



Holiday food and wine

Julie Mitchell's trip to Terzo. p. 13

The Tablehopper on Isla Vida Afro-Caribbean Grill. p. 14

Lynette Majer's holiday wines. p. 15



Your to-do list

November is a month so busy you'll want to make a list so you don't miss the big auto show, holiday ice rinks, Veterans Day parade, and more. p. 18



Left: Paul Gauguin's *Tahitian Woman with a Flower*, 1891; right: *Breton Girl*, 1889. PHOTOGRAPHS BY OLE HAUPT, © NY CARLSBERG GLYPOTOTEK, COPENHAGEN, IMAGES COURTESY OF THE FINE ARTS MUSEUMS OF SAN FRANCISCO

Paul Gauguin: A Spiritual Journey

BY SHARON ANDERSON

IN THE DE YOUNG'S FIRST EXHIBITION dedicated to the work of Paul Gauguin, Gauguin: A Spiritual Journey explores the work of the artist as it relates to his personal relationships and his search for spirituality. Eugene Henri Paul Gauguin

was a key member of the post-Impressionist era of painters along with Paul Cezanne, Vincent Van Gogh, and Georges Seurat. Known as an explorer of inner and outer worlds, Gauguin's non-naturalistic use of bold color and flat, stylized shapes seem to reflect the rich interior life of his subjects. *Reclining Tahitian Women*

(1894) shows women in repose, seemingly lost in thought on a bed of violet and pink shapes that symbolize shade cast by a tree. A more traditional still life painting, *Flowers and Cats* (1899) offers a subtler version of Gauguin's painting talents — still with the signature flattening of space

ART WORLD, continued on 16

SPORTS BEAT

Warrior town

Golden State Warriors president Rick Welts on leaving Oakland, and what the future in San Francisco holds

BY MIKE MURPHY

AS THE TWO-TIME DEFENDING NBA CHAMPION Golden State Warriors — let that fact sink in for a moment — begin their final season at the historic Oakland-Alameda County Coliseum Arena, head coach Steve Kerr recognized the importance of the occasion.

“We love Oakland,” Kerr shared in his 2018 Opening Night pregame comments. “We know the new arena in San Francisco is going to be amazing, but this place is special. Our success is a source of pride for the city. We feel the same pride in Oakland. We are the Bay Area’s team but we’re leaving Oakland, the arena, and there’s no easy way to slice it. That’s why we’ve got to make it a unique season for our fans here.”

In an extended, exclusive interview with the *Marina Times*, Warriors team president and chief operating officer

SPORTS, continued on 4

EDITORIAL BOARD

Campaign's over: Time to vote

Our recommendations for ballot measures on this month's important ballot

NORTHSIDE VOTERS TEND TO BE POLITICALLY engaged, and 2018 is shaping up to be a year of greater-than-normal activity. It is good that voter interest and enthusiasm are high in this election. From money to data to housing to animal welfare, San Francisco (and California) voters are being asked to make law on a broad range of topics. When we go to bed on Nov. 6 or wake up on Nov. 7, we will know the results of some significant questions that were put before voters this fall.

We assume that includes you, the Northside voter and *Marina Times* reader. Have you voted? Will you vote? Or will you magnify someone else's vote by not participating?

Due to the high level of interest and the great importance of this fall election, we offer here our recommendations for various propositions. There are a lot of important ballot measures — some good, some bad — and we urge you to make sure the Northside has its say on these matters.

EDITORIAL BOARD, continued on 8

RESPONSIBLE EATING



Grass-fed beef is more humane and better for you. PHOTO: ROBERT FORD

Where to shop sustainably for your holiday table

Know where your food comes from

BY SUSAN DYER REYNOLDS

WHEN I TALK ABOUT THE importance of shopping sustainably, some people

write me off as an “animal freak” (guilty) or point out how much more expensive it is (true). While I support Proposition 12 (which creates larger, more humane spaces for facto-

ry-farmed animals), it isn't just about the animals. It's also about what you put in your mouth, and thus, in your body — and that's something everyone should care about.

Last month there was another outbreak of drug-resistant salmonella linked to raw chicken that sickened 92 people across 29 states, resulting in 21 hospitalizations. The Center for Disease Control and Prevention, which is investigating, hasn't found a common supplier among the cases, which means it is likely widespread throughout the poultry industry. While there may not be a common supplier, I can guarantee one thing they all have in common: Factory farming, where chickens are raised inhumane in tight, filthy quarters.

An October 2018 report co-authored by researchers from a range of public-interest groups including Consumer Reports and U.S. Public Interest Research Groups highlighted another problem with factory farming practices: Widespread antibiotic use. They assigned failing grades to 22 of the 25 largest burger chains in America. It turns out your beloved In-N-Out isn't any better than McDonald's — only Shake Shack and BurgerFi serve antibiotic-free beef.

RESPONSIBLE EATING, continued on 10

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



News

Around the city

Our news roundup catches you up on the latest with the Presidio Trust’s Campus for Change proposals for the Fort Winfield Scott site, a report on the ubiquity of Uber and Lyft vehicles on our busy city streets, a lottery winner at the Marina Safeway, our terrible roads, and a roundup of facts and figures. **3**

Northside

Neighborhood views

When people say they love the city but are thinking of escaping its problems, District 2 Supervisor Catherine Stefani says City Hall needs to up its game to provide better quality of life for residents. **6**

Food & Wine

The season for seasoning

The Tablehopper reports on the opening of Isla Vida Afro-Caribbean Grill on Fillmore, the closing of Russian Hill’s Zarzuela and The Matterhorn Swiss Restaurant, the pending arrival of Abraço and Fiorella, plus developments at Gioia Pizzeria; Julie Mitchell visits Cow Hollow’s Terzo; Susan Dyer Reynolds shares her recipe for crab arancini; and Lynette Majer highlights some great holiday wines. **12**

Arts & Entertainment

Film and books

Michael Snyder keeps the food theme going by looking at some delicious foodie films you’ll want to add to your diet, including *Haute Cuisine*, *Jiro Dreams of Sushi*, *Mostly Martha*, *The God of Cookery*, and *The Trip to Spain*; and check out the latest Marina best-seller list. **16**

Calendar

November events

The holiday season gets into full swing this month, and you can take in *It’s a Wonderful Life* on stage, catch an abundance of film festivals on screen, take the family or just your someone special to the holiday ice rinks, catch Joan Baez in concert, visit the Renegade Craft Fair, enjoy the holiday tree-lighting ceremonies, stock up at the end-of-the-season plant sale, bring the kids to see *The Velveteen Rabbit*, and much more. **18**

At Home

Home cooking for all

Kevin Frazier predicts that a recently signed state law could spawn a new generation of cooks and caterers in the Marina’s talent-filled kitchens. **20**

Family

MomSense

Liz Farrell gives guidance for holiday cooking with your children. **21**

Real Estate

Speeding up housing

John Zipperer says Mayor Breed is doing something to try to speed up the long, slow pace of housing development in the city; plus our monthly sales chart. **22**

ONLINE SPECIALS

Weekend Traveler Patty Burness heads to Eugene, Ore.; Coastal Commuter Michael Snyder isn’t big on giving thanks; complete events listings; and more.

marinatimes.com

- Like us on [Facebook.com/MarinaTimes](https://www.facebook.com/MarinaTimes)
- Follow us on [Twitter.com/TheMarinaTimes](https://twitter.com/TheMarinaTimes)
- Sign up for our newsletters at [MarinaTimes.com](https://www.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 NOVEMBER 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.

News Briefs :: Northside updates

Campus for Change

CAMPUS FOR CHANGE APPLICANTS WINNOWED

In late September, the Presidio Trust announced its board of directors had chosen four of the nine proposals for its new Campus for Change to advance to the second round of the selection process. The winning proposal for rehabilitating Fort Winfield Scott's 30-acre site in the Presidio is scheduled to be chosen at a board meeting on March 28, 2019.

The four proposals, whose sponsors have been invited to take part in a Request for Proposals process, feature a range of uses, from education to high tech to climate protection.

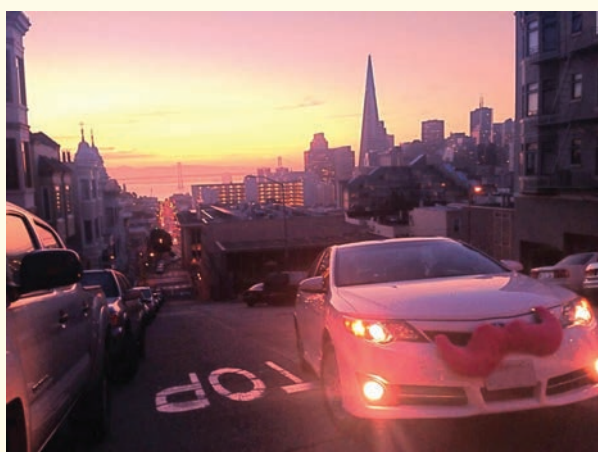
Equity Community Builders and World Economic Forum proposed a Campus for the Fourth Industrial Revolution, which would host nonprofits, tech organizations, academics and others addressing "the effect of accelerating technological innovation on human needs." California Clean Energy Fund and EPIC Institute proposed the Epicenter for Climate Solutions, which would be a workplace and convening center for the study of climate change solutions. OpenAI and Kilroy Realty Corporation proposed a research and advocacy center called OpenAI, where researchers and others would focus on possible challenges of artificial intelligence and "advocating for its use in positive ways." Finally, WeWork Companies, Inc. proposed the WeWork Campus at Fort Scott, which would house social enterprises and nonprofits "working on world-changing ideas and social impact."

Fort Winfield Scott, named for a 19th century U.S. Army officer, was built between 1909 and 1912.

THE CRIME BEAT

Burglaries were up in 2018, according to SFPD's Northern Station. Year-to-date through Oct. 8, there were 638 burglaries, up from 537 for the same time in 2017. Robberies jumped from 250 to 285 over that same period.

As for San Francisco's most famous crimes — auto burglaries — in 2018



It's not your imagination; you have indeed been seeing more Lyft and Uber cars in San Francisco since 2010. PHOTO: PKG203

through Oct. 1, there were 3,931, compared to 4,947 in the same time period in 2017.

LYFT, UBER DOMINATE

So-called "transportation network companies" (TNCs) such as Lyft and Uber account for about 50 percent of the increase in San Francisco street congestion between 2010 and 2016, according to a new report from the San Francisco County Transportation Authority. During that time, travel speeds on major arteries decreased by 26–27 percent during peak travel times. That led to an increase in "vehicle hours of delay on the major roadways" of 40,000 hours on a typical weekday, "while vehicle miles travelled on major roadways increased by over 630,000 miles on a typical weekday," according to the report, "TNCs and Congestion," which was released in October.

In one of the more eye-opening statistics in the report, we learn that San Francisco locals and visitors make more than 1 million TNC trips in the city every week.

WINNING NUMBER

An unidentified young employee of the Marina Safeway store won \$1.9 million in the Mega Millions lottery in late October. When he learned about his good fortune, the bakery department employee "was extremely nervous," store manager Lea Maxwell told KPIX News. "He didn't know what to do, so we kind of gave him a little direction and some assistance to work his way over to claim his prize."

LOSING NUMBER

The San Francisco area has the worst roads in the entire country, according

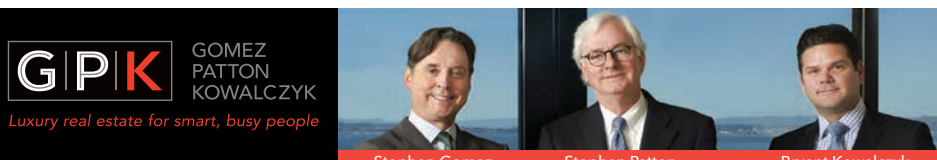
to "Bumpy Road Ahead," a new report on roadways by TRIP, a transportation research group based in Washington, D.C. According to the report, 71 percent of this area's roads are rated as poor; San Jose was in second place at 64 percent.

TRIP also calculated what it estimates is the added annual cost of operating a vehicle due to road conditions, and the San Francisco-Oakland area once again came in first — or, more accurately, worst — at \$1,049; San Jose's was \$983.

FACTS AND FIGURES

1,000: number of new shelter beds for homeless people Mayor London Breed announced would be opened by 2020 . . . **1045:** the number of the state senate bill that Gov. Jerry Brown signed into law allowing San Francisco and other cities to expand their conservatorship laws to treat individuals suffering from severe mental illness and addiction issues . . . **\$213,717:** amount you need to earn to afford a home in San Francisco, according to howmuch.net . . . **15:** length of time in seconds of the Loma Prieta earthquake, which occurred 29 years ago and resulted in 63 deaths and up to \$6 billion in damage . . . **70:** number of billionaires in San Francisco, who were called on by Salesforce co-CEO Marc Benioff to increase their philanthropic giving in the community . . . **560:** estimated number of taxi medallions sold by SFMTA after 2012; under new rules by the city, taxis with medallions purchased before 2012 will not have access to SFO.

