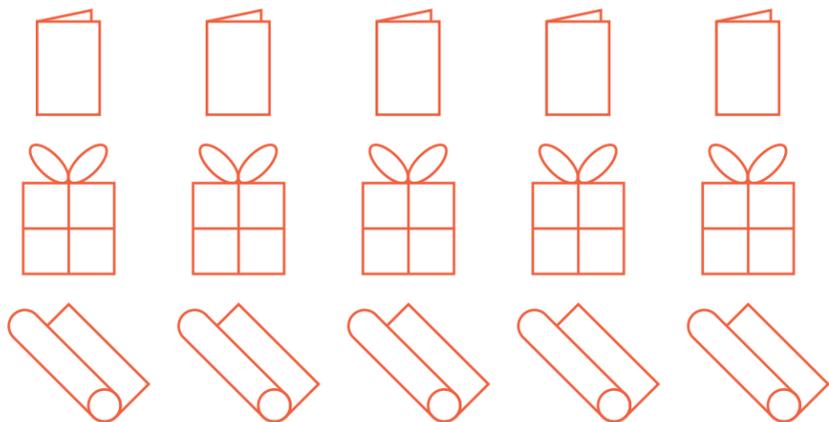
Many of the photos were shot in North Beach, a noir kind of neighborhood where a lot of noir kind of people live.

ALICE WATERS AND GARLIC

Alice Waters, doyenne of California food culture, has a new book, an autobiography called *Coming to My Senses: The Making of a Counterculture Cook*. North Beachers will be delighted to know when Waters was planning for her Berkeley restaurant Chez Panisse, which opened in 1971, she dined in this old neighborhood repeatedly for inspiration. Where? Tomasso's, Vanessi's, and Yuet Lee. At Tomasso's, she writes, "I loved the pizzas with garlic. There was some sort of convergence of taste for me — the garlic flavor was associated with that taste of really good food from the wood oven."

Let's have a round of applause for North Beach garlic.

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Death of a sales tax

BY AARON PESKIN

NOVEMBER PUTS US squarely one year out from the ballot-mageddon we can all anticipate in 2018. You are no doubt already being courted, whether by polls or marketing teasers testing the waters for various measures.

Last November, voters waded into the morass of an overwhelming number of ballot measures. Despite a big tent coalition of legislators (including progressive supervisors), the mayor, big business, labor, and transit advocates, transit revenue was not something that survived the down-ballot voting. Though more than 67 percent of voters agreed with Proposition J that the city should dedicate \$50 million for homeless solutions and \$100 million for transportation infrastructure and operations annually for 24 years, more than 65 percent strongly disagreed the funding should come from an increase to the sales tax. In other words, while voters generally agree on the need for these public investments, they don't agree with the source of funding. (Incidentally, I was one of only three supervisors to oppose the sales tax.)

For many, there is a persistent tension around the ever-increasing city spending budget — now topping \$10 billion — and growing frustration over the lack of city responsiveness to basic tasks such as street cleaning and traffic enforcement. Not the stuff of glamorous headlines, but a big deal for residents who just want relief from endless construction impacts and filthy streets.

There are literally entire departments that many San Franciscans struggle to see as critical necessities — or even understand their basic functions. How about the Office of Innovation? How does it differ from the Office of Economic and Workforce Development or the Office of Small Business? What about the Department of the Environment? With an annual budget of more than \$18 million, you might wonder what their essential function is outside of championing fewer garbage cans (while rate-payers are asked to pay more to recycle)?

There is also a long-simmering frustration over the escalating cost of living and the widening income gap. The rich get richer, the poor get poorer, and the middle-class just move to the suburbs.

In 2014, San Francisco restructured its business tax via the ballot and began to phase out our payroll tax to a gross receipts model. In the interim, certain business sectors have enjoyed a tax holiday, while small businesses have been hit hard by everything from higher registration fees to the Amazon Effect and soaring commercial rents. The city controller has released a three-year update on how our gross receipts model is performing, and the big winners are clearly the tech industry and hotels, with small businesses still struggling to strike a balance. In other words, there is a feeling that everyone should share the pain for public investments, but the wealthiest corporations are not pulling their weight — which means everyday San Franciscans are picking up the slack.

SO WHAT ARE THE FACTS?

Even though California state sales tax excludes certain types of groceries, it is still not enough to make it a progressive source of revenue. Excise and sales taxes by their very nature are regressive. Sales taxes inevitably take a larger share of income from low- and middle-income families than from wealthy households

because sales taxes are levied at a flat rate — and spending as a percentage of earned income falls as income rises. Unlike an income tax, which generally applies to most income, the sales tax applies only to *spent* income and exempts *saved* income. High earners have the luxury of being able to save a much larger share of their incomes than everyone else, and so the sales tax burden is disproportionately carried by the folks anxiously tracking every bill and every penny.

Even the sales tax generated by wealth(ier) consumerism leaves key contributors off the hook. Corporations that are making billions upon billions in revenue off “facilitating” services in San Francisco pay little to nothing of our local business tax, the major stream of funding into the city's general fund. Most of those services have escaped any kind of meaningful regulation, thanks to the state and city's laissez-faire approach, further complicating reasonable efforts to mitigate their substantial impacts, including the creation of an entire class of worker that does not enjoy basic labor protections or benefits. The gig economy worker juggling two to three jobs simultaneously has

become the standard even for college-educated professionals.

The San Francisco County Transportation Authority's sales tax growth was weaker than expected for the 2016–17 fiscal year, indicating a slowdown in our local economy and impacts by online retailers. The controller's modeling shows a 1.5 percent decrease in sales tax revenue from previous years, and it's no wonder. Even in a boom economy (remember that \$10 billion city budget?), brick-and-mortar businesses are struggling to survive and some residents are pinching pennies. Restaurants close just as fast as they open, commercial properties sit vacant, fuel prices have increased and car purchases have decreased.

It's not a Doomsday scenario, but rather a cautionary tale before we plunge into ballot-mageddon again. San Franciscans know who and what is causing many of the headaches they deal with everyday, from traffic to a lack of affordable housing. San Francisco voters have been very generous and show they believe in public investment, but they want to make sure they're not footing the bill while corporate big winners are still off on a tax holiday.

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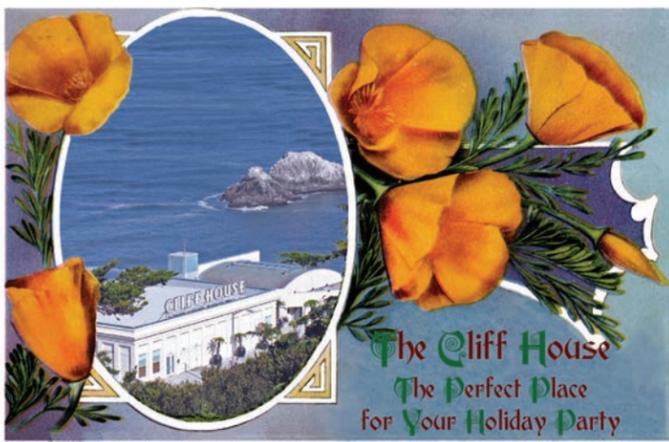
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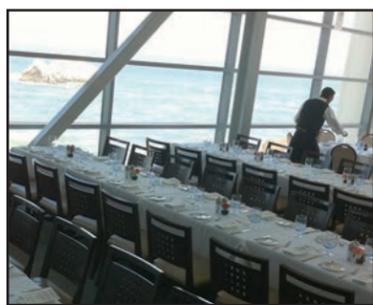
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The Tablehopper ∴ An Austrian flavor



The beautiful and unique design at The Salzburg. PHOTO: © TABLEHOPPER.COM

Wine (and design) lovers will find a lot to love at The Salzburg in North Beach

BY MARCIA GAGLIARDI

NORTH BEACH

Are you ready for this beautiful new wine bar that feels as if an Austrian chalet was dropped into North Beach? Owners Jay Esopenko and Melissa Gugni (Union Larder, Little Vine) have opened **The Salzburg** (663 Union Street) in the former Cinecittà space, and you won't even recognize it. You'll now notice the massive wood facade and huge door, crafted from redwood with little trademark diamonds you'll see repeated as a design motif within.

Inside is a soaring ceiling with stained Douglas fir beams — to the left is a standing area and a smooth walnut bar with resin diamond inlays and 10 round padded barstools upholstered in a nubby wool fabric. There are six booths on the right with high bench upholstered seats for four guests, 24 seats in all. There is a marvelous birch bark like a wallpaper, tufts of moss included, under the bar and on the exterior side of the booths. Each of the booths has charming little lights with antlers, and the floor is made of French oak, the individual pieces forming a pattern like woven wicker — they were ordered from a French company that is more than 400 years old. It feels like an unearthed chalet — all these natural and wood elements create such a European woody feeling.

The beautiful woodwork was done by Michael Bermosk, who has done a lot of work for Peter Doolittle, who is known for his woodwork at Nopa, Tartine Manufactory, Little Gem, and more.

In the back you'll find a patio complete with a fire pit and tables, with room for 35. Esopenko grew up in the Canadian Rockies in Alberta and always loved that après-ski time, that warm and cozy feeling you have over a beer and the fire after a day of skiing.

Esopenko has curated a wine list celebrating the wines you'd find around the Alps, from regions like the Jura to Valle d'Aosta and Slovenia. It's a chance to highlight Riesling, his favorite and a total passion, and you'll find some California producers as well. There are 45 wines by the glass, some on tap, plus bottles, too. Four beers are on tap, with many more in the bottle.

Chef Ramon Siewert is now overseeing The Salzburg's and Union Larder's kitchens and menus. The menu is structured around small plates you can share, with some Alpine heritage, but not direct facsimiles of classic dishes, like flammenküche, fondue, beef goulash, spät-

zle stroganoff, a schnitzel sandwich, and the cleverly named Salzburger. And then there's the jäger pommes, which sounds like Alpine poutine: French fries, wild mushrooms, gravy, and Gruyère.

Highlights are the house-made sausages: käsekrainer (a classic, made with pork and Emmentaler cheese), bratwurst, kaninchenwurst (rabbit), and meeresfrüchte wurst (shrimp seasoned with chorizo spices), and their epic cheese and charcuterie boards. Sunday and Tuesday–Wednesday 5–10 p.m., Thursday–Saturday 5–11 p.m. Plans for lunch and brunch are in the works.

NOB HILL

Auguri to Claudio Villani, owner of Cole Valley's popular Italian enoteca, InoVino, who is taking over the former Mason Pacific to open **AltoVino** (1358 Mason Street). Villani says he's only making some cosmetic changes like lowering the bar and making it cozier, and replacing the front room's high seating and tables with banquettes and normal-height seating, so he hopes to be open before Christmas.

InoVino's chef, Nick Kelly, will lead the kitchen. The concept will be neighborhood seasonal and regional Italian — they want to be authentic to Italy's regional cooking, but not limited to just one area. In addition to some of InoVino's top appetizers, they plan to add seven or eight pasta dishes, both fresh/handmade and artisan dry pasta as well. Look for quality ingredients, but Villani doesn't want prices to skyrocket, so pasta dishes will range from \$16–\$20 or so.

Villani, who is Tuscan and grew up in Florence, is also excited to be bringing some tableside dishes to the dining experience, and top of his list is a bistecca alla fiorentina, served off a cart medium rare and a minimum of a kilo! There will be other main courses as well, some featuring Northern Mediterranean flavors, with plans to price them at \$30 and under.

The wines will be all-Italian, with the exception of Champagne, and while Villani is focused on volcanic and Alpine wines at InoVino, at AltoVino, he's excited to build up a list with some wines from Tuscany, too, where he first learned about wine, and is excited to offer some beautiful classics.

Marcia Gagliardi writes a popular insider weekly e-column, *tablehopper*, about the S.F. dining and imbibing scene, get all the latest news at tablehopper.com. Follow @tablehopper on Twitter and Instagram for more culinary finds.

Newly Notable ∴ A different take on the wine bar

Newcomer Parigo switches up the usual wine and food pairing paradigm

BY JULIE MITCHELL

WE'RE ALL USED TO wine bars and restaurants pairing wine to match specific dishes, but what if one were to select the varietal first and then create a dish to either complement or contrast with the wines. Say what?

That's the focus of Parigo — "pairing" in Esperanto, the international language developed in the 1940s — a self-defined wine bar that opened on Scott Street in late September. While it boasts a vast wine list that includes varietals from around the world served by the glass and by the bottle, Parigo also offers a well-executed dinner menu designed around the wine.

The concept for Parigo was developed by Sarah Trubnick, its owner, wine director, and sommelier. Trubnick attended the Culinary Institute of America in New York and after obtaining her sommelier certification, traveled through the wine regions of Europe, Australia, and South America.

When Trubnick returned to San Francisco, she opened the original Barrel Room in 2011. She opened

a second Barrel Room in Oakland in 2013, followed by the popular Barrel Room San Francisco in the Financial District in 2015.

It was Trubnick's passion for wine that inspired Parigo. She says, "I have been designing educational wine lists at The Barrel Room for seven years. Our guests love learning while drinking; our menus there takes guests to different areas of the world every quarter, and feature some amazingly obscure wines."

At Parigo, Trubnick continues to stress an educational theme, but in a slightly different way. "[T]his time our menus demonstrate how wine and food can work together in harmony and create a totally unique experience," she says. With the wine list as the foundation, the pairings are viewed as components of the dishes. Ideally, she hopes this will lead "to some unforgettable pairing experiences."

Parigo's wine list incorporates wines that are Trubnick's favorites; they tend to be small-production, unique, international varietals. She handpicks every wine; these rotate as the restaurant's dishes evolve. More than 50 wines by the glass are offered with prices

ranging from \$12 to \$50 a glass, although most range from \$12 to \$20, and half glasses are available. There are more than 120 bottles available, including magnums and half bottles.

Damiaen Hollings of Damiaen Hollings Design and Construction designed Parigo's fashionably spare setting enhanced by sparkly drop lighting and chandeliers, a wood-slab bar, a back patio compete with a fire pit and outdoor seating, unique art, and, of course, a floor-to-ceiling wine cabinet. Why did Trubnick choose the Marina? "We found the old Bin 38 space," she says, "and fell in love with it. It offered us the perfect intimate, warm space for our concept."

Executive chef Manuel Hewitt and chef de cuisine Danny Murica have together crafted the small but elegant menu, which changes frequently. Each dish is listed with four wines (two complements and two contrasts, offered by the glass) that were the inspiration for the dish.

For example, for the creamy cauliflower soup (\$9), a 2014 Massa "Derthona" and a 2015 Tyler "Zotovitch" Chardonnay are the complementary wines, and



Butternut squash and parmesan cream tagliatelle with grilled baby zucchini, goat cheese, and wild mushrooms. PHOTO: PARIGO SF

a 2015 Nikolaihof Hefeabzurg Gruner and a 2015 Valle Isacaro schiava are meant to provide a contrast to the dish.

Herein lies my issue with this concept. Not only are all the wines on the dinner menu listed in lower case so it isn't clear which is the vineyard and which is the varietal, but also there are no prices listed. Our server was incredibly knowledgeable about both the menu and the wines, but unless you ask, you have to cross reference the extensive wine list to understand exactly what you're ordering and the price — which is why I found myself drinking a delightful rosé brut that was \$18 a glass. Tastes and half glasses are also available, and there are plenty of selections on the wine list.

All of the savory mains, such as butternut squash and parme-

san cream tagliatelle with grilled baby zucchini, goat cheese, and wild mushrooms (\$20); sesame-crusted steelhead trout with roasted garlic hummus, green apple and avocado mousse (\$28); and a vegetarian dish of baked eggplant and roasted tomato flan with squash, cauliflower soubise (onion sauce), sautéed spinach (\$18) also come with four suggested wines. There are also desserts that include spiced carrot cake (\$10), a double chocolate cookie (\$10), and a sommelier's cheese plate with fresh fruit and baguette (\$20).

More of a hybrid restaurant and wine bar than either one in its own, Parigo is an intriguing new spot for wine and food lovers.

Parigo: 3232 Scott St., dinner Tue.-Sun. 5-10 p.m., 415-580-7080, parigosf.com



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La Deliziosa Vita ∴ Thanksgiving sides



Use Italian short-grain rice to give the risotto its creaminess. PHOTO: SUSAN DYER REYNOLDS

Butternut squash risotto and rutabaga-carrot mash

BY SUSAN DYER REYNOLDS

ALL IS MY FAVORITE TIME OF YEAR, and Thanksgiving is my favorite holiday (it's like Christmas without all the hustle, bustle, and hassle). Many cooks prefer the seasonal bounties of spring and summer, and while English peas rate as my all-time favorite vegetable, I appreciated the often overlooked and incredibly versatile squash and root vegetables that represent the autumn months.

When you think of side dishes for Thanksgiving, stuffing, mashed potatoes and gravy, and green bean casserole may come to mind, but I like to introduce a little orange at the table with a simple but satisfying carrot-rutabaga mash and a surprisingly simple butternut squash risotto.

Don't be afraid of risotto — it's not as hard as those TV chefs make it look. Like all Italian recipes, it's about starting with the right ingredients and timing. My mother actually didn't call this dish risotto, she called it *zucca e riso*, or squash and rice. She sometimes used pumpkin in her recipe, but you can use any fresh squash you have available. Like my mom, I always add fresh sages leaves from our garden — I love the flavor of sage and squash together, but it's completely optional.

Thankfully, this version doesn't involve standing over the pot and constantly stirring, yet it's rich and creamy just like its more labor-intensive counterparts. For tools, I highly recommend an enameled cast iron Dutch oven (like Le Creuset or Staub), a sturdy, sharp chef's knife, and a wooden spoon — essentials every serious home cook should have. If you don't have a good chef's knife (or you don't feel comfortable working with hard squash), you can find cubed butternut squash at most markets.

ZUCCA E RISO (SQUASH AND RICE)

Serves 4–6

- 1 cup yellow onion, cut into 1-inch chunks
- 1 cup celery, cut into 1-inch chunks
- 3 tablespoons good-quality olive oil
- 5 tablespoons unsalted butter, divided
- 3 to 4 fresh sage leaves (optional)
- 1 tablespoon kosher salt, divided
- 5 to 6 cups vegetable or chicken stock
- 1 butternut squash (about 4 cups or 1 pound), peeled, seeded, and cut into 1-inch chunks
- 2 cups Arborio or Carnaroli rice (it's

important to use Italian short-grain rice for the high starch content, which gives risotto its trademark creaminess)

- ½ cup freshly grated Parmigiano Reggiano cheese, plus more for the table
- Freshly cracked pepper

Using a food processor or a blender, mince onion and celery to a fine, paste-like consistency. Set aside.

Add olive oil and 3 tablespoons unsalted butter to a Dutch oven (or a heavy, low-walled stock pot) over medium heat. When butter melts completely, add sage leaves and stir constantly for about 1 minute to release oils. Add onion and celery paste with a pinch of salt and cook for 3 to 4 minutes, or until dry. Add stock, stir, and bring to a boil. Add squash, salt, rice, and stir to combine.

Return to a boil, cover, and reduce heat so the mixture bubbles gently. Simmer until rice and squash are cooked through and creamy, about 15 to 20 minutes.

Turn off heat, uncover, and add 2 tablespoons butter, stirring constantly until thoroughly incorporated. Add cheese and stir until combined. Ladle risotto into bowls, and serve immediately with extra cheese and freshly cracked pepper to taste.

CARROT-RUTABAGA MASH

Serves 4–6

- 8 medium carrots, peeled and roughly chopped into uniform pieces
- 2 medium rutabagas, peeled and roughly chopped into pieces same size as carrots
- 1 teaspoon kosher salt
- 8 tablespoons (1 stick) unsalted butter
- ½ teaspoon freshly ground black pepper
- Freshly cracked pepper
- Sea salt

Place carrots and rutabagas in a medium stockpot and fill with cold water, about 1 inch above the vegetables. Add salt and bring to a boil. Cook until tender, 45 to 50 minutes (a knife should go through them easily). Remove from heat, drain thoroughly in a colander, return to the pot, and add butter. Smash with a potato masher or in a food processor until smooth but not totally puréed. Season liberally with pepper and a few pinches of sea salt to taste.

Serve as you would mashed potatoes, covered with gravy or topped with butter.

E-mail: recipes@marinatimes.com

Wines for Thanksgiving

BY LYNETTE MAJER

THE TRADITIONAL THANKSGIVING meal of turkey and all its accompaniments makes for interesting, if not challenging, wine pairings. The lean turkey breast meat suggests something white, while the richer dark meat can handle something red. Then add side dishes including myriad variations of stuffing from oysters to sausage to apples, creamy mashed potatoes, sweet potatoes in all their incarnations, and tart cranberry sauce, and well, it's a bit of a toss up wine-wise, unless you want to do a course-by-course pairing, which seems a bit formal and not really in the spirit of Thanksgiving. That's why I like to have a variety of wine available to pour because Thanksgiving is more about the food and the company. Wine is more like a side dish for this meal, so enjoy whatever you like.

That said, the list below contains wines that will still pair well with traditional Thanksgiving fare. All are from the Sonoma, Napa, or Mendocino counties, with a few from wineries damaged in the devastating fires last month. Buying wines from these areas is just one of the

many ways help support the long recovery and rebuilding efforts. Even better — head up for a wine-tasting visit. All areas are open and would love your business.

Gunlach Bundschu Sonoma Coast Gewürztraminer 2016 (\$25). Jacob Bundschu brought this varietal over from the homeland, and it's been growing on the estate since, cooled by coastal breezes. The wine is vinified in a dry style, with a small amount of the fruit frozen to develop the mid-palate, which produces a wine with bright acidity that is crisp and refreshing, making it a versatile food partner. The spice notes will complement the spicier elements of your meal (think stuffings) to the simplest turkey.

William Hill North Coast Sauvignon Blanc 2015 (\$17). A blend of grapes from Russian River Valley, which provides tropical fruit notes, and the majority from Lake County, providing minerality and citrus notes, this wine was blended with a tad (1 percent) of Semillon to provide acidity and additional citrus notes. It will pair particularly well with the turkey and the mashed potatoes. *Editor's*



From left to right: Gunlach Bundschu Sonoma Coast Gewürztraminer 2016, William Hill North Coast Sauvignon Blanc 2015, Roederer Estate Anderson Valley Brut Rosé, Paradise Ridge Banzano Vineyard Russian River Valley Chardonnay 2013, and Landmark "Overlook" Pinot Noir 2015.

note: This winery was severely damaged in the Atlas Fire and is temporarily closed. The wines are widely available through your favorite retail outlet; this Sauvignon Blanc can be found at K&L Wine Merchants, 855 Harrison St., San Francisco, 415-896-1734, klwines.com.

Roederer Estate Anderson Valley Brut Rosé (\$29). Sparkling complements everything on your table, is festive, and makes everyone happy — which everyone needs after a year like this, right? This Pinot-Chardonnay blend with no malolactic fermentation is elegant and delicate with balanced fruitiness, and its pale salmon color will

provide a lovely visual addition to the table.

Paradise Ridge Banzano Vineyard Russian River Valley Chardonnay 2013 (\$40). Yep, you read that right, Chardonnay is my go-to varietal, so I'll always find a way to include one on the table. This wine is made for you ABC (Anything But Chardonnay) wine drinkers, which means it's light on the oak and the malolactic fermentation, and nicely balanced with "nuances of lemon, fresh herbs and delicate white flowers" to cut the richness of those dairy-laden side dishes. *Editor's note:* While the Santa Rosa location of this winery was lost to fire, the charming Kenwood

outpost reopened last Saturday, and does a nice food and wine pairing in their back herb-growing garden, a tour-bus destination.

Landmark "Overlook" Pinot Noir 2015 (\$25). Pinot is the go-to Thanksgiving wine with its medium body and fruitiness. This Pinot, sourced from the cool climate areas of Sonoma, Santa Barbara, and Monterey, and aged 10 months in French barrels, is delightfully balanced with fruit and spice, with berry, floral, and "autumn forest" notes. Landmark makes over a dozen Pinots, and each is excellent, so you can't go wrong with any choice.

E-mail: lynette@marinatimes.com

Garrett and Elaine Lim Hurley, happy clients with their one-year-old daughter in their new forever home.

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Rauschenberg
continued from cover

to erase. De Kooning knew what his erased drawing represented: It marked the end of an era, the changing of the guard in a sense, and the transition from traditional abstract expressionism to the beginning of Neo Dada and assemblage art.

Formerly at the Tate Modern in London and the Museum of Modern Art in New York, the exhibition pays tribute in its San Francisco presentation to SFMOMA's special relationship with Rauschenberg. The museum hosted his first retrospective in 1976 organized by celebrated curator Walter Hopps. Organized chronologically, the multidisciplinary artist spent time at Black Mountain College, where he undertook his first significant collaborations with Susan Weil, Cy Twombly, John Cage, and Merce Cunningham. He continued to work and travel with Twombly in North Africa and Italy, and eventually set up a studio in lower Manhattan where he began to

work closely with Jasper Johns. Some key works from his later years in his Florida studio are also included in this exhibition.

Highlights include rare glimpses of Rauschenberg's legendary combines including *Monogram* (1955-59), possibly the best-known stuffed goat in art, with a tire around its middle, standing on its painterly platform quietly confounding the viewer. The

The exhibition
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combines challenge the museumgoer's point of view because painting and sculpture merge in new ways. *Automobile Tire Print* (1953) is part of SFMOMA's permanent collection. Raus-

chenberg instructed the composer John Cage to drive his Model A Ford through a pool of paint, after which he drove across 20 sheets of paper. The sound-activated work *Mud Muse* (1968-71) is the artist's construction of an enormous vat of vigorously spurting and bubbling mud. This was originally created for an exhibition in Los Angeles and was inspired by a hydrothermal basin in Yellowstone National Park. The SFMOMA exhibition marks the



Robert Rauschenberg, *Monogram*, 1955-59; oil, paper, fabric, printed paper, printed reproductions, metal, wood, rubber shoe heel, and tennis ball on canvas with oil and rubber tire on Angora goat on wood platform mounted on four casters. IMAGE: MODERNA MUSEET, STOCKHOLM, PURCHASE 1965 WITH CONTRIBUTION FROM MODERNA MUSEETS VÄNNER/THE FRIENDS OF MODERNA MUSEET; © ROBERT RAUSCHENBERG FOUNDATION

work's first return to California since 1971.

Challenging tradition with innovation and humor, Robert Rauschenberg traveled, collaborated and interacted with his world, bringing those experienc-

es, found objects, and inspirations back into his studio to reassemble and recreate art objects that would define his time.

Robert Rauschenberg: Erasing the Rules: Fri.-Tue., 10 a.m.-5 p.m. (until 9 p.m. Thu.), Nov.

18-March 25, 2018, \$25, SFMOMA, 151 Third St., 415-357-4000, sfmoma.org

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

Art World :: New exhibition

Asian Art Museum's Couture Korea combines history with fashion



Left: Ensemble inspired by traditional Korean wrapping cloth (*bojagi*), from the Cruise collection, 2016, by Karl Lagerfeld for Chanel. PHOTOGRAPH © CHANEL; right: Bridal robe (*hwarot*), 2015. Reconstruction based on a Joseon-dynasty garment, silk.

PHOTOGRAPH © ARUMJIGI CULTURE KEEPERS FOUNDATION

BY SHARON ANDERSON

THE ASIAN ART MUSEUM'S COUTURE Korea exhibition is a history lesson through fashion. Traditional culture is still relevant in modern Korea, and the traditional styles weave the past into the present's contemporary designs. The plot twists in these centuries-old stories are told in changing clothing trends. The title of the exhibition, *Couture Korea*, borrows from the French to convey Korea's elegant tradition of handcrafted tailoring. Clothing, history, and art are tied together in three sections of the exhibition to carry the spirit of fashion as an ever-changing living link to the past

and how it influences contemporary design. The first section, "What is Hanbok," explains the most recognizable traditional garments of Korea consisting of a high, full skirt for women covering a longer tight-fitting blouse, and for men, a looser jeogori pants and outer robe. Different classes were, by law, required to wear certain colors and combinations of garments, materials, and even accessories.

The exhibition opens with an overview of the Confucian customs of dress in Joseon-dynasty Korea. Highlights include King Yeongjo's outer robe, a delicate pre-1740 translucent silk robe bearing an inscribed prayer. Also shown is a modern woman's winter ensemble reconstructed

in wool, silk cotton, and linen after an 18th-century painting by Shin Yunbok (1758-after 1813) depicting a courtesan caught outside after curfew. A short jacket, tight sleeves, and voluminous skirt with exposed undergarments were cutting edge in their time. Festive clothing used in ceremonies and birthdays, bridal robes, and other celebratory events are embellished with embroidered symbols of happiness and prosperity, a colorful change from the upper classes' more restrained styles.

"Between East and West" marks the second section of the exhibition and includes iconic looks from popular designers, including Jin Teok (b. 1934) and Karl

Lagerfeld (b. 1938). Mixing styles, like Teok's repurposing of a Korean bridal robe as a long vest matched with a utilitarian jean skirt, subtly joins a celebratory event like a wedding with denim which suggests labor and pain. Lagerfeld used mother-of-pearl lacquerware, wrapping cloths, and the Hanbok silhouette for his 2016 Chanel Cruise collection.

The final section, "From Seoul to San Francisco," provides a glimpse into the streets, studios, and boutiques of contemporary Korean fashion. Young people reinterpret the Hanbok in a fashion-forward, personalized style with an emphasis on versatility and the understated chic of simple design. Signature looks of contemporary Korean designers Im Seonoc (b. 1962) and Jung Misun (b. 1984) reinforce the abiding appeal of tradition in present-day fashion.

This exhibition features over 120 works, ensembles as varied as the rich cultural history they represent, and will provide visitors with an understanding of how this cultural history has impacted Korean fashion.

Related events include the K-Fashion Bash on Nov. 29, a day-long celebration of Korean pop culture, from music to food to beauty, with a special panel of fashion designers discussing trends and inspirations. On Dec. 9, textile historian Lee Talbot and Korean dress historian Minjee Kim present an overview of 18th-century Korean fashion along with its current inspiration and appropriation in modern Korean and global fashion.

Couture Korea: Tue.-Sun., 10 a.m.-5 p.m., Nov. 3-Feb. 4, 2018, \$20, Asian Art Museum, 200 Larkin St., 415-581-3500, asianart.org

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

From Cannes with love and prestige

BY MICHAEL SNYDER

AS THE HOLIDAY SEASON approaches, those of us who cover the movie industry can be thankful the quality of the releases increases. It's that time when we see the bulk of contenders for the various awards coveted by those who work in the business. There will be star-driven extravaganzas: would-be crowd-pleasers, optimistic franchise launches, and commercially expedient sequels. But we also get prestige projects, from daring indies to foreign Oscar entries, coming our way. Consider these two highly decorated Cannes Film Festival favorites, now reaching Bay Area screens.

'BPM (BEATS PER MINUTE)'

The French drama *BPM (Beats per Minute)* takes an unflinching look at the interactions, philosophy, demonstrations, infighting, and achievements of Act Up activists in Paris during the escalating AIDS crisis in the early 1990s. Winner of this year's Grand Prize at Cannes (and France's submission for the 2017 Best Foreign Film Oscar), the movie is a period piece about a turbulent time when the plague was something both mysterious and scary to people, whether their lives were personally affected by it or not. We know so much more about AIDS now. Medical advances and preventive measures have helped curtail its severity and its spread in the gay community and among intravenous drug users and random people receiving tainted blood transfusions, regardless of their sexual proclivities. It may not get the headlines it used to get, but the topic continues to be relevant today insofar as those who have been infected with HIV-1 — the virus that causes AIDS — can still find them-

selves stigmatized, and a cure has not yet been discovered.

Directed and co-written by Robin Campillo and featuring a spot-on ensemble of actors unfamiliar to American audiences, *BPM* goes beyond observing the doings and civic protests of the Act Up Paris members as the epidemic takes hold; it presents a painfully graphic depiction of the devastation wrought by final-stage AIDS and the impact a patient's suffering has on family members and on friends, especially survivors who are also infected. The title *BPM* could refer to the rhythms powering the dance club music that served as a soundtrack to the lives of the Act Up crew, or, more poignantly, it might call to mind the heart palpitations that quickened in intimacy and could be stilled by AIDS. This profoundly moving and disturbing film serves as an acknowledgement of the deaths that have already occurred and a reminder of the tragedy that will continue if the virus remains unchecked.

BPM is currently playing at the Embarcadero Center Cinema (1 Embarcadero Center, 415-352-0835, landmarktheatres.com).

THE SQUARE

Sliding unexpectedly from comedy to drama to social commentary, Swedish filmmaker Ruben Östlund's latest feature, *The Square*, is a distinctive creation and another prizewinner from this year's Cannes festival, having received the festival's highest honor, the Palme d'Or. Although its subject and tone seem to have little of the gravitas that some previous honorees bring to bear, the movie uses a discomfiting mix of satirical humor and interpersonal conflict to address issues of dissociation, class division, and bigotry in modern society



Nahuel Pérez Biscayart in the French drama *BPM*. PHOTO: CÉLINE NIESZAWER

— not to mention the pretensions that seem to be rampant in the art world. It does share a wry sensibility with Östlund's 2014 movie *Force Majeure*, about a family upended by an avalanche while on vacation in the Alps and, in retrospect, feels like a warm-up for its more ambitious follow-up. *The Square* centers on the curator of a prestigious contemporary art museum in Stockholm. Danish actor Claes Bang stars as Christian the curator — a master-of-the-universe type who is used to always being in control of things until his wallet and cell phone are stolen right before the launch of a major art installation. When Christian decides to take action and get his belongings back, his life subsequently goes off the rails.

Bang manages to bring together Christian's conflicting traits — smugness, diffidence, angst — in an organic way reflecting and fueling his trials and peccadilloes, among them his offhand treatment of his colleagues and his brusque attitude toward his affair with an American journalist played by Elisabeth Moss of TV's *Mad Men* and *The Handmaid's Tale*. Moss's role is small yet impactful. Unfortunately, British actor Dominic West's turn as a lionized hipster artist being interviewed at a museum event only amounts to a single amusing scene.

All caveats aside, *The Square*, zipping along much faster than its 142-minute length would suggest, is smart, thought-provoking, and unsettling, especially late in the movie when it focuses in on a fancy dinner for the museum's patrons. As that occasion plays out, it underscores the dichotomy between the homeless Christian passes on the street and those well-moneyed folks whose donations finance what is essentially a shrine to art that may or may not be worth the adulation.

Östlund has given *The Square* a cool veneer (not unlike Christian's public persona as curator) that covers a quiet tension beneath the surface. Eventually, the tension breaks through in a bizarre resolution befitting the madness of these strange days where we find ourselves — and lingering long after the movie ends.

The Square opens Nov. 10 at the Embarcadero Center Cinema (1 Embarcadero Center, 415-352-0835, landmarktheatres.com).

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

The Best of Books :: What's flying off the shelves

The Marina Books Inc. best-seller list

COMPILED BY BRIAN PETTUS

1. **Really Big Lunch: The Roving Gourmand on Feed and Life**, by Jim Harrison (hardcover)
2. **Origin: A Novel**, by Dan Brown (hardcover)
3. **Thrill Me: Essays on Fiction**, by Benjamin Percy (paperback)
4. **The Girl from Venice**, by Martin Cruz Smith (paperback)
5. **Red Notice: A True Story of High Finance, Murder, and One Man's Fight for Justice**, by Bill Browder (paperback)
6. **Manhattan Beach: A Novel**, by Jennifer Egan (hardcover)
7. **Good Night Stories for Rebel Girls**, by Elena Favilli (hardcover)
8. **All the Light We Cannot See**, by Anthony Doerr (paperback)
9. **Unique Eats and Eateries of San Francisco**, by

- Kimberley Lovato (paperback)
10. **What Happened**, by Hillary Rodham Clinton (hardcover)

NEW RELEASES

Renegades, by Marissa Meyer (Nov. 7)

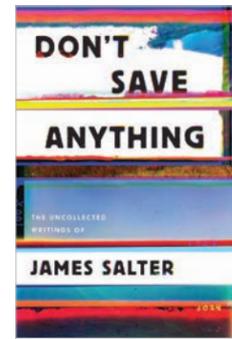
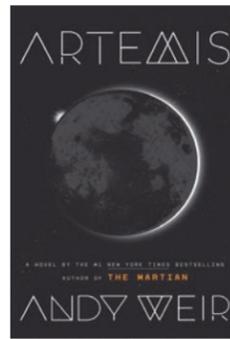
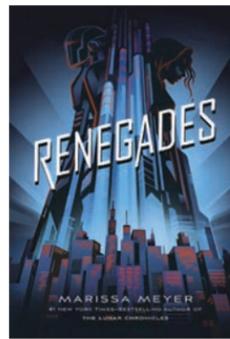
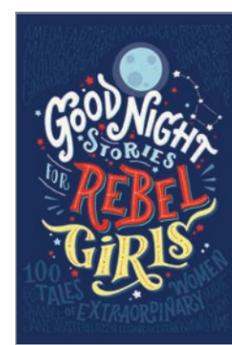
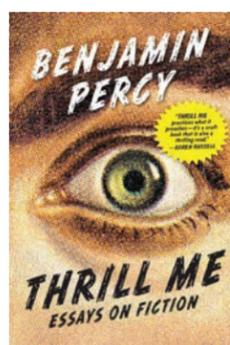
The Renegades are a syndicate of prodigies — humans with extraordinary abilities — who emerged from the ruins of a crumbled society and established peace and order where chaos reigned. As champions of justice, they remain a symbol of hope and courage to everyone ... except the villains they once overthrew.

Nova has a reason to hate the Renegades, and she is on a mission for vengeance. As she gets closer to her target, she meets Adrian, a Renegade boy who believes in justice — and in Nova. But Nova's allegiance is to a villain who has the power to end them both.

Artemis, by Andy Weir (Nov. 14)

The bestselling author of *The Martian* returns with an irresistible new near-future thriller — a heist story set on the moon. Jazz Bashara is a criminal. Well, sort of. Life on Artemis, the first and only city on the moon, is tough if you're not a rich tourist or an eccentric billionaire. So smuggling in the occasional harmless bit of contraband barely counts, right? Not when you've got debts to pay and your job as a porter barely covers the rent.

Everything changes when Jazz sees the chance to commit the perfect crime, with a reward too lucrative to turn down. But pulling off the impossible is just the start of her problems, as she learns that she's stepped square into a conspiracy for control of Artemis itself — and that now, her only chance at survival lies in a gambit even riskier than the first.



Don't Save Anything, by James Salter (Nov. 14): One of the greatest writers of American sentences in our literary history, James Salter's acute and glimmering portrayals of characters are built with a restrained and poetic style. This collection gathers Salter's thoughts on writing and profiles of important writers, observations of the changing American military life, evocations of Aspen

winters, musings on mountain climbing and skiing, and tales of travels to Europe, which first appeared in *The New Yorker*, *Esquire*, *People Magazine*, *Condé Nast Traveler*, the *Aspen Times*, and many other publications.

Brian Pettus is the manager of Books Inc. in the Marina (2251 Chestnut St., 415-931-3633, booksinc.net/sfmarina).

NOVEMBER EVENTS

WHAT NOT TO MISS THIS MONTH

MAJOR EVENTS



Napa Valley Film Festival

Daily, Nov. 8–12

Multiple Napa Valley venues

This festival features over 100 new independent films, over 300 filmmakers, 150 wineries, 50 chefs, wine pavilions, and multiple special events. See website for pricing, nvff.org

PHOTO: THE LEISURE SEEKER (FILM) / SONY PICTURE CLASSICS

Seth Meyers

Friday, Nov. 17, 7 p.m.

S.F. Masonic (1111 California St.)

The former Saturday Night Live cast member, Emmy Award-winning writer, and one of the 2014 Time magazine's 100 most influential people performs his routine live. \$39.50-\$410, sfmasonic.com

60th Annual International Auto Show

Daily, Nov. 18–26, 10 a.m.

Moscone Center

See 2018 model cars, trucks, SUVs, and vans from the world's major manufacturers. \$10, 415-331-4406, sfautohshow.com

LAST CHANGE

Magic Theatre: The Eva Trilogy

Tue.–Sun. through Nov. 12

Bldg. D, Fort Mason Center

This three-play cycle follows the story of Eva, who returns to Ireland from Paris when her ailing mother begins to falter, where she then makes a fateful decision about her mother that cannot be undone. \$40–\$80, magictheatre.org, 415-441-8822

The Speakeasy

Thu.–Sat. through Nov. 26

The Palace Theater (North Beach)

Step back in time to 1923 as 35 characters lead you on a "choose your own adventure" into the depths of the Prohibition Era. Song and dance, comedy and drama, casino-style gaming and killer cocktails are among the many delights you will encounter as you explore the secret passages and hidden rooms of The Palace Theater. \$55–\$135, 415-891-9744, thespeakeasysf.com

Photosynthesis

Daily extended through Nov. 26, sundown to midnight

Conservatory of Flowers, Golden Gate Park

The conservatory becomes the canvas for a spectacular light art installation to honor San Francisco's city-wide celebration of the 50th Anniversary of the Summer of Love. Free, conservatoryofflowers.org

HOLIDAY HAPPENINGS

Holiday Ice Rink at Embarcadero Center

Daily, Nov. 3 through Jan. 7, 10 a.m.

Justin Herman Plaza

Enjoy nine weeks of ice-skating fun during the holiday season at the largest outdoor rink in the city with 90-minute sessions starting every even hour. Skate rental \$5, admission \$7–\$12, 415-837-1931, embarcaderocenter.com

Holiday Ice Rink in Union Square

Daily, Nov. 1–mid to late Dec., 10 a.m.–11:30 p.m.

Union Square

Ring in the holiday season at this outdoor rink with 90-minute sessions starting every even hour. Skate rental \$6, admission \$13–\$18, 415-781-2688, unionsquareicerink.com

31st Annual Embarcadero Center Lighting Ceremony & Carnival

Friday, Nov. 17, 4–7 p.m.

Embarcadero Center

Don't miss the annual dramatic illumination of Embarcadero Center and the S.F. skyline, featuring 15,000 lights throughout the holiday season. A winter carnival (4 p.m.) includes a Disney on Ice show followed by the lighting (6 p.m.), and fireworks. Free, 415-772-0700, embarcaderocenter.com

Tree Lighting Celebration

Sunday, Nov. 19, noon–6 p.m.

Pier 39

Welcome the season with Disney friends and holly-jolly magic and merriment featuring live entertainment, and culminating with the lighting ceremony. pier39.com

53rd Annual Ghirardelli Square Tree Lighting Ceremony

Friday, Nov. 24, 4–8 p.m.

Ghirardelli Square

The annual tree lighting ceremony will take place in the West Plaza and Fountain Plaza with free kids' activities, live music, snow, Santa, and more. Free, 415-775-5500, ghirardellisq.com



28th Annual Tree Lighting Ceremony

Friday, Nov. 24, 6 p.m.

Union Square

Arrive early for the best viewing and entertainment, which precedes the 6:40 p.m. lighting. The tree is illuminated nightly throughout the holidays. unionsquashop.com

PHOTO: FLICKR.COM/TAYLAR

COMMUNITY CORNER

Free Family Day

Sunday, Nov. 5

SFMOMA (151 Third St.)

Featured is Performance All Ages programming with Whoop Dee Doo, an artist-led project that partners with local youth organizations and performing artists to create one-of-a-kind variety shows. Free (tickets onsite only), 415-357-4000, sfmoma.org

S.F. Art Institute Public Opening Spectacle

Fri.–Sat., Nov. 10–11

Fort Mason Center

Join the free inaugural party celebrating the opening of SFAI's new Fort Mason campus with exhibitions, open studios, a student art sale, and more, including Off the Grid food trucks and a Fort Point Beer Co. beer garden (food/beer for purchase). Free, 415-749-4563, sfai.edu

Veteran's Day Interfaith Service

Saturday, Nov. 11, 11 a.m.–noon

Presidio Chapel (130 Fisher Loop)

The Interfaith Center will host a service to honor American veterans of all wars with prayer, meditation, and music. Free, 415-515-5681, presidio.gov

Fisherman's Wharf Veteran's Day Parade

Sunday, Nov. 13, 11 a.m.–1 p.m.

Jefferson St. (North Point to Leavenworth Sts.)

Show your support for all who have served our country in this parade along the wharf, with a special remembrance for the 100th anniversary of World War I. Free, visitfishermanswharf.com

Small Business Saturday

Saturday, Nov. 25

Nationwide

Shop the city's small local businesses on this day between Black Friday and Cyber Monday. Shopping locally sustains our neighborhoods and keeps tax dollars in the community. So get out there and spend!

GALAS & BENEFITS

Project Glimmer 6th Annual Luncheon

Tuesday, Nov. 7, 11:30 a.m.–2 p.m.

Bently Reserve (301 Battery St.)

Celebrate the many ways Project Glimmer continues to inspire at-risk teenage girls and women to believe in themselves by letting them know their community cares. \$250 & up, projectglimmer.org

Simply the Best Dinner & Gala

Saturday, Nov. 11, 5:30 p.m.–midnight

Fairmont Hotel (950 Mason St.)

ABC7's Cheryl Jennings hosts this event that raises awareness and funding for early detection and lung cancer research, honors survivors, and top physicians and clinicians working to fight lung cancer. \$500, 415-821-9693, abreathawayfromthecure.org

MUSEUMS & GALLERIES

Teotihuacan: City of Water, City of Fire

Tue.–Sun. through Feb. 11, 9:30 a.m.–5:15 p.m.

de Young Museum, (Golden Gate Park)

Through monumental and ritual objects, paintings, ceramics, and stone sculptures, this exhibition explores how artworks from the ancient city shape our understanding of Teotihuacan as an urban environment. \$28, 415-750-3600, famsf.org

S.F. Open Studios 2017

Sat.–Sun., Nov. 3–5, 11 a.m.–6 p.m.

General's Residence (Upper Fort Mason)

A significant number of artists working in various styles and media will display their work at the oldest and largest open studios program in the country. Free, 415-861-9838, artspan.org

THEATER

Feathers of Fire: A Persian Epic

Fri.–Sun., Nov. 3–5

Cowell Theater, Fort Mason Center

Based on the 10th-century classic, Shahnameh, this shadow-puppet play tells the story of two young lovers who triumph over inconceivable odds, and give birth to a beloved son, the most important mythological hero of the story. All ages. \$15–\$70, fortmason.org

Aladdin

Tue.–Sun., Nov. 1–Jan. 7

SHN Orpheum Theatre

The hit Broadway musical about the timeless story of Aladdin is a thrilling new production filled with beauty, magic, comedy, and spectacle. Ages 6 & up. \$45–\$199, 888-746-1799, shnsf.com

The Changeling

Thu.–Sat. Nov. 9–18

The Rueff at ACT's Strand Theater

(1127 Market St.)

This Jacobean tragedy of passion and betrayal, devotion and deceit involves romance, murder, and captivity. \$20, 415-749-2228, act-sf.org

MUSIC: CLASSICAL



S.F. Opera: Manon

Select days, Nov. 4–11

War Memorial Opera House

Composed at the height of the Belle Epoque, Jules Massenet's bright, sensual opera follows a pair of not-so-innocent young lovers as they tangle with the toast of Paris, inviting dangerous consequences. \$26–\$370, 415-864-3330, sfopera.com

S.F. Choral Society: Vive!

Sat.–Sun., Nov. 18–19

Calvary Presbyterian Church (2515 Fillmore St.)

A full program of French and French-influenced choral masterpieces (Gabriel Fauré's Requiem in D minor, Op. 48, Fauré's Madrigal, Op. 35, and Leonard Bernstein's The Lark) will be performed. \$28–\$34, 415-392-4400, cityboxoffice.com

Noontime Concerts: Puripat Paesaroch, piano

Tuesday, Nov. 15, 12:30 p.m.

Old St. Mary's Cathedral (660 California St.)

The program features Beethoven's Sonata in C Major, No. 3 and Prokofiev's Sonata No. 2 in D Minor, Op. 14. Free, 415-777-3211, noontimeconcerts.org

MUSIC: CONTEMPORARY

Blues Traveler with Los Colognes

Tue.–Wed., Nov. 14–15, 8 p.m.

The Fillmore

The group, which covers a variety of genres, including blues rock, psychedelic rock, folk rock, soul, and Southern rock, performs on its 30th Anniversary World Tour. \$30, thefillmore.com



Seal with the S.F. Symphony

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

Davies Symphony Hall

The Grammy Award-winning British soul singer reignites iconic jazz and swing classics in a tribute to legendary artists like Ella Fitzgerald, Frank Sinatra, and Nat King Cole with some holiday tunes along with the big band sounds of the San Francisco Symphony. \$20–\$95, 415-864-6000, sfsymphony.org

PHOTO: SFSYMPHONY.ORG

DANCE

Alonzo King Lines Ballet: Fall Home Season

Wed.–Sun., Nov. 15–19

Lam Research Theater, YBCA (701 Mission St.)

In celebration of the company's 35 years, Alonzo King and Lisa Fischer will team up for the return of The Propelled Heart, which pays tribute to the power of song. \$35–\$90, 415-863-3040, linesballet.org

Auditions for the 40th Anniversary S.F. Ethnic Dance Festival

Sat.–Sun., Nov. 4–5 & 11–12

Palace of Fine Arts Theatre

Enjoy first-rate performances of 80 dance companies presenting a wide variety of worldwide music and dance. Performances every 10–15 minutes; reentry allowed. \$10 (cash only at the door), 415-474-3914, sfethnicdancefestival.org

NIGHTLIFE

Stevie Ray Vaughan Tribute with Alan Iglesias and Crossfire

Friday, Nov. 10, 7:30 & 10 p.m.

Biscuits & Blues (401 Mason St.)

Playing blues rock since the '60s, Alan Iglesias draws from a wealth of Vaughan musical history and knowledge as well as his own life experience to faithfully bring back as much of the original experience as possible. \$24, biscuitsandblues.com/srvtributenov

Oliver Huntemann

Saturday, Nov. 18, 10 p.m.–4 a.m.

Halcyon (314 11th St.)

German D.J. and producer Oliver Huntemann headlines a night of music, which also features Marko DeSantis and Funky Teknomics. \$5–\$20, halcyon-sf.ticketfly.com

I Heart the 90s

Friday, Nov. 24, 9 p.m.–2 a.m.

Madrone Art Bar (500 Divisadero St.)

Dance off that Thanksgiving meal with D.J.'s Samala, Mr. Grant, and Sonny Phono, and VJ Teo. \$5, 415-241-0202, madroneartbar.com

FILMS & LECTURES

42nd Annual American Indian Film Festival

Daily, Nov. 3–11

Brava Theater Center

This festival presents nine days of powerful and moving films. \$5–\$15 individual programs, \$150–\$175 festival pass, 415-554-0525, aifisf.com

Donna Brazile: The Hacking of an American Election

Thursday, Nov. 9, 6:30 p.m.

Marines Memorial Theatre (609 Sutter St.)

Join legendary political strategist Donna Brazile, who shepherded the Democrats through one of the most turbulent general elections in history, for an unfiltered conversation about the 2016 election and the chaotic battlefield of American politics. She will be in conversation with Chronicle editor Audrey Cooper. \$65, 415-597-6705, commonwealthclub.org

San Francisco International South Asian Film Festival

Thu.–Sun., Nov. 9–12

New People Cinema and Castro Theatre

It's the 15th anniversary running of this film festival dedicated to features, documentaries and shorts by independent filmmakers from South Asia and the South Asian diaspora. \$11 individual films, \$28–\$105 festival passes, thirdi.org

SCIENCE & ENVIRONMENT

Bill Nye: The Science Guy

Monday, Nov. 6, 1:15 p.m.

The Commonwealth Club (110 The Embarcadero)

Join Bill Nye and Jason Sussberg — director of a new documentary on Nye — to discuss climate science and planet Earth. \$70, 415-597-6705, commonwealthclub.org

Black Holes: An Up Close and Personal Look

Monday, Nov. 13, 7:30 p.m.

California Academy of Sciences

Feryal Ozel of the University of Arizona explains and explores the work of the Event Horizon Telescope, an experimental use of radio telescopes spanning the planet. \$15, 877-227-1831, calacademy.org

Made for the Movies: Star Wars I, II, and III

Sunday, Nov. 19, 2 p.m.

The Exploratorium

Academy Award-winning special effects artist Lorne Peterson will explore the art and science of making fictional landscapes and characters. Included with museum admission (\$29.95), 415-528-4444, exploratorium.edu

POTABLES & EDIBLES



S.F. Vintners Market

Sat.–Sun., Nov. 4–5

Festival Pavilion, Fort Mason Center

Try and buy fine wines from as many as 200 vintners during this wine tasting and shopping event. Explore three rooms showcasing specialty foods, wines, music, art, and more while supporting small, family-owned wineries and meeting winemakers. \$80–\$150, 415-596-1191, sfvintnersmarket.com

PHOTO: INSTAGRAM.COM/SFVINTNERSMARKET

S.F. International Tea Festival

Sunday, Nov. 12, 11 a.m.–5 p.m.

Ferry Building Marketplace

Sample fine tea from local and global producers and discover the wonderful world of tea brewing, tasting, and blending. \$25, sfttf.com

8th Annual Fall Holiday Chocolate Salon

Sunday, Nov. 19, 10 a.m.–5 p.m.

County Fair Bldg. (1199 9th Ave.), Golden Gate Park

Discover, savor, and taste the finest artisan, gourmet, and premium chocolates. Highlights include chef and author talks, tastings, and more. \$20, fallchocolatesalon.com

SPORTS & HEALTH

Run and Pop Pilates Class

Saturday, Nov. 4, 9:30 a.m.

Start: Fleet Feet Sports (2076 Chestnut St.)

Ends: Equator Coffee and Teas, Fort Mason Center

Start your weekend with a run followed by a Pop Pilates class, then enjoy a 25 percent discount at Equator Coffees & Teas. fortmason.org

Office Yoga 101 Workshop: Yoga to Relieve Repetitive Stress

Saturday, Nov. 4, 2:30–4:30 p.m.

Women's Health Resource Center (3698 California St.)

This workshop is for anyone interested in the mind-body connection, especially those with hand/neck/shoulder/back pain associated with repetitive stress issues common with daily activities at work or home. \$25, 415-600-6000, sutterhealth.org

CHILD'S PLAY

S.F. Birth and Baby Fair

Sunday, Nov. 12, 10 a.m.–4 p.m.

Golden Gate Club (135 Fisher Loop, the Presidio)

This event features workshops, demonstrations, a tot play space, spa lounge, local resources, and innovative products for a one-stop shopping experience. \$12 & \$15, 415-967-0223, birthandbabyfair.com



ODC: The Velveteen Rabbit

Sat.–Sun., Nov. 25–26

Thu.–Sun., Dec. 1–10

YBCA Theater (701 Mission St.)

Told through music, dance, and a powerful narrative, this play celebrates the unique relationship between a little boy and his stuffed rabbit and the enduring power of love. The popular Milk and Cookies Party (\$15) follows the Nov. 26 performance. \$15–\$65, 415-978-2700, odcdance.org

PHOTO: ODC.DANCE/VELVETEENRABBIT

JUST FOR FUN

West Coast Craft Winter 2017

Sat.–Sun., Nov. 18–19, 10 a.m.–6 p.m.

Festival Pavilion, Fort Mason Center

This juried exhibition of over 250 artisans features items that exemplify the mood and aesthetics of the West Coast lifestyle through a variety of media, including wood, metal, leather and more. Free, westcoastcraft.com

Renegade Craft Fair Holiday 2017

Sat.–Sun., Nov. 11–12, 11 a.m.–6 p.m.

Festival Pavilion, Fort Mason Center

This curated indie-craft marketplace showcases over 300 of the brightest talents in contemporary craft and design for a celebration of all things handmade from ceramics to leather goods to paper and more. Free, 312-226-8654, renegadecraft.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. For sponsored listings, call 415-815-8081.

What You Can Do to Help the Victims of the North Bay Fires



Rescued horses are led from fire-ravaged area by firefighters. PHOTO: GOATLANDIA.ORG

BY LYNETTE MAJER

DUE TO THE OVERWHELMING outpouring of support from the community, many current supply and volunteer needs have been met, yet much assistance will be needed with recovery efforts going forward. It is strongly recommended to either phone or visit the organizations' websites, where needs are updated daily.

DONATE MONETARILY

North Bay Fire Relief: (redwoodcu.org/northbayfirerelief); donate directly through Redwood Credit Union.

Redwood Empire Food Bank: (refb.org); in constant need of financial donations.

La Luz Center: (laluzcenter.org); supporting Sonoma Valley's Latino population with unemployment and individual assistance, hot meals, and basic items for displaced families. The Latino population is a vital cog in the wheel of the wine industry and are among the worst affected by the fires.

Latino Community Foundation: (latinocf.org); working to support families and farmworker communities, and are coordinating regional resources for immediate and long-term needs.

Tipping Point Emergency Relief Fund: (tippingpoint.org); all donations will support low-income, vulnerable communities impacted by the fire, including vineyard workers, immigrants, displaced young people, and students.

Red Cross: (redcross.org); text REDCROSS to 90999 to make a \$10 donation; visit website to donate more.

United Way: (unitedwaywinecountry.org); all donations made via their website will be directed to fire relief and recovery efforts.

CROWD-FUNDING CAMPAIGNS

SF Fights Fire: (sffightsfire.com); organized by San Francisco's restaurants and food purveyors to cook, deliver meals, and help with logistics.

Off the Grid: (gofundme.com/HelpOTGFeedNoCal); supporting Mendocino County-based businesses Pilon Kitchen and The Food Depot, as well as the Bay Area's Fat Boys in providing meals to displaced individuals at the Mendocino College Local Assistance Center.

Fire Relief Napa and Sonoma Counties: (gofundme.com/fire-relief-napa-sonoma-counties); set up by Charles Communications Associates, which has identified a group of shelters that need goods (that will be purchased by donations), and which it will deliver.

Napa and Sonoma County Fire Relief: (gofundme.com/napa-sonoma-fires); set up by Napa vineyard/winery owner Jake Kloberdanz, funds raised will be spread evenly to Sonoma Valley Fire and Rescue Authority, Napa County Fire Department, Lake County Fire and Rescue, Santa Rosa Fire Department, and The Redwood Credit Union–North Bay Fire Recovery Fund.

Tubbs Fire Victims (Santa Rosa Community): (youcaring.com/tubbsfire-victimssantarosacommunity-976726); organized by the city of Santa Rosa to assist in recovery by those affected.

#BayAreaUnite for California Fire Relief: (youcaring.com/americanredcross-976697#mlb-giants); set up by Bay Area Sports Teams (San Francisco 49ers, Oakland A's, San Jose Earthquakes, San Francisco Giants, Oakland Raiders, San Jose Sharks and the Golden State Warriors), who have collectively committed \$450,000 to support these fire disaster relief efforts. All funds donated will support the American Red Cross to help those affected by the California wildfires.

DONATE SUPPLIES

Crossing the Jordan: (707-938-9388, crossingthejordan.org); accepting food, clothing, and monetary donations.

DONATE FOOD

Redwood Empire Food Bank: (707-523-7900, refb.org); nonperishable food (no glass).

Petaluma Salvation Army: (707-769-0716, petaluma.salvationarmy.org); nonperishable food items. Ready-to-eat, easy-to-open foods are appreciated as many shelters do not have kitchens for heating food.

VOLUNTEER YOUR TIME

Many of the volunteer shifts are full; monitor daily for openings. Several of the organizations listed also need supplies, and all will accept monetary donations.

Volunteer Center of Sonoma County: (707-573-3399, volunteernow.org); lists volunteer opportunities across agencies.

SF Fights Fire: (sffightsfire.com); organized by San Francisco's restaurants and food purveyors to cook, deliver meals, and help with logistics.

Epicenter Sports & Entertainment Center: (visitepicenter.com/epic-fire-relief); volunteer to sort and distribute donations and financial donations for youth sports and employee relief for fire victims.

Copia: (bit.ly/drivewithcopia); sign up to deliver food and supplies where needed.

HOW TO HELP, continued on 23

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Health Caring ∴ Getting help

Everything you need to know about urgent care

BY CHRISTOPHER BIALECKI

PICTURE THIS: YOU'RE cutting strawberries and you accidentally slice your thumb. The pain isn't terrible, but the cut looks deep. It's bleeding badly. So what do you do? Do you visit your local emergency room? Or head to the nearest urgent care center? This is a type of dilemma many people face. Urgent care centers are popping up across the country, but most people don't know what makes them different from emergency rooms. When should you head straight to an ER versus going to an urgent care center? Let's get to the bottom of these questions.

WHEN SHOULD I GO TO URGENT CARE?

The biggest difference between urgent care centers and emergency rooms is the severity of the health problem. Urgent care centers provide treatment for *nonlife-threatening illnesses and injuries* and unlike your primary care doctor's office, which is open Monday through Friday, most urgent care centers are open seven days a week, including nights, weekends and holidays. Urgent care centers are staffed by doctors, physician assistants, and nurse practitioners, with most centers equipped with X-ray and lab services. So whether it's the flu, a broken ankle, upset stomach, a high fever, or severe allergies, urgent care centers are a one-stop shop to get you back on your feet quickly. Other nonlife-threatening injuries and illnesses include sprains, sore throats, headaches, cuts, burns, UTIs, vomiting, earaches, rashes, and dehydration.

If your condition is life-threatening, such as chest pain, coughing/vomiting blood, poisoning, seizure, or difficulty breathing, that would require you immediately visit your nearest emergency room.

If the condition is a minor illness or injury, take advantage of the convenience and affordability your local urgent care center has to offer.

WHY SHOULD I GO TO URGENT CARE?

You may be thinking, *An emergency room will treat these nonlife-threatening problems, too. Why go to urgent care?* Here are a few reasons: 90 percent of



Urgent care centers can provide you and your family quick, effective, and compassionate care for nonlife-threatening illness and injuries.

urgent care patients wait 30 minutes or less to see a provider; 84 percent of urgent care patients are in and out within an hour. Walk-ins are welcome, and there's no need to schedule an appointment ahead of time, although doing so can get you in and out more quickly. What's more, urgent care is more affordable and convenient, while still taking most insurance plans. An ambulance ride to an ER can cost around \$1,200 or more, and urgent care can be found in convenient locations in nearly every neighborhood in San Francisco.

WHERE CAN I FIND URGENT CARE IN THE BAY AREA?

Dignity Health has partnered with GoHealth Urgent Care in a joint venture to bring high quality, consumer-focused urgent care centers to the Bay Area. We place the needs of our patients first — by providing an effortless patient experience and a welcoming culture of care in state of the art facilities with a clean, contemporary design engineered for your comfort and privacy. We are in-network with most major insurance plans, and the amount due ranges depending upon your chosen plan. Dignity Health-GoHealth Urgent Care also has a self-pay rate if you do not have insurance or otherwise choose to pay for your urgent care services upfront; our centers are cash-free and accept debit and credit card payments.

If you're in need of urgent care services, you're able to check in online to view wait times or simply walk into one of our conveniently located centers to receive world-class care. There are currently 10 Dignity Health-GoHealth Urgent Care locations throughout the Bay area, including one in the Marina, which offers con-

venient parking directly across the street, with the shortest urgent care wait times in the area.

WHY DIGNITY HEALTH-GOHEALTH URGENT CARE?

With flu season upon us, urgent care centers are a great option for getting your flu shot that fits your schedule. Additionally, Dignity Health-GoHealth Urgent Care allows for seamless and affordable school physicals, without the wait or hassle of scheduling an appointment — simply walk in or check wait times online, which is great when you need to fit the doctor into your busy schedule. Stop in for your kids' sports physicals, TDAP shots, vaccines, or when your child has an unforeseen illness such as an ear infection or cough.

Finally, when choosing an urgent care center, proximity as well as reputation is important. Choose urgent care centers with hospital affiliations to ensure quality care and ease of integration of your medical records. The Dignity Health-GoHealth Urgent Care collaboration enables Bay Area patients to receive the appropriate level of care for their needs, when and where they need it. Please do not hesitate to call your local Dignity Health-GoHealth Urgent Care center to learn more.

Christopher Bialecki heads business development in the San Francisco Bay Area for Dignity Health-GoHealth Urgent Care, the largest urgent care provider in the San Francisco Bay Area. Come visit your neighborhood center at 3259 Pierce St., near Chestnut St., or call 415-965-7942, and learn how Dignity Health-GoHealth Urgent Care can serve your urgent healthcare needs.

This article is sponsored by Dignity Health-GoHealth Urgent Care.

Family dinner: How to make it happen

BY LIZ FARRELL

WHEN I WAS GROWING up, family dinner was a priority for our family, and it happened at least five or six times a week. In high school, before we left for the football game or the movies, we could invite friends over, but we always had a family dinner. I look back on this fondly. This was the place we connected about our day and hashed out issues and concerns — and trust me, with four daughters in the house there was always a lot to hash out. Even before starting a family I knew continuing this tradition was important to me, but now with three children and busy schedules, it feels almost impossible. I recently read an article that included research from several studies linking regular family dinners with lower rates of substance abuse, eating disorders, and depression, as well as higher grades and self-esteem. It's hard to argue with that, so now how can parents make it happen? Here are some tips our family is trying to ensure family dinner remains a priority and an important part of our family tradition.

PLANNING

The only way to make sure something happens is to put it on the calendar. So now just as we schedule soccer practice, book clubs, and dance lessons, we also schedule family dinners. We look at the week ahead and try to set nights aside when everyone can be home for dinner. This is much easier said than done: Balancing a preschooler who likes to eat early with two older siblings with afterschool activities and a husband who has a lot of evening meetings is a challenge — but I am determined. If it looks like a crazy week, we try for breakfast or maybe a weekend lunch. The point is taking time to all be together and share a meal — not so much as which meal it is.

The other part of planning is what you will eat. Planning meals in advance so there is more time to enjoy the meal instead of fixing it can be a huge help. My go-to for this has been our Crock-Pot. Two nights a week when I know I won't be home all day, I start dinner before we leave and by the time we get home it is ready, so dinner can be on the table in a matter of minutes. Another thing

that has helped is planning the week's meals on Sunday. This takes a lot of the pressure away from what I call the "five o'clock fret" when you are staring at the refrigerator and have no idea what you are going to make for dinner.

CONVERSATION

Now that you have worked so hard to get everyone together with food on the table, how do you keep it from becoming a nag-fest about table manners or conversations that are like pulling teeth to find out about everyone's day? There are two keys: Choose the topics and rethink your view of table manners. I am still a stickler for napkins on the lap and chewing with your mouth closed, but also consider your children's ability to engage in a conversation, look someone in the eye, and contribute their ideas without interrupting also as vital table manners, which will serve them well beyond the family dinner table.

If you are tired of asking the same question, "How was your day?" then switch it up a bit. For a while we did the "rose/thorn" game. Everyone takes a turn sharing what the "rose" or



Time to eat — and talk. PHOTO: ISTOCKPHOTO.COM

best part of his or her day was and the "thorn," a hard or challenging part. But even this gets a bit stale, so over the summer I found a great book, *The Children's Book of Questions*. This has been a lifesaver for family dinners as well as long car rides. It is a small book I can throw in my purse for dinners out or copy questions to put under everyone's plate at the dining table. They can be as simple as "If you had three wishes, what would they be?" to "Do you know how your name was chosen?" or even something a little more serious: "If you could change one thing about the world what would it be?" You may find you learn a lot more about what is going on in everyone's life this way than just asking about their day.

One of the biggest obstacles families face when trying to

have a dinner together is technology. We signed on to the campaign from Common Sense Media called "device-free dinner," so now as part of our family's digital media plan, we have agreed not to bring or check phones at the table. We have committed to giving each other those 30 minutes (on a good night) to be distraction-free and to focus on each other. I strongly suggest every family try this. It makes a big difference in the quality of conversation, and personally it brings me back to my own childhood when those distractions didn't exist.

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

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The Marina Times Real Estate Market Report: September 2017

By Hill & Co. Real Estate

SINGLE FAMILY HOME SALES

NEIGHBORHOOD	ADDRESS	BEDROOMS/BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow	1627 Greenwich Street	3BD/3.5BA	\$3,500,000	Above	10
	2528 Union Street	4BD/5.5BA	\$12,000,000	Below	102
Lake	127 6 th Avenue	5BD/3.5BA	\$3,165,000	At	0
	72 5 th Avenue	5BD/3.5BA	\$3,335,000	Above	13
Laurel Heights	108 Palm Avenue	3BD/2BA	\$2,300,000	Above	13
	170 Commonwealth Ave.	4BD/4.5BA	\$5,625,000	Above	4
Lone Mountain (no sales)					
Marina (no sales)					
Nob Hill	11 Shepard Place	4BD/3BA	\$1,750,000	Above	10
North Beach (no sales)					
Pacific Heights	3157 Jackson Street	2BD/2BA	\$2,400,000	Below	200
	1994 Jackson Street	5BD/6.5BA	\$9,425,000	Below	112
Presidio Heights	405 Laurel Street	2BD/1.5BA	\$2,250,000	Above	1
Russian Hill	836 Bay Street	5BD/5.5BA	\$3,535,000	Above	32
	2506 Leavenworth Street	5BD/4.5BA	\$4,500,000	Below	108
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	1551 Filbert Street #4	1BD/1BA	\$798,000	Above	44
	2828 Greenwich Street #4	2BD/1BA	\$1,204,375	Above	12
Lake (no sales)					
Laurel Heights	318 Arguello Boulevard #2	2BD/1BA	\$1,400,000	Above	12
Lone Mountain (no sales)					
Marina	27-A Mallorca Way	0BD/1BA	\$658,000	Above	25
	1920 Jefferson Street #3	1BD/1BA	\$950,000	Above	28
	2147 Bay Street	2BD/2BA	\$1,950,000	Below	49
	1754 Bay Street	3BD/3.5BA	\$2,850,000	Above	7
Nob Hill	1201 California Street #105	1BD/1BA	\$925,000	At	61
	1788 Clay Street #604	2BD/2BA	\$1,250,000	Above	23
	1312 Leavenworth Street	3BD/2BA	\$1,400,000	Below	97
	850 Powell Street #505	1BD/2BA	\$1,450,000	Above	0
	1200 California Street #21A	1BD/1BA	\$1,920,000	Below	72
	1333 Jones Street #1501	2BD/2BA	\$2,800,000	Below	112
North Beach	650 Chestnut Street #402	3BD/2BA	\$1,550,000	Above	8
Pacific Heights	2101 Baker Street #10	2BD/2BA	\$1,210,888	Above	17
	1775 Broadway #9	1BD/1BA	\$1,260,000	Above	113
	1966 Pacific Avenue #101	2BD/2BA	\$1,360,000	Above	14
	2171 Sacramento St. #10	2BD/2BA	\$1,360,000	Above	14
	3246 Clay Street	2BD/2BA	\$1,600,000	At	0
	2090 Pacific Avenue #702	1BD/1.5BA	\$1,601,000	Above	13
	1940 Vallejo Street #11	3BD/3.5BA	\$7,250,000	At	35
Presidio Heights	436-A Laurel Street	3BD/3BA	\$1,995,000	At	1
Russian Hill	1925 Leavenworth St. #10	0BD/1BA	\$670,000	Above	11
	2507 Polk Street	2BD/1BA	\$1,130,000	Above	54
	1150 Lombard Street #27	2BD/2BA	\$1,800,000	Below	218
	999 Green Street #2604	2BD/2BA	\$3,300,000	At	9
Sea Cliff (no sales)					
Telegraph Hill (no sales)					

The data presented in this report is based on the San Francisco Multiple Listing Service and is accurate to the best of our knowledge, but cannot be guaranteed as such. For additional information, contact Jay Costello, President, Hill & Co. Real Estate, 1880 Lombard Street, 415.321.4274, jcostello@hill-co.com, www.hill-co.com.

Real Estate Reporter Tax deform

Goring the ox

Will mortgage interest deduction be killed?

BY JOHN ZIPPERER

BATTLE OF THE MID-WAY

In recent months, the Trump administration and congressional Republicans have been trying to hammer out details of their proposed tax legislation. The fate of the mortgage interest deduction (MID) has been much bandied-about. One report will say it's on the chopping block; another says it's safe. With both houses of Congress and the White House solidly in Republican hands, this is the best opportunity in a generation for the GOP to push through its long-sought tax cuts. But how (and whether) it will pay for the cuts comes down to the old issue of "whose ox is gored."

Negotiations and back-room dealings continue in Washington, so it might still be months before we find out what the tax legislation is and how it affects San Francisco property owners and renters. Some people are using that timeframe to pit renters versus homeowners.

Andrew Woo and Chris Salviati of Apartment List argue "The mortgage interest deduction has long been a benefit enjoyed mostly by high-income households, living in more expensive homes, with a greater amount of interest to deduct and higher marginal tax rates. This dynamic has made the MID a 'regressive' benefit to tax experts."

Comparing MID costs to the federal government with the government's spending on Section 8 rental assistance, Woo and Salviati report that in 2015, "the MID cost the federal government \$71 billion, more than double the \$29.9 billion funding for Section 8. Additionally, the MID is a highly regressive benefit, with 85 percent of expenditure going to high-income households."

"While more than half of high-income households claim the MID, only 11 percent of low-income households receive assistance with their housing costs. This results in \$1,549 in government spending per household for high-income households, nearly four times the \$416 spent per low-income household. Geographical-



Pier 19's historic building is one of a handful of piers the Port of San Francisco is looking to revitalize.

PHOTO: MICHAEL RIVERA

ly, expensive coastal areas receive the most expenditure per household, led by San Francisco and San Jose at the metro level. Given the failure to allocate funds to those in need, we recommend reforming the MID to provide more benefit to low-income and middle-income homeowners, while reinvesting the savings in Section 8 programs to benefit low-income renters."

LEAST SURPRISING HEADLINE OF THE MONTH

"North Bay housing costs likely to spike after wildfires, economist says" — *San Francisco Business Times*

PIER-TO-PIER IDEA SHARING

A batch of old piers stretching from North Beach to AT&T Park need more than \$100 million to be made safe for use, and

TAXING DOWNTOWN

San Francisco ranks 10th in the nation in how much it taxes property in its central business district, according to Commercial Cafe and Yardi. With nearly 25 million square feet of office space, San Francisco reaps \$112.7 million on a tax per 1,000 square feet of \$4,357.65. No surprise New York is tops in total square footage (more than 210 million), tax volume (more than \$3.4 billion) and tax per 1,000 square feet (\$16,302.42).

San Francisco's central business district, however, does have the highest average office property taxes in the state of California.

BUBBLE, BUBBLE ...

And what would a San Francisco real estate column be without an update on our science fictional status of house prices? A new report from UBS says that San Francisco and Los Angeles are "overvalued" but are not in the highest "bubble risk" category. CNBC reports that UBS rates San

Francisco as having "limited bubble risk, given its strong economic fundamentals amid the astonishing boom of tech companies." UBS even names San Francisco as a "Superstar city," meaning it outperforms other markets and will continue to do so due to its constrained housing supply.

Interestingly, the *San Francisco Business Times* reported the story as "San Francisco more at risk for housing bubble than any other U.S. city, analysis says."

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

It will be months before we find out how the tax legislation affects owners and renters.

the Port of San Francisco is looking for ideas from developers or other organizations about what to do with the properties on our shore, according to the *San Francisco Chronicle*.

The Port is willing to go outside its comfort zone in allowing uses for the properties it wouldn't usually consider. "Those rules generally don't allow housing or hotels, and require that any project have a balance of maritime and other uses, such as restaurants, retail and some office," reports J.K. Dineen.

Ideas — and money — will determine the future of the historic piers.



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**City and County of San Francisco
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News from the San Francisco Department of Elections:

Interested in voting services for San Franciscans with limited English proficiency? You are invited to participate in the Department of Elections Language Accessibility Advisory Committee (LAAC). At quarterly meetings, LAAC members will learn about the Department's efforts to provide election services and programs to communities where English is a second language. LAAC members will also have the opportunity to share feedback and suggestions for serving potential registrants and voters with limited English proficiency throughout San Francisco. This is a volunteer opportunity. To learn about the LAAC and other opportunities to get involved with the Department of Elections, visit sflections.org or call (415) 554-4375.

The Youth Commission is a body of 17 San Franciscans between the ages of 12 and 23. Created by the voters in 1995 through a charter amendment, the commission is responsible for advising the Board of Supervisors and the Mayor on policies and laws related to young people. The commission is also charged with providing comment, recommendation, and feedback on all proposed laws that affect youth before the Board takes final action. Commissioners work diligently to connect young people from all over the city with one another, develop their leadership skills and understanding of government, and make positive policy changes. The commission meets on the first and third Monday of every month at 5:15pm in room 416 of City Hall. Their standing issue-based committees meet regularly in the Youth Commission office, City Hall Room 345.

Visit our website www.sfgov.org/yc, email YouthCom@sfgov.org, or call (415) 554-6446 for information about upcoming meetings!

COMMENCMENT OF THE REQUEST FOR PROPOSALS PROCESS AT SFO

The Airport Commission has commenced the Request for Proposals (RFP) process for six Terminal 2 Concession Leases. The Request for Proposals includes five Specialty Retail Concession Leases and one Casual Dining Food and Beverage Concession Lease.

The proposed minimum financial offer for the Specialty Retail Concession Leases ranges from \$125,000 - \$325,000, for a 7 year term. The proposed Minimum Annual Guarantee for the Casual Dining Food and Beverage Concession Lease is \$250,000.00. The lease shall have a term of ten years. Rent for each lease shall be the higher of the Minimum Annual Guarantee or the sum of the percentage rent as outlined in the RFP document. Small, local, and disadvantaged businesses are encouraged to participate.

The Informational Conference will be held on Thursday, October 26th, 2017 at 10:00 a.m. at the Aviation Museum & Library in the International Terminal, at San Francisco International Airport.

Please see <http://www.flysfo.com/business-at-sfo/current-opportunities> for additional information or call Trevor Brumm, Principal Property Manager, Revenue Development and Management Department, (650) 821-4500.

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

CNS-3062603#

Urban Home and Garden : Decking the halls



Painting the exterior of your front door and adding a wreath can add a welcoming touch to your home this holiday season.

Tips for holiday home projects

BY JULIA STRZESIESKI

WE ARE COMING IN FULL-SPEED ahead to the holiday season! With family and friends starting to gather this time of year, holiday hosts want a warm, welcoming home atmosphere. Aside from simply fluffing the pillows, consider a small refresh project instead of undertaking a major painting job during this busy time of year.

Here are few ideas and tips to tackle a last-minute holiday paint project.

PAINT THE EXTERIOR FRONT DOOR

This is one of the first things a guest will see when arriving. A statement color will welcome guests and add an exciting pop to the look of your home. Placing a bold wreath or accent piece on the door can also give the entrance a whole new look.

PAINT AN ACCENT WALL

Tackling a full room makeover is a ton of work. Moving the furniture and everything out of the room is a daunting task of its own. By focusing on an accent wall, you can just pull the furniture and wall hangings off of a single wall, put up a fresh coat of paint, and move everything back without having to dishevel the entire room.

FOCUS ON A COMMON GATHERING AREA

If you're looking to refresh the look of your home for guests, focus on the rooms that people will be spending the most time in, such as the dining room, bathroom, or guest room if they will be staying. Sure, you might have been wanting to repaint your bedroom closet for a year now, but this isn't realistically the best time to tackle that project. Focus on common areas.

USE A ZERO-VOC PRODUCT

The last thing you want is to have your dining room smell like new paint when it's supposed to be filled with the aromas of roasted turkey and homemade pumpkin pie. There are many zero-VOC paints with very little odor in the marketplace today.

REFRESH FURNITURE INSTEAD OF WALLS

Maybe there are end tables in the main gathering area that are outdated and looking drab? Chalk paint can easily update old furniture with a fresh look and transform a room. And with chalk paint, there's no need to sand or prime the furniture, simply paint right onto the piece.

CLEAN YOUR CARPETS

Another task to get company-ready is to steam clean your carpet, couch, or any upholstered furniture. If your carpeted area sees a lot of traffic or you have pets, a freshly cleaned carpet will make a big difference. Rental machines allow you to deep clean carpets and upholstery with professional-quality results.

The EPA states indoor air quality improves when carpets are thoroughly cleaned. Regular deep cleaning not only removes allergens, dirt, and grime, but can add years of life to a carpet by removing the abrasive grit that harms its fibers. Having your carpet professionally cleaned can be costly, but you can get a top-quality cleaning job by renting an easy-to-operate steam cleaning machine.

Rent your rug cleaner. There are a number of rental sites available in San Francisco. They are generally available the same day, but when demand is heavy (weekends and the beginning or end of the month), you might want to call to first. Most of the newer rug cleaners are compact and lightweight; they fit easily in most cars.

Move furniture and vacuum. Clearing the area of furniture will make the job much easier. It will also insure that your carpet is evenly clean in case you choose to rearrange your furniture. Thoroughly vacuum the area with your household vacuum cleaner before steam cleaning.

Put the rug cleaner to work. The machines are easy to operate and maneuver, and most come with easy-to-understand directions.

Let dry. Allow two to four hours (typically) for drying. To reduce drying time, ventilate the room or turn up the heat. To take up excess moisture left in the carpet from the steam-cleaning process, go over it again using only the machine's vacuum function. Rental units are generally well-maintained by the manufacturers to deliver top performance. A variety of soaps are available, including special blends for pet homes and nontoxic, environmentally friendly formulas, too. If you'll be cleaning upholstered furniture, you'll also want to make sure to rent an upholstery tool.

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

If you talk the talk, you better walk the walk

BY SUSAN DYER REYNOLDS

(Part 2 of a 3-part series on the complex relationship between animal shelters and activists.)

WHO WILL STEP UP FOR THE 'PROJECT DOGS'?

When Oakland Animal Services (OAS) posted pictures on their Facebook page of a handsome male shepherd-hound mix found as a stray after the 4th of July, the outpouring was instantaneous. "Don't kill that dog!" one commenter wrote. Because of the large social media response, shelter staff named the dog Facebook (Booker for short). There was no doubt he was beautiful, but he also showed serious aggression toward other dogs that made him unsuitable for a standard adoption.

"I have so many wonderful, well-behaved dogs that can't find homes no matter how hard we try," OAS director Rebecca Katz said. "It's really hard when we get a dog like Booker who can't go just anywhere. One of the volunteers calls them 'Project Dogs' — they have potential, but it will take a lot of time, effort, and money to get them where they need to be in order for them and the community to be safe."

SMALL BUDGET LIMITS RESOURCES

With the smallest budget of any stand-alone shelter in the Bay Area, OAS also doesn't have the money to work with Project Dogs, particularly in the most difficult cases. Private adoption centers like the San Francisco SPCA, with its multimillions of dollars, could be the perfect solution for those cases; however, they don't want to take them on, preferring to pick and choose easily adoptable dogs that enhance their reputation as a no-kill shelter. Because the SF/SPCA is privately run, they can do that. OAS, on the other hand, must take every animal that comes through the doors, from pit bulls confiscated in dogfighting busts to pigeons with broken wings.

BEHAVIORIST TAKES ON 'PROJECT DOGS'

The good news is Rebecca doesn't like giving up on animals. As director of San Francisco Animal Care and Control, she worked with a behaviorist who specializes in hard cases to save a pit bull named Titan, who had killed a small dog that belonged to the mother of a police officer. Titan had an irresponsible owner, breeding for size and not temperament. He was untrained and unaltered. I first met Titan in

Titan had an irresponsible owner, breeding for size, not temperament. He was untrained and unaltered.

the dark, dank section of the shelter known as the custody kennels where dogs are held for court cases. It was immediately evident despite his intimidating look and enormous size, Titan wasn't a bad dog.

Rebecca allowed the behaviorist to take Titan to his facility, where he worked with him for months. Rebecca visited and kept up on Titan's progress, and the turnaround was remarkable. Once labeled "vicious and dangerous" by the city of San Francisco, Titan (renamed Yogi) now lived in harmony with other dogs, including small ones. He was the first dog in the city's history to have the vicious and dangerous designation removed, allowing him to leave the county. The behaviorist and his wife adopted Yogi, who was a model canine citizen until he passed away not long ago from cancer. Years later, Rebecca would turn to that same behaviorist for help with Booker and a pit bull mix named Blackie. Because of his sensitive line of work ("I can't have people dropping their dogs off here...") he asked me to change his name for this article. We'll call him Mike.

"When Rebecca called me to evaluate Booker and Blackie, I

noticed right away that Booker was smart and confident, but a very dominant male. Blackie was all over the place, barking and crazy, just young, but amazing," Mike said. "When I took Booker out, I got him to focus on me, but I could tell he needed a really structured environment so I told Rebecca to send him to Lisa at Shamrock Ranch for some training."

OAS GOES THE EXTRA MILE

I asked Mike about activist groups like People Animals Love Support East Bay (PALS) that say Rebecca doesn't do enough. "That's so untrue," he said. "Rebecca has gone the extra mile for numerous dogs like Booker and Titan. Most directors are willing to go that extra mile, but only as long as there's someone capable of caring for that difficult dog and making sure the dog and the community are safe."

Mike believes most people, including activists, don't understand the municipal infrastructure. "They don't know how it works; who makes the decisions. They think shelters decide the policies but that's done by the city councils. And the bottom line is you can't release a dangerous dog into society. All this effort is made for one dog because people are shouting not to kill the dog, but what are shelters supposed to do? It's expensive and time consuming and they have no budget and no time."

The nonprofit Friends of OAS paid for a week at Shamrock Ranch, the most they could afford. Lisa said that, while Booker has improved, he still has some issues with dog aggression and will need the right owner. OAS is looking for a dog savvy person to foster or adopt Booker. "All these people like PALS who were screaming about 'Save this dog!' have not stepped up," Mike said. "Booker needs a place to go



Booker, a 'Project Dog' at OAS, needs an experienced foster or adopter.

— the right place to go. Just sharing him on Facebook and leaving encouraging comments like 'Hope this cute guy gets a home!' is not enough."

With hurricanes and wildfires from coast to coast, resources are even tighter. "Rescues and shelters are swamped and these two dogs are becoming irrelevant," Mike said. He and his wife renamed Blackie "Odama"

With hurricanes and wildfires from coast to coast, resources are even tighter.

and have committed to caring for him as long as it takes. "If there's a disaster and you want to help animals that's great, but shelters are already flooded and now you bring in all these other unvetted animals. You cannot ask animal control agencies that get their tiny budgets from the city to deal with these animals and all the animals they already have — it's not as simple as just 'Don't kill that dog!' Rescuers and activists are often people with huge hearts but

often aren't equipped to care for animals that could be a danger to the community without the proper care."

Editor's note: We reached out to PALS via e-mail for this article, but as of press time they had not responded.

Next month in Part 3: Why shelter activists should refocus their energy on decision makers.

BAY AREA PET FAIR ADOPTIONS

The total number of adoptions for the Pet Food Express Bay Area Pet Fair is 1,538, making it the largest single-location adoption event in the state of California.

CALIFORNIA BANS PUPPY MILLS

Thank you, Assemblyman Patrick O'Donnell (D-Long Beach) and Gov. Jerry Brown for making AB 485 a reality. The bill, authored by O'Donnell and signed into law by Governor Brown, makes California the first state to forbid pet stores from selling animals that don't come from shelters or adoption centers. Starting in 2019, stores can be fined \$500 for each animal sold that is not a rescue.

As I wrote a few months ago, pet stores are notorious for selling animals from puppy mills and kitten factories. In a country where half of the 8 million animals at shelters are killed annually for lack of homes, this is a law that should be nationwide. Of course the ever-out-of-touch American Kennel Club opposed it. Considering the fact that 37 percent of animals in shelters are purebreds, I think the AKC should spend less time talking and more time walking — into the shelters where the dogs they sell so often end up dumped.

E-mail: susan@marinatimes.com. Follow the Marina Times on Twitter @TheMarinaTimes and like us on Facebook @MarinaTimes.

How to Help

continued from 17

Sonoma County Recovers: (sonomacountyrecovers.org/); designed to facilitate recovery by sending supplies or lending a hand.

Red Cross: (redcross.org); sign up to volunteer where needed.

Center for Volunteer and Nonprofit Leadership: (cvnl.org); overseeing donations that serve multiple agencies and volunteers.

SHARE YOUR HOME

Petaluma People Services Center: (SHAREfire@petalumapeople.org); contact if you are interested in sharing your home.

HELP DISPLACED ANIMALS

Hopalong and Second Chance Animal Rescue: (hopalong.org; dani@hopalong.org); needs volunteers, supplies, fosters, and monetary donations.

Goatlandia Animal Sanctuary: (gofundme.com/fire-rescue-sonoma-county-animals); coordinating with other sanctuaries and rescue facilities to help provide feed, corrals, fencing, water buckets, leads, medical supplies, etc., to the thousands of displaced animals all over Northern California.

Sonoma County Wildlife Rescue: (707-992-0274, scwildliferescue.org); needs monetary donations due to diverted resources to help with displaced animals and livestock.

FUNDRAISE

Russian River Brewery and Bear Republic Brewing Co.: (sonomapride.com); 100 percent of the proceeds of the beer from both breweries under the Sonoma Pride label are donated to wildfire victims. Visit website for additional ways to donate, including winning a line cut for the release of Pliny the Younger in 2018.

BUY AND VISIT

Buy products from Sonoma, Napa, and Mendocino counties: San Francisco wine (and beer) drinkers, unite. We know you're already buying your wine and beer from these counties, but ask your friends and family across the

nation to do the same. Commit to do all your holiday shopping with gifts from these areas, rich with artists and artisans. The counties need your dollars to help in the lengthy recovery efforts.

Visit the wine country: Roads are open to all counties. Wineries, restaurants, hoteliers, and merchants want to get back to normal business. Show your support by planning a weekend getaway, or even a day trip soon. They all look forward to seeing you — their livelihood depends on it. Follow @SonomaStrong, @NapaStrong, and @WineCountryStrong for updates.

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