



The good life near the bay
New year brings new restaurant openings, p. 10
Valentine's Day pairing of oysters and tea, p. 13
Susan Dyer Reynolds heads to Mendocino, p. 18



More online
Patty Burness, Evalyn Baron,
Michael Snyder's Coastal
Commuter, and more
marinatimes.com

MARINATIMES.COM : CELEBRATING OUR 34TH YEAR : VOLUME 34 : ISSUE 02 : FEBRUARY 2018



The Chinese New Year Parade returns to downtown San Francisco on Feb. 24. PHOTO: FLICKR.COM/ERIKMELDRUM

Year of the Dog arrives for 2018

BY LYNETTE MAJER

GONG HEI FAT CHOY! ARRIVING on Feb. 16, The Year of the Dog (Earth Dog, specifically) promises to be a good year overall for those born in a dog year, with February and March being particularly favorable

months (followed by the least auspicious, April), according to most sources. A less than rosy outlook, unfortunately, is in store for you dragons, sheep, and roosters. Whatever your Chinese zodiac sign, there's no lack of celebration befitting the largest city west of the Mississippi with the larg-

est Chinese population. Look for a Chinatown street fair, a flower fair, and much more, culminating with the iconic New Year Parade Feb. 24 (visit chineseparade.com for the schedule). Additionally, find citywide cultural and music celebrations; see our calendar on page 16 for a few ideas.

REYNOLDS RAP

Three devils and a kingmaker: Why London Breed is no longer mayor

BY SUSAN DYER REYNOLDS

IN THE OCTOBER 2015 *MARINA TIMES*, I WROTE A column about tech-investing billionaire Ron Conway's influence over Mayor Ed Lee ("Project Political Runway: In Mayor Lee's regime, if you're not in with Ron Conway, you're out"). I noted that in 2012 Conway and his cronies spent nearly \$180,000 to help elect District 5 supervisor London Breed, and \$104,000 against her opponent. The morning the issue hit the newsstands I received an e-mail from Breed in which she distanced herself not only from Conway, but from the mayor himself. Breed said she won on her own merits as an African American woman raised by her grandmother in San Francisco public housing, and she didn't need their money or their support. The problem is, she didn't turn down their money or their support in 2012, so no matter how many times she says it doesn't influence her decision-making, there's a whole bunch of people who don't believe her.

That was certainly the case on Tuesday, Jan. 23, when the Board of Supervisors chose District 2 Supervisor
REYNOLDS RAP, continued on 4

UNION STREET

The times they are a changin'

BY KEVIN SANCHEZ

UNION STREET BETWEEN VAN NESS AVENUE AND the Presidio has changed a lot over the years. What began as grazing pastures for dairy farmers in the 1800s evolved into a family neighborhood after World War II. Kids roamed freely, and the street was filled with green grocers, butchers, drug stores like **Burton's**, movie houses, soda fountains, **Fredericksen Hardware**, and auto garages.

In the early 1970s things began to change. A more urbane clientele was coming down the hill from Pacific Heights seeking finer foods, high fashion clothing, and more refined shopping. One business that started back in 1976 on Union Street is closing Feb. 17. For 42 years, **Union Street Goldsmith** has been a fixture in Cow Hollow, providing upscale fine jewelry and unique custom designs. We talked to owner Terry Brumbaugh before he closed to get his perspective on how things have changed since he opened his store on the street.

WHY DID YOU CHOOSE UNION STREET WHEN YOU STARTED YOUR BUSINESS WITH YOUR PARTNER, GLENDA QUEEN, IN 1976?

Glenda and I had met in Sausalito, where we both worked at jewelry shops on Bridgeway, which catered mostly to tourists. Even though we didn't have a lot of
UNION STREET, continued on 6



PHOTO: ANNA PUSTYNNIKOVA

An ode to chocolate on St. Valentine's Day

BY ERNEST BEYL

WELL, SOON IT WILL BE Valentine's Day, or St. Valentine's Day as it appears on liturgical calendars. And I will be out buying a two-pound box of See's chocolates for Joan, my main squeeze. A little chocolate keeps peace in the household.

MY CHOCOLATE CONUNDRUM

There was a time when I confused chocolate with cocaine or, more specifically, cacao with coca. But let's get this straight right up front. Chocolate is not a derivative of cocaine. Chocolate comes from the cacao plant, cocaine from the coca plant. Chocolate, if it has any medicinal benefits, makes you

amorous and happy — hence Valentine's Day. Cocaine makes you numb, dumb, and happy.

MY CONFUSION IN CUZCO

I got the two confused in Peru many years ago when I was in Cuzco on my way to Machu Picchu. Cuzco, the ancient Inca capital, lies high in the Andes at 11,152 feet above sea level. Most visitors suffer from altitude sickness within an hour or two of arrival — can't get enough oxygen. When I was there I got it bad, and that ain't good. I sent down word from my hotel room for some chocolate and dutifully someone brought me a few chocolate bars.

COCA NOT CACAO DOES THE JOB

It was several hours later — me gasping for breath and with the world's worst headache — that someone put two and two together and came up with the difference between cacao and coca. And in a few minutes a laughing hotel staffer brought this stupid gringo a bunch of coca leaves, and with hand-mouth signals told me to chew them. I chewed them and grooved. No more gasping for breath. No more headache to end all headaches.

APPETITES, continued on 12

TOP 10 STEAKS IN AMERICA

Osso Steakhouse - San Francisco, CA

Bobo's - San Francisco, CA

Peter Luger Steakhouse - Brooklyn, NY

Bern's Steakhouse - Tampa, FL

CUT - Beverly Hills, CA

Emeril's Delmonico - Las Vegas, NV

Mario Batali's Carnevino - Las Vegas, NV

Chicago Cut - Chicago, IL

The Precinct - Cincinnati, OH

Elway's Cherry Creek - Denver, CO



Osso STEAKHOUSE is a romantic hideaway tucked in the landmark Gramercy Towers, near The Fairmont, Mark Hopkins and Huntington Hotels. The stylish Art Deco-inspired design provides an elegant yet relaxed ambiance. The Bone-In Filet Mignon is their signature steak and has a flavor that is nothing short of a revelation.

“It’s osso good!”

Free Valet Parking—Private Dining for Large Parties
1177 California at Jones 415.771.6776 ossosteakhouse.com

CONTENTS

IN THIS ISSUE

18



News

Around the city

New briefs on the opposition to the proposed new tenants for the former Real Foods Company location in Cow Hollow, an update on auto break-ins and other crime statistics, a proposed transportation ballot measure, plus a roundup of facts and figures. 3

16



Calendar

February events

There are Valentine's Day and anti-Valentine's Day events galore this month. 16

22



Travel

After the fires

In the wake of the devastating North Bay wildfires, Susan Dyer Reynolds heads to the Mendocino Coast and finds it a welcoming and dog-friendly retreat; part 1 of 2. 18

At Home

Urban Home and Garden

Julia Strzesieski gives you data and advice for choosing the best ladder for the task and using it safely. 20

Family

MomSense

Liz Farrell shows how to make Valentine's Day a meaningful holiday for your whole family. 21

Real Estate

The Reporter

John Zipperer explores what might and might not change regarding housing policy in San Francisco now that the supervisors have replaced the mayor; plus news on how the city ranks in terms of rents (bad) and construction costs (bad). 22

ONLINE SPECIALS

Patty Burness heads to Safari West in Santa Rosa, Evalyn Baron, Michael Snyder's Coastal Commuter, Sharon Anderson covers Miya Ando's new exhibition, Oborozuki, at the Nancy Snyder Gallery, complete events calendar, and more. marinatimes.com

Like us on Facebook.com/MarinaTimes

Follow us on Twitter.com/TheMarinaTimes

Sign up for our newsletters at MarinaTimes.com

MarinaTimes

marinatimes.com | 3053 Fillmore Street #104, San Francisco, CA 94123

Editorial: (415) 931-0515 | Fax: (415) 931-0987 | Letters to the Editor: letters@marinatimes.com

Advertising: (415) 815-8081 advertising@marinatimes.com

Calendar submissions due by the 15th of the month to calendar@marinatimes.com

Publisher Earl Adkins publisher@marinatimes.com

Editor in Chief Susan Dyer Reynolds susan@marinatimes.com

Executive Editor John Zipperer john@marinatimes.com

Managing Editor Lynette Majer lynette@marinatimes.com

Design Director Sara Brownell sara@marinatimes.com

MARINA TIMES IS A TRADE MARK OF JASMINE BLUE MEDIA LLC. COPYRIGHT ©2015 JASMINE BLUE MEDIA LLC. ALL RIGHTS RESERVED. THE VIEWS EXPRESSED HEREIN DO NOT NECESSARILY REFLECT THE VIEWS OF THE MARINA TIMES OR JASMINE BLUE MEDIA LLC. THE MARINA TIMES NAME AND LOGO AND VARIOUS TITLES AND HEADINGS HEREIN ARE TRADE MARKS OF JASMINE BLUE MEDIA LLC. NO PART OF THIS PERIODICAL MAY BE REPRODUCED WITHOUT THE CONSENT OF THE MARINA TIMES. THE MARINA TIMES IS DISTRIBUTED FREE IN SAN FRANCISCO'S NORTHERN NEIGHBORHOODS (MARINA, COW HOLLOW, PACIFIC HEIGHTS, RUSSIAN HILL, NORTH BEACH AND NOB HILL). PLEASE SEND COMMENTS TO LETTERS@MARINATIMES.COM OR TO THE ADDRESS ABOVE. PLEASE INCLUDE YOUR NAME, ADDRESS, AND DAYTIME PHONE NUMBER. WE RESERVE THE RIGHT TO ABRIDGE FOR SPACE, CLARITY AND CIVILITY.

2 FEBRUARY 2018

MARINA TIMES MARINATIMES.COM

News Briefs : Big changes

Shaking it up

IS SHAKE SHACK NOT REAL FOOD?

A developer's plan to put a Shake Shack burger restaurant in the former Cow Hollow building that once housed the natural foods-based Real Food Company store has drawn complaints from some residents. The building, located at 3060 Fillmore Street (at Filbert), was occupied by Real Food Company from 1997 until it suddenly closed in late 2016. Developer Center-Cal Properties wants to fill the space with Shake Shack and Rumble Fitness (two separate but symbiotic businesses), but a late-January public meeting held as part of the developer's conditional use permit process drew complaints about possible noise, congestion, and the type of services provided. The developer told residents it would keep the location clean and would keep the noise levels down, according to a report on KGO-TV, which noted that "Cow Hollow and the Marina are full of burger restaurants and gyms, but there are very few grocery stores and markets."

Not everyone hates a burger chain. On KGO's website, right next to the Real Food Co. story was a link to another story headlined, "Burger fans rejoice as Shake Shack plans to open in Palo Alto."

AUTO BREAK-INS

The news in late January that there had been only 13 arrests made for auto break-ins over the course of the past seven years — a time period in which there were more than 81,000 reports of auto break-ins in San Francisco — was met by a chorus of "We coulda told you that" from city residents tired of a plague of street crime.

It's not for a lack of trying, according to Northern Station's police. They report that "Every Northern Station unmarked police vehicle has been rammed by suspects trying to elude capture, and our latest casualty was [a] police bicycle." An officer "spotted a suspect casing vehicles near the Palace of Fine Arts and moved in to investigate. The suspect quickly jumped into



Gone is the natural foods of Real Food Company; in its place will probably be this Shake Shack burger and fries for Cow Hollow residents. PHOTO: M01229

a getaway vehicle and took off, running over [the police officer's] bicycle in the process." Luckily the officer was able to get off the bike, which was dragged for several blocks by the miscreants.

CRIME STATISTICS

In other policing news, Northside residents could celebrate falling crime in a number of categories, albeit not all. Between October and November 2017, Northern Station reported drops in burglary (14 percent), larceny theft (10 percent), theft from vehicle (11 percent), auto theft (22 percent), and aggravated assault (10 percent).

The suspect jumped into a getaway vehicle and took off, running over the police officer's bike.

Robberies, on the other hand, grew by 35 percent during that time period.

TRANSPORTATION PROP

If Regional Measure 3 (RM3) makes it onto the June 2018 ballot, Bay Area residents will have the chance to vote to pay more on local bridge tolls to fund an expansion of Muni's fleet, express lanes in the Bay Area, Transbay rail crossing, bike and pedestrian access to train stations and ferry terminals, and more. That is, if residents are willing to boost bridge tolls to \$9 on the Bay Bridge and \$8 on other bridges.

CATHERINE STEFANI NEW DISTRICT 2 SUPERVISOR

Catherine Stefani announced that homelessness, small businesses, and public safety would be her top priorities in her new role as District

2 supervisor. On Jan. 30, she was sworn in as the successor for Mark Farrell, who vacated the seat when the Board of Supervisors voted for him to serve as mayor until the June 5 election.

Stefani, a former aide to former supervisors Michela Alioto-Pier and Farrell, had served as a San Francisco county clerk since 2016. She is also a local director of Moms Demand Action for Gun Sense in America.

FACTS & FIGURES

21,000: number of signatures collected in support of a proposed San Francisco ballot initiative that would have the city pay for legal representation for anyone facing eviction . . . **4:** number of days before new Mayor Mark Farrell issued a press release (his first release as mayor) supporting San Francisco's sanctuary city policies against criticism and threats from the Trump administration . . . **20:** miles per hour that is the top speed of the 250 bikes from the latest San Francisco bike-share company, Jump Bike . . . **7:** number of earthquakes experienced in the Bay Area in just one late-January week . . . **28 percent:** increase in vehicle break-ins in San Francisco from the first half of 2016 to the first half of 2017 . . . **\$870 million:** latest projected cost of reconstructing the failed Oroville Dam . . . **3 months:** Estimated time until Virginia Ramos, aka the "Tamale Lady," has her own restaurant to sell her goods, four years after being barred from selling her tamales at local bars.

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

MAYBECK'S

NEW AMERICAN CLASSIC CUISINE

- HAPPY HOUR DAILY
- FRIED CHICKEN TUESDAYS
- BEEF WELLINGTON WEDNESDAYS
- BABY BACK & MAC THURSDAYS
- CIOPPINO FRIDAYS
- STEAK FOR TWO SATURDAYS
- SATURDAY BRUNCH
- SPAGHETTI SUPPER SUNDAYS

3213 SCOTT ST. SAN FRANCISCO, CA • 415-400-8500
(CORNER OF SCOTT AND LOMBARD) MAYBECKS.COM

THE NEW WINE BAR IN THE HOOD...

ALSO HAS AMAZING FOOD!

- › Happy Hour Every Day 3-6pm
20% Off Beer & Wine!
- › An Atmosphere Perfect for Date Night
- › Live Music 4 Nights a Week!

WINNER:
Best Wine Bar



Scopo DiVino
THE DIVINE PURPOSE OF WINE

Reservations Available Via Yelp or Facebook | Available for Private Parties

2800 California St @ Divisadero | scopodivino.com | 415.928.3728



47 MAGNOLIA STREET, MARINA DISTRICT

Modern meets Magnolia! Stunning tri-level home with open chef's kitchen, double living and dining rooms, 3 bedrooms on the same level, 3.5 baths, sexy media/pent room, multiple decks with views, landscaped garden, 3-car parking garage and storage. Within steps to Chestnut St., Funston Playground, Marina Green & more!

Offered at \$3,495,000 | www.47Magnolia.com



Marla Moresi-Valdes
Partner & Top Producer
415.971.2535
mmoresi@mcguire.com
CAL BRE# 01320998



Reynolds Rap
continued from cover

Mark Farrell to serve the rest of Lee's term over interim Mayor Breed, who, as board president, immediately ascended to the position when Lee died of a heart attack Dec. 12. Of course Breed's supporters immediately started shouting charges of racism, even accusing the board of reviving Jim Crow right there in chambers. But Breed's ouster had nothing to do with her race and everything to do with a potent cocktail of Conway, too many jobs, an unfair advantage, and the new kingmaker of City Hall.

THREE DEVILS ON HIS SHOULDERS

Before then-mayor Gavin Newsom left for Sacramento to become California's lieutenant governor in 2010, he joined forces with Conway and former San Francisco Mayor Willie Brown to conjure up a deal giving them a voice in city politics for years to come. Numerous stories abound of back-table dinners where the power brokers sat like three devils on the meek shoulders of Ed Lee, then the city's chief administrator, cajoling him to serve the rest of Newsom's term as a "caretaker mayor." The plan worked. Once in office, Lee realized he liked the gig and — though he vowed he wouldn't — ran for a full

term. I remember wandering around the Civic Center farmer's market with Lee as he campaigned. He introduced me to some of the vendors, who obviously knew him and liked him. It was

here with the people that Lee seemed most comfortable, but when I began asking questions about his plans for the city's future, Lee stiffened up. His answers were robotic, seemingly coached. When I looked at the weak field of competitors, however, it became clear the *Marina Times* would endorse Lee — the only newspaper to do so, and a decision I often regretted.

The night Lee was elected, he left a voicemail thanking me for writing the article. "I can't tell you how many people mentioned it to me," he said. "I know it really helped, and I just wanted to thank you." As his tenure wore on, it became blatantly obvious that, while Lee was a kind and decent man, he wasn't a very good mayor. Lee was a puppet for the three devils on his shoulders, giving tax breaks to tech start-ups backed by Conway, pushing to build on the waterfront as Newsom wanted, and working to elect candidates from Brown's stable — including Breed, who got her start in politics working as an intern for Brown's Office of Housing and Neighborhood Services.

TOO MANY JOBS AND AN UNFAIR ADVANTAGE

As far as I'm concerned, Breed was fooling herself to think she could preside over the board, be the mayor, run for mayor, and represent troubled District 5, where I have lived for 30 years. If you've been to the Haight lately, which is still overrun with violent, drugged-out street thugs, or to McDonald's in the Western Addition, where a visit to the drive-through can get you caught in the crossfire of a drive-by shooting, you know why I say it's troubled. Breed can't take care of her own district, never mind the entire city.

Then there's the question of whether she's even qualified to be mayor. Her supporters constantly point out she's a San Francisco native. Why they think that makes her more qualified than her

competitors I don't really understand — I'm a Silicon Valley native but that doesn't qualify me to run Apple. Keep in mind new interim Mayor Mark Farrell is also a San Francisco native. For Breed's supporters to play the race card because Farrell is white is ridiculous. Not one of the board members who voted for him over Breed is racist. Farrell was the safest choice because he didn't file to run in the June mayoral election, thus making him what the progressives had wanted in Ed Lee — a caretaker mayor. It also levels the playing field so Breed doesn't have an unfair advantage going into June as the incumbent.

CONWAY AND THE KINGMAKER

According to the *San Francisco Examiner*, Conway gauchely started stumping for Breed at Lee's private funeral service standing just feet from his casket. Things got even more vulgar (if that's possible) when rumors circulated about Conway padding the floors of City Hall pressuring supervisors to back Breed. Those rumors got a dash of reality when, at the end of the meeting to select the interim mayor, District 9 Supervisor Hillary Ronen gave a lengthy, impassioned speech. "There are white, rich men, billionaires, in this city who have steered the policies of the past two mayoral

administrations, if not more," Ronen said through her tears. And then she dropped the bomb: "I hate to say it, I wish it weren't so, but those white men are so enthusiastically supporting your candidacy,

London Breed. And what you haven't heard because you're not in this inside world we all inhabit in City Hall is that they've been threatening people. They're all saying if you don't support London Breed that people's careers will be ruined. ... It is happening right now in this Board of Supervisors chamber. It happened the morning Ed Lee passed away. That's how gross these people are. Because they are gross."

The push to unseat Breed started almost as soon as she stepped into Lee's shoes and intensified when she officially declared her candidacy for the June 2018 election. Some of Breed's colleagues raised concerns about her filling multiple roles, which they saw as undermining the separation of powers in city government. In early January, District 3 Supervisor Aaron Peskin began asking for a special meeting of the board to discuss a possible vote.

"I am one member of this body who has said that while the charter allows the president of the board to also serve as the mayor, I don't think we should have a mixing of the two branches of government for a prolonged period of time," Peskin said. While all of his reasoning makes perfect sense, Peskin also took issue with Conway. "The more Ron Conway openly became the kingmaker for London, the more people like me who have come to respect her and work with her very well became more and more reticent," he told *Mission Local* while waiting for Farrell to be sworn in.

He won't admit it or take the credit, but it's not a secret Peskin engineered the entire deal with Oz-like precision from behind the curtains of City Hall. All I have to say is move over Mr. Conway, there's a new kingmaker in town, and his name is Aaron Peskin.

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

Visit us at
MarinaTimes.com

- Additional content from featured writers
- Expanded calendar of events
- Archives of past issues
- Special offers

And
much
more!



LOCAL FOOD & DRINK
EST. 1935 C.A.

THE GROTTO

RESTAURANT | OYSTER BAR | HERITAGE LOUNGE

2847 TAYLOR  THE WHARF
SAN FRANCISCO



“The Grotto is Now Open”

SUSTAINABLE SEAFOOD, BREATH TAKING VIEWS, AND IMPECCABLE HOSPITALITY!

COME IN AND ENJOY our newly renovated space while sipping a cocktail at our grand Sinatra Bar. Our craft cocktails and wide assortment of local California wines and beers are sure to keep you warm this holiday season!

The Grotto partners with the Monterey Bay Aquarium to ensure all of our seafood is sourced sustainably. From Wok Tossed Crab to Classic Cioppino we have all the flavors of the bay!

**CHECK OUT OUR COMPLETE MENU ON OUR WEBSITE, THEGROTTOSF.COM
AND TO BOOK YOUR NEXT SPECIAL EVENT WITH US PLEASE CONTACT
EVENTS@THEGROTTOSF.COM OR CALL US AT 415-475-0154!**

2847 TAYLOR ST. SAN FRANCISCO, C.A. 94133 | (415) 673-7025 | THEGROTTOSF.COM | OPEN 11:30AM - 9PM DAILY

~ Free 2 hour parking with validation ~



I WANT YOUR HOUSE

HERE IN THE WILD WEST...
SELLING REAL ESTATE IS A HIGH-STAKES GAME

It takes a maverick to get you the highest price and close the deal without a hitch. I rope in the buyers, steer them your way, and do all the wrangling it takes to win. And...if your house needs work, I do that too. Give me a call today!

BARBARA DUNLAP
Listing Maverick

**PACIFIC
UNION**
INTERNATIONAL

LICENSE # 01175481
Barbara.Dunlap@pacunion.com
www.BarbaraDunlap.com
415-359-6445
@barbara.dunlap



ENJOY SAN FRANCISCO'S FINEST
CALAMARI APPETIZER ON US.

ALIOTO'S
SINCE 1925

"TOPS IN VIEW AND SEAFOOD TOO"

*with purchase of adult entrée, one per table, expires 5-25-18.

#8 FISHERMAN'S WHARF, SAN FRANCISCO, CA
ALIOTOS.COM RESERVATIONS: 415-673-0183

2 hours FREE parking 11am-6pm 3 hours FREE parking 6pm-11pm

Present this ad to your server for your complimentary calamari.



Terry Brumbaugh is closing up shop after 42 years. PHOTO: FACEBOOK.COM/UNIONSTREETGOLDSMITH

Union Street continued from cover

startup money, we decided Union Street was really the place to be because it was the most sophisticated shopping district in the area after Union Square. It offered things no other neighborhood did. Back then places like **The Coffee Cantata** (now **Flores**) were remarkable because no one else thought to offer gourmet coffee. Perry Butler was a pioneer because **Perry's** was one of the first "fern bars" that catered to single women. Before that a lot of bars in the neighborhood were kind of smoky and dark. **Jeans West** was probably the coolest shop on the street when designer denim first became a fashion statement. **Prego** and **Pasha** and **The Deli** were all very chic restaurants. Union Street was arguably the most cosmopolitan shopping district in the city for many years. At one point, there were 14 fine jewelry stores here. After we close there will be two.

AS A RETAILER, HOW HAVE YOU SEEN THE STREET CHANGE IN THE LAST 10 YEARS?

Around 2008, bigger corporate businesses started opening stores in the neighborhood. Brands like **Armani Exchange**, **Ralph Lauren**, **Nine West**, **Nike**, and **Bebe** saw the kind of customers that were coming here and had the big budgets to pay the higher rents landlords were asking. I was on the board of the merchants' Union Street Association for seven years with Eleanor Carpenter of **Jest Jewels** and Lesley Leonhardt from **Images of the North**, and a big part of our work was to try and keep the local flavor and the small business culture thriving here. It was not easy. These corporate tenants had a lot of money but didn't seem too interested in participating in the vibrancy of the street. Because they were corporate, it was an uphill battle trying to get them to contribute to things that

the merchants' association sponsored like the annual Easter Parade, the Union Street Fair, or the Festival of Lights.

WHAT DO YOU SEE NOW WHEN YOU LOOK AT UNION STREET?

Too many empty storefronts. I think a lot of landlords saw dollar signs when those deep-pocket corporate tenants started moving in. I've always been surprised landlords didn't see that by keeping rents somewhat affordable it would benefit them by maintaining a thriving neighborhood. When an indie boutique or a local artisan can't make it because of sky-high rents, it really hurts every business and the whole neighborhood. I hope landlords see they have a vested interest in making this neighborhood an exciting shopping and dining destination as much as the merchants here do.

YOU MENTIONED THAT THERE USED TO BE QUITE A FEW JEWELRY STORES ON UNION STREET. WHAT HAPPENED?

Two things: rents and the Internet. Union Street was known as a shopping mecca, not just for jewelry stores like **Argentum**, but also for bridal salons, hip boutiques like **Viv**, interior design studios, and art galleries. Stores and restaurants wanted to be here, and landlords knew it. As I mentioned, many of them started raising rents to unsustainable levels. It made it really tough not just for new businesses but for well-established ones, too, like **Umami Restaurant** and **Real Foods Company**. We heard of rents getting doubled to \$20,000 and \$30,000 a month. It was the death knell for a lot of businesses on the street.

The other thing that happened was the Internet. Of course, online shopping has changed things a lot for every retailer — jewelry stores included. Personally, I never thought someone looking for a diamond would go online and spend thousands of dol-

lars with someone they've never met for a gemstone they've never seen in person. It just seemed like knowing and trusting the person you're buying a diamond from would be so important to a buyer. But that hasn't happened. Times have changed. A lot of people now seem more concerned with price than knowledgeable and friendly personal service.

WHAT DO YOU THINK IS THE KEY FOR A SMALL BUSINESS LIKE YOURS TO SURVIVE FOR 42 YEARS?

Really it comes down to a loyal clientele. Of course, you have to have a great product, provide reliable service, be trustworthy, and have integrity. But without our client base supporting us, we never would've made it 4 years let alone 40. Union Street Goldsmith has survived floods, earthquakes, dot-com booms and busts, and a fire in 2015 that forced us to move down the block. My partner, Glenda, died suddenly a few weeks after the fire. And through it all, our customers, thankfully, have stuck with us. They kept us going, kept our spirits high and our doors open. We've had so many fantastic customers over the years: generations of families, Hollywood celebrities, music legends, elected officials, high society, and wonderful people from all walks of life and from all over the world. Jewelry is one of those enduring things that means a lot to so many people, and we've been really proud and happy to have been of service. Our customers aren't just our customers; they're our friends, too. They're what I will miss most when we close.

Union Street Goldsmith's final day will be Feb. 17. Union Street, 415-776-8048, unionstreetgoldsmith.com.

Kevin Sanchez is a Bay Area native who works on Union Street and spends his free time hoping that Bepples Pies will be open soon. E-mail: kevinmurraysanchez@gmail.com.

Remembering Mayor Ed Lee

BY MARK FARRELL

SAN FRANCISCO WAS SADDENED AND shocked to learn of Mayor Ed Lee’s unexpected passing on Dec. 12. He was San Francisco’s first Chinese-American mayor and helped lead San Francisco through years of change and growth. Putting personal politics aside, I believe everyone can agree that Mayor Lee was a dedicated public servant who truly cared about helping our residents and businesses. I will miss my friend dearly.

REBUILDING OUR ECONOMY

Given San Francisco’s current strong and growing local economy, it is hard to remember the city’s pains during the aftermath of the Great Recession. When Mayor Lee took office, San Francisco was facing severe budget deficits and double-digit unemployment rates among local residents.

Correctly, his focus as mayor and during his first campaign was “jobs, jobs, jobs.” He delivered. Just like he did for a number of crucial issues. Mayor Lee and I helped to lead the effort to reform our city’s outdated payroll tax and transition to a more business-friendly gross receipts tax. This reform, coupled with the successful Mid-Market tax exemption, continues to encourage and realize the revitalization of Mid-Market.

Mayor Lee knew that our workers needed to be supported on every level. That is why he worked with the board of supervi-

sors on an effort to push through one of the highest minimum-wage rates in the country to support working families.

While Mayor Lee was leading the efforts to breathe new life into our economy, he remained a responsible steward of taxpayer dollars. During his tenure, he consistently built up the city’s general fund reserves, ensuring that San Francisco would be protected in the event of the next financial downturn. Like me, Mayor Lee cared deeply about the health and well-being of our residents, and he was an important advocate for Proposition A, which we worked on together in 2012. That voter-approved measure helped eliminate the city’s \$4.6 billion unfunded health care and retiree liability, which drastically improved our city’s financial health and standing.

He carried out his duties in a collaborative, collegial manner. You could see that in the four budgets we worked on together when I served as budget chair, which received unanimous support by the Board of Supervisors every year. That’s no small task given the city’s politics.

THE ‘HOUSING MAYOR’

When our economy began to recover and unemployment levels started to drop, Mayor Lee had the foresight to realize our city needs more homes. A lot more homes. And ones that our families could afford.

He became known as the “housing mayor” for good reason. Every time I spoke with Mayor Lee, he would inevitably bring up the need to build more

housing. He cared deeply about ensuring that everyone could enjoy the prosperity of this city.

In 2012, he and I worked closely on Proposition C, a \$1.3 billion affordable housing trust fund that provided financing to build homes for families. Mayor Lee tirelessly championed Hope SF, our rebuild of the city’s run-down public housing sites, and he fought to keep longtime residents within their communities.

During my four years as budget chair and recently as land use chair, I repeatedly partnered with the mayor on supportive housing plans, and I was a strong proponent of his effort to create 30,000 new and rehabilitated homes by 2020. One of his last acts as mayor — an executive directive to bring 5,000 new housing units each year to San Francisco — indicated he was committed to this plan for the long haul.

Mayor Lee also understood that providing homes for residents went beyond traditional measures. He pioneered the use of navigation centers, a nationally recognized model to move residents off the streets and into stable living situations. I was proud to co-sponsor an ordinance that allowed private funds to pay for the expansion of these crucial resource centers. Navigation centers will play a critical role in our ongoing efforts to address San Francisco’s homelessness crisis.

MISSING MY FRIEND

Mayor Lee was a tremendous public servant and fearless advocate for this city,

but above all, he was a nice, kind man with a good heart.

He had a wonderful sense of humor and loved to tell his “dad jokes” — these corny bits of humor that became his calling card. We would always roll our eyes at these jokes and he would always crack himself up. He loved watching the Giants, talking about sports, and stopping at his local diner to grab a bite to eat. And he could never pass up a bowl of ice cream.

What I remember most about Mayor Lee was the kindness he showed my family. He always asked about their well-being, and every time he saw my children, his face would light up with a big smile. My last memory of us together was at the city’s official tree-lighting ceremony in Golden Gate Park. My son, Kane, was so excited at the prospect of turning on the lights for the tree, but he understood this was a job for the mayor. At the last second, when the whole crowd was counting down to the big moment, Mayor Lee motioned for my son to come over, and together, they turned on the lights.

Mayor Lee leaves behind a legacy that every San Franciscan should be proud of. He showed tremendous leadership during a time of exciting change and always stood side-by-side with the residents and businesses of this city. I am humbled by the opportunity to follow in his footsteps — and am honored to serve as the mayor and continue and build upon the work that he started.

How Long Have You Lived in the 94123?

Remember when:

- MP’s used to police the Presidio
- Gym selfies at Equinox were impossible because The Lion King was playing at the Metro Theater
- Moscone was called Funston
- Marina Toy Chest was the best place to buy GI Joes
- Friday nights were spent visiting The Warehouse on Union for a VHS new release
- The Burger King in the Presidio had the largest seating area in the world
- Renting RollerBlades on Fillmore and Filbert took over the entire Marina
- You had to stop by The Magic Shop on Chestnut Street every time you walked by because it had the coolest stuff



I do...
I've always lived, worked, and played here... ®

Alexander Mulder Paragon Real Estate Group

cell: 415-860-6422 | alex@94123sf.com | www.94123sf.com | Lic. #01090426

Analytics-Based. Luxury Focused. Results Driven.®



Darwin Tejada Joins Pacific Union!



Representing Marina property owners for more than 25 years.

As a Marina homeowner himself, Darwin offers extensive knowledge to perspective sellers on how to maximize value when preparing a property for today's market.

Darwin is the #1 Realtor for the Marina district for the past 15 years. Please contact him directly for a confidential home evaluation of your property.

Darwin Tejada
415 345 3023
DarwinTejada.com

Darwin.Tejada@pacunion.com
License# 00971764

**PACIFIC
UNION**
INTERNATIONAL



Three generations.
One location.

**FAMOUS
SANDWICHES**

**HOUSE-MADE
PASTAS**

Italian Specialties
**WINE • CHEESE
SALUMI**

2120 Chestnut St • San Francisco

COMET CLUB

Dancing • Specialty Cocktails • 12 Brews on Tap



3111 Fillmore St. San Francisco 94123
415-567-5589 • CometclubSF.com

Sketches from a North Beach Journal

Gourmets, gourmands, voluptuaries, jazz, and my doctor

BY ERNEST BEYL

WELL, HERE IT IS FEBRUARY, and I'm still grappling with Christmas — Christmas presents that is. I received a lot of gifts this year. The older you get, the more presents you receive. Along with the wool sweaters, I received olive oil made by the Dominican Sisters of San Jose, a fine Moleskine notebook in which to record random thoughts for my columns, and a bunch of books. I love receiving and giving books as gifts.

Most of the books I received this past Christmas were cookbooks or books about gourmands and voluptuaries — it would appear I am both, as my gift-givers pointed out. They know their man. But about those books ...

'GOURMANDS IN FRANCE'

A great book by Justin Spring, who selected six important American gourmands and traced their culinary influence. So far, I've learned A. J. Liebling (who wrote for *The New Yorker*) was a self-described glutton and suffered from gout. M. F. K. Fisher, that incomparable prose stylist who wrote glowingly about food, couldn't cook. James Beard, the major American food celebrity of our time, couldn't write, and had someone else compose his landmark cookery books. And Julia Child — who could cook and write, too — really was something of a klutz and dropped food in her TV kitchen after getting into the cooking wine. But we loved her anyway. Or maybe that's why we loved her.

'THE CANTON RESTAURANT AND THE PANDA EXPRESS'

This is a good history of Chinese restaurants in America, written by the Chinese scholar Haiming Liu. Do you know where the oldest Chinese restaurant in the United States was? San Francisco, of course. It was the Canton Restaurant, which opened in 1849 and seated 300. That's a lot of chop suey.

'THE FOUR SEASONS'

My friend John Mariani, an international food expert, has written a loving tribute to the iconic New York restaurant, the Four Seasons. Alas, there is no more Four Seasons. The owner of the Seagram Building where it was located closed it down. An ersatz Four Seasons-like establishment has opened on the site. Mariani's book has glowing tributes from famous Four Seasons diners and a lot of great photos.

IN THE GASTRONOMIC TRENCHES

And speaking of books, I just finished writing another one. It's a travel memoir called "Stops Along the Royal Road:

Adventures from a Lifetime of Travel." It comes out this spring.

Meanwhile, I'm working on yet another book. That's what I do when I'm not writing these columns. This one is tentatively titled "In the Gastronomic Trenches — Profiles of Heroes and Heroines Who Have Been Important in the Culinary World." A few will surprise you, some not: Alice B. Toklas, Calvin Trillin, Toots Shor, Sophia Loren, James Beard, and Julia Child.

I also give the nod to several North Beach locals — Mary Etta Moose (spouse of Ed Moose, the Washington Square Bar & Grill major domo), Gigi Fiorucci (who founded Sotto Mare and turned it into one of the most exciting restaurants in the city), Franco Montarello (creator of the much-missed Little Joe's), and Liliano Salvetti (chef at the long-gone La Felce).

MEDICAL ALERT

My doctor has retired. That's what happens when you live a good, clean life and don't fall into bad company. I've had a lot of doctors because I outlive them or they get tired of hearing about my maladies — real or imagined — and retire. And now, my all-time best doctor, Stephen Pardys, has retired.

Stephen was a solo practitioner. He had a small office near Laurel Village, and I liked to visit him regardless of whether I had an ache or a pain. What I really liked about seeing Dr. Pardys was to talk with him about jazz.

Here's how I met Stephen. Several years ago, I had a fine doctor who died. (I trusted him, and he didn't constantly ask me how many alcoholic beverages I downed each day.) I didn't like the new doctor who inherited the practice. It seemed he was always too busy to B.S.

with me. And in my view, good doctoring takes a certain amount of B.S.-ing.

So I dropped him, and through recommendations, selected Dr. Pardys. I wore an SFJAZZ baseball cap to my first appointment.

"You like jazz?" he asked as he was filling out my history.

It seems my doctor had also been the doctor for my best friend, Jimmy Lyons, founder of the Monterey Jazz Festival. And it went from there. At every appointment after we discussed my health, we got on with the real business — jazz. I always felt better after leaving his office.

And now my doctor has retired. But, there is a positive side to this. We have already set up our first lunch in what promises to be a long-running series. And, of course, you know what we're going to talk about, don't you?

E-mail: ernest@marinatimes.com

S.F. must turn up heat on Trump’s dirty-energy empire

BY AARON PESKIN

SAN FRANCISCO HAS ALWAYS led the country in progressive policy making — which means that we’ve taken a stand for everyday people over special interests. We’ve pioneered same-sex marriage, the \$15 minimum wage, paid sick days, and the highest affordable housing requirements in the country.

We’ve also been at the forefront of a growing environmental movement, from establishing a goal of zero waste by 2020 to banning plastic bags and plastic foam. And in an era when Trump has waged war on science and the environment, San Francisco must ratchet up our work to protect the future generations who will either inherit our mistakes or our progress.

Last September, former Supervisor John Avalos and I stressed the urgent mandate for full fossil fuel divestment (sfexaminer.com/climate-disasters-latest-mandate-fossil-fuel-divestment), a commitment that the board of supervisors unanimously agreed to in 2013 but that our San Francisco Employees’ Retirement System (SFERS) board has dithered

on for the past five years. According to the *Los Angeles Times*, only 30 municipalities have made even the verbal or aspirational commitment to divest, including Oakland, Santa Monica, and Berkeley, though worldwide the number of public institutions making that pledge has grown to more than 800. In California, San Francisco State University became the first public institution to divest from coal and tar sands in 2013, the same year the City and County of San Francisco voted unanimously to fully divest from fossil fuels. Yet since then, the SFERS board has barely managed to shed \$1 million from its half-billion dollar fossil fuel portfolio.

Last month, when New York City Mayor Bill de Blasio made international headlines by announcing the commitment by his pension system to divest its fossil fuel holdings, the resolution itself was but a commitment to explore the possibility of divestment. De Blasio deserves praise for initiating the process; but here in San Francisco, there is no excuse

for regurgitating the same aspirational commitments from before the Trump administration launched its attack on California. For the past five years, a new generation of environmental activists have been working with policymakers to hold San Francisco to its commitment, spurred by the Trump administration’s apoc-

alyptic vision for the future and a relentless series of natural disasters. As global market trends shift toward clean energy, with increasingly dismal returns on Big Oil investments, fossil fuel divestment is also the responsible fiscal decision.

As you are reading this, two things will have already happened: our SFERS board will have voted on whether to fully divest and, if not, the board of supervisors will have voted to place my charter amendment on the June ballot to restruc-

ture the SFERS board. Let’s hope that the SFERS board has voted to repudiate dirty energy and dirty money — or we’ll be asking the voters to hold them accountable at the ballot come June. Special thanks to Senate President Pro Tempore Kevin de León, environmental activists Tom Steyer and Bill McKibben, the Sierra Club, and many more for helping rally for public service versus lip service.

Speaking of the June ballot, I have also joined forces with my colleague and fellow enviro Supervisor Katy Tang to place a charter amendment onto the June 5th ballot that would allow the San Francisco Public Utilities Commission (SFPUC) to expand its Hetch Hetchy clean power delivery to every corner of the city, safely upgrade its aging facilities infrastructure, and cut back on dirty energy sources that are mixed into our power portfolio from outside county lines. The Clean, Safe & Affordable Energy Charter Amendment will give SFPUC the same ability to finance the clean power facilities it already has for water, where it has a

proven record of fiscal responsibility. SFPUC maintains an excellent credit rating while safely delivering clean water to 2.6 million people around the bay. The city’s commitment to producing and purchasing clean energy must also mean delivering that energy to as many neighborhoods as possible, particularly those in the southeast corner of the city that have been plagued with air quality and public health issues. Please join Supervisor Tang and me in saying yes to the Clean, Safe & Affordable Energy measure.

Finally, a special thank you to all the neighborhood organizations that came out to the Community Clean Team kick-off last month. Although the rally was in Chinatown, neighborhood leaders from Telegraph Hill to Polk Gulch hit the streets to pick up trash, do landscaping, scrub graffiti, and make the streets and sidewalks shine. Partnering with the Department of the Environment and the mayor’s office, we’re continuing the push for more street cleaning, with a special emphasis on neighborhoods without additional services like a Community Benefit District.

As global market trends shift toward clean energy, fossil fuel divestment is the responsible fiscal decision.

COLDWELL BANKER PROUDLY CONGRATULATES
DAVID BELLINGS AS THEIR #1 AGENT IN SAN FRANCISCO

NEW LISTING



2100 Broadway • \$17,800,000

Beautiful Iconic San Francisco Home with Golden Gate Bridge VIEWS
Rare Opportunity

NEW LISTING



2427 Bay Street • \$5,300,000

Gorgeous remodeled home across from Palace of Fine Arts
Location - Location - Location



DAVID BELLINGS
415.518.5600
david@davidBellings.com

#1 AGENT | BROKER | ATTORNEY | INTERNATIONALLY RECOGNIZED IN TOP 1%

A MASTER IN THE FINE ART OF SELLING LUXURY REAL ESTATE

 DAVID BELLINGS
DAVIDBELLINGS.com

COLDWELL BANKER
GLOBAL LUXURY

BRE#00877838

1090 POINT LOBOS | SAN FRANCISCO | 415-386-3330
CLIFFHOUSE.COM

CHASE AWAY THE WINTER BLUES WITH THREE CLIFF HOUSE FAVORITES

WINE LOVERS' TUESDAY

Every Tuesday bottled wines are half price*
all day with purchase of an entrée!

THE BISTRO WEDNESDAY NIGHT PRIX FIXE

Three courses for \$35.00 4:30 pm – 9:00 pm

LIVE JAZZ IN THE BALCONY LOUNGE

Every Friday night from 7:00 pm – 11:00 pm

Valet parking every night after 5:00 pm.
*Some restrictions apply. Promotions are not valid on holidays.

The Brazen Head

"A place worth finding."

JOIN US FOR FAT TUESDAY, MARDI GRAS!

Prime Rib **Every Night** at the Marina's Best Kept Secret!

Celebrate Fat Tuesday

with Creole additions to our menu!

TUESDAY, FEBRUARY 13

Bar opens at 4pm | Dinner nightly 5pm-1am
3166 Buchanan Street at Greenwich | (415) 921-7600

www.brazenheads.com

The Tablehopper :: French homage

The new year brings openings, closings, and more to the Northside

BY MARCIA GAGLIARDI

COW HOLLOW

It's getting close for Dominique Crenn's new wine bar project, **Bar Crenn** (3131 Fillmore St.), slated to open in the former Cellar Door on Feb. 20. On Instagram, she shared that "wine director Matt Montrose has amassed a collection of the great wines of France. ... A rotating collection of wines are available by the glass as well as a more developed bottle list of some remarkable producers of world-class wine." There will also be low-ABV cocktails and "old-style French aperitifs," which will integrate some NorCal ingredients and style.

Crenn says the food will be an homage to French classics, and in a move à la In Situ, the menu will feature dishes from recipes provided by famous chefs and restaurants, including Alain Ducasse, Guy Savoy, Yannick Alléno, Pierre Sang, and many other top-rated chefs. Her team will also be working on some of their own variations of French classics.

The **Mina Test Kitchen** (2120 Greenwich St., 415-625-5470) has closed for now with no restaurant lined up just yet for their incubator. Besides, chef Adam Sobel is busy with Cal Mare in Los Angeles, plus other big openings in the Mina Group. Stand by for what's coming next in about four months or so (by the way, it's a great private event space).

Over at **Contrada** (2136 Union St., 415-926-8916), opening chef Jason Tuley has moved on after one year, and **Denise St. Onge** is the new executive chef, making it an all-female management team. Go ladies! St. Onge's background includes Michael Mina, Gary Danko, and most recently, SPQR as pasta cook, butcher, and eventually sous chef. Look for some vegan and gluten-free offerings (including pizza) and handmade pastas.

Now open is **Gio Gelati** (1998 Union St., 415-867-1306), serving authentic Italian gelato in a variety of flavors, many seasonal (with fruits and vegetables — expect some savory flavors, too). There's even a nondairy version,



You can afford to eat every week at Pasta Pop-Up (which could be a dangerous thing). PHOTO: PASTA POP-UP

and gluten-free cones from Italy, so everyone wins! The team is Patrizia Pasqualetti (her family has been in the gelato business for more than 40 years), Nicola Trois, Guido Mastropaolo, and Nicole Moserle. You can also enjoy pastries, cornetti, espresso, and cakes. Daily 8 a.m.–10 p.m.

FILLMORE

There's some groovy Korean in the former Gussie's at **Fillmore Social Club** (1521 Eddy St., 829-3750). The menu is a bit fusion-y: kimchi jun pancake, Korean fried chicken served two ways, tako (octopus) wasabi, ssam (marinated rib eye wrapped in lettuce and pickled radish), stir-fried yaki udon, and shakshuka baby back ribs (I said it was fusion-y!). The wine, beer, sake, and cocktail picks are a cut above. The space was tricked out with a custom mural from artists Kelly Tunstall and Ferris Plock (KeFe). Daily 5–10 p.m.

The New Fillmore announced that Monetta White and David Lawrence (formerly of 1300 on Fillmore) will be relocating **Black Bark BBQ** (1325 Fillmore St.). They cite the lack of foot traffic (due to the beleaguered Fillmore Heritage Center) as a primary move impetus. It sounds like they have a location lined up and plan to reopen in the spring, so stand by for some confirmation on the where.

NORTH BEACH

There's a new project from the **Il Casaro** team (Francesco Covucci and Peter Fazio) in their former **Vicoletto** location: They have permanently opened **Pasta Pop-Up** (550 Green St., 415-433-5800), designed as an easy place to swing by for a plate of

pasta before heading home or to enjoy some wine and snacks with friends.

They worked hard to keep the prices low and affordable (no pasta is over \$14 on the current/soft-opening menu, subject to change). But they didn't want to sacrifice quality or good food ethics either, so the seafood is sustainable, and the ingredients are local.

And they're making the pasta in-house! There's rosemary pappardelle with slow-braised lamb shoulder and tomato sauce, and gnocchi Bolognese (yes, please), and spaghetti with clams. Oh yeah, and there's squid ink spaghetti with clams, mussels, squid, and cherry tomatoes. Sign me up for that, too.

Starters include calamari fritti, 'nduja-stuffed potato croquettes, broccolini, a salad, and more — nothing is over \$7. There's a varied list of Italian wines by the glass, plus some beers, too. Covucci tells me they will also be integrating a charitable component; stand by for more on that. The place got a little refresh and feels a bit warmer, although it was always a cozy little spot. Tuesday–Sunday 5–10 p.m.

Also in the news: They have decided on the name of their project in the former Panta Rei: **Barbara** (431 Columbus Ave.), with a targeted opening at the end of February. According to their website, they are planning to serve Roman-style pinsas. And cocktails. Details to follow.

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.



salito's



crab house & prime rib

1200 bridgeway sausalito

415.331.3226

salitoscrabhouse.com



jest jewels

www.jestjewels.com

The Sweetheart Shop!



125.



525.



1100.



55.



20.



525.



550.



30.



28.



42.



975.



16.



25.



52.



59.



68.



12.



59.

Free Ear Piercing with the purchase of piercing earrings!

WWW.JESTJEWELS.COM 415-563-8839 JESTJEWELS@AOL.COM

1869 UNION ST, SF * 3 EMBARCADERO CENTER, SF * 1791 4TH ST, BERKELEY * 356 SANTANA ROW, SJ

Appetites
continued *from cover*

THE CHOCOLATE APHRODISIAC

But back to chocolate: Did you know it is considered an aphrodisiac? Hence, it's ideal for this romantic holiday. I suppose See's, Godiva, Nestle, and Ghirardelli count on this. Other so-called aphrodisiacs to consider if you are planning a romantic dinner for your sweetie: oysters (you might want to consider French Kisses — a handsome, briny, bivalve from New Brunswick), avocados, figs, and artichokes. So you might want to build a meal around some oysters on the half shell, followed by an artichoke and avocado salad, and ending with that important chocolate. For dessert you could consider hashish fudge — and maybe a glass or two of champagne. That should do the trick.

A SHORT HISTORY OF CHOCOLATE

Chocolate has an interesting history. It dates to 1900 B.C. in Mesoamerica. A beverage made of fermented cacao was important to the Aztecs. It was bitter, and even in those days was believed to have aphrodisiac powers. Later, in Europe, sugar was added and chocolate came into the mainstream. It never left.

A SHORT HISTORY OF VALENTINE'S DAY

Each year on Feb. 14, we — and many other parts of the world — celebrate St. Valentine's day by exchanging gifts (usually chocolate), inane cards with inane messages, and hugs and kisses. The hugs and kisses are the best part of the holiday. In the early days of Christianity there were several saints who bore the name Valentine. The name became associated with love — physical love — and not just hugs and kisses. And we are the beneficiary.

HASHISH FUDGE

If I dropped a bomb on you with the above mention of hashish fudge, let me clarify. In 1954, Alice B. Toklas, companion to Gertrude Stein, the lost generation literary lion (or lioness, if you prefer), wrote a cookbook. Toklas was not known

for her moderation. She once prepared a dinner for Picasso that included a whole sea bass slathered with mayonnaise. But the recipe that will stop you in your tracks if you read her cookbook to plan your Valentine's Day dinner is for the hashish fudge. She calls it "the food of paradise" and says, "Euphoria and brilliant storms of laughter; ecstatic reveries and extensions of one's personality on several simultaneous planes are to be complacently expected."

THE ALICE B. TOKLAS RECIPE

Here's the Alice B. Toklas recipe you've been waiting for. Please accept it as my Valentine's Day gift to you, dear reader.

“Take one teaspoon black peppercorns, one whole nutmeg, four average sticks of cinnamon, one teaspoon coriander. These should be pulverized in a mortar. About a handful each of stoned dates, dried figs, shelled almonds, and peanuts: Chop these and mix them together. A bunch of cannabis sativa can be pulver-

ized. This along with the spices should be dusted over the mixed fruit and nuts, kneaded together. About a cup of sugar dissolved in a big pat of butter. Rolled into a cake and cut into pieces

or made into balls about the size of a walnut. It should be eaten with care. Two pieces are quite sufficient."

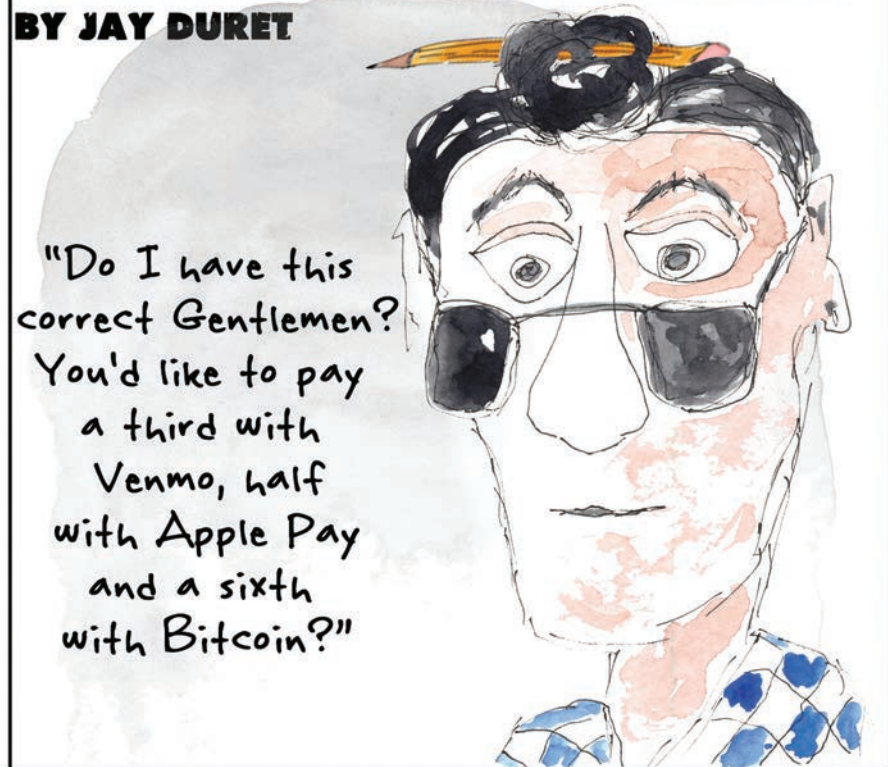
THE FOOD OF PARADISE

Alice was born in San Francisco in 1877 on O'Farrell Street, a block away from what is now called Alice B. Toklas Place, an alley off Van Ness. In addition to being a hometown girl, she was a Parisian voluptuary with a way with words as well as with epicurean dining experiences. In the Alice B. Toklas Cook Book she ends her recipe for this deceptive chocolate fudge by stating: "This is Charles Baudelaire's food of paradise. ... It might provide entertaining refreshment for a Ladies' Bridge Club or a chapter meeting of the DAR. In Morocco it is thought to be good for warding off the common cold in winter weather and is, indeed, more effective if taken with large quantities of hot mint tea."

E-mail: ernest@marinatimes.com

IMAGINED CONVERSATIONS

BY JAY DURET



Splitting the Check

February 2018
(c) Jay Duret 2018
www.jayduret.com

Pair your oysters with tea this Valentine’s Day

BY ANNA MARIANI

WHEN IT COMES TO SETTING the mood on the most romantic day of the year, oysters are second only to chocolate. Did you know you can pair them with tea? Tea awakens your senses and goes really well with food. Wine is great but if you want to make Valentine’s Day unexpected, memorable, and sexy, tea is the way to go. So surprise your better half with a voluptuous tea and food pairing.

COLD-BREWED TEA

When pairing tea and food, it’s important to consider not only similar or contrasting flavor notes but also temperature and texture. That’s why oysters on the half shell, which are served over ice, are best complemented by cold-brewed teas. Cold brewing is a simple, foolproof method that draws out flavor and subtle nuances without any bitterness. Here’s how to make it:

Use 3 teaspoons of loose tea leaves for every 1½ cups water (preferably filtered or spring water). Combine in a pitcher or bottle, stir, and let stand for 30

minutes at room temperature. Cover the pitcher and transfer to the refrigerator. Cold brew overnight or at least 12 hours, even longer if you can. Serve ice-cold in a chilled champagne coupe, flute, cocktail, or wine glass.

As for the oysters, get them from a reputable purveyor and make sure they are at their freshest. Although shucking oysters might seem intimidating, with the right equipment and a little practice, it’s actually simple.

PAIRINGS

Capital (Spencer Cove, Wash.). These small oysters are briny and creamy, with delicious notes of cucumber and melon. Try them with cold-brewed **Silver Needle white tea** from China (Bai Hao Yin Zhen). White tea, which is lightly oxidized, is the least processed type of tea. Silver Needle is one of the most prized and consists of only tender leaf buds that are covered in silver down. With its delicate sweetness and subtle floral notes, it complements these oysters beautifully, and its melon notes enhance their flavor profile.

Chelsea Gem (Eld Inlet, Wash.). With their deep cupped

shells, Chelsea Gems are mildly briny, umami (the fifth taste, also defined as meaty or savory), and succulent with a sweet mineral finish. Try them with cold-brewed **Tamaryokucha**. This Japanese **green tea** is similar to the more widely known sencha. It has a savory flavor profile with hints of seaweed and a mineral finish, which enhances the similar savory notes in the oysters.

Jenell’s Shells (Totten Inlet, Wash.). Delightfully buttery and creamy, these oysters have very low salinity. They are sweet and succulent. Try them with a cold-brewed **lightly oxidized green oolong tea** from Thailand. Any green high-mountain oolong from Taiwan also works, as long as it’s not too floral. Or you could try a Jin Xuan “Milk Oolong” from Taiwan or China. The Thai oolong is savory and buttery, with delicate hints of freshly cut grass. It complements and enhances the creaminess of the oysters, while working as a palate cleanser.

Pacific Gold (Morro Bay, Calif.). With their beautifully striped shells, Pacific Gold oysters are fresh, briny, sweet, and deliciously plump with faint



Oysters paired with tea are an unexpected taste treat.

PHOTO: ANNA MARIANI

lingering notes of melon and cucumber. They go well with cold-brewed **Dragonwell green tea** (also known as Long Jing), arguably the most famous Chinese green tea. Pan-fired in a hot wok and flattened by hand, Dragonwell is a real treat for tea connoisseurs. It’s slightly sweet, with toasty and nutty notes, which counterbalance the fruity and vegetal flavor profile of these oysters for a sophisticated pairing.

Hog Island Sweetwaters (Tomaes Bay, Calif.). These local crowd-pleasers pair well with cold-brewed **Gunpowder Temple of Heaven green tea**. It’s a classic, full-bodied Chinese tea and its leaves are compressed into shimmery pinhead-shaped pellets. The smoky notes of the tea enhance without overpowering the slightly smoky finish

of these oysters, which are deliciously plump, sweet, briny, and mineral.

For the most romantic, unconventional, yet sophisticated Valentine’s Day ever, try all these combinations or select just a few. You (and your better half) will be glad you ditched the wine.

You can find the oysters mentioned at Hog Island Oyster Co. (415-391-7117, hogislandoysters.com) and the tea at Imperial Tea (415-544-9830, imperialtea.com). Both are located in the Ferry Building Marketplace in San Francisco.

Anna Mariani is dedicated to transforming tea into a captivating experience for individuals keen on exploring exciting culinary and social settings from around the world. Visit her blog The Tea Squirrel (teasquirrel.com).

Calzone's

in the heart of North Beach

430 Columbus Avenue | 415.397.3600 | calzonesf.com

Art World : An opulent and luxurious tour of 18th-century Europe

Casanova: The Seduction of Europe at the Fine Arts Museum of San Francisco



Left to right: Jean-Marc Nattier (French, 1685–1766), “Thalia, Muse of Comedy,” 1739; Giovanni Antonio Canal, called Canaletto (Italian, 1697–1768), “Entrance to the Grand Canal,” (detail) about 1730. IMAGES COURTESY OF THE FINE ARTS MUSEUMS OF SAN FRANCISCO

BY SHARON ANDERSON

BEGINNING THIS MONTH, THE Legion of Honor will have on view more than 80 works of art — paintings, sculptures, works on paper, period furnishings, delicate porcelains, and lavish period costumes — to recreate the world of 18th-century Europe, “with one of its most colorful characters, Giacomo Casanova (Italian, 1725–1798), as guide.”

Casanova was indeed colorful, engaging in a number of professions throughout his life — writer, gambler, spy, military officer, violinist, and was one of the greatest travelers of all time. The luxury and opulence of this time will be brought to life in all its Rococo finery through artworks acting as representatives of the abundant lifestyles of their owners. Placed in the architectural

design reminiscent of these original environments, mannequins dressed in period costumes surrounded by decorative arts tell the story of this age.

“Objects like these would have been part of the cumulative display of luxury found in the show palaces of Europe,” says Martin Chapman, curator in charge of European Decorative Arts and Sculpture.

Casanova is an appropriate chaperone through this glittering tour of the art capitals of 18-century Europe — Venice, Constantinople, Versailles, and St. Petersburg. He knew the most prominent figures of the age, including monarchs like Louis XV of France, Catherine the Great of Russia, popes, and intellectuals such as Voltaire and Benjamin Franklin. Casanova knew everyone and wrote it all down. He’s perhaps most famous for his 12-volume

autobiography *The Story of My Life*, which documents his womanizing, frauds, and broken promises all in an unequaled account of 18th-century society; in fact it is considered one of the most authentic sources of European social life. His amorous habits, and the scandalous sexual proclivities associated with them, became synonymous with his name. Artworks reflecting these themes include Francois Boucher’s *Venus on the Waves*, and Francis Hayman’s *David Garrick and Mrs. Pritchard in Benjamin Hoadly’s “The Suspicious Husband.”*

At one point his libertine ways led to his being arrested for impiety, tried by the Inquisition and imprisoned in 1755 for nearly a year before he escaped. Casanova was also a multitalented intellectual speaking many languages and, considered

a witty conversationalist by his peers, was able to infiltrate the palaces of the wealthy.

In addition to Italy, France, and England, Casanova journeyed in Poland, Austria, the Netherlands, Russia, Flanders, and Spain, logging more than 40,000 miles over six decades in his search for indulgent experiences and adventure. Some of these destinations are featured in the exhibition, including Giovanni Antonio Canal’s *The Square of Saint Mark’s and the Piazzetta*.

Casanova: The Seduction of Europe: 9:30 a.m.–5:15 p.m., Tuesday–Sunday, Feb. 10–May 28; Palace of Legion of Honor, 100 34th Ave., Lincoln Park, 415-750-3600, famsf.org

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

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

The Marina Books Inc. best-seller list

COMPILED BY BRIAN PETTUS

1. **Fire and Fury**, by Michael Wolff (hardcover)
2. **21-Day Sugar Detox Daily Guide: A Simplified, Day-By-Day Handbook & Journal to Help You Bust Sugar & Carb Cravings**, by Diane SanFilippo (paperback)
3. **Pachinko**, by Min Jin Lee (paperback)
4. **Don’t Save Anything: Uncollected Essays, Articles, and Profiles**, by James Salter (hardcover)
5. **The Subtle Art of Not Giving a F*ck: A Counter-intuitive Approach to Living a Good Life**, by Mark Manson (hardcover)
6. **Red Notice: A True Story of High Finance, Murder, and One Man’s Fight for Justice**, by Bill Browder (paperback)

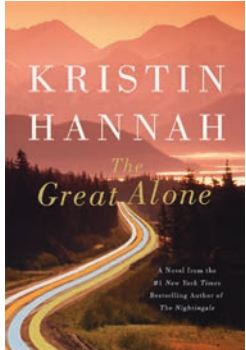
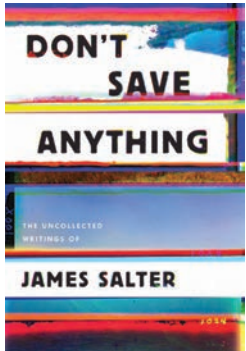
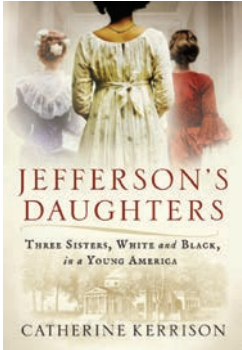
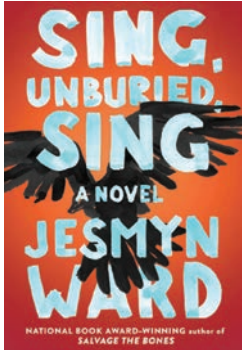
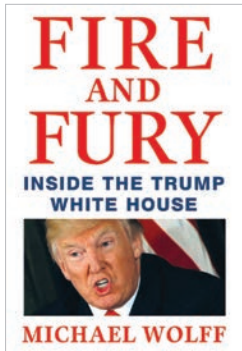
7. **A Gentleman in Moscow: A Novel**, by Amor Towles (hardcover)
8. **Before the Fall**, by Noah Hawley (paperback)
9. **Scrappy Little Nobody**, by Anna Kendrick (paperback)
10. **Sing, Unburied, Sing: A Novel**, by Jesmyn Ward (hardcover)

NEW RELEASES

Still Me, by JoJo Moyes (Jan. 30)
Louisa Clark arrives in New York ready to start a new life, confident she can embrace this new adventure and keep her relationship with Ambulance Sam alive across several thousand miles. Before she knows what’s happening, she is mixing in New York high society, where she meets Joshua Ryan, a man who brings with him a whisper of her past. In *Still Me*, as Lou tries to keep the two sides of her world together, she finds her-

self carrying secrets — not all her own — which cause a catastrophic change in her circumstances. And when matters come to a head, she has to ask herself, who is Louisa Clark? And how do you reconcile a heart that lives in two places?

Jefferson’s Daughters, by Catherine Kerrison (Jan. 30)
The remarkable untold story of Thomas Jefferson’s three daughters — two white and free, one black and enslaved — and the divergent paths they forged in a newly independent America. Jefferson had three daughters: Martha and Maria by his wife, Martha Wayles Jefferson, and Harriet by his slave Sally Hemings. In *Jefferson’s Daughters*, Catherine Kerrison, a scholar of early American and women’s history, recounts the remarkable journey of these three women and how their struggle to define themselves



reflects both the possibilities and the limitations that resulted from the American Revolution.

Great Alone, by Kristin Hannah (Feb. 6)

In this unforgettable portrait of human frailty and resilience, Kristin Hannah reveals the indomitable character of the modern American pioneer and the spirit of a vanishing Alaska

— a place of incomparable beauty and danger. *The Great Alone* is a daring, beautiful, stay-up-all-night story about love and loss, the fight for survival, and the wildness that lives in both man and nature.

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

Earworms, ‘earbuddies’, and ‘tearworms’

BY MICHAEL SNYDER

I WAS MINDING MY OWN business at a high-tech shopping mall when singer-songwriter-actor Justin Timberlake’s summer hit “Can’t Stop the Feeling” (a highpoint of the otherwise pedestrian computer-animated feature *Trolls*) came booming over the sound system. On a gigantic LED video screen above, the song’s jubilant video played, complete with a cross-section of people dancing with the undeniably talented Timberlake in what appeared to be locations all over the Los Angeles area.

At the time, I was charmed by the song with its popping beat, ascending bridge, and infectious “dance, dance, dance” chorus, not to mention the exuberant clip itself. But days later, I was less than pleased as the track continued to bounce over and over through my brain. And it wouldn’t go away. I went to sleep with it in fitful fashion, and woke up with it, exhausted from tossing and turning all night. It was like being trapped in a loveless relationship with someone you once found attractive and couldn’t dump, because he or she threatened self-harm or refused to sign the divorce papers. I had been victimized by an earworm most sinister.

The first time I heard the phrase “earworm,” I thought of that scene in *Star Trek II: The Wrath of Khan*, when the villainous Khan puts a squirming alien larvae into the ear of his captive, Pavel Chekov of the U.S.S. Enterprise, to mentally control and physically torment him. But that was not the worm in question. Instead, it was one of those ridiculously catchy songs that burrows into your consciousness — and, infuriatingly, won’t stop repeating in your mind unless somehow replaced by something equally memorable but (one hopes) easier to dispel.

This happenstance is sometimes known as “stuck song syndrome” — and it’s maddening. In some ways, it’s a significant component of success in the music business. There’s that track in heavy rotation on a pop music radio or streaming station: You don’t like it, and you don’t want to hear it, but you can’t escape it, and it plays on and on in your head, even after you turn off the external sound.

STUCK IN A GROOVE

We all have our own personal earworms just like we

all have our own personal hells. And it’s odd that a tune you might initially like could, in short order, become a demonic, hypnotic thing refusing to leave your thoughts. It’s understandable Britney Spears’s first big hit, circa 2000, “Oops! ... I Did It Again,” is pure evil, invading one’s soul and spirit, and leaving the cranium eviscerated. If I never hear “Who Let the Dogs Out?” by the Baha Men again, I will be a happy fellow. But I actually loved Run-DMC’s “It’s Tricky” and Lady Gaga’s “Bad Romance” the first 100 or so times I heard them. And then ... not so much.

It makes me feel sorry for those poor souls who had to endure the novelty chart-toppers like 1958’s “Witch Doctor” by David Seville (the fiend behind the often-tortuous Alvin & the Chipmunks records) with its “Ooh-ee-ooh-ah-ah-ting-tang-walla-walla-bang-bang” chorus, and 1959’s “Itsy Bitsy Teenie Weenie Yellow Polkadot Bikini” — a singsong ode to the girls on the beach by Brian Hyland.

To be fair, it does suggest the power of music to generate positive and negative responses in a listener. At its finest, music can uplift and inspire. (Think national anthems.) It can excite and soothe. (Think movie and TV scores.) It can move the soul and break the heart. (Think any number of love songs — or songs that individuals or couples associate with their romantic relationships.)

There’s no denying what can happen when a song is linked to something important or potent in memory. It explains why people hang onto the sounds they adored in their teens or 20s, and don’t embrace newer artists and songs for the rest of their lives. That’s not me. Even though I honor and revere countless compositions from childhood on, I am, as one might josh, hip to the music of today. I can’t tell you how many times I put “Cowboy Teen,” a recent Band of Horses slice of sonorous, loping Americana, on repeat. The same goes for the thundering, propulsive art-rock explosion “Under the Pressure” from The War on Drugs. Call them “earbuddies” — songs one can happily hear many times in succession without tiring of them. Like virtually anything by the Beatles ... other than “Yellow Submarine.”

HEAR IT AND WEEP

I’d be lying if I said there weren’t dozens of record-

ings that elicit a profound emotional response when I hear them. Around a year ago, I was driving I-5 with my iPod on shuffle, when “Under Pressure” by David Bowie and Queen came up. Tragically, Bowie had died a couple weeks prior, and when the song reached the crescendo with him singing, “This is our last dance. This is ourselves ... under pressure,” I was a misty-eyed mess, and every subsequent listen elicits a lump in my throat.

Alternately, all it takes for me to grin like a loon as my nervous system goes into excitement overdrive, while simultaneously longing for my departed youth, is Bruce Springsteen’s “Rosalita,” an epic, careening, euphoric rock ’n’ roll masterpiece wherein he cajoles his sweetheart to blow town with him in his hot rod. And don’t get me started on Sting’s “If I Ever Lose My Faith in You,” a gleaming, hopeful up-tempo ballad that makes my tear ducts kick in because it will be forever connected to the most significant love of my life — and the frustration and loss I felt upon our break-up. Are these earworms? Nay. They are “tearworms.”

So there should be no dispute music has great power — and with great power comes great responsibility: The responsibility to not drive you crazy. (Like that Fine Young Cannibal’s song “She Drives Me Crazy,” which I have always liked, but which would put me on edge if played 10 times consecutively.)

Fortunately, I found a cure for “Can’t Stop the Feeling.” A strong dose of “Alright,” the jaunty, piano-driven power-pop single by England’s Supergrass, followed by the dreamy elegance of “Ends of the Earth” by California chamber-rock group Lord Huron, and the relentless hip-hop of Tone Loc’s “Wild Thing” Timberlake was gone.

Unfortunately, I now have a “Wild Thing” problem. I suppose it could be worse. What if that insidious “1-877-KARS-4-KIDS” jingle took hold? My only answer might be an exorcist.

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

CONCERTS AT THE PRESIDIO ADAGIO, ALLEGRO APPASSIONATO



His playing hailed as “gorgeous, finely detailed . . . positively ravishing, a marvel of emotional maturity and assurance” [*San Francisco Classical Voice*], virtuosic violinist **Kenneth Renshaw** joins pianist **Johanna Marie Hennig** to reprise at the historic Presidio Chapel classic pieces that mirror the duo’s concert performances in Paris, Brussels and Northern Germany: Bach’s Sonata No. 1 in G minor, Schubert’s Sonata for Violin and Piano, Brahms’ Intermezzos in A Major and A minor, and Grieg’s Sonata for Violin and Piano, Op. 45. Also on stage: youth musicians from San Francisco Conservatory of Music.

7:30 p.m. Thursday and Friday, March 8 & 9, 2018
at the historic Presidio Chapel
130 Fisher Loop, Presidio of San Francisco
Adults \$20, Seniors \$15, Youth \$5
Limited seating. Reservations recommended. Call (415) 447-6274



So much to see. For free!

We’re inviting SF residents to explore the Academy for free. Come see the world’s only aquarium-planetarium-rainforest-living museum! To learn more visit calacademy.org/free.

Each visiting adult must show a photo ID with proof of current address.

NEIGHBORHOOD	SF ZIP CODE	FALL 2017 DATES	SPRING 2018 DATES
Alamo Square, Cole Valley, Cow Hollow, Fisherman’s Wharf, Haight Ashbury, Laurel Heights, Marina, Pacific Heights, Presidio, Richmond, Western Addition	94115, 94117, 94118, 94121, 94123, 94129, 94159	September 15-17	February 23-25
Chinatown, Financial District, Hayes Valley, Mission Bay, Nob Hill, North Beach, Russian Hill, SOMA, Telegraph Hill, Tenderloin, Treasure Island, Union Square, Yerba Buena Island	94102, 94103, 94104, 94105, 94108, 94109, 94111, 94126, 94130, 94133, 94158	September 29-October 1	March 2-4
Castro, Excelsior, Forest Hill, Glen Park, Ingleside, Noe Valley, Outer Mission, Parkmerced, Parkside, St. Francis Wood, Sunset	94112, 94114, 94116, 94122, 94127, 94131, 94132	October 13-15	March 9-11
Bayview-Hunters Point, Bernal Heights, Dogpatch, Mission, Portola, Potrero Hill, Visitacion Valley	94107, 94110, 94124, 94134	October 20-22	March 16-18

Enjoy even more ways to visit with Academy for All programs!

- » **Discover & Go:** Library cardholders can reserve up to six free passes at discoverandgo.org, on available dates.
- » **Museums for All:** EBT (Electronic Benefit Transfer) or WIC cardholders may present their card at the ticket window to receive \$3 general admission per person per day for up to four guests.

Visit calacademy.org/free for more details and programs.

Generously supported by



CALIFORNIA
ACADEMY OF
SCIENCES
Golden Gate Park

FEBRUARY EVENTS

NOT TO MISS THIS MONTH

MAJOR EVENTS

34th Annual Tribal & Textile Arts Show

Fri.–Sun., Feb. 9–11, 11 a.m.

Festival Pavilion, Fort Mason Center
More than 70 international dealers and galleries will showcase rare historical and contemporary art by tribal cultures and indigenous peoples from the Americas, Africa, Asia, Oceania, Polynesia, Australia and the Middle East. Proceeds benefit the de Young Museum. \$15 & \$25, [sanfranciscotribalandtextileartshow.com](#)

S.F. Beer Week

Daily, Feb. 9–18

Various Bay Area venues

Brewski lovers unite: This event kicks off at Pier 35 with a gala of over 120 breweries pouring over 300 brews and features subsequent events/tastings from beyond Santa Rosa to Hayward to Santa Cruz. Additional events throughout Bay Area; visit website for details/schedule. Bottoms up! [sfbeerweek.org](#)



Tulipmania Festival

Daily, Feb. 10–18

Pier 39

Stroll down the pier and enjoy a spectacular and colorful display featuring over 39,000 tulips and seasonal garden favorites. Take a guided tour (10 a.m., crab statue) and learn helpful gardening tips. Visit website for self-guided tour info. *Free*, 415-705-5500, [pier39.com](#)

PHOTO: FLICKR.COM/CROSSFIRECW

Chinese New Year Festival

Various days, Feb. 10–March 4

Various S.F. venues

Gung Hay Fat Choy! Celebrate the Year of the Dog with a street fair, flower fair, and more, including the colorful Chinese New Year Parade Feb. 24. *See website for details/schedule*, 415-982-3000, [chineseparade.com](#)

S.F. Chronicle Wine Competition Public Tasting

Saturday, Feb. 17, 1:30–5 p.m.

Festival Pavilion, Fort Mason Center

As the largest competition of U.S. wines in the world, this always-sold-out public tasting is a not-to-miss wine and food experience. \$95, 650-548-6700, [winejudging.com](#)

HEART AFFAIRS

Valentine's Day Pop-Up Card Making

Saturday, Feb. 3, 2–3:30 p.m.

Marina Branch Library

Create your own Valentine's Day pop-up card for that special someone. Materials provided, space limited. *Free with registration at 415-355-2823*, [sfpl.org](#)

7th Annual Valentine Broadside Printing Event

Saturday, Feb. 3, 2–4 p.m.

S.F. History Center, S.F. Main Library

Come experience letterpress printing on the library's 1909 Albion hand press and take home a unique keepsake for your valentine. Limited to 100 participants. *Free*, 415-557-4400, [sfpl.org](#)

Union Street Valentine Wine Walk

Friday, Feb. 9, 4–8 p.m.

Union St. (Gough to Steiner) & Fillmore St. (Union to Lombard)

Grab your sweetie for an evening stroll of wine samples, finger foods, and special treats offered by local merchants, so don't forget to thank them with your support. \$25 (*advance*), \$30 (*day of*), 800-310-6563, [sresproductions.com](#)

Valentine's Day Sock Hop

Saturday, Feb. 10, 7–10 p.m.

Presidio Officer's Club (50 Moraga Ave.)

Hop back to the 1950s and be there or be square for dancing with live music from The Ely Brothers & The Doubletake Band. Retro cocktails available for purchase from Arguello restaurant. Doors open at 6:30 p.m. *Free with registration at 415-561-5300*, [presidio.gov](#)

Victorian Ball

Saturday, Feb. 10, 8–11 p.m.

Haas-Lilienthal House (2007 Franklin St.)

Step back in time and learn the Viennese Waltz, enjoy a buffet and candy bar, and play Victorian trivia games for prizes. Learn about love and courtship, and fall in love with suitable partners from the Victorian perspective. Costumes encouraged. Proceeds benefit maintenance/restoration of the house. \$35–\$145, [eventbrite.com](#)

Love Biteth

Sun.–Thu., Feb. 11–15

Martuni's (4 Valencia St.)

Presented by the Lesbian/Gay Chorus of S.F., this year's hilarious anti-Valentine's Day cabaret is in the mold of A Midsummer Night's Dream, and includes a wide range of contemporary music. \$20 (*at the door only*), 415-779-5428, [facebook.com](#)

Anti-Valentine's Day Power Ballad Sing-a-Long

Wednesday, Feb. 14, 9:15 p.m.

Roxie Theatre (3117 16th St.)

For those who can't stand Valentine's Day, this is for you. Come sing the power ballads of Journey, Guns 'n Roses, Bon Jovi, Warrant, and many more while holding lighters in the air, swaying, and pounding your fist at the sky in defiance of those who would dare not love you. \$13, 415-863-1087, [roxie.com](#)

GALAS & BENEFITS

Annual Dinner/Lunch à la Heart

Tuesday, Feb. 6

Various S.F. restaurants

Enjoy a pre-fixe dinner/lunch (including wine and coffee/tea) and help low-income Bay Area seniors live independently. Choose a restaurant and reserve through the Institute on Aging. \$80–\$250, 415-750-3443, [ioaging.org](#)

Heroes & Hearts Luncheon

Thursday, Feb. 15, 11 a.m.

AT&T Park

This always-a-sellout-event honors community heroes and features heart art created by local artists to support the Zuckerberg S.F. General Hospital and Trauma Center. \$500, 415-206-5959, [sfghf.org](#)

ARTS & CULTURE

7th Annual Bay Area American Indian Two-Spirits Powwow

Saturday, Feb. 3, 10 a.m.

Festival Pavilion, Fort Mason Center

This celebration of traditional Native American culture also provides a gender-affirming experience for the two-spirits community and features performers in traditional Native American regalia, dancing, singing, drumming, contests, and more, including food and craft vendors and health screenings. *Free*, [baaits.org](#)

ACT: Every 28 Hours Black Arts Festival: A Healing Experience

Saturday, Feb. 3, 3–10 p.m.

Strand Theater (1127 Market St.)

This festival will highlight and celebrate local black art, culture, and activism and feature performances by local spoken-word artists, musicians, singers, and dancers. Enjoy art installations, guest speakers, panel discussions, and goods and food from local black-owned businesses and restaurants. The festival will culminate with performances from Every 28 Hours, a series of one-minute plays inspired by the Black Lives Matter movement. *Free*, (*RSVP encouraged*), 415-749-2228, [act-sf.org](#)

Sponsored



MASQUERADE BALL: Festa di Carnevale

Saturday, Feb. 10, 8 p.m.

Museo Italo Americano

Bldg. C, Fort Mason Center

The Museo Italo Americano presents an evening of costumes, music, dancing, and fun: Enjoy music by D.J. Peter Haley, typical Carnevale treats, a no-host bar, and raffle. Costumes encouraged, masks provided, and prize for best costume! Proceeds benefit Museo's cultural and educational programs. \$75 (*members*) & \$100 (*general*), *RSVP to 415-673-2200 or info@sfmuseo.org by Feb. 9.*

Lunar New Year Celebration: Year of the Dog

Sunday, Feb. 18, 10 a.m.–4 p.m.

Asian Art Museum (200 Larkin St.)

Enjoy workshops and performances of dancers, musicians, and storytellers, featuring Chinese acrobatics and lion dance drumming. Learn about the zodiac calendar and Year of the Dog characteristics, have your name written in Chinese calligraphy and more. *Free with admission (\$15)*, 415-581-3500, [asianart.org](#)

THEATER

Magic Theatre: Reel to Reel

Tue.–Sun., Jan. 31–Feb. 25

Bldg. D, Fort Mason Center

The story of a 55-year marriage as told through the mundane sentiments of recorded conversations, arguments, and household noises. \$20–\$75, 415-441-8822, [magictheatre.org](#)

SHN: The Book of Mormon

Tue.–Sun., Feb. 6–March 9

SHN Golden Gate Theatre (1 Taylor St.)

Back by popular demand, this Tony Award-winning musical comedy follows the misadventures of a mismatched pair of missionaries, sent halfway across the world to spread the Good Word. \$60–\$246, 888-746-1719, [shnsf.com](#)

Word for Word: Lucia Berlin: Stories

Wed.–Sun., Feb. 14–March 11

Z Below (470 Florida St.)

Four stories from Lucia Berlin's posthumously published, critically acclaimed, A Manual for Cleaning Women are set to an evocative jazz score by Marcus Shelby. \$20–\$50, 415-626-0453, [zspace.org](#)

DANCE

ODC/Dance: Path of Miracles

Fri.–Sat., Feb. 9–10, 7:30 p.m.

Grace Cathedral

Part one of the Dance Around Town series, this site-specific performance experience explores our journey through space and time, and was created in collaboration with the 17-member vocal ensemble, Volti. \$40, 415-863-6606, [odcdance.org](#)

S.F. Ballet: Distinctly S.F. Ballet

Various days, Feb. 15– 25

War Memorial Opera House

Enjoy three works by three generations of dancers in three different genres created for the ballet: Helgi Tomasson's On a Theme of Paganini, set to Rachmaninov; Val Caniparoli's Ibsen's House, set to Dvořák; and Myles Thatcher's Ghost in the Machine with Michael Nyman's minimalist score. \$28–\$365, 415-865-2000, [sfballet.org](#)

Smuin: 2018 Choreography Showcase

Fri.–Sat., Feb. 16–17

Cowell Theater, Fort Mason Center

Enjoy new ballet works "created for dancers by dancers," followed by a Q & A session in which audience members are invited to discuss the artistic process with the dancers/choreographers. \$33–\$48, 415-912-1899, [smuinballet.org](#)

MUSIC

Blackball: The Negro Leagues and the Blues featuring the Marcus Shelby Quintet

Thursday, Feb. 1, 7–8 p.m.

Presidio Officers' Club, (50 Moraga Ave.)

This musical suite by bandleader and bassist Marcus Shelby also includes three actors, who will tell the story through monologues and songs of the Negro League baseball, and will recreate some of the on-field action. *Free*, 415-561-4323, [presidio.gov](#)

Preservation Hall Jazz Band

Fri.–Sun., Feb. 2–4

Miner Auditorium, SFJazz

The legendary New Orleans jazz band performs with special guests \$60–\$120, 888-920-5299, [sfjazz.org](#)

Carla Bruni

Friday, Feb. 23, 8 p.m.

Venetian Room, Fairmont Hotel

The internationally acclaimed singer/songwriter, French pop star, former supermodel and first lady of France, will be performing songs from her new album, French Touch. \$75–\$125, 415-392-4400, [bayareacabaret.org](#)

NIGHTLIFE



North Beach Brass Band

Tuesday, Feb. 13, 7:30 & 9:30 p.m.

Biscuits and Blues (401 Mason St.)

The North Beach Brass Band is both a traditional brass band playing early jazz and golden standards and an electrified funky jazz act playing classic blues, Motown, and soul tunes. \$20, 415-292-2583, [biscuitsandblues.com](#)
PHOTO: FACEBOOK.COM/NORTHBEACHBRASSBAND

After Dark: Cobalt

Thursday, Feb. 15, 6–10 p.m.

The Exploratorium (Pier 15)

Learn about cobalt, found in everything from ceramic bowls to cell phones, and enjoy an evening of education, entertainment, and a good drink. 415-528-4444, [exploratorium.edu](#)

Tainted Love with Rebel Rebel: A Tribute to David Bowie

Friday, Feb. 16, 9 p.m.

Bimbo's 365 Club (1025 Columbus Ave.)

Tainted Love offers a stylized, nonstop '80s show, and Rebel Rebel will feature a tribute to the late David Bowie. \$25–\$45, 415-474-0365, [bimbos365club.com](#)

FILMS & LECTURES

S.F. Indie Fest

Feb. 1–15

Roxie Theater (3117 16th), Victoria Theater

(2961 16th), and 518 Val Pop Up Theater (518 Valencia)

The 20th running of Indiefest features 33 new feature films and 51 new short movies. \$13–\$14 (*individual tickets*), \$22–\$25 (*opening night*), \$60–\$250 (*festival passes*), [sfindie.com](#)

Learning How to Say Hard Things, With Kelly Corrigan

Tuesday, Feb. 6, 6:30 p.m.

The Commonwealth Club (110 The Embarcadero)

Kelly Corrigan talks with Daniel Handler about the conversations and experiences in her life that have shaped the way she connects and empathizes with family, friends, and her community. \$10–\$60, 415-597-6705, [commonwealthclub.org](#)

Berlin & Beyond Film Festival
Daily, Feb. 9–15
Castro Theatre, Shattuck Cinemas (Berkeley), and Goethe Institut (530 Bush St.)
Join 10,000 other foreign film lovers for the 22nd year of this festival highlighting movies from German-speaking countries. \$9–\$15 (individual tickets), \$200–\$2,500 (festival passes), 415-263-8760, goethe.de/sanfrancisco

Mostly British Film Festival
Daily, Feb. 15–22
Vogue Theatre (3290 Sacramento St.)
This film festival features movies from the U.K., Ireland, Australia, India, South Africa, and New Zealand. \$12.50–\$15 (individual tickets), \$200–\$225 (festival pass), mostlybritish.org

SCIENCE & ENVIRONMENT

Annual Magnolia Bloom
Daily through March 31, 7:30 a.m.–closing
S.F. Botanical Garden
View over 100 rare and historic magnolias at this floral spectacle as dazzling pink and white flowers burst into bloom with their sweet fragrance. Free (S.F. residents), \$8 (general), 415-661-1316, sfbotanicalgarden.org

The Search for Life Beyond Earth
Monday, Feb. 5, 7:30 p.m.
California Academy of Sciences
Dr. Kathryn Bywaters, of the SETI Institute and NASA Ames Research Center, discusses where to look for alien life — and just how alien that life might actually be. \$12–\$15, 415-379-8000, calacademy.org

66th Pacific Orchid & Garden Exposition
Fri.–Sat., Feb. 23–24
Hall of Flowers, S.F. County Fair Bldg. (1199 Ninth Ave.)
The largest orchid show on the West Coast features thousands of blooms, and offers a diverse variety of orchids for sale. \$10–\$30, orchidsanfrancisco.org

Presidio Stargazing Party
Saturday, Feb. 24, 7–9:30 p.m.
Main Parade Ground, the Presidio
See the moon, planets, nebulae and galaxies up close and learn some of the constellations at a star tour. Bad weather cancels; updates at sfaa-astronomy.org. Free, 415-561-4323, presidio.gov

POTABLES & EDIBLES

Arguello Experience: Tequila Ocho
Wednesday, Feb. 7, 6–8 p.m.
Arguello (50 Moraga Ave.)
Taste and learn about this 100 percent blue agave tequila made for 80 years by the Camarena family. Includes a welcome cocktail, seasoned salt-making, and four one-ounce tasting pours with accompanying bites. Limited seating. \$75, 415-561-3650, arguellosf.com



4th Annual Crab Bender
Wednesday, Feb. 14, 6:30–9 p.m.
Tacolicious (741 Valencia St.)
The “Crab + Cold Ones” menu starts with Josey Baker bread, followed by Mexican-style clam chowder, winter chopped salad, roasted Dungeness crab, and horchata pot de crème paired with brews from Santa Rosa’s HenHouse Brewing. \$120, 415-649-6077, tacolicious.com
PHOTO: FACEBOOK.COM/TACOLICIOUS

Duck Duck Gose Beer Dinner
Thursday, Feb. 15, 7–9:30 p.m.
Almanac Beer Taproom (2704 24th St.)
Enjoy a duck-inspired six-course pairing dinner highlighting local duck, seasonal produce, and barrel-aged and fresh beer selections. \$95, almanacbeer.com

Seafood Stew Supper
Wednesday, Feb. 21, 7 p.m.
Sur la Table
This class includes instruction on shellfish cleaning/handling and basic fish butchery with a menu of homemade focaccia, cioppino, and mixed green salad with goat cheese and olive vinaigrette. \$90, 800-243-0852, surlatable.com

SPORTS & HEALTH

25th Annual KNBR Giants FanFest
Saturday, Feb. 10, 10 a.m.–3 p.m.
AT&T Park
Join the fun with player Q&As, World Series trophies, player autographs, photo ops, a kids’ zone, and more. Roam the field and meet players while KNBR broadcasts from home plate. Free, 415-972-2000, mlb.com

Brain Fitness & Longevity: Keep Your Mind Fit for Life
Tuesday, Feb. 13, 6:30–7:30 p.m.
Learn how to keep your mind and memory vibrant at every life stage: how health habits affect memory, the relationship between diet and brain function, and more, including effective relaxation techniques. Free, RSVP to Debbie Collier at 415-339-2692, debbie@bluewavemedicine.com; cavallopoint.com

She Recovers Sacred Pause Saturday: Yoga and Connection in San Francisco
Saturday, Feb. 17, 10 a.m.–4:30 p.m.
Gallery 308, Fort Mason Center
This one-day workshop seeks to support and empower women recovering from a wide variety of issues. Includes lunch, talks, and community. \$100, eventbrite.com

Fort to Fort 10K
Sunday, Feb. 18, 9–10:30 a.m.
Starts: Great Meadow, Fort Mason
Run this flat, scenic race from Fort Mason to Fort Point and back. \$5, 415-978-0837, dserunner.com

CHILD’S PLAY

Children’s Theatre: Alice in Wonderland
Saturday, Feb. 3, 10, 24 & March 3
Cowell Theater, Fort Mason Center
Join Alice, the Mad Hatter, the White Rabbit, the March Hare, and many other colorful characters from Lewis Carroll’s classic tale. \$15 & \$18, 415-248-2677, ctasf.org

Young Performers Theatre: Snow White and the Seven Dwarfs
Fri.–Sun., Feb. 1–11
Bldg. C, Fort Mason Center
All ages will enjoy this classic fairy tale of the jealous queen who banishes her stepdaughter, who is then befriended by a family of dwarfs. \$12, 415-346-5550, ypt.org

Family Matinee with Marcus Shelby Orchestra
Saturday, Feb. 24, 11 a.m.
SFJazz
In honor of Black History Month, the orchestra celebrates the “The Sounds of Freedom,” and the power of music to inspire, motivate, and heal. \$5–\$23, 866-920-5299, sfjazz.org

Chinese New Year Concert
Saturday, Feb. 24, 3 p.m.
Davies Symphony Hall
Celebrate the Lunar New Year and the Year of the Dog at this family event that includes a preconcert festival reception (2 p.m.) with lion dancing, entertainment, and more before a diverse concert featuring an Eastern and Western repertoire (4 p.m.). \$34–\$79, 415-864-6000, sfsymphony.org

JUST FOR FUN

The Great S.F. Crystal Fair
Sat.–Sun., Feb. 24–25, 10 a.m.
Bldg. A, Fort Mason Center
A magical mix of crystals, minerals, beads, jewelry, and the healing arts features over 40 vendors, while psychics bring their cards and aura cameras. \$12, 415-383-7837, crystalfair.com

E-mail: calendar@marinatimes.com

Calendar listings

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

Visit marinatimes.com for additional calendar listings. For sponsored listings, call 415-815-8081.

UNION STREET HAS A CRUSH ON YOU



VALENTINE WINE WALK

FRIDAY, FEBRUARY 9th, 2018 ~ 4-8pm
TICKETS ARE \$25 PRE-EVENT ~ \$30 DAY-OF
USE PROMO CODE ~ Marina5 ~ FOR \$5 OFF!
SRESproductions.com ~ UnionStreetSF.com ~ 800-310-6563

Save the dates:
Union Street *Music* Festival ~ June 2 & 3, 2018
Union Street Harvest Wine Walk ~ October 5, 2018



Children’s Theatre Association
of San Francisco Presents

ALICE IN WONDERLAND

SATURDAYS
February 3, 10, 24, March 3
10:30 am & 1pm

Musical theater for children
Presented at the Cowell Theater
Fort Mason Center
Marina Blvd. at Buchanan
San Francisco

Tickets
\$ 15 children
\$ 18 adults
For tickets and information visit
www.ctasf.org
or call (415) 248-2677
or Facebook.com/CTASF

Director: Bill Starr
Musical Director: Bill Keck
Producers:
Debbie Mitchell
Valerie Raskin



*Alice In Wonderland - Prince Street Players Version™ is presented through special arrangement with Music Theatre International (MTI)
All authorized performance materials are also supplied by MTI. www.MTIShows.com

UNION STREET GOLDSMITH

Fine Jewelers Since 1976

GOING OUT OF BUSINESS SALE

60-80% OFF ORIGINAL PRICES

Some exclusions apply.

HURRY IN!

FINAL DAYS!

Tues.-Sat. 11 am-5:30 pm
Sundays 12-5 pm
2118 Union Street at Webster

TRUSTED GREEN CLEANING SERVICE
Since 1979

\$75 OFF

**Weekly or BiWeekly
Service For Common
Areas or Residences**

**Common Areas
Turnovers**

\$25 OFF

**Your Next Turnover
or Move Out Clean**

415-546-8000 marvelmaids.com



**ARE YOU A BUSINESS OWNER
IN SAN FRANCISCO?**

San Francisco passed a new law that will help business and property owners better comply with state and federal disability access laws. If your business serves the public, this new law may apply to you. The Department of Building Inspection's Accessible Business Entrance Program requires that your business have all primary entrances accessible for people with disabilities. Contact us today to learn more! **First deadline for compliance is May 2018!**

Website: www.sfdbi.org/businessentrance Email: dbi.businessentrance@sfgov.org
Call: 415-558-6128 Visit: 1660 Mission Street, 1st Floor, Window #8

ARE YOU A SMALL BUSINESS?

The City's Office of Small Business is a resource for you. They can assist you with accessibility requirements and information on financial assistance. Call (415) 554-6134 or visit sfosb.org.

DBI | Protecting Building and Life Safety

[f](https://www.facebook.com/sfdbi) [@sfdbi](https://www.instagram.com/sfdbi)

TRAVEL WITH YOUR DOG :: North Bay



Blue explores the Lula vineyards. PHOTO: SUSAN DYER REYNOLDS

After the devastating fires, Wine Country is open for business

PART 1: The Mendocino Coast

BY SUSAN DYER REYNOLDS

ON THE UNSEASONABLY warm evening of Oct. 9, 2017, my friend Sara and I stepped into the backyard to enjoy a cocktail. "It smells smoky," I said. "Seems odd people would be burning a fire tonight." Sara agreed and we went about enjoying dry martinis while excitedly discussing our trip to Mendocino the following day — we had a weeklong writers' retreat planned at the charming Little River Inn, where Sara would work on her short stories and I would revise my proposal for "Jazzy's Tails" (to include "the traditional sad dog book ending," as one literary agent put it).

The next morning I awoke to news of the devastating fires roaring through Wine Country. Sara and I postponed our trip until April, and for a month, the horrific photos of charred homes and vineyards played out across the media nationwide. I had

been planning to write a story about winter specials at dog-friendly destinations, but in early November, I saw a Napa restaurant owner tell a local television news reporter that business was down 30 percent, and he wanted visitors to know he was open for business. A few days later, Steve and I packed the dogs and some

Road, Philo, 707-895-3737, lulacellars.com), to check out the work of new winemaker Matt Parish. Parish, a New Zealand native, has lived and worked in Northern California for 15 years spanning 25 vintages. (Most recently, he was chief winemaker for Naked-Wines.com, where he continues to sell his "Matt Parish" brand.)

"Pushy Salesman" (so it says on his business card) Dan Reed and "Head of Barketing" Honey, the rescued golden Lab mix (yes, she has a card, too) greeted us and we settled into the cozy tast-

'Pushy salesman' Dan Reed and 'Head of Barketing' Honey, the golden Lab, greeted us.

chilly weather clothes and headed up north.

DETOUR TO DOG-FRIENDLY LULA CELLARS

On Highway 101 in northern Santa Rosa, we saw some of the hard-hit areas devastated by the fire along the freeway. But before long, we were winding through the thick canopies of trees in the Anderson Valley, and made a quick stop at my favorite boutique tasting room, **Lula Cellars** (2800 Guntly

ing room to enjoy the fruits of Lula's small production labor — 10 award-winning wines, 8 of them dry farmed (which uses only 9 percent of the water irrigated wines use).

I loved the Guntly, a very food-friendly baby (just 10 weeks old) and the first wine made by Parish (only 750 cases were produced). While Dan and I chatted, Steve and the dogs explored the 22-acre property, which features Skylar's favorite place (the pond!),

TRAVEL, continued on next page

Travel
continued from 18

a 14-acre Pinot Noir vineyard, a small-production winemaking facility, and a new 10,000-square-foot events area available for weddings and private events. Lula makes 3,500 cases of wine annually and sells them only through the tasting room and their popular wine club, which has grown from 25 to 900 members in three years. Make that 901 — I joined the club and sent a case to my stepsister before we left that evening.

TWINKLING LIGHTS AT THE LITTLE RIVER INN

After a short drive up the Mendocino coast, we pulled into the long driveway of the majestic **Little River Inn** (7901 N. Highway 1, Little River, 707-937-5942, littleriver-inn.com), the white Victorian façade twinkling with white holiday lights. Exhausted and hungry, we slipped into Ole’s Whale Watch Bar for a quick bite. I went for the abalone fritters — tender pieces of red abalone mixed with red onion, jalapeno, and red pepper and fried golden brown. Steve loved the flash-fried rice flour-dusted calamari from our last trip, and it was as good as we both remembered. We also split the classic baked Brie with oven-roasted garlic and fresh fruit and a wedge salad of cold, crisp iceberg lettuce topped with Roundman’s bacon and creamy blue cheese dressing.

Our room was luxurious but homey with a fireplace and huge windows overlooking the ocean. I headed straight for the deep-soaking tub with jets to soothe my tired driving muscles. Afterward, Steve and I sat in the Adirondack chairs on our private porch and listened to the crashing waves while Blue and Sky sniffed every inch of the deck.

The next morning we took the dogs for a ride on the Skunk Train (299 East Commercial, Willits, 707-964-6371, skunktrain.com) along the iconic Redwood Route. It’s a relaxing family-friendly adventure, and the dogs are always a big hit with other guests.

After my visit to the Little River Inn Spa for a pedicure while Steve and the dogs napped, we all headed for the dog-friendly dining parlor (there’s only one table, so reserve in advance). Executive Chef Marc Dym takes advantage of Mendocino’s bounty of seasonal produce and seafood like petrale sole, my favorite local fish. Flakey, white and delicate in both texture and flavor, Dym prepares it with a side of



Top to bottom: The charming tasting room at Lula Cellars; Blue and Skylar check out the view from the dog friendly dining room at Circa '62.

PHOTO: SUSAN DYER REYNOLDS

almonds in brown butter sauce, poached gulf shrimp, toasted orzo, and sugar snap peas. Probably my favorite thing on the menu, though, is the clam chowder. It’s less West Coast style (so thick your spoon stands up) and closer to what I ate during my Rhode Island summers: a briny broth full of fresh steamed clams (in the shell), smoky bacon, potatoes, onion, celery, and just a touch of cream.

STOP, DROP, AND DROOL AT CIRCA '62

Based on a local’s tip, the next morning we drove a few miles along the coast to **Circa '62 at the Inn at Schoolhouse Creek** (7051 North Highway 1, Mendocino, 707-937-5525, schoolhousecreek.com). The oldest resort on the Mendocino stretch of the North Coast, the property is covered in gardens and lush greenery and the unique cottages (like the Water Tower, replete with a fish pond, observation deck, and private hot tub) will definitely be on the list of accommodations for our next trip.

Restaurant Circa '62 also features a dog-friendly dining room where Skylar and Blue were treated to plush beds perfect for big-boned gals and their own menu, titled “Stop, Drop

& Drool.” Skylar opted for Rufus’ Special: Grilled flat-iron steak with scrambled eggs and gluten-free peanut butter cookies for dessert. Blue selected Mr. Wilson’s Mixed Grill, with chicken sausage, grilled bacon, and eggs. While I would have happily eaten with the dogs, I tried Slow Death on a Raft (a gut-busting hash brown waffle with gravy and poached eggs). Steve went with the even more decadent Death on a Leaky Raft, which adds a crispy slab of local Covelo beef chicken-fried steak. The young staff was warm and gracious, and I loved the vibe, especially the witty sense of humor on the canine menu (“Aggressive behavior is not OK ... that includes the dog”).

After brunch, we walked off some calories with the dogs in the crisp autumn air along the beach and headed for our next destination — the stunning **Stanford Inn** ...

Next month in Part 2: Llamas and Ravens at the Stanford Inn; a night with Santa at dog exuberant Nick’s Cove; and lunch at an old favorite, the Rutherford Grill.

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

Phil’s Electric Co.
SINCE 1941 **SALES SERVICE PARTS**

SPECIALIZING IN
**MIELE • SEBO • ELECTROLUX • BLUEAIR
ORECK • RICCAR • DYSON • SANITAIRE
ROYAL • HOOVER • KENMORE**



Expert
**LAMP
REPAIR**

ELECTRIC SHAVERS: **BRAUN • NORELCO • REMINGTON**

Introducing the New
**SEBO E3 PREMIUM
VACUUM SYSTEM**

- 5 year warranty
- 37 foot cleaning radius
- Large capacity bags
- Hepa S class filtration for allergy relief



2701 Lombard Street @ Baker • (415) 921-3776
Open: Monday-Saturday 9am-5:30pm • philselectric.com

**Outreach
February 2018**

Did you know that there is a daily pill to prevent HIV?

Find out about PrEP, a daily pill to prevent HIV, through an automated mobile texting conversation. You can learn about PrEP, have concerns addressed, and even find out where you can get PrEP! You can also refer friends to find out about PrEP through the texting service.

Text “CITYPREP” to 213-33 (messaging and data rates apply).

Email prephelp@sfdph.org or visit <http://sfcityclinic.org/services/prep/asp> for more information.

This program is sponsored by the Population Health Division of San Francisco Department of Public Health (SFPDH).

The Assessment Appeals Board resolves legal and value assessment issues between the Assessor’s office and property owners. We have two vacancies on Board 1, which oversees all downtown properties – high rise residential, office, commercial, hotels. Board 1 also oversees all properties over \$50 million in assessed value throughout the City.

Assessment appeal hearings are quasi-judicial, conducted in a manner similar to a court setting, with evidence and testimony presented by the parties. The Board then evaluates the evidence and testimony, and renders its decision.

To be eligible for seat appointment, you must have a minimum of five years professional experience in California as either a: (1) public accountant; (2) real estate broker; (3) attorney; or (4) property appraiser accredited by a nationally recognized organization, or certified by either the Office of Real Estate Appraiser or the State Board of Equalization.

For more information regarding the Assessment Appeals Board call (415) 554-6778.

San Francisco International Airport has commenced the Request for Proposals (RFP) process for the following concession opportunities:

- **Terminal 1 Retail Concession Leases**
The Request for Proposals includes 2 Newsstand Leases, 1 Newsstand and Convenience Store Lease (2 locations), 1 Electronics Store Lease, 1 Regional Gift Store Lease, 1 Bath & Beauty Store Lease and 1 Sunglass Store Lease.
- **Terminal 1 Food and Beverage Concession Leases**
The Request for Proposals includes 5 Quick Serve Restaurant Leases, 2 Sit-Down Restaurant and Bar Leases, 1 Café & Market Lease and 1 Café Lease.

Small, local and disadvantaged businesses are encouraged to participate.

Proposals will be received through the Airport’s RFP Web Portal from 2:00 p.m. on Wednesday, April 25, 2018 until 2:00 p.m. on Wednesday, May 2, 2018.

For more information about each concession opportunity, please visit our website at www.flysfo.com/business-at-sfo/current-opportunities or please contact:

- Terminal 1 Retail Concession Leases, call Ms. Clarissa Mamaril, Principal Property Manager, RDM at (650) 821-4500 or via e-mail at clarissa.mamaril@flysfo.com.
- Terminal 1 Food and Beverage Concession Leases, call Mr. Tomasi Toki, Principal Property Manager, RDM at (650) 821-4500 or via e-mail at tomasi.toki@flysfo.com.

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-3091556#

SATURDAY, FEBRUARY 10TH

BAG SALE

• SPECIAL DISCOUNT •

20% OFF!

20% off everything that fits (or not!) in our reusable bag! Keep the bag, too!

NORTH BEACH
627 Vallejo Street
(at Columbus Avenue)
415/200-2215

SOMA
345 Ninth Street
(near Folsom Street)
415/200-2154

ROCKRIDGE
5533 College Avenue
(a few steps from Rockridge BART)
510/230-0145

RUSSIAN HILL
2254 Polk Street
(at Green Street)
415/200-3370

COLE VALLEY
956 Cole Street
(at Parnassus)
415/319-6705

DOWNTOWN
70 Fourth Street
(between Market and Mission)
415/200-3444

Discount off regular retail prices. Offer does not apply to gift cards, postage stamps, Muni passes, Clipper cards, meter cards, special orders, or sale merchandise. Not valid with other coupons or offers. One redemption per household. Rewards points do not accumulate. Offer expires 2/10/18.

Are You Insured For The Proper Coverage Amount?

Find out how you can get guaranteed replacement for your home – **Ask Us How Today!**

Specializing In High Value Homeowner Insurance Needs

Home • Auto • Umbrella • Valuable Articles

Representing the Finest Insurance Carriers

Chubb • NatGen Premier • Nationwide Private Client • Travelers

Secure Your Future With The Best.
Call Al Zeidler Today
415-753-1936

— AL ZEIDLER —
INSURANCE
A BOUTIQUE AGENCY INSURING ALL YOUR NEEDS, FROM A TO Z

Serving San Francisco and The Greater Bay Area Since 1997

CA License #: 0B96630 AZ License #: 930303 MA License #: 1914165

Considering a Reverse Mortgage?

New for 2018!

- Increased FHA Lending Limits
- Higher Jumbo Loan Lending Limits (Home Values 1 Million and Over)

CALL NOW to see how much you qualify for...Available to eligible homeowners age 62 or older

415.209.4769 or kaffeltranger@rfslends.com
www.ReverseByKathy.com

Your local trusted expert

KATHY AFFELTRANGER
Licensed HECM Specialist
NMLS #545774

RETIREMENT FUNDING SOLUTIONS
FUNDING AMERICA'S RETIREMENT®

Synergy One Lending Inc. d/b/a Retirement Funding Solutions, NMLS 1025894, 3131 Camino Del Rio N 190, San Diego, CA 92108. Licensed by the Department of Business Oversight under the California Residential Mortgage Lending Act – California License 4131356. These materials are not from, and were not approved by, HUD or FHA.

RFS.1518.17.V1

Urban Home and Garden :: A step up

Ladder choices

BY JULIA STRZESIESKI

MANY SIMPLE CHORES AROUND the house require a ladder. Because many homes in the city feature high ceilings, even simple tasks such as changing a light bulb might require a ladder to perform safely. A sturdy ladder is a worthwhile investment, and it will come in handy for many jobs in the home.

The three basic types of ladders are extension (straight), step, and step-extension. Ladders are rated by load capacity into household, commercial, and industrial grades. Ladder rungs are either flat, round, or D-shaped. The minimum size considered acceptable for round rungs is 1¼”, or 1½” for D-rungs. To ensure safety, rungs are required to be capable of carrying a much higher load than the rated load for the entire ladder.

CONSIDERATIONS WHEN CHOOSING A LADDER

Type of activity involved: The type of activity dictates which type of ladder you’ll need. Use a stepladder for interior painting, drywalling, spackling, and wallpapering. Stepladders include step-stools and platform ladders, generally for home or light commercial use. Stepladders are self-supporting and may include a pail hook or shelf. Extension ladders are best for painting exteriors, cleaning gutters, replacing shutters and siding, etc.

Demands of the application: Make sure the ladder is suitable for the physical demands of the application. The rated load capacity must exceed the maximum aggregate weight of the user along with his or her clothing and tools. Duty ratings are also color coded. Look for the proper duty ratings to match the highest level of use.

Height the ladder must reach: For a climber to work from a safe position, the ladder’s top should extend about 3 feet above the working surface when in use. Stepladders should be high enough for the user not to have to stand above the second step from the top. On extension ladders, stand no more than four rungs from the top.

Basic material: The most common ladder materials are wood, aluminum, and fiberglass. Wood ladders are non-conductive when clean and dry. Wood also provides a natural firm grip for feet and hands. However, wood tends to be heavy and is vulnerable to moisture and rot.

Aluminum is lightweight and strong, but does conduct electricity; aluminum ladders should never be used when working near energized electrical lines.



Remember not to step on the top of a ladder, unless you want a quick trip to the floor.

Fiberglass offers a blend of desirable qualities. It is nonconductive and strong — and an excellent choice for a variety of circumstances.

LADDER SAFETY TIPS

- Do:**
- Learn the proper methods for working with a ladder
 - Keep your ladders well-maintained (for wood, treat with a wood preservative that leaves a clear surface)
 - Choose duty ratings to match the highest level of use

- Don't:**
- Use or repair a bent or damaged ladder
 - Test a ladder by jumping on it
 - Use a ladder on slippery surfaces or uneven ground
 - Place ladder feet on power cords or come in contact with electrical current or power lines
 - Climb down a ladder with your back to the ladder or carrying a load in your arms
 - Overreach, lean to one side or stand on one foot
 - Hurry or skip steps when getting on or off the ladder
 - Leave a ladder unattended
 - Position the ladder where it blocks foot traffic or where it could be bumped by a door
 - Place the ladder on boxes, chairs, furniture, or other moveable object to try to climb higher
 - Climb from one ladder to another or try to move a ladder while on it
 - Climb a ladder when ill or using drugs or alcohol
 - Drop or throw ladders
 - Paint a wooden ladder (paint hides damage and can create a slippery surface for climbing)

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

Extension Ladder Length Chart		
HEIGHT TO EAVES	BUY THIS LENGTH	MAX. WORKING HEIGHT
9½’ max	16’	13’
9½’ to 13½’	20’	17’
13½’ to 17½’	24’	21’
17½’ to 21½’	28’	25’
21½’ to 25’	32’	29’
25’ to 28’	36’	32’
28’ to 30’	40’	35’

Sharing the love on Valentine’s Day

BY LIZ FARRELL

REMEMBER VALENTINE’S DAY being such a fun day as a kid, racing home to go through my candy and cards. Now, even all these years later, I love watching the same excitement in my children. Valentine’s Day is a wonderful time to remind our children about the importance of sharing love with friends and family, but also making those around us who aren’t family and friends feel loved and appreciated as well. We hope this is something we can do all year long, but around Valentine’s Day we are provided an extra special opportunity. Here are some ways your family can help share the love this Valentine’s Day:

FROM THE HEART

There are so many ways your family can show their love and appreciation, but one of the simplest and most inexpensive ways is by making homemade cards, artwork, or treats. Pinterest (pinterest.com) is an easy way to get thousands of ideas for art projects for all ages. My youngest child is happiest with a piece of construc-

tion paper, stickers, and some markers to make a card while my older son loves to read, so he made bookmarks. My oldest loves to bake. We put all these interests and talents together to make cookies, cards, and lots of bookmarks. We brought them to assisted-living facilities near our home and the Heritage House

There are many ways they can show appreciation for animals. Last year, my son’s class baked dog biscuits, sold them, and the proceeds were all donated to a wonderful organization called Guide Dogs for the Blind. It could also be as simple as offering to take a neighbor or friend’s dog for a walk. You may also want to call local animal shelters and rescue groups to and ask for ideas of what they need and how your children can help give. Some have age restrictions for walking or playing with the animals, but these organizations are always in need of donations. Your children can use allowance or tooth fairy money to buy new toys, leashes, or bowls for the animals.

PAY IT FORWARD

This is one I know the whole family will enjoy and can really get into. I grew up in the East Bay and always remember whenever our family would cross the Bay Bridge to come into San Francisco (this was before FasTrak), my mom would always pay for the car behind us. We used to get such a thrill trying to watch their faces when they were told

I think it is important to teach our children from a young age that Valentine’s Day is about more than Hallmark cards and roses.

across from Moscone playground. Children’s Hospital is also a good place to bring your goodies. We had enough that we were also able to give some to the garbage collector, mailperson, and crossing guards at their school.

FUN FOR FURRY FRIENDS

Some others who may not always get remembered on Valentine’s Day are our furry friends. For most children who love animals this will be an easy one.



Make valentines for people who might not be remembered on this holiday. PHOTO: PHOTONOTEBOOK

their toll was already paid for or when they would speed up to us and honk and wave with big smiles of thanks on their faces. Valentine’s Day can be a fun day to find a few ways to pay it forward and watch the joy it brings to your children and those who benefit from these random acts of kindness. Some ideas you can try are paying for the person’s coffee behind you at Starbucks or Peet’s or pay for the person’s meal behind you at a drive through restaurant. There are also some simple ideas that your children can do such as leaving quarters in a vending machine, returning someone’s cart at the grocery store, or holding the door open for someone.

I think it is important to teach our children from a young age

that Valentine’s Day is about more than Hallmark cards and roses. Although all those things are nice, there are many special ways you can teach your children to show their love and appreciation. Also, I know for me, it is essential to find any chance we can to show our children the importance of giving and not just receiving.

I hope your Valentine’s Day is filled with plenty of conversation hearts and chocolates, but I also challenge you and your family to find a few simple ways to help spread some love to others this Valentine’s Day.

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

The City’s Best in 2017

Congratulations to all of our top producers!



Annie Williams
#1 Top Producer



Grace Shohet
#2 Top Producer



Tiffany Hickenbottom
#3 Top Producer



Joan Gordon
#1 Team



David Cohen
#1 Team



Stephanie Ahlberg



Donna Cooper



Marilyn Hayes



Beth Kershaw



Brooke Krohn Dougherty



Meagan Levitan



Lowrie MacLean



Marcus Miller



Paula Y. Rose



Robert Vernon



John L. Woodruff III

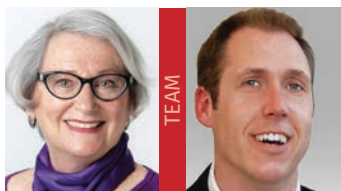


Lucy Yeung



Sandra Bagnatori

Scott Brittain



Eva A. Daniel

Travis Hale



Ron Wong

Mike Tekulsky

Local Ownership. Global Reach.



415.921.6000 • www.hill-co.com



The Marina Times Real Estate Market Report: January 2018

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	2717 Baker Street	2BD/2BA	\$2,450,000	Above	13
	2555 Filbert Street	4BD/3.5BA	\$4,995,000	At	65
	2739 Broderick Street	5BD/3.5BA	\$6,040,000	Above	18
Lake	142 26th Avenue	5BD/3.5BA	\$4,195,000	Below	0
Laurel Heights (no sales)					
Lone Mountain (no sales)					
Marina (No Sales)					
Nob Hill (no sales)					
North Beach (no sales)					
Pacific Heights	1760 Pacific Avenue	3BD/2BA	\$1,750,000	At	0
	2749 Steiner Street	3BD/2.75BA	\$3,400,000	Above	10
	1908 Broadway	2BD/3.5BA	\$3,500,000	Above	23
	3112 Washington Street	4BD/3.5BA	\$5,200,000	Below	92
	2747 Vallejo Street	4BD/4.5BA	\$8,200,000	Below	73
Presidio Heights	3500 Jackson Street	7BD/6.5BA	\$11,000,000	Below	162
Russian Hill (no sales)					
Sea Cliff	140 32 nd Avenue	3BD/2.5BA	\$3,000,000	Below	113
Telegraph Hill	298 Chestnut Street	4BD/4.5BA	\$13,750,000	At	0

CONDOS

NEIGHBORHOOD	ADDRESS	BEDROOMS/ BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow	2415 Van Ness Ave. #105	1BD/1BA	\$590,000	Above	12
	2046 Greenwich Street #1	1BD/1BA	\$915,000	Above	22
	1755 Filbert Street #1V	1BD/1BA	\$1,005,000	Above	14
	3128 Laguna Street #A	2BD/1BA	\$1,310,000	Above	34
	2831-2833 Webster St #5	3BD/2BA	\$1,580,000	Below	75
	2828 Pierce Street	3BD/2BA	\$2,000,000	Above	43
	2929 Fillmore Street	3BD/2BA	\$2,350,000	Above	7
Lake	2233 Lake Street	1BD/1BA	\$875,000	Above	40
	5241 California Street	1BD/1BA	\$950,000	At	55
Laurel Heights	619 Spruce Street	3BD/4BA	\$1,610,000	Above	11
Lone Mountain (no sales)					
Marina	3824 Scott Street #4	1BD/1BA	\$940,000	Above	18
	1540 Lombard Street #D	2BD/1BA	\$1,155,000	Above	27
	2233 Francisco Street	2BD/1.5BA	\$1,650,000	Above	54
	2165 Beach Street #3	2BD/2BA	\$1,675,000	Below	55
	1456 Chestnut Street #3	3BD/2BA	\$2,800,000	Below	38
Nob Hill	1350 California Street #203	1BD/1BA	\$750,000	Above	14
	1333 Jones Street #1003B	2BD/1BA	\$825,000	At	142
	1234 Washington Street	1BD/1BA	\$1,065,000	Above	61
	1177 California St. #1212	1BD/1BA	\$1,100,000	Below	82
	1333 Jones Street #607	1BD/2BA	\$1,200,000	Below	186
	72 Lynch Street	2BD/1.5BA	\$1,275,000	Below	67
	1868 Van Ness Avenue #402	2BD/2BA	\$1,325,000	Below	62
	850 Powell Street #500	2BD/2BA	\$1,680,000	Above	6
	1100 Sacramento St. #404	2BD/2.5BA	\$2,725,000	At	68
	1333 Jones Street #910	2BD/2BA	\$2,700,000	Below	154
North Beach	744 Union Street #5	2BD/1BA	\$815,000	Above	14
	2230 Mason Street #M204	1BD/1BA	\$835,000	Above	49
Pacific Heights	2040 Laguna Street #203	1BD/1BA	\$690,000	Above	17
	2299 Sacramento St. #18	2BD/1BA	\$1,150,000	At	98
	2341 Franklin Street #3	2BD/1BA	\$1,160,000	Below	48
	2315 Divisadero Street #O	2BD/2BA	\$1,275,000	Below	29
	2121 Laguna Street #6	2BD/2BA	\$1,300,000	Above	11
	2451 Buchanan Street	1BD/2BA	\$1,500,000	Above	5
	2539 Clay Street #5	2BD/2BA	\$1,776,000	Below	47
	3254 Clay Street	3BD/2BA	\$2,300,000	Above	0
	2255 Clay Street	3BD/3BA	\$3,100,000	At	154
	2121 Webster Street #609	3BD/3BA	\$4,700,000	Below	19
Presidio Heights	3439 Sacramento St. #302	3BD/2BA	\$2,300,000	Below	41
Russian Hill	1335 Union Street #4	2BD/1BA	\$1,025,000	Above	53
	1809 Jones Street	2BD/2BA	\$1,900,000	Below	58
	8 Russian Hill Place #2	2BD/2BA	\$2,400,000	Below	64
Sea Cliff (no sales)					
Telegraph Hill	455 Vallejo Street#212	1BD/1BA	\$995,000	Above	29
	11 Kenneth Rexroth Place	2BD/2BA	\$1,230,000	Below	47
	1915 Stockton Street	3BD/2BA	\$2,200,000	Below	65
	1917 Stockton Street	3BD/3BA	\$2,295,000	At	81
	347 Lombard	3BD/2.5BA	\$3,115,000	Above	9

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 : Political poker

City Hall changes?

BY JOHN ZIPPERER

SHIFT COMING IN CITY HOUSING POLICY?

We can call it the *Marina Times* Columnist Surprise: District 3 Supervisor Aaron Peskin (see page 9) masterminded the process by which acting mayor London Breed was voted out of the mayor’s office and was replaced by District 2 Supervisor Mark Farrell (see page 7).

Breed’s supporters were apoplectic and made accusations of racism. But insiders say this has much more to do with the progressive wing of the board — once again led by Peskin — flexing its muscle and angling to control the mayor’s seat and get a majority on the board. It’s far from certain that will happen; Farrell appointed his own successor in District 2, and even if a left-winger gets into the mayor’s office, there’s no certainty he or she will govern from the left. As Joe Kukura noted in December (see his *SF Weekly* article “Remembering Ed Lee’s Radical, Left-Wing Past”), Lee’s background was very progressive. Yet he is considered by many to have been a moderate mayor (in San Francisco’s politically relative terms, that is) who was cozy with business. A simple explanation is Lee pretty much did what anyone would have done in office at that time: He reached for the golden ring being offered of a tech business boom, welcomed tech businesses to the city (and remember the “Twitter tax bill” was written by progressive Supervisor Jane Kim), and tried to deal with the housing crunch by broadly boosting housing development.

Farrell’s time as caretaker mayor is unlikely to offer any dramatic changes, unless he’s carted off to jail by the Trump administration because of its desire to criminalize sanctuary city leadership. But if Farrell is succeeded as mayor by a progressive, and district elections go the progressives’ way and they get a one-vote majority on the board, does that mean the city will significantly change its approach to housing?

It’s possible there will be tinkering on the sidelines; attempts to increase the amount of required affordable units in new developments will be dusted off and probably passed. But



Mayor Ed Lee, with possible successor Supervisor Jane Kim. PHOTO: KEGAN MARLING

the left’s long-term battle against new housing will now be met by new state action, where our legislative representatives David Chiu and Scott Wiener are leaders in the “housing caucus” to use state pressure to get localities to loosen up their NIMBY opposition to development.

Hindering the development of market-rate housing doesn’t mean housing prices will drop; unless the economy takes a big dive, there will continue to be pressure for city housing, and the people with money are the ones who will always find a way to rent or buy the available units. The progressives’ best bet is probably to concentrate

If progressives control the government, will the city change its approach to housing?

on tightening rules against abusive evictions — something they were starting to have success with anyway, and which should continue to be a priority.

Oh, and your humble real estate columnist has not yet been voted anything yet.

A YEAR IN RENTS

Berkeley, Fairfield, and Napa had the fastest-growing rents in the Bay Area in 2017, while San Francisco’s rents increased a relatively modest 1.5 percent, according to a report on 50 Bay Area cities by Yardi’s Rent Cafe.

Despite that moderation, San Francisco remains “the second most expensive rental market in the nation after Manhattan, [and renters here] are paying over \$2,000/month more than the average U.S. renter,” Rent Cafe reports.

ANOTHER NUMBER TWO

Besides having the second-highest residential

rents in the nation, San Francisco is in second place on another dubious list: the *world’s* second highest construction costs. That’s from the Cost of Building Housing Research Series at UC Berkeley’s Turner Center for Housing Innovation. The source of San Francisco’s high construction costs are no surprise: Turner says it’s due to “lengthy and complex city processes,” as well as “building codes and design requirements, workforce and procurement rules, and environmental regulations.”

And yes, the two number-tuos are related. “In 2000, it cost approximately \$265,000 per unit to build a 100-unit affordable housing building for families in the city, accounting for inflation,” according to the report. “In 2016, a similar sized family building cost closer to

\$425,000 per unit, not taking into account other development costs (such as fees or the costs of capital) or changes in land values over this time period. As a result of these cost increases, developers need more subsidy for every unit, at a time when public resources for affordable housing have been dwindling.”

You can learn more at turnercenter.berkeley.edu.

SAN FRANCISCO, SAN JOSE BATTLE FOR FIRST

Last month, San Francisco retook the crown from San Jose for the nation’s hottest real estate market, according to Realtor.com. In fact, 13 of the top 20 urban areas on the “hot list” are in California. The highest-ranking non-California market is Colorado Springs, Colorado, which placed fourth.

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



ZEPHYR
REAL ESTATE

WE SAY IT IN 27 DIFFERENT LANGUAGES

Zephyr agents hail from all over the world. With local insights and global connections, we have a wide reach and deep knowledge. Agents know it. Clients feel it. | ZephyrRE.com

BURLINGAME

GREENBRAE

NOE VALLEY

PACIFIC HEIGHTS

POTRERO HILL

UPPER MARKET

WEST PORTAL



THE NEW LOOK OF CANNABIS

A 21+ RECREATIONAL AND MEDICAL DISPENSARY



Castro - 2029 Market St. | Marina - 2414 Lombard St. | SoMa - 527 Howard St. | [Apothecarium.com](https://www.apothecarium.com)