News tips? Email: john@marinatimes.com



GPK GOMEZ PATTON KOWALCZYK
Luxury real estate for smart, busy people

Stephen Gomez

Stephen Patton

Bryant Kowalczyk

ThePacific501.com



PACIFIC HEIGHTS
2121 Webster #501
\$5,900,000

- 3 Bed / 2.5 Baths / SE corner
- Soaring ceilings with floor to ceiling windows offering panoramic views
- Bespoke Gaggenau appliances in Chef's kitchen
- Contemporary Arc Linea Cabinetry
- Spectacular master bath featuring freestanding soaking tub and radiant heated floors

2375Bay.com



MARINA
2375 Bay Street
\$2,895,000

- 3BR + sun room, 2BA top floor condominium
- Approximately 2086 square feet
- 2 parking spots
- Steps away from the Palace of Fine Arts

Please contact me for a complimentary consultation to discuss how I can help you achieve your real estate goals.

Bryant Kowalczyk

415.710.4577 | Bryant@gpk-sf.com | LIC #01263605

www.GPK-SF.com

SF's Premier Boutique Luxury Real Estate Firm

LIC #01096987

BOOK AN EVENT AT SCOPO DIVINO



Interested in Hosting an Event or Large Party?

- > Semi-Private Events Up to 20 People
- > Private Event Space Up to 60 People

Contact us at

events@scopodivino.com

415 928 3728

Scopo Divino
THE DIVINE PURPOSE OF WINE

scopodivino.com | 2800 California Street @ Divisadero



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



Nationwide®

— AL ZEIDLER —
INSURANCE

A BOUTIQUE AGENCY INSURING ALL YOUR NEEDS, FROM A TO Z

BUSINESS, PROPERTY, AND LIABILITY -
WORKERS COMPENSATION INSURANCE.

For your many sides, there's Nationwide®.

Alfred Zeidler
Al Zeidler Insurance Agency
(415) 895-1936
al@zeidlerinsurance.com
www.zeidlerinsurance.com

Products underwritten by Nationwide Mutual Insurance Company and Affiliated Companies. Home Office: Columbus, OH 43215. Subject to underwriting guidelines, review, and approval. Availability varies. Nationwide, Nationwide Is On Your Side, and the Nationwide N and Eagle are service marks of Nationwide Mutual Insurance Company. ©2018 Nationwide CPO-0836AO (08/16) 8643903



The return of star Kevin Durant is one of the big questions hanging over the Warriors' future. PHOTO: CYRUS SAATSAZ

Sports continued from cover

cer Rick Welts discussed his history with the Oakland Arena as well as the new Chase Center opening next year in San Francisco.

Welts, a 2018 inductee into the Basketball Hall of Fame, remembered his first time in Oakland for a Warriors game.

"Well, it was 1978 when I was with the Seattle Supersonics. The Coliseum Arena had the same reputation then as it does now — a really hard place for a visiting team to win a basketball game. If you want to pick one thing that's been consistent throughout the history of Oakland it's been this great home court advantage that the fans have given the Warriors, whether or not the team is performing well on the court. It was amazing to come to the arena for the first time and see that crowd that everyone talked about. I can understand why people thought it was such an intimidating place to play."

Welts added, "It is a very, very knowledgeable crowd, but for whatever reason the level of sound seems to go to a different place in this building than it does in other places. I think it's the people."

Welts believes that the people will come to the new building.

"We've had such great success with ticket sales, even though we still have months to go in the process. Since we started bringing season ticket holders to the Chase Center Experience in San Francisco, four out of the five people who walked through the door walked out with season tickets for Chase Center next season. That's a way, way higher percentage than we guessed because we had no real roadmap to go by, but we didn't think it would be that good. The fact that four out of five people who came down there to see the value proposition and take in what it's going to mean to come to San Francisco for a game and 80 percent want to do it, that to me says the feeling inside the Chase Center is going to be very, very much like it is in Oracle."

The Coliseum Arena crowd reflects the Oakland culture, its constituents and working-class grit. Knowledgeable, yes, but boldly appreciative of the great talent on display, be it home team or visitor. They're passionate, too, and faithful. Will the San Francisco crowd be as fervent, as dedicated? That remains to be seen.

Amidst these heady days let's not forget the four-decade run of Warriors futility between the Al Attles-coached 1975 NBA Champions and the 2015 title. Yes, Run TMC was electric and the "We Believe" team had its moments, but neither of those (nor any other Warrior team) had made it past the second round of the playoffs since 1976.

"I find myself thinking of the now-famous Joe Lacob night in 2010, when he just bought the team, that he was going to bring titles and everyone laughed. I

laughed. I was at home and I said, C'mon, the Warriors?" Kerr remembered. "I think there was a young guy named Steph Curry in the building that night, who this whole thing has sort of revolved around in so many ways as this all has crystallized."

Welts says the atmosphere in San Francisco will be much of the same.

"The vibe may even be better," Welts offered. "There's going to be a little better scoreboard, the food is going to taste a little bit better, getting in and out, it's going to be better. I really do think that. The atmosphere of being in the district where there's a lot of other activities going on in addition to the game that night, I think it's going to change the fans' experience on how they plan their day and how they plan their arrival, their departure, and the things they can do in addition to the game. I think it's going to be a really much richer experience."

After this season, the Warriors will be moving from the oldest arena in the NBA to the newest. Winning a title this season and more championships in Chase Center may be just as simple as keeping the core three of Stephen Curry, Klay Thompson, and Draymond Green together, and retaining the talents of two-time Finals MVP Kevin Durant.

On court at the championship ring presentation to the players, team owner Joe Lacob half-joked to Durant, "You can have this ring . . . if you re-sign!"

Durant would certainly help, but it's about more than an All-Star player in the Warrior way. "Everyone matters," Kerr said. "That's the hallmark of this organization. Championships reflect the efforts of everyone. Of course the team gets the most credit, as they should, but it's also the fans, the ticket sellers, the ushers, media relations — except for [VP of Communications] Raymond [Ridder]. He gets way too much ink already [laughs]. But everyone . . . this is how we operate. Strength in numbers. It's not just the team, it's the whole organization."

The team gets one last turn to operate at Oakland's "Roaracle Arena," and Welts plans on making the season memorable.

"I think everyone is a combination of excited and nostalgic. It's an opportunity to celebrate teams, players, fans that have made this such an amazing place for 47 years. We go into it with a lot of excitement, a lot of enthusiasm for the opportunity to really take all those great moments and bring them back to life for people and celebrate what a great time it's been here."

Dub Nation is beyond fortunate to have the Warriors team, coaches, and management for this goodbye season in Oaktown. As team captain Stephen Curry told the fans before the home opener, "Let's celebrate this to the fullest."

Email: michael@marinatimes.com. Follow the Marina Times on Twitter @TheMarinaTimes and like us on Facebook @MarinaTimes.

THE ADDRESS IS SAN FRANCISCO

THE EXPERIENCE IS ALAIN PINEL



TELEGRAPH HILL \$9,500,000

1400-1404 Montgomery Street | 6bd/7.5ba
Dianne Weaver | 415.269.8831
License # 00547659
1400Montgomery.com



PACIFIC HEIGHTS \$5,995,000

2422 Buchanan Street | 6bd/3.5ba
Annie Williams | 415.819.2663
License # 01393923
2422BuchananSt.com



MARINA \$5,795,000

655 Marina Boulevard | 5bd/4ba
Marilyn Hayes | 415.652.3537
License # 01041362
655Marina.com



SOMA \$2,450,000

338 Main Street #D23G | 2bd/2ba
Denise Paulson | 415.860.0718
License # 01268099
DPaulson.apr.com



EUREKA VALLEY \$2,300,000

261 Collingwood Street | 3bd/3ba
Susan Ring | 415.298.657
License # 01149437
SusanRing.com



RUSSIAN HILL \$1,795,000

1150 Lombard Street #1 | 3bd/2.5ba
Meagan Levitan | 415.407.5244
License # 00809994
1150LombardUnitOne.com



PACIFIC HEIGHTS \$1,549,000

1856 Franklin Street #6 | 3bd/2ba
Tom Cooke | 415.321.4391
License # 01200062
1856Franklin-6.com



BAYVIEW \$1,295,000

1190 Palou Avenue | 4bd/3ba
Lance Fulford | 415.793.6140
License # 01075990
YouAreSanFrancisco.com



SOUTH BEACH \$1,150,000

50 Lansing Street #307 | 2bd/2ba
Samantha Competente | 415.810.7330
License # 01372566
SamanthaCompetente.com



DOWNTOWN \$775,000

930 Pine Street #116 | 1bd/1ba
Cindi Kass | 415.515.5026
License # 00604607
930PineCondo.com



NOB HILL \$710,000

1650 Jackson Street #207 | 1bd/1ba
Debi Green | 415.816.2556
License # 01518008
1650Jackson207.com



COW HOLLOW \$590,000

2415 Van Ness Avenue #401 | Studio
Soni Goodman | 415.595.9853
License # 01235075
2415VanNess401.com

APR.COM

Over 30 Real Estate Offices Serving The Bay Area Including

Buchanan	Marina	Noe Valley	24th Street	Pacific Heights	SoMa
415.923.9700	415.921.6000	415.746.1111	415.824.1100	415.292.1777	415.947.7111

Square footage, acreage, and other information herein, has been received from one or more of a variety of different sources. Such information has not been verified by Alain Pinel Realtors®. If important to buyers, buyers should conduct their own investigation.

ALAIN PINEL
REALTORS

LUXURY PORTFOLIO
INTERNATIONAL®

A real plan to reduce street homelessness

BY NICK JOSEFOWITZ

SAN FRANCISCO HAS THE HIGHEST RATE of street homelessness in the country, but this reality is not an inevitable consequence of high housing prices, widening inequality, or deinstitutionalizing the mentally ill. Cities across the country have aggressively built the shelter beds they need and do not have thousands of people living unsheltered on their streets. San Francisco has fewer shelter beds today than in 2004.

It's time for new leadership and a change of direction. As your supervisor, I will draw on the best practices from other cities and work to deliver 3,000 new shelter beds, 300 new mental health treatment beds, and deep accountability for the hundreds of millions of dollars City Hall spends on homelessness every year.

CITY HALL'S FAILURE: HOW WE GOT HERE

San Francisco's 10-Year Plan to End Chronic Homelessness in 2004 called for defunding shelters and pouring money into supportive housing in the hope that enough units could be built to find a home for all those who were chronically homeless. It was well-intentioned but unfeasible.

Over the 10-year plan, homeless numbers didn't budge. And yet by 2014 there were 33 percent fewer shelter beds than 10 years earlier and sharply more people experiencing homelessness with nowhere to go but the street. The unsheltered population has increased from 2,655 in 2005 to 4,353 in 2017.

The city's latest approach is Navigation Centers, which come with more supportive services and fewer rules than traditional shelters. But they also kick most people out after 30 or 60 days and are scheduled to close before they even open. Right now there are some 686 Navigation Center beds and 1,203 traditional shelter beds for the thousands experiencing homelessness every night. In two years, there will be 288 fewer Navigation Center beds due to closures.

City government's recently released Five-Year Plan to End Homelessness only calls for one new Navigation Center with 65 beds and no new shelters through 2022.

DATA-DRIVEN SOLUTIONS TO STREET HOMELESSNESS

My vision for new shelter facilities includes comprehensive services similar to Navigation Centers that give those experiencing homelessness the best opportunity to rebuild their lives. They will not be temporary facilities; they will be designed for folks to live there until they find permanent housing.

Unlike many responses to homelessness, building new shelter facilities is fiscally feasible, coming in at \$25,000 per bed. The total buildout cost for 3,000 new shelter beds — if spread out over eight years — would be less than \$15 million annually and could be funded by cutting back on programs that are not cost-effective at getting folks off the street.

Shelters might not be a solution for everyone — especially those suffering from severe mental illness — but homeless

outreach workers document that 7 out of 10 folks they contact who are sleeping on the street would prefer to sleep in a shelter.

GIVING PEOPLE THE CARE THEY NEED

Many folks experiencing homelessness and living unsheltered also struggle with mental health issues or drug addiction, and sometimes both. They are often unable to care for themselves, and some of those with untreated mental illness can become violent. This is a crisis for our city.

As supervisor, I will work to put in place the legal framework to allow the city to place people into care when they are unable to care for themselves and are a threat to our community. But San Francisco has fewer mental treatment beds than in 2004, and the California Hospital Association estimates that we are hundreds of mental health treatment beds short of what we need. That's why, as supervisor, I will work to deliver 300 new mental health treatment beds so we have a place to treat and care for those who are suffering on our streets.

ACCOUNTABILITY AT CITY HALL

City Hall spends hundreds of millions of dollars each year on the homeless population, but it hardly understands where the money goes. It doesn't track the cost of providing medical services and ambulances, for instance, despite a budget analyst report showing that medical costs are the most significant homeless-related expense. It also doesn't track the cost to the criminal justice system of homeless-

ness, or the services that they benefit from that are not specifically designed for the homeless, like CalFresh and CalWORKS.

There is no way we can work to spend our funds more effectively if we don't know how much money we're spending today. As supervisor, I will make sure the city tracks every dollar we spend on homelessness — not just with a one-time audit but continuously and systematically.

City Hall also does not know whether the services it provides to the homeless population are working and doesn't systematically track results. As supervisor, I will work to adopt a performance-based approach to contracting, in which each homeless service provider is rewarded for successfully getting folks off the street and helping them rebuild their lives.

WE NEED A NEW APPROACH

For far too long city government has made decisions that directly resulted in thousands upon thousands of people sleeping on our streets every night. Responsibility for this failure, ultimately, rests with our elected leaders. Addressing street homelessness must be City Hall's top priority. We can do better. That's why I'm running for supervisor, and hope you will Pick Nick this November.

Nick Josefowitz is a candidate for District 2 supervisor. To learn more about his campaign, visit NickJosefowitz.com. This is a sponsored article paid for by Nick Josefowitz for Supervisor 2018. Financial disclosures available at sfethics.com.

LOCAL FOOD & DRINK
EST. 1935 C.A.

THE GROTTO

RESTAURANT | OYSTER BAR | HERITAGE LOUNGE

Sustainable seafood,
breath taking views, and
impeccable hospitality!



2 HOURS **FREE PARKING** 11AM-6PM AND 3 HOURS **FREE PARKING** 6PM-11PM WITH VALIDATION.

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

The future of our neighborhoods

BY CATHERINE STEFANI

SAN FRANCISCO IS AN amazing city, and I love it. Nowhere in the world can match the character of our neighborhoods, beautiful open spaces, and cultural diversity. For almost two decades, I have been a dedicated member of our community. I am raising my family here, have been an active member of the Cow Hollow Neighborhood Association, and served the community working as a legislative aide to the past two District 2 supervisors. This month, I would like to take some time to reflect upon my last nine months as supervisor and why I am hopeful for the future of San Francisco.

Like you, I have felt the massive changes San Francisco has experienced in the last few years due in part to one of the worst recessions in our nation's history followed by a growing economy, along with a nationwide opioid epidemic. The city faces many pressing challenges: a property crime epidemic, a homelessness crisis, a rising cost of living, and lack of street cleanliness, just to name a few. These are making it hard for people to stay in San Francisco and raise families here.

I will always remember walking down the street with my daughter and feeling heartbroken after she asked me why a man was living on the street and no one was taking care of him. Unfortunately, this experience is commonplace on our streets today, but it doesn't have to be. That's why my work at City Hall is focused on changes to help my family and yours stay in San Francisco.

As your supervisor, I have been able to take the first steps to address these problems. Public safety is one of my top priorities. We need more officers on our streets, and that is why I advocated for and secured 250 additional officers in this year's budget. SFPD officers and command staff cannot solve the property crime epidemic in our city without additional resources. I have worked relentlessly with our police captains to increase police presence on our streets and target hot spots, and car break-ins are down 20 percent versus last year. I also recently held hearings on safety in our neighborhoods and on public transportation, like Muni and BART. Regardless of the time of day, residents should feel confident they can safely walk through our neighborhoods and ride our buses.

The progress I have made is only a start; we still have more work to do.

The city needs to do a better job keeping our streets clean. I advocated for additional investments in street cleaning services, including four staff dedicated to keeping District 2's busiest corridors clean — such as Union, Chestnut, Lombard, and Fillmore Streets. As part of this investment, I also requested an analysis of street-cleaning services to ensure we are effectively using current funds. Our city needs extra resources to deal with our dirty streets right now. However, we will not fully solve the street cleanliness problem without getting to the root causes of the problem, the thousands of struggling people living on our streets.

The greatest challenge San Francisco faces today is helping the thousands of homeless people, many of whom suffer from severe mental health and substance abuse problems, living on our streets and in shelters. San Francisco has had thousands of homeless for decades, but the problem feels significantly worse in the past couple years.

We need to get homeless people off the streets and into shelter faster. I look forward to working with Mayor Breed to



City Hall is the address to go to if you want to tackle the challenges facing San Francisco. PHOTO: KING OF HEARTS

create 1,000 new shelter beds and completing the 1,300 supportive housing units already in the pipeline. The people we see suffering on our streets also need help treating mental health and addiction as well. This is why I requested an audit of funding to nonprofits providing homeless services, am examining the coordination of services for these people between city departments, and will work with Mayor Breed to expand the use of conservatorship. We cannot allow people to enter a hospital only to end up back on the street hours later, and I am determined to ensure people suffering from mental health and substance abuse problems receive sufficient acute medical care before being released from the hospital.

In the past nine months, many people have come to me saying, "I love San Francisco, but I just don't know anymore. I'm considering moving." This has to and will change. I have and will continue to push for public safety, accountability, and progress. After serving as chief of staff to supervisors Farrell and Alioto-Pier, fighting for common-sense gun reform with Moms Demand Action for Gun Sense in America, and advocating for my neighborhood, I know the effort and dedication needed to make substantive progress on challenging issues. I will continue to fight for the reforms needed to make our city safer and more beautiful. I do not know how to quit and will not until San Francisco is the amazing city we know it can be.



Great waterfront dining in downtown Sausalito

NOW OPEN FOR WEEKEND BRUNCH 11AM-2PM

Craft cocktails, wood fire oven serving seasonal local and organic fine foods.

HOURS: Monday - Friday from 11:30am- 9pm. Serving Brunch Saturday & Sunday 11am - 2pm

660 BRIDGEWAY SAUSALITO, CA 94965 | 415.729.9593 | BARRELHOUSETAVERN.COM



BAD DECISIONS HAVE CREATED SAN FRANCISCO'S CRISIS ON THE STREETS



Nick is the only supervisor candidate with a plan to reduce street homelessness

Nick will build 3,000 new shelter beds and 300 new mental health beds for those suffering from severe mental illness.

- Shelters will provide comprehensive social and health services that give people experiencing homelessness the best opportunity to start rebuilding their lives
- Because of a lack of shelter beds, over 1,000 people are on the shelter waitlist and over 7 in 10 people living unsheltered tell social workers they would rather sleep in a well-run shelter than on the street
- Nick will implement performance-based contracting and use data to hold homeless service providers accountable for delivering results

pick
**NICK
JOSEFOWITZ**
FOR SUPERVISOR

Read more about Nick's detailed, data-driven plan to shelter the homeless at **NickJosefowitz.com**

ENDORSED BY THE
**San Francisco
Chronicle**

*Paid for by Nick Josefowitz for Supervisor
2018, 1782 Union St., SF, CA 94123. Financial
disclosures available at sfethics.org.*

Editorial Board

continued from cover

SAN FRANCISCO BALLOT MEASURES

Proposition A: San Francisco Embarcadero Seawall Improvement Bonds

If passed, San Francisco would issue up to \$425 million in bonds to fund badly needed repairs and improvements to the Embarcadero Seawall and Embarcadero infrastructure for flood and earthquake safety.

We recommend: Yes

Proposition B: San Francisco Personal Information Protection Policy Charter Amendment

This proposition would amend the city charter to include guidelines for San Francisco to create policies for businesses to protect personal data of residents.

We recommend: Yes

Proposition C: San Francisco Gross Receipts Tax for Homelessness Services Initiative

This would add a new tax on businesses in the city that have more than \$50 million in revenue (or a percent of payroll expenses for businesses with more than \$1 billion in revenue) and use the money to fund housing and homeless services.

We recommend: No

Proposition D: San Francisco Marijuana Business Tax Increase

This proposition would impose a tax from 1–5 percent on marijuana businesses with revenue of more than \$500,000, with exemptions for retail sales of medical marijuana.

We recommend: Yes

Proposition E: San Francisco Partial Allocation of Hotel Tax for Arts and Culture

This measure would reallocate a small portion of the city's hotel tax from the general fund to arts and culture services.

We recommend: Yes

STATE BALLOT MEASURES

Proposition 1: Housing Programs and Veterans' Loan Bond

If passed, the state would issue \$4 billion in bonds for housing programs and veterans' home loans.

We recommend: Yes

Proposition 2: Use Millionaire's Tax Revenue for Homelessness Prevention Housing Bonds Measure

This proposition would authorize the state to pay for \$2 billion in bonds for homelessness prevention by tapping revenue from a tax on millionaires (which comes from 2004's Proposition 63).

We recommend: Yes

Proposition 3: Water Infrastructure and Watershed Conservation Bond Initiative

This would issue bonds worth \$1.5 billion to pay for water-related infrastructure and environmental projects.

We recommend: Yes

Proposition 4: Children's Hospital Bonds Initiative

Children's hospitals would receive proceeds of \$1.5 billion in bonds.

We recommend: No

Proposition 5: Property Tax Transfer Initiative

This proposition would make it easier for homebuyers at least 55 years old or with severe disabilities to transfer their tax assessments, potentially freeing up a lot of larger homes sellers were afraid to sell due to tax consequences.

We recommend: Yes

Proposition 6: Voter Approval for Future Gas and Vehicle Taxes and 2017 Tax Repeal Initiative

This attempt to repeal the 2017 increases in the fuel tax and vehicle fee would also require that the public vote on future increases. This would needlessly tie the hands of lawmakers, it would leave our critically underfunded infrastructure (already some of the worst in the nation, see News Briefs, page 2) in worse shape, and it is in reality only a cynical attempt to get Republican voters to the polls. If the GOP wants its voters to turn out, it should turn out better candidates.

We recommend: No

Proposition 7: Permanent Daylight Saving Time Measure

With cooperation from the federal government, this proposition would tell the state legislature to put California on permanent daylight savings time and free us up from the unnecessary twice-yearly time switch.

We recommend: Yes

Proposition 8: Limits on Dialysis Clinics' Revenue and Required Refunds Initiative

Dialysis clinics would be required to issue refunds if their revenue is above a certain amount.

We recommend: No

Proposition 10: Local Rent Control Initiative

Local governments would be freed of the Costa-Hawkins Rental Housing Act's restrictions on imposing new rent control.

We recommend: No

Proposition 11: Ambulance Employees Paid On-Call Breaks, Training, and Mental Health Services Initiative

Ambulance companies would be able to require that their workers remain on-call during paid breaks; employers would also be required to provide additional training for EMTs and paramedics and give them some paid mental health services.

We recommend: No

Proposition 12: Farm Animal Confinement Initiative

This would ban the sale in the state of meat from animals that were confined in spaces smaller than specified amounts.

We recommend: Yes

Note: Proposition 9, billionaire Tim Draper's latest attempt to divide-and-conquer California, was removed from the ballot by the California Supreme Court.

DON'T FORGET TO VOTE

The deadline for registering to vote in the Nov. 6 election was Oct. 22. You can vote by mail or in-person at City Hall ahead of Election Day or at your local polling place on Election Day.

Vote by mail: Ballots were sent to permanent vote-by-mail voters one month before the election. They can be requested seven days before Election Day. Your returned mail ballot must be postmarked on or before Nov. 6 and must be received no later than Nov. 9. You can return your mail ballot in person by 8 p.m. on Nov. 6.

Vote at your polling place: On Election Day, polling places will be open 7 a.m.–8 p.m. You can also drop off your sealed and signed vote-by-mail ballot at any polling place on Election Day. Find your local polling place at sflections.org/tools/pollsite/index.php.

Vote at City Hall: Voting in City Hall (1 Dr. Carlton B. Goodlett Place, Room 48) started 29 days before Election Day: Monday through Friday, 8 a.m.–5 p.m.; Saturday and Sunday the two weekends before Nov. 6, 10 a.m.–4 p.m.; and Tuesday, Nov. 6, 7 a.m.–8 p.m.

Details at sflections.sfgov.org.



ROBERT FREAR ARCHITECTS
SAN FRANCISCO • NEW YORK
TIM KENNEDY DESIGN
VISIT US AT OUR NEW LOCATION 2464 POLK AT FILBERT



MARINA BRO CHECKLIST:

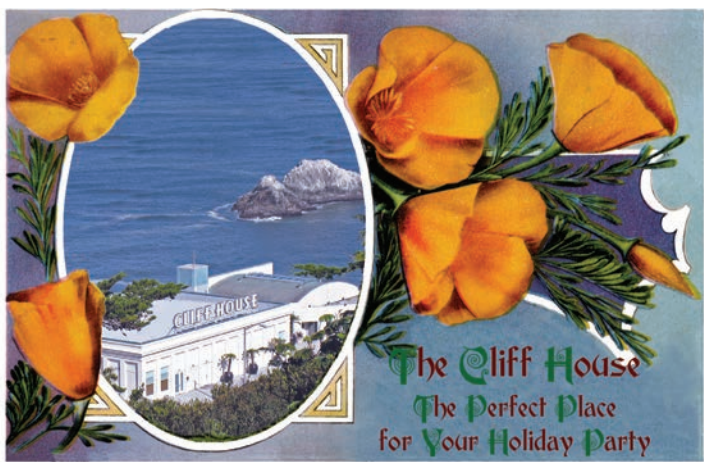
- ☒ Button down shirt with Patagonia vest
- ☒ Boat shoes
- ☒ Tech job
- ☒ Jeep Grand Cherokee
- ☒ Play spikeball at Fort Mason
- ☐ Purchase one bedroom condo with roof deck to keep the party going after 2AM



Let me help you complete your checklist because I get the 94123.
I live, work, and play here...®

Alexander Mulder | Compass Real Estate
cell: 415-860-6422 | alex@94123sf.com | www.94123sf.com | Lic. #01090426
Analytics-Based. Luxury Focused. Results Driven.®

COMPASS



Recreated from an original Cliff House postcard c. early 1900s.

Holiday Parties at the Cliff House



The Terrace Room

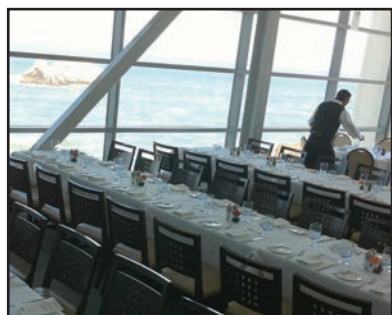
Offering sweeping views of the Pacific Ocean, historic ambiance and delightful cuisine, the Terrace Room is a truly unique private event venue for groups up to 120.

Private Events Direct 415-666-4027
virginia@cliffhouse.com

The Lands End Room

Located in the Sutro's Restaurant the Lands End Room is a semi-private space for smaller parties of 17–50 offering California cuisine, awesome ocean views and Sutro Baths history.

Large Parties Direct 415-666-4005
lauraine@cliffhouse.com



Call soon to book your event!

1090 Point Lobos • San Francisco • 415-386-3330
CliffHouse.com

The Brazen Head

"A place worth finding."

An Eater 38 Restaurant

 FOLLOW US ON INSTAGRAM!



Named one of "The 38 Essential San Francisco Restaurants, Spring 2017" –*Eater San Francisco*

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

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

www.brazenheads.com



Pasture-raised hens produce eggs with rich, golden yolks. PHOTO: SUSAN DYER REYNOLDS

Responsible Eating

continued from cover

I could fill this entire newspaper with cases like these (don't even get me started on the cruelty and health dangers at factory egg farms), but I'd rather tell you how to avoid them. As we prepare to set our holiday tables, here are the Northside suppliers you can count on when it comes to seafood, meat, and poultry and other items.

SEAFOOD

Alioto-Lazio Fish (440 Jefferson Street, 415-673-5968, crabonline.com) is one of the last family-owned and operated fishing companies in San Francisco, with a rich history that harkens back to patriarch Tom Lazio's demand for quality, freshness, and reliability. They've added a few modern touches (you can order online) but San Francisco residents are fortunate enough to have this iconic spot in their backyard.

With local Dungeness crab season set to begin this month (fingers crossed) it's time to place your orders for whole crabs, or crabmeat if you don't want to crack it and clean it yourself. Cracking and cleaning a crab is actually quite simple, and you get to keep the crab "butter" — the tasty innards that add flavor to sauces and soups. The Alioto-Lazio boats will soon begin harvesting local waters at least 25 miles out in the Pacific Ocean (weather and season permitting), so place your orders early. This is the best wild-caught crab you'll find in the Bay Area. (Editor's Note: Crab pricing hasn't been determined yet.)

For oysters, head over to **Hog Island Oyster Company** (Ferry Building #11A, 415-391-7117, hogislandoysters.com), where you can order their Tomales Bay beauties by the bushel (if you haven't tried oyster stuffing, you're missing out).

MEAT AND POULTRY

Belcampo (1998 Polk Street, 415-660-5573, belcampo.com) burst on the scene in 2012, reinventing the meat industry with a mantra of compassion and sustainability that resonated with health-conscious and ecologically sensitive consumers. They built their own supply chain on 25,000 acres of farmland at the base of Mt. Shasta, taking full ownership and control of every aspect from raising the animals to the processing to their retail shops.

Their beef is grass-fed and finished, contributing to a diet rich in essential vitamins, minerals, and balanced Omega-6 and Omega-3 fatty acids. For comparison, factory-farmed beef is grain-fed, meaning higher Omega-6 fatty acids, which can lead to disease and obesity. Factory farming practices also lead to water degradation via livestock waste and the spread of disease due to the inhumane way the animals are kept. At Belcampo, animals are free to

roam, graze, and exhibit natural behavior. Certified by California Certified Organic Farmers and Animal Welfare Approved, all meat processed at Belcampo Butchery is also USDA inspected.

For the holidays, you can preorder their pasture-raised turkeys. Last year they sold two breeds: The more traditional Organic Broad Breasted White (\$7.99 per pound) and the Heritage Bourbon Red (\$11.99 per pound), which is closer to a wild turkey (leaner, darker, gamier). Call ahead to see what they'll have for the 2018 holidays.

Other good choices for ordering your holiday bird (or roast) include **Prather Ranch Meat Company** (Ferry Building #32, 415-391-0420, prmeatco.com) and **Marina Meats** (2395 Chestnut Street, 415-673-6700, marinameats.com).

OTHER ITEMS

For house-made Jewish specialties, try **Wise Sons** (1520 Fillmore Street, 415-787-3354, wisesonsdeli.com), which marries classic deli recipes with California's best ingredients. Bagels are boiled and baked daily, coriander-pepper crusted pastrami is smoked over real hickory, and corned beef is brined for a week with a secret blend of spices. Also not to miss: Freshly baked Jewish rye bread made with organic rye, babka filled with 62 percent bitter-sweet Guittard chocolate, unctuous classic smoked salmon (delicious on one of those fresh bagels with double-whipped cream cheese), and the signature 'strami salmon (that's right ... pastrami-spiced salmon).

Finally, when you buy eggs for your holiday baking, always look for "pasture raised." Terms like "free range" and "cage free" are just industry buzzwords that allow factory farms to sell more eggs at higher prices. "Cage free" means hens were allowed to move about the henhouse but still live in over-crowded, dirty conditions. "Free range" require that hens be "allowed" outside, but they're often discouraged with the use of small doors leading to small concrete spaces.

"Pastured" means hens roam a natural pasture doing natural things (pecking, dusting, eating bugs) during the day while roosting in a hen house at night to keep them safe from predators. These days a lot of people keep chickens as pets, so a quick search for "eggs" on sites like NextDoor will help you find neighbors selling their fresh eggs. I buy my eggs that way — I know all "the girls" by name and bring them treats like kale and watermelon. The eggs come in a pastel rainbow of colors (different breeds, makes no difference taste-wise), and the yolks are bright orange with rich, deep flavor. Once you go pastured, you won't go back.

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



salito's



crab house & prime rib

1200 bridgeway sausalito

415.331.3226

salitoscrabhouse.com

Veterans Day Parade

November 11, 2018 - 11AM
FISHERMAN'S WHARF
Jefferson Street
North Point to Leavenworth St.



PUBLIC SERVICE PROJECT OF THE VETERANS OF FOREIGN WARS 4618

COMET CLUB

Dancing • Specialty Cocktails • 12 Brews on Tap



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



Three generations.
One location.

FAMOUS
SANDWICHES

HOUSE-MADE
PASTAS

Italian Specialties
WINE • CHEESE
SALUMI

2120 Chestnut St • San Francisco

Tablehopper : Changes come to food town



Isla Vida Afro-Caribbean Grill is making some amazing-looking chicken and CubanOS. PHOTO: MELISSA DE MATA

Two big closures on Russian Hill and what is moving in

BY MARCIA GAGLIARDI

FILLMORE

Congrats to Jay Foster, Matthew Washington, and Erin Traylor for getting **Isla Vida Afro-Caribbean Grill** (1325 Fillmore Street) open in record time. Boom. Isla Vida is serving up wood-fired meats like jerk rotisserie chicken, tostones, CubanOS, and made-to-order churros. Chef Jay Foster says, “With Isla Vida, we explore the next chapter of soul food, through the African diaspora in the Caribbean. We even custom-made a wood-fire grill for the kitchen. Cooking on an open fire lets us prepare the food the way our ancestors did.”

To recap, this black-owned business took over the former Black Bark BBQ space, and they’re interested in hiring people from the Fillmore neighborhood (as they say in a press fact sheet: “Training and mentoring is an integral part to the Isla Vida mission and vision of bringing Black-owned businesses back to the Fillmore neighborhood.”). They are offering a fast-casual experience, and intend to run their own delivery service. Hours are Wednesday through Sunday 11 a.m. to 8 p.m., with plans to open at 10 a.m. on the weekends for brunch soon (there’s outdoor seating, too). Welcome to the neighborhood!

Isla Vida will explore the next chapter of soul food via the African diaspora in the Caribbean.

RUSSIAN HILL

Some big news on Hyde Street: After being open since 1994 (as long as I have lived in San Francisco), Andy Debbane and Lucas Gasco’s beloved Spanish stalwart **Zarzuela** (2000 Hyde Street) will be closing soon for a new project and ownership that is taking over.

Executive chef Michael Pawlik — who has been cooking at Russian Hill neighbor **Frascati** for the past 12 years — will be moving in with his co-owner and girlfriend Amanda Banks Barker to open **Abrazo** (which they are defining as “a warm embrace”). Pawlik will be paying homage to what Zarzuela has built there over the past 24 years, offering a Spanish-forward, Mediterranean menu, but it will not include traditional tapas. Banks Barker, who is the bar manager of Mamanoko in the Marina, will be putting together the wine list, as well as offering sherry-based cocktails.

There is not a specific closing date set, so head over for a final paella and tortilla and “gracias” for all the years of great meals while you can. Zarzuela will operate until the transfer process is complete, and the new duo is planning on getting the keys the first week of November. They hope to get a couple soft openings done by the end of November and open to the public the first week of December.

The room will be updated with cosmetic upgrades and new furniture, fixtures, awnings, tabletops, china, glass, and silver to create a warm and inviting ambiance. Pawlik is happy to remain in the neighborhood, and loves the idea of continuing to offer a great dining experience.

Some changes over on Polk Street: After six years in their location, Will and Karen Gioia are moving **Gioia Pizzeria** (2240 Polk Street) to Hayes Valley, and opening a slice shop in the former Two Sisters Bar & Books space (579 Hayes Street) in early 2019. When they reopen in the tinier 900-square-foot space, they’ll be serving whole pies, pizza by the slice, meatballs, chicken and meatball Parmesan hero sandwiches, salads, and daily specials.

You’ll be able to dine in or take out. They are going to miss their neighbors, but wanted to streamline into a smaller space with counter service (like their Berkeley shop, which they’ve had since 2004).

Taking over their space will be a second location of Outer Richmond’s **Fiorella**, so at least quality pizza will continue from Boris Nemchenok and Brandon Gillis. Look for nightly dinner and weekend brunch, too; stand by for dates and more. Get ready for some fun wallpaper.

After opening in 1994, Brigitte and Andrew Thorpe have closed fondue palace **The Matterhorn Swiss Restaurant** (2323 Van Ness Avenue) so they can retire (off to Florida they go!). Eater reports “The Matterhorn’s landlord will retain the restaurant’s chalet decor and hopes to find a new operator from Switzerland.”

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

In my mind, Terzo is tops

BY JULIE MITCHELL

GUESS WHAT?" I ASKED my friend. "I'm going to take you to my favorite restaurant in the city. And I know you're gonna love it!"

I can't remember exactly when I first had dinner at Terzo in Cow Hollow, but I'm pretty sure it was soon after it opened in 2006. I do remember absolutely how I felt the minute I walked into the warm, intimate space with its gleaming wood bar, wooden tables sans tablecloths, partially exposed brick walls, and hanging Edison light bulbs. I felt at home. And that was before I had even sampled Terzo's delectable assortment of Mediterranean-inspired small plates and desserts to die for. Suddenly I had a new favorite restaurant.

FOOD FIT FOR A FOODIE

I am definitely a foodie. I read about every new restaurant that opens in the Bay Area, and I make plans to visit all that sound intriguing. That doesn't exactly fit my budget or my lifestyle because I am also both loyal and a creature of habit. If I like a place, a dish, I'll go back again and again. When a good restaurant closes, I feel exactly the same way I feel

when my favorite lipstick is discontinued: distraught. What will I do without it?

Thankfully, Terzo has stayed put, a small place with some of the friendliest waitstaff ever, despite the fast pace at which they navigate gracefully between the kitchen and the dining room. It has a truly great wine list, especially wines by the glass; and a menu that never fails to retain old favorites while adding seasonal specials. Terzo is the place I take dates, girlfriends — and when she's in town from New York — my daughter, Annie, who loves the restaurant as much as I do.

Mark Gordon, original chef and now chef emeritus, and businesswoman and owner Laurie Thomas, named this spot Terzo — the word "third" in Italian — inspired by a trip to the coastal regions around the Mediterranean. The menu represents influences from Italy, Spain, Portugal, Morocco, France, and the Middle East. Gordon is an experienced chef who also served as executive chef at Rose's Café, Terzo's sister restaurant across the street. Thomas owns both restaurants (she also owned the recently closed Rose Pistola in North Beach). While Gordon still plays an active role in Terzo's kitchen,

Miguel Tzab, its former chef de cuisine, is now the executive chef.

A SPOT WITH STAYING POWER

On a recent Monday night around 8 p.m., Terzo was hopping. My friend was late coming from the East Bay, so I had plenty of time to people watch and sip a glass of wine. I'm a fan of dry whites, and I had plenty to choose from: everything from California chardonnay and sauvignon blanc to Spanish albarino. An unfamiliar varietal caught my eye: a French picpoul de pinet. The hostess, who had greeted me warmly and offered me a choice of tables, asked if I'd like a taste. It was tart yet rich, and I immediately ordered a glass that the equally cheerful server brought right away. It was a nice pour; Terzo doesn't stint on anything.

MENU NEVER DISAPPOINTS

My friend arrived and ordered a glass of Italian red, immediately picking up his menu. "I'm hungry," he announced. We decided to share the hummus (which is some of the best hummus in town) with house-made pita; the grilled Monterey Bay calamari with lentils, spinach, and aioli; and the arugula salad with



A cozy night at Terzo. PHOTO: COURTESY TERZO

pear, toasted walnuts, Gorgonzola, and balsamic vinaigrette. My eyes wandered toward the roasted mixed vegetables with honey and manchego and the butternut squash soup with brown butter and sage, but they'll have to wait for another visit. The server made sure the plates came two at a time, and all of them were as delicious as I remembered.

For larger plates, we ordered roasted wild Coho salmon with faro, zucchini, and bell peppers; Greek-style braised chicken with orzo, yogurt, lemon and fried rosemary, a dish I recalled; and braised Niman Ranch pork shoulder with mashed potatoes and green beans. I had a small plate for my entrée, tomato-braised pork meatballs with creamy polenta — such toothsome, tender meatballs, and the

creamiest polenta with reggiano cheese.

We were both stuffed and had to decline when asked about dessert. But the memory of the flourless chocolate cake with cocoa-nib-toffee whipped cream and the vanilla ice cream sundae with caramel-chocolate sauce (self-processed chocolate junkie here) persist.

Restaurants may come and go, but special spots like Terzo will remain at the top of my list. Its cozy vibe, pleasant staff, and reliably innovative, satisfying menu can't be matched.

Terzo: 3011 Steiner Street, 415-441-3200, terzosf.com; Sunday–Thursday 5:30–9:30 p.m., Friday–Saturday 5:30–10 p.m.

E-mail: julie@marinatimes.com

Calzone's

in the heart of North Beach

430 Columbus Avenue | 415.397.3600 | calzonesf.com

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**

*Buy your new
vacuum from a*
VACUUM EXPERT
Great vacuums to fit your **needs** and **budget**.

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

DID YOU KNOW...



STAY IN THE KNOW!
TEXT "SFPORT" TO 66866



FREDERICKSEN HARDWARE & PAINT

A GENERAL STORE
Since 1896

San Francisco, CA 94123
415.292.2950

La Vita Delizioso :: Recipe

Crab arancini an ideal holiday appetizer

Fried rice ball filled with crab and cream cheese

BY SUSAN DYER REYNOLDS

AS FOR MANY ITALIAN Americans, my childhood Thanksgiving and Christmas Eves were all about seafood. Christmas brought the traditional Sicilian Feast of the Seven Fishes, while Thanksgiving meant local Dungeness crab served steamed with lemon and butter, roasted with garlic and herbs, or tossed with pasta aglio e olio (spaghetti with garlic and olive oil). I loved all of it, but perhaps my favorite preparation was my mother's arancini — rice balls filled with crab and mascarpone (Italian cream cheese) and fried until golden. Before you write to tell me it's "not Italian" to add cheese to seafood, let me say I normally agree (as did my grandfather), but it works here because the arancini need a creamy element to bind them.

The recipe may seem daunting (a lot of downtime waiting for things to cool) but it's really not difficult once you get a rhythm going, and the delicious results — crunchy, brown outside and creamy, crab-filled inside — are well worth the effort. Arancini can also be made ahead and frozen for up to a month. You can use any kind of crustacean (lobster, shrimp, snow crab, Alaskan king crab, lump crab), but it's best with local Dungeness. And be sure to buy the freshest crab available (see page 10) as it will be the firmest and the sweetest. I've also included the recipe for my mother's simple mascarpone dipping sauce, which is the perfect companion to the arancini.

Wine pairing: Keep the Italian theme with a crisp, dry Orvieto, such as Tenuta Le Velette Orvieto Classico, or a Prosecco like Villa Sandi. Both can handle the fried cheesy richness while not overwhelming the delicate crab.

DUNGENESS CRAB ARANCINI

- 1½ cups water
- ¼ teaspoon kosher salt
- ½ cup Arborio rice
- ½ cup fresh Dungeness crabmeat
- ¼ cup mascarpone
- 2 tablespoons fresh lemon juice
- 1 tablespoon finely grated lemon zest



Crab arancini with mascarpone dipping sauce.

PHOTO: SUSAN DYER REYNOLDS

- 1½ teaspoons chopped fresh Italian parsley
- ½ cup all-purpose flour
- 2 large eggs, beaten with 2 tablespoons water
- 1½ cups panko (Japanese bread-crumbs)
- High smoke point oil (such as avocado, peanut, safflower, or grapeseed)

Bring the water and salt to a boil in a small saucepan. Add rice, reduce heat to low, cover, and simmer until tender, about 15–20 minutes. Transfer to a bowl.

While the rice is cooking, squeeze the crabmeat in a clean dish towel to remove excess moisture. Add the crabmeat, mascarpone, lemon juice, lemon zest, and parsley to the cooked rice, and fold together with a spatula until well combined.

Spread the mixture evenly on a sheet pan and cover with plastic wrap, piercing the plastic in a few places to allow steam to escape. Refrigerate until the mixture is cold (about 2 hours).

With moistened hands, roll the mixture into golf-sized balls (I use a meatball scoop but a small cookie scoop also works), placing them on a clean sheet pan as you go. You should end up with around 22 arancini.

Create a breading station with a clean sheet pan, three bowls, and three forks. Place the flour, beaten eggs, and breadcrumbs in the bowls. Use one hand as your "dry" hand and the other as your "wet" hand. With the dry hand, drop a rice ball into the flour and move gently with fork to coat it on all sides. Using the dry hand, pick up the ball, shake off any excess flour, and drop it into the beaten egg mixture. Use fork to uniformly coat the ball. With your wet hand, lift the ball out of the eggs,

letting any excess drip back into the bowl. Transfer to the breadcrumbs and move gently with fork to coat evenly. Use your dry hand to transfer the coated ball to the clean sheet pan. Repeat with the remaining arancini. Refrigerate for at least 30 minutes or up to 4 hours. To save for future use, freeze the arancini on the pan and transfer to plastic bags (keep frozen for up to one month).

To fry immediately, set a rack over a clean sheet pan and place near the stove. Pour 2 to 3 inches of oil into a Dutch oven or large, high-sided sauté pan and heat until a thermometer reads 350°F (I do it by eye — oil is ready when it shimmers and bubbles gather around a wooden spoon). Fry the arancini a few at a time, being careful not to crowd them, until golden brown (about 4 minutes if freshly made or 6 minutes if frozen). Using a spider (wire mesh strainer), transfer the arancini to the rack to drain. Sprinkle with fresh lemon zest and parsley if desired. Serve warm with wedges of lemon for squeezing.

MASCARPONE DIPPING SAUCE

- 1 cup mascarpone cheese, room temperature
- ¾ cup sour cream
- ½ teaspoon finely grated lemon zest
- ¼ cup chopped fresh Italian parsley
- Salt and pepper
- Squeeze of lemon juice

In a bowl, combine the mascarpone, sour cream, lemon zest, and parsley. Season with salt and pepper to taste. Add squeeze of fresh lemon juice. Mix again. Transfer dip to individual ramekins and serve alongside arancini.

Email: recipes@marinatimes.com

Special wines for special occasions

BY LYNETTE MAJER

EVERY MONTH, MY HUSBAND attends a luncheon (guys-only, but I digress) in various Sonoma County locales, from private homes to event spaces. Everyone brings a bottle of wine, and although the menu is not revealed in advance, it's always invariably abundant and delicious, and a great time is had by all. This could easily be any holiday gathering: people, food, and wine with the primary focus on the gathering, not food and wine pairing. The holidays are all about celebrating, so here are some wines to add to your party.

Valley of the Moon 2016 Pinot Blanc-Viognier (\$22)

After a long cross-country airline trip, my husband asked if I wanted a glass of wine (is there ever a question?), and brought me this. As a vehement Chardonnay fan, I'd previously been on the fence about this blend, but this time I found it delicate, bright, light, and refreshing. While I do like Pinot Blanc with its full-bodied crispness, Viognier's creamy, floral, honey mouth-feel is usually pretty hit or (mostly) miss for me, but the two together seemed to be the ticket. The dry and crisp Pinot

Blanc balanced out the peachy honey-floral big mouth feel of the Viognier. I like it as a stand-alone sipper served cold to keep those big flavors at bay, and it could work to calm some slightly spicy/salty seafood and poultry dishes.

Paradise Ridge 2014 Blanc de Blanc Sparkling Russian River Valley (\$44) and 2014 Sparkling Shiraz, Russian River Valley (\$52)

This winery's larger location in Santa Rosa burned to the ground in the 2017 fires, with its surviving LOVE sculpture becoming an iconic symbol of hope amidst the widespread massive destruction that remains to this day. While reconstruction is ongoing, its smaller outpost in Kenwood thrives. Referred to by employees as the "red happy house," it's a cozy space with a few tables and a small tasting bar. The atmosphere is warm, friendly, and welcoming to people and dogs alike.

On a recent visit, we enjoyed the blanc de blanc so much, we chose it to celebrate our upcoming anniversary. The grapes are from the acclaimed Russian River Valley Bazzano vineyard and are dry-farmed, which stresses the grapes and intensifies their flavor, as does the

long hang time (additional time on the vine after reaching the desired brix [sugar] level). I'm not going to tell you I recalled the lemon notes referred to by the winemaker; all I know is it tasted delicious enough to buy, and we enjoyed it once again, sans food, while overlooking the Mendocino coast.

Another fun sparkling these folks produce is a sparkling shiraz, popular in Australia, and showing up more frequently stateside, although probably still trying to gain acceptance. While you may wince at the thought of sparkling red wine, give it a try, it's the holidays, after all, and this one has a great pedigree from the Rockpile and Russian River AVAs. The winemaker calls it "a party in a bottle," and while I do prefer white bubbles, I am intrigued by red ones, and wouldn't hesitate to bring this to a holiday gathering, where it would certainly be a standout (if you are thinking Cold Duck here, banish the thought. It's nothing like the sweet bubbly popular in the early 1970s, which was based on the German conglomeration of leftover dregs.)

Scharffenberger NV Mendocino County Crémant (\$25)

I was charmed finding this gem of a tasting room in the



Enjoy a pinot with your party. PHOTO: DRAGONIMAGES

Anderson Valley and appreciated the lone, friendly low-key server who said, "the wines sell themselves." Housed in a Craftsman bungalow featuring work from local artists and surrounded by lush gardens, the property with outdoor tables feels like you're visiting a good friend's home — a far cry from the production-line feel of its sister cellar down the road. We were equally delighted with the crémant — an elegant, creamy, not-so-bubbly sparkling, perfect for those who aren't keen on traditional bubbles.

Landmark 2016 La Encantada Vineyard Sta. Rita Hills Pinot Noir (\$55)

While chardonnay is my go-to white, pinot wins for red. A good pinot that is. After the movie *Sideways* debuted over 10 years ago, the market was

flooded with a lot of pretty awful pinots, but it's recovered, thanks to wineries like Landmark that are serious about producing the best expression of this delicate varietal. I asked five tasting room folks which pinot they'd serve at Thanksgiving, and I got a variety of answers (further to my ongoing point that wine is subjective), and Landmark makes a variety of excellent pinots, so the varied responses aren't that surprising.

The organic La Encantada vineyard in the Santa Barbara County Santa Rita Hills AVA is a cool-climate vineyard heavily influenced by fog and marine winds, which results in a lovely, heavier style pinot, rich and elegant with berry flavors and both spicy and savory notes.

Email: lynette@marinatimes.com

Home Plate

SINCE 1989

Now Serving Dinner

NOW SERVING DINNER Thursday thru Sunday 5pm-9:30pm
Serving Breakfast and Brunch Weekdays 7am -2pm, Weekends 7am - 3pm
2150 Lombard St., San Francisco 94123 (415) 922-4663 HomePlateSF.net







Left: Paul Gauguin's *Reclining Tahitian Women*, 1894; right: *Flowers and Cats*, 1899. PHOTOGRAPHS BY OLE HAUPT, © NY CARLSBERG GLYPTOTEK, COPENHAGEN, IMAGES COURTESY OF THE FINE ARTS MUSEUMS OF SAN FRANCISCO

Art World continued from cover

and vivid color pallet in the lively orange flowers against a wall painted more like a sunset than an interior.

TAHITIAN THEMES

Adventure and exploration also came in the form of collaboration and travel. Collaborations with Van Gogh and Emile Bernard furthered Gauguin's experiment with flattened fields of vibrant color and dark outlines that later influenced painters like Pablo Picasso and Henri Matisse. This exhibition progresses from early (ca. 1873) drawings of his wife, Mette Gad, to well-known works inspired by his travels to Tahiti. Among Gauguin's painting subjects are people believed to be indigenous Mahu or Tahitian "third gender" individuals. In Samoa, the term Fa'afafine is an equivalent term for a queer minority considered to be gifted in the spirit of more than one gender. Artist Yuki Kihara was commissioned to create a video work that will debut with this exhibition. Filmed in Upolu Island Samoa, her piece entitled *First Impres-*

sions: Paul Gauguin shows a group of Fa'afafine friends discussing works that Gauguin created during his time in the Pacific.

CERAMICS AND CARVINGS

More than just paintings, this exhibition features 15 of Gauguin's experimental ceramics and elaborate wood carvings along with period photography and his letters and writings. Included among the woodcuts is *Femme cueillant des fruits et Ovir* (*Woman Picking Fruit and Ovir*), (1896-97). In a daring and forward-thinking approach to composition, a bold white highlight bisects the woodcut's visual field, which tells the story of a woman picking fruit among dark trees with a haunted figure in the foreground, cropped at its left eye, regarding the viewer. Stylized shapes and dreamlike subjects continue as a theme in *Woman with Mango Fruits* (ca. 1889), a carving in oak painted in festive colors. A smiling woman picking mangoes sits in the middle of a darkened, lush jungle surrounded by mischievous grinning monkeys as disembodied heads of women who may represent spirits look on.

Highlighting the artist's time spent in the Pacific region en route to Tahiti in 1895, carvings and images from New Zealand, The Marquesas Islands, and Tahiti will be on view from Fine Arts Museums of San Francisco's own holdings in the Oceanic arts. Cristina Hellmich, curator in charge of the Arts of Africa, Oceania and the Americas at the FAMSf says, "I am pleased we can highlight some lesser-known aspects of his life, including his wife's critical role in his career, and offer contemporary perspectives through a new video installation. The striking works of Maori, Marquesan, and Tahitian art from our own collection will allow visitors to learn about Gauguin's fervent interest in the art and spirituality of Oceania." *Tekoteko (gable figure) of Ko Tuwhakairiora*, (ca. 1880) is part of the FAMSf's permanent collection. Made from wood, abalone shell (paua), and human hair, the work is a good example

of the stylized figurative sculpture in New Zealand. There's a clear connection of influence between the abstract human figure carving with its hard, graphic lines and Gauguin's approach to his own art.

Assisting in the presentation of Gauguin's work in a new, contemporary

context was the exceptional partnership with the Ny Carlsberg Glyptotek in Copenhagen. Containing one of the world's finest holdings of Gauguin's works, The Glyptotek collaborated with the FAMSf to bring together more than 60 Gauguin works on view.

Adventure and exploration also came in the form of collaboration and travel.

Gauguin: A Spiritual Journey: Tue.-Sun., 9:30 a.m.-5:15 p.m. Nov. 17 through April 7, \$28, de Young Museum, 50 Hagiwara Tea Garden Dr., 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. **Dear Madam President**, by Jennifer Palmieri (hardcover)
2. **I've Been Thinking: Reflections, Prayers, and Meditations for a Meaningful Life**, by Maria Shriver (hardcover)
3. **The Fifth Risk**, by Michael Lewis (hardcover)
4. **Sophia of Silicon Valley: A Novel**, by Anna Yen (hardcover)
5. **My Own Words**, by Ruth Bader Ginsburg (paperback)
6. **Fear: Trump in the White House**, by Bob Woodward (hardcover)
7. **Red Notice: A True Story of High Finance, Murder, and One Man's Fight for Justice**, by Bill Browder (paperback)
8. **North Water: A Novel**, by

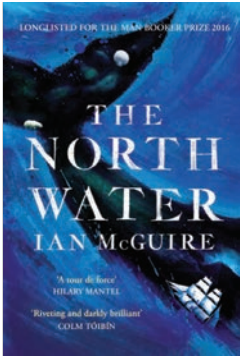
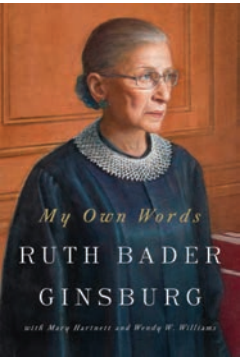
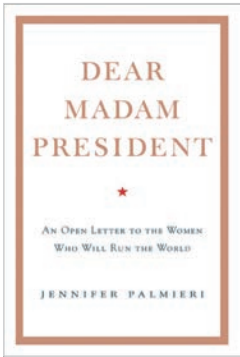
- Ian McGuire (paperback)
9. **Bad Blood: Secrets and Lies in Silicon Valley**, by John Carreyrou (hardcover)
10. **Crazy Rich Asians**, by Kevin Kwan (paperback)

NOTEWORTHY NEW RELEASES

Becoming, by Michelle Obama (Nov. 12)
In her memoir, a work of deep reflection and mesmerizing storytelling, Michelle Obama invites readers into her world, chronicling the experiences that have shaped her — from her childhood on the South Side of Chicago to her years as an executive balancing the demands of motherhood and work, to her time spent at the world's most famous address. With unerring honesty and lively wit, she describes her triumphs and her disappoint-

ments, both public and private, telling her full story as she has lived it — in her own words and on her own terms. Warm, wise, and revelatory, *Becoming* is the deeply personal reckoning of a woman of soul and substance who has steadily defied expectations, and whose story inspires us to do the same.

Fire and Blood, by George R. R. Martin (Nov. 20)
Centuries before the events of *A Game of Thrones*, House Targaryen — the only family of dragonlords to survive the Doom of Valyria — took up residence on Dragonstone. *Fire & Blood* begins their tale with the legendary Aegon the Conqueror, creator of the Iron Throne, and goes on to recount the generations of Targaryens who fought to hold that iconic seat, all the way up to the civil war that nearly tore apart their dynasty.



What really happened during the Dance of the Dragons? Why was it so deadly to visit Valyria after the Doom? What were Mae-gor the Cruel's worst crimes? What was it like in Westeros when dragons ruled the skies? These are but a few of the questions answered in this essential chronicle, as related

by a learned maester of the Citadel and featuring more than 80 all-new black-and-white illustrations by artist Doug Wheatley.

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

More foodie films on the menu

Films to whet your appetite

BY MICHAEL SNYDER

THE CINEMA SUBGENRE OF foodie movies may be an acquired taste (sorry), but it's sizeable and engaging enough that I actually wrote an entire column about it in November 2014. Now, here we are again, on the cusp of the big winter feast trifecta — Thanksgiving, Christmas, and New Year's, when food and drink consumption is more than conspicuous. In the spirit of the season (with a glass of spirits at the ready), I find myself seeking out feature films that will sharpen my appetite as the holidays approach, or can serve as distractions — audiovisual hors d'oeuvres, if you will — when the family assembles but has to wait for the turkey to finish cooking.

If that sounds contrived, so be it. But I can tell you the combination of a food-oriented movie and a delectable meal can be a two-pronged pleasure. My friend Andrew actually invited a gang of gastronomically astute pals to his house on a few occasions to view renowned food-oriented movies that were followed by tasting menus based upon the cuisine depicted on screen. It's possible the movies he screened — including *Big Night* and *Tampopo* — made us so hungry we'd devour anything, but we were

in good hands with Andrew, who knows his way around an oven.

There are so many food-skewed movies I didn't cover four years ago or that have been released since my original piece on the topic, I decided to restrict the list this time by considering five foreign films that fit the menu — all of them quite appetizing in their way. Just be glad I'm not suggesting *The Cook, the Thief, His Wife & Her Lover* which, despite an opulent, gloriously shot banquet presented throughout, has a climax that is definitely not for the weak of stomach.

'HAUTE CUISINE' (2012)

Depicting a highly skilled woman's struggle to make her mark in a challenging job, this French offering is inspired by the true story of a celebrated chef from the provinces who is surprisingly tapped to be the personal cook to the president of France. She undertakes the gig, and undaunted by the jealousy of the Élysée Palace kitchen staff, she prevails through her passion and the excellence of her cooking.

'JIRO DREAMS OF SUSHI' (2011)

The only documentary on this list is the work of an American

director, David Gelb, so it isn't strictly a foreign film, although it's set and shot in Japan and it's in Japanese (with subtitles). It concerns a remarkable sushi chef: 85-year-old Jiro Ono who owns and operates a Michelin three-star restaurant located in a Tokyo subway station that only seats 10 patrons. While the film explores the art of preparing and serving sushi with care and delicacy, it also covers the master's thorny relationship with his two sons who are also in the family business.

'MOSTLY MARTHA' (2001)

It was remade into a less-than-impressive American version (*No Reservations*) that starred Catherine Zeta-Jones, but the original is a winsome romantic comedy with a pinch of drama from Germany. An obsessive, successful chef (Martina Gedeck) finds herself reevaluating her life and drawn to her ebullient Italian sous chef. The scenes of rigorous food preparation are great as is the chemistry between the two leads.

'THE GOD OF COOKERY' (1996)

Although Stephen Chow may be best known in the United States as the screenwriter, director, and star of two hilarious,



Catherine Frot in Christian Vincent's *Haute Cuisine*. PHOTO: COURTESY WILDBUNCH.BIZ

cartoon-like slapstick comedies from the 2000s (*Shaolin Soccer* and *Kung Fu Hustle*), the Chinese filmmaker's most antic and funny movie may very well be this one about a craven, talentless chef who has attained superstar status through fakery, sees his career fall apart, and becomes determined to regain his status through unconventional means. It's a thoroughly awesome, cross-genre crazy-quilt — top-shelf Chow fun that also manages to satirize cooking competition shows like *Iron Chef*.

'THE TRIP TO SPAIN' (2017)

Even with the welcome return of stars, comic actors, and real-life confederates Steve Coogan and Rob Brydon, *The Trip to Spain* is not quite as delicious as *The Trip to Italy*, which was the second of the duo's culinary

road-trip series that began with *The Trip* — a ramble through a series of gourmet destinations in northern England. Still, *The Trip to Spain* offers more of the scintillating repartee, one-upmanship, and dueling impressions, plus a few serious ruminations on aging from Coogan and Brydon that accompany their ongoing investigation of Europe's finest dining spots. Throw in the various savory dishes that make their way from kitchen to table to gullet before our eyes, and there's plenty to recommend this third helping.

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 KPFF/Pacifica Radio's David Feldman Show. You can follow Michael on Twitter: @cultureblaster

Art Space :: Art and history

Second Look, Twice at the Museum of African Diaspora

BY ANTHONY TORRES

NOW ON VIEW AT THE MUSEUM of the African Diaspora is *Second Look, Twice: Selections from the Collections of Jordan D. Schnitzer and His Family Foundation*. The exhibition features the work of 15 acclaimed artists working in the medium of printmaking. Their art seeks to blur and move away from "essentialist" notions that make general assumptions regarding the work of artists of African descent and that focus on ethnicity as being central in constituting a particular "type" of art. *Second Look, Twice*, by contrast, highlights the diversity, variety, and specificities of the work within this group of artists.

Here, the diverse constellation of works — by Louisiana Bendolph, Loretta Bennett, Bob Blackburn, Mark Bradford, Willie Cole, Leonardo Drew, Ellen Gallagher, Sam Gilliam, Jr., Glenn Ligon, Gary Simmons, Martin Puryear, Lorna Simpson, Mickalene Thomas, Julie Mehretu, and Kara Walker — serves to illustrate that the work of artists of African descent engages myriad subjects in individual ways that defy the categorization and characterizations of the work based in *others'* notions of race.

In fact, the artistic offerings demonstrate highly specific individual print practices that anchor MOAD's philosophical orientation: that the "origin of the species" in Africa, and the African diaspora across

global terrains and histories, has affected world societies and cultures, and that African diasporic movements have been integral to forging new identities, shared senses of place(s), and the formation of new social realities and communities.

That said, space does not allow for full engagement with the various works on display in *Second Look*. However, I would like to comment on several aquatint etchings by Louisiana Bendolph (b. 1960) and Loretta Bennett (b. 1960), descendants of Alabama's famous Gee's Bend quilters, as a way of addressing the significance of the various works on exhibit as condensed emblems of shared histories that bind our American and global histories, however different.

The etchings on display are the result of collaborations between the artists, Bendolph's family, and the Gee's Bend quilters. The textile-to-paper translations, via the medium of print, can be thought of as symbolic forms that pay homage to ancestral histories by referencing the exhibition *The Quilts of Gee's Bend*, which traveled to various museums and was presented in 2006 at the de Young Museum.

The quilts that appeared at the de Young brilliantly demonstrated the quilters' ability to translate harsh cultural experiences into personally useful and satisfying things of beauty. Indeed, the allusion to *The Quilts of Gee's Bend* exhibition is relevant, because it illustrates how the past informs the present,



Detail of Loretta Bennett's *No Way, No Way*, color aquatint, spitbite aquatint and softground etching, 2006. COURTESY COLLECTION OF JORDAN D. SCHNITZER.

as it honors the ability of a small group of quilters from Gee's Bend, Ala., to resurrect, through their resilience and ingenuity, inherited knowledge that all too often is excluded from academic and institutional histories of art — such as the quilting tradition of Gee's Bend.

The etchings also conjure the visual vocabularies of the Gee's Bend quilters, descendants of slaves, who endured lives steeped in an intimate knowledge of physical and spiritual hardships, and who created utilitarian art objects that serve a similar function as art and music — to comfort, inspire, and uplift needy and exhausted bodies and souls.

Reflecting on *Second Look*, and how social histories inform art, the words of the late great poet, musician, and songwriter Gil Scott-Heron's 'Bicentennial Blues' come to mind, as they reference cultural genealogy as a way of informing our lived realities:

But, the blues has always been
totally American
As American as apple pie
As American as the blues
As American as apple pie
The question is why?
Why should the blues be so at home
here?
Well, America provided the
atmosphere

America provided the atmosphere
for the blues and the blues was born

If "the blues was born" on slave ships, as Gil Scott-Heron said, then so too are the histories that informed the quilting tradition of Gee's Bend and the work on display in *Second Look*, and histories of the African diaspora, in which we all share and are implicated, in one way or another, whether we know it or not.

Second Look Twice: Wed.–Sun. through Dec. 16, \$12, Museum of the African Diaspora, 685 Mission St., 415-358-7200, moadsf.org

NOVEMBER EVENTS

NOT TO MISS THIS MONTH

MAJOR EVENTS

Napa Valley Film Festival
Daily, Nov. 8–12
Multiple Napa Valley venues
This festival features over 100 new independent films, over 300 filmmakers, 150 wineries, 50 chefs, wine pavilions, and multiple special events. See [website for pricing, nvff.org](#)

Joan Baez
Thursday, Nov. 15, 8 p.m.
S.F. Masonic (1111 California St.)
The acclaimed artist-activist and Bay Area resident celebrates her new album, *Whistle Down the Wind*. \$200 & \$280, *more seats available resale; seats limited, 800-653-8000, sfmasonic.com*

61st Annual International Auto Show
Daily, Nov. 21–25, 10 a.m.
Moscone Center
See 2019 model cars, trucks, SUVs, and vans from the world's major manufacturers. \$10, 415-331-4406, [sfautoshow.com](#)

HOLIDAY HAPPENINGS



Holiday Ice Rink at Embarcadero Center
Daily, Nov. 5–Jan. 6, 10 a.m.
Embarcadero Plaza
Enjoy nine weeks of ice-skating fun during the holiday season at the largest outdoor rink in the city with 90-minute sessions starting every even hour. *Skate rental \$5, admission \$7–\$12, 415-837-1931, embarcaderocenter.com*
PHOTO: FLICKR.COM/LIDOCAINEUS

Holiday Ice Rink in Union Square
Daily, Nov. 7 –Jan. 21, 10 a.m.–11:30 p.m.
Union Square
Ring in the holiday season at this outdoor rink with 90-minute sessions starting every even hour. \$13–\$18 (includes skate rental), 415-781-2688, [unionsquareicerink.com](#)

31st Annual Embarcadero Center Lighting Ceremony & Carnival
Friday, Nov. 16, 4–7 p.m.
Embarcadero Center
Don't miss this annual tradition of the dramatic illumination of Embarcadero Center with 17,000 lights. A carnival (4 p.m.) includes a Disney on Ice show followed by the lighting (6 p.m.), and fireworks. *Free, 415-772-0700, embarcaderocenter.com*

Tree Lighting Celebration
Daily, Nov. 21–Jan. 1, 5–10 p.m.
Pier 39
See this new nightly tree-lighting show on the pier's 60-foot Christmas tree at the top of each hour and synchronized to holiday music. *Free, 415-705-5500, pier39.com*

29th Annual Tree Lighting Ceremony
Friday, Nov. 23, 6 p.m.
Union Square
Arrive early for the best viewing and entertainment, which precedes the 6:50 p.m. lighting. The tree will be illuminated nightly with 43,000 twinkling energy-efficient LED lights and 700 shining ornaments throughout the holidays. [unionsquareshop.com/treelightingunionsquare.html](#)

COMMUNITY CORNER

Cow Hollow Association Social
Thursday, Nov. 1, 6–8:30 p.m.
Sessions (1 Letterman Dr., the Presidio)
Connect with your neighbors, meet the board members, and learn about important neighborhood news and events. All are welcome; members receive a free drink. *Free. Register at info@cowhollowassociation.org*



Fisherman's Wharf Veterans Day Parade
Sunday, Nov. 11, 11 a.m.–1 p.m.
Jefferson St. (North Point to Leavenworth Sts.)
Show your support for all who have served our country in this parade along the wharf, with a special remembrance of the 100th anniversary of the ending of World War I, which ended 11-11-18, at the 11th hour. Because of the importance of this historic event, the United States has made this a National Centennial Commemoration. *Free, visitfishermanswharf.com*
PHOTO: FLYSNOW

Veterans Day Interfaith Service
Monday, Nov. 12, 11 a.m.–noon
Presidio Chapel (130 Fisher Loop)
The Interfaith Center will host a service to honor American veterans of all wars with prayer, meditation, and music. *Free, 415-561-3930, interfaithccc.org*

Small Business Saturday
Saturday, Nov. 24
Nationwide
Shop the city's small local businesses on this day between Black Friday and Cyber Monday. Shopping locally sustains our neighborhoods and keeps tax dollars in the community. So get out there and spend!

GALAS & BENEFITS

Museo Italo Americano 40th Anniversary Gala
Saturday, Nov. 3, 6–11 p.m.
Bimbo's 365 Club (1025 Columbus Ave.)
Celebrate with a festive open bar reception and a sumptuous seated dinner, followed by dancing and fun. \$250, 415-673-2200, [sfmuseo.org](#)

Project Glimmer 7th Annual Luncheon
Wednesday, Nov. 7, 11:30 a.m.–2 p.m.
Bently Reserve (301 Battery St.)
Celebrate the many ways Project Glimmer continues to inspire at-risk teenage girls and women to believe in themselves by letting them know their community cares. *Contact chrissy@projectglimmer.org for ticket information.*

Walk to End Alzheimer's
Saturday, Nov. 10, 9:30 a.m.
Start/Finish: AT&T Park
Choose from a three- or one-mile route. All funds raised further the care, support, and research efforts of the Alzheimer's Association. *Free (walkers are asked to make a personal donation), 415-463-8502, alz.org*

Simply the Best Dinner & Gala
Saturday, Nov. 10, 5:30 p.m.–midnight
Fairmont Hotel (950 Mason St.)
ABC7's Cheryl Jennings emcees this event that raises awareness and funding for early detection and lung cancer research, honors survivors, and top physicians and clinicians working to fight lung cancer. \$500, 415-821-9693, [abreathawayfromthecure.org](#)

North Beach Citizens Fall Community Recognition Award Dinner
Sunday, Nov 11, 6–9 p.m.
S.F. Italian Athletic Club (1636 Stockton St.)
Founded by Francis Ford Coppola, North Beach Citizens is a community-based nonprofit serving the needs of the homeless and those at risk of being homeless in North Beach, and will honor Ruth Yankoupe for her community contributions. \$175, 415-772-0982, [northbeachcitizens.org](#)

MUSEUMS & GALLERIES

Veiled Meanings: Fashioning Jewish Dress, from the Collection of The Israel Museum, Jerusalem
Thu.–Tue. through Jan. 6
Contemporary Jewish Museum (736 Mission St.)
This exhibition will focus on how clothes balance the personal with the social, how dress traditions distinguish different Jewish communities, and how they portray Jewish and secular affiliations within a larger societal context. \$14, 415-688-7800, [thecjm.org](#)

S.F. Open Studios 2018
Sat.–Sun., Nov. 3–4, 11 a.m.–6 p.m.
General's Residence (Upper Fort Mason)
A significant number of artists working in various styles and media will display their work at the oldest and largest open studios program in the country. *Free, 415-861-9838, artspan.org*

East Meets West: Jewels of the Maharajas from The Al Thani Collection
Tue.–Sun. Nov. 3 –Feb. 24, 9:30 a.m.–5:15 p.m.
Legion of Honor (Lincoln Park, 100 34th Ave.)
This exhibition explores the cultural and material exchanges between India and Europe through jewelry and precious objects ranging from the 17th century to the present and features more than 150 pieces made in India or Europe associated with Mughal emperors, maharajas, and their courts. \$28, 415-750-3600, [famsf.org](#)

Student Art Sale and Open Studios
Sat.–Sun., Nov. 10–11, 11 a.m.–5 p.m.
S.F. Art Institute (Fort Mason Center)
Explore and purchase the work of over 100 emerging artists working in a wide variety of media. Nov. 10 events include lecture (1–2 p.m.), film screenings (2–4 p.m.), and studio tours (3:30–4:30 p.m.). *Free, sfai.edu*



Art and China after 1989: Theater of the World
Thu.–Tue., Nov. 10–Feb. 25, 10 a.m.
SFMOMA (151 Third St.)
This exhibition presents an extensive survey of a historical period of Chinese contemporary art, and looks at the bold movements that anticipated, chronicled, and agitated for the sweeping social transformation that brought China to the center of the global conversation. \$25, 415-357-4000, [sfmoma.org](#)
PHOTO: DETAIL OF CAO FEI'S *WHOSE UTOPIA*, ©CAO FEI

THEATER

Waitress
Tue.–Sun. through Nov. 11
SHN Orpheum Theatre
Brought to life by a groundbreaking all-female creative team, this irresistible new hit features original music and lyrics by Grammy nominee Sara Bareilles and tells the story of Jenna, a waitress and expert pie maker, who dreams of a way out of her small town and loveless marriage. \$55–\$256, 888-746-1799, [shnsf.com](#)

ACT: Men in Boats
Tue.–Sun., through Dec. 16
Strand Theater (1127 Market St.)
This provocative, laugh-out-loud show is performed by a diverse cast of female-identifying actors who infuse America's historic myths of male conquest with a sly blast of subtext in a retelling of 19th-century explorer and one-armed Civil War veteran John Wesley Powell and his band of explorers. \$25–\$75, 415-749-2228, [act-sf.org](#)

Reginald & Ruckus: Werewolf Hunters
Fri.–Sat., Nov. 9–10 & Thu.–Sat., Nov. 15–17, 7:30 pm
Phoenix Theatre (414 Mason St.)
This West Coast premiere comedy follows two men on the trail of hunting a scary beast, pausing only occasionally for tea, a bit of a poem, maybe to sketch an interesting drooping toadstool. \$25, 800-838-3006, [brownpapertickets.com](#)

Playwright Festival
Fri.–Sun., Nov. 16–18
Buriel Clay Theatre (762 Fulton St.)
See the three finalists from the Lorraine Hansberry Theatre Playwrights Competition Festival: *Miss Laura Mae of Harlem*, by Jamal Williams; *Queen*, by Brie Knight; and *Flow*, by Cleavon Smith. \$15–\$45, 415-345-3980, [lhtsf.org](#)

42nd Street Moon: Dames at Sea
Wed.–Sun., Nov 28–Dec. 16
Gateway Theatre (215 Jackson St.)
Sweet, innocent Ruby arrives in New York with big dreams and lands in the chorus of a new show, but the theater is about to be torn down. Can sailor-turned-songwriter Dick find a new venue while juggling temperamental diva Mona, frazzled producer Hennesy, and starry-eyed Ruby? \$30–\$70, 415-255-8207, [42ndstmoon.org](#)

MUSIC: CLASSICAL

Old First Concerts: Persephone Chamber Ensemble
Sunday, Nov. 4, 4 p.m.
Old First Church (1751 Sacramento St.)
This recently formed, intergenerational women's chamber group is dedicated to programming music that highlights the integration of both traditional and contemporary vocal and instrumental chamber music. \$25, 415-474-1608, [oldfirstconcerts.org](#)



S.F. Opera: It's a Wonderful Life
Select days, Nov. 17–Dec. 9
War Memorial Opera House
You know the story about George Bailey on the snowy bridge contemplating his end in Frank Capra's classic film. Now see the West Coast premiere co-commissioned by the S.F. Opera with music by Jake Heggie. \$26–\$398, 415-864-3330, [sfopera.com](#)
PHOTO: SFOPERA.COM

Telegraph Quartet
Friday, Nov. 9, 7:30 p.m.
Conservatory of Music (50 Oak St.)
The quartet-in-residence performs a program featuring Eastern European modernist composers, including Dvořák, Schulhoff, and Enescu. Reservations recommended. *Free, 415-503-6275, sfcm.com*

S.F. Symphony: MTT Conducts Beethoven's Ninth
Fri.–Sun., Nov. 23–25
Davies Symphony Hall
Join Michael Tilson Thomas and the Grammy Award-winning S.F. Symphony Chorus for this glorious symphony performed in honor of the 70th anniversary of the United Nations' Universal Declaration of Human Rights. \$89–\$200, 415-864-6000, [sfsymphony.org](#)

MUSIC:
CONTEMPORARY

Goo Goo Dolls

Tuesday, Nov. 6, 8 p.m.

The Fillmore

The multiplatinum Grammy-nominated band celebrates the 20th anniversary of their iconic album, Dizzy Up The Girl and will perform the record in its entirety, followed by an additional set packed with surprises and more of their many unforgettable hits. \$55, 800-653-8000, thefillmore.com



Kenny Barron

Thu.–Sun., Nov. 8–11

S.F. Jazz (201 Franklin St.)

Called “one of the top jazz pianists in the world” by the Los Angeles Times, Barron performs four uniquely different concerts. Visit website for details. \$24–\$95, 866-920-5299, sfjazz.org

PHOTO: SFJAZZ.ORG

Pink Martini with the S.F. Symphony

Tue.–Wed., Nov. 27–28, 7:30 p.m.

Davies Symphony Hall

The wildly popular internationally flavored ensemble, which draws inspiration from a global blend of cabaret, samba, retro pop, and jazz, joins forces with the S.F. Symphony for a scintillating performance. \$65–\$170, 415-864-6000, sfsymphony.org

DANCE

With Care

Thu.–Sat., Nov. 1–3, 8–9:30 p.m.

ODC Theater (3153 17th St.)

This project explores ideas of care and caregiving through music, dance, and spoken word. Conceived as a drama between two twinned characters, a caregiver and a wounded spirit, it is a physical investigation of vacancy, loss, and passion that dissolves the boundary between musician and dancer. \$30, 415-863-9834, odc.dance

Golden Bull

Fri.–Sun., Nov. 2–4

Dance Mission Theater (3316 24th St.)

This performance features an all-male, multi-ethnic cast and draws from Pagan rituals and ceremonies to dismantle male power through feminizations of spatial constructs, touch, and listening. \$20, 800-838-3006, dancemission.com

41st Annual S.F. Ethnic Dance Festival Auditions

Sat.–Sun., Nov.3–4 & Saturday, Nov. 11

Palace of Fine Arts Theatre

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

NIGHTLIFE

The Thursday Edition

Thursdays, 9 p.m.–2 a.m.

Barbarossa (714 Montgomery St.)

The week’s almost over, so celebrate with guest D.J.s, specials, and dancing. Free with reservation, 415-434-4204, barbarossalounge.com

Karen Lovely Band

Saturday, Nov. 10, 7 p.m. & 9:30 p.m.

Biscuits & Blues (401 Mason St.)

Get set for an award-winning mix of contemporary blues, rock, and American roots music. \$24, 415-292-2583, biscuitsandblues.com

No Plans

Friday, Nov. 23, 10 p.m.–2 a.m.

Southside Spirit House (575 Howard St.)

Every fourth Friday, Southside Spirit House presents a program featuring local D.J.s, no cover charge, and a late-night kitchen. Dance, drink, enjoy life. Ages 21 and up, free, 415-543-5874, southsidesf.com

FILMS & LECTURES

16th Annual International South Asian Film Festival

Thursday–Sunday, Nov. 1–4

New People Cinema and Castro Theatre

This showcase for films from India, Pakistan, Sri Lanka, Canada, Australia, and the United States focuses on the theme of healing and the importance of dialogue. \$11–\$12.50 individual films, \$130 festival pass, thirdi.org

43rd Annual American Indian Film Festival

Daily, Nov. 7–11

Brava Theater Center

This festival is focused on raising the representation of native people in the media and will include a celebration of the late Michael Smith, founder of this festival. \$5–\$35 individual programs, \$125 festival pass, 415-554-0525, aifisf.com

Cinematografo International Film Festival and Industry Forum

Daily, Nov. 8–11

AMC Kabuki (1881 Post St.)

Named after the first movie theater in the Philippines, this new festival features film screenings, panels, and even in-production previews. \$12–\$25 individual films, \$175–\$200 festival pass, 605-508-6000, cinematografofilmfestival.com



S.F. Independent Short Film Festival

Daily, Nov. 9–11

Alamo Drafthouse

The inaugural festival featuring short shorts, long shorts, cool shorts, weird shorts, music shorts, documentary shorts, experimental shorts, genre shorts, and student shorts. \$60 festival pass, 415-662-3378, sfindie.com

PHOTO: SFINDIE.COM

Giving Thanks: Celebrating the 2018 California Wine Harvest with Sustainable Practices and Pairings

Thursday, Nov. 15, 6:30 p.m.

The Commonwealth Club (110 The Embarcadero)

Join a distinguished panel of vintners and winegrowers as they share their year-long journey toward the 2018 vineyard harvest and their commitment to a healthier environment. Afterward, taste their outstanding wines. \$20, 415-597-6705, commonwealthclub.org

AC2: An Intimate Evening with Anderson Cooper & Andy Cohen

Friday, Nov. 30, 8 p.m.

S.F. Masonic (1111 California St.)

The late-night talk show host and the journalist, longtime friends, interview each other and take questions from the audience in an unscripted, uncensored, and unforgettable night of conversation and interactive look behind the scenes of pop culture and world events. \$90–\$120, limited seating, 800-653-8000, sfmasonic.com

New Italian Cinema

Fri.–Sun., Nov. 30–Dec. 2

Vogue Theatre and Castro Theatre

The Italian Cultural Institute of San Francisco and the New Italian Cinema Events of Florence present this festival featuring Italy’s newest directors, veteran actors and filmmakers. Visit website for pricing and schedule. 415-552-5580, newitaliancinema.org

SCIENCE & ENVIRONMENT

Light of the Stars: Alien Worlds and the Fate of the Earth

Monday, Nov. 5, 7:30 p.m.

California Academy of Sciences Planetarium

Astrophysicist Adam Frank studies the origin and evolution of stars and the evolution of planets. This self-described “evangelist of science” will describe the 4 billion-year history of Earth, discoveries of distant planets, exploration of other planets, and more. \$12–\$15, 415-379-8000, calacademy.org

End-of-the-Season Plant Sale

Saturday, Nov. 10, 10 a.m.–1 p.m.

S.F. Botanical Garden, Golden Gate Park

Take advantage of this unique opportunity to purchase plants seldom found in commercial nurseries or garden centers. All plants are propagated from the garden’s own collections by volunteers. Free, 415-661-1316, sfbotanicalgarden.org

How CRISPR Gene Editing is Changing the World

Tuesday, Nov. 20, 6 p.m.

The Commonwealth Club (110 The Embarcadero)

Journalist Jennifer Kahn tells how gene-editing technology known as CRISPR is transforming everything from pharmaceutical research to agriculture to the process of yogurt-making. Should we be excited or afraid? \$20, 415-597-6705, commonwealthclub.org

Nature Walk: Ecology of Tennessee Hollow Watershed

Saturday, Nov. 24, 10:30 a.m.–noon

Meet: Presidio Officer’s Club (50 Moraga Ave.)

Learn about the different habitats the Tennessee Hollow Watershed’s main creek runs through and hear interesting stories of the diverse types of plants and animals that depend on this flowing stream. Free, 415-561-4323, presidio.gov

After Dark: Whales

Thursday, Nov. 29, 6–10 p.m.

The Exploratorium

Just before gray whales appear in the region on their journey south, catch an evening for all things cetacean, including our shared history. Ages 18 and up, \$20, 415-528-4444, exploratorium.edu

POTABLES & EDIBLES

S.F. International Tea Festival

Sat.–Sun., Nov. 3–4, 11 a.m.–5 p.m.

Ferry Building Marketplace

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

S.F. Vintners Market

Sat.–Sun., Nov. 17–18

City View at the Metreon (135 4th St.)

Try and buy fine wines from as many as 150 vintners during this wine tasting and shopping event. Explore two rooms showcasing specialty foods, wines, music, art, and more while supporting small, family-owned wineries and meeting winemakers. \$125–\$150, 415-596-1191, sfvintnersmarket.com



9th Annual Fall Holiday Chocolate Salon

Sunday, Nov. 18, 10 a.m.–5 p.m.

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

Discover, savor, and taste the finest artisan, gourmet, and premium chocolates. Highlights include chef and author talks, tastings, and more. \$20 & \$25, fallchocolatesalon.com

PHOTO: FACEBOOK.COM/CHOCOLATESALON

Anchor Christmas Ale Vertical Tasting

Wednesday, Nov. 28, 6–7:30 p.m.

Anchor Public Taps (495 De Haro St.)

Enjoy an educational and entertaining tasting focused on Anchor’s Christmas Ale, which is a different recipe every year. Learn about the beer’s history and how it’s evolved. \$20, eventbrite.com

SPORTS & HEALTH

Ski & Snowboard Festival

Sat.–Sun., Nov. 3–4, 10 a.m.–5 p.m.

Pier 35 (1454 Embarcadero)

Enjoy complimentary lift tickets (with upgraded admission), beer tasting, ski and board sales, entertainment, exhibitors/sponsors, and more. Free, eventbrite.com

6th Annual Yoga for Change

Saturday, Nov. 10, 1 p.m.

Grace Cathedral

Come for an inspiring afternoon of yoga led by renowned Bay Area yoga teachers Darren Main and Peter Walters and enjoy live music by Nat Kendal. Proceeds benefit the students of the cathedral’s socio-economically diverse Community Preschool. All ages/abilities welcome. \$20–\$75 donation, 415-749-6300, eventbrite.com

Run in the Dark

Wednesday, Nov. 14, 8 p.m.

Start/finish: HiDive Bar (Pier 28–30)

This 5k/10k to the Ferry Building/AT&T Park and return occurs simultaneously in 50 cities in support of research to find a cure for paralysis. \$30, runinthedark.org

CHILD’S PLAY

Movie Night in the Park: The Lorax

Friday, Nov. 2, 5:30 p.m.

Presidio Community YMCA (63 Funston St.)

Bring a blanket or cushion and enjoy food trucks and face painting (5:30 p.m.); cartoon shorts (6:30 p.m.), and film (7 p.m.) Sponsored by Supervisor Catherine Stefani, in partnership with the Presidio Trust and the Presidio Y. Free, 415-561-4323,presidio.gov

Meet the Animals

Saturday, Nov. 3, 10, 17 & 24, 2 p.m.

Randall Museum, 199 Museum Way

Venture into the museum’s new live animal exhibit, Wild in California and learn how and where the museum’s wildlife residents live in the wild. Visitors can meet a snake, check out a barn owl, or maybe even touch a tortoise. Free, 415-554-9600, www.randallmuseum.org

S.F. Birth and Baby Fair

Sunday, Nov. 11, 10 a.m.–4 p.m.

Golden Gate Club (135 Fisher Loop, the Presidio)

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

S.F. Symphony Youth Orchestra

Sunday, Nov. 11, 2 p.m.

Davies Symphony Hall

Enjoy the young talent as they perform an exhilarating showcase of Dvořák’s Symphony No. 7. \$20–\$55, 415-864-6000, sfsymphony.org

ODC: The Velveteen Rabbit

Sat.–Sun., Nov. 24–25

Thu.–Sun., Nov. 29–Dec. 10

YBCA Theater (700 Howard St.)

Told though music, dance, and a powerful narrative, this play celebrates the unique relationship between a little boy and his stuffed rabbit and the enduring power of love. The popular Milk and Cookies Party (\$20) follows the Nov. 25 performance. \$15–\$65, 415-978-2700, odcdance.org

JUST FOR FUN

Veterans Day USO-Style Dance

Saturday, Nov. 3, 7–10 p.m.

Presidio Officers’ Club (50 Moraga Ave.)

Travel back in time to a USO-style dance at the Officers’ Club in its World War II heyday. Swing to the 1940s rhythms of The Royal Society Jazz Orchestra. Military/vintage dress encouraged; compete in the costume contest! Free, 415-561-4323, presidio.gov

Renegade Craft Fair

Sat.–Sun., Nov. 10–11, 11 a.m.–5 p.m.

Festival Pavilion, Fort Mason Center

This curated indie-craft marketplace showcases the brightest talents in contemporary craft and design for a celebration of all things handmade from ceramics to leather goods to paper and more. Free, 312-226-8654, renegadecraft.com

West Coast Craft Winter 2018

Sat.–Sun., Nov. 17–18, 10 a.m.–6 p.m.

Festival Pavilion, Fort Mason Center

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

E-mail: calendar@marinatimes.com

LEX

Public School
Parent

Proven Leader

Professional
Policy &
Budget
Experience



As your Commissioner I'll focus on core functions—communication, transportation, facilities—to strengthen our school district and make SFUSD a better neighbor.

LEX LEIFHEIT
FOR SCHOOL BOARD

Endorsements: Assessor-Recorder Carmen Chu
D4 Supervisor Katy Tang • D5 Supervisor Vallie Brown

VoteLex.org

Paid for by Lex Leifheit for School Board 2018. Financial disclosures available at sfethics.org

November 2018 Outreach

Transit Tips from SFMTA

In a Red Transit Lane...

You CAN:

- Make a turn at intersections and driveways
- Enter or exit a curbside parking space next to the lane
- Enter or exit with your bike to reach the curb

You CANNOT:

- Pick-up or drop-off
- Double park: Double parking in transit-only lanes is enforced by automatic cameras on Muni buses, so you may get a ticket in the mail for those violations.
- Drive: People driving and bicycling are only allowed to enter a transit-only lane when necessary to turn park or reach the curb. Otherwise leave that transit lane to Muni, taxis and emergency vehicles only.

GET FREE, TRUSTED HELP WITH YOUR CITIZENSHIP APPLICATION!

The San Francisco Pathways to Citizenship Initiative provides free legal help from community immigration service providers at our free workshops. Resources for the citizenship application fee are available onsite. Volunteers needed!

Learn more at sfcitizenship.org

When: Saturday, October 27, 2018. Registration is open from 9:30 am - 12:30 pm. No appointment needed!

Where: UC Hastings College of the Law, 198 McAllister Street, San Francisco, CA 94102

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).

Board of Supervisors Regularly Scheduled Board Meetings
November and December Meetings

Come and see your local government at work, the Board of Supervisors hold weekly meetings most Tuesdays at 2:00 p.m. in Rm. 250 of San Francisco City Hall.

- Nov. 13
- Dec. 4
- Nov. 27
- Dec. 11

LANGUAGE INTERPRETATION AVAILABLE UPON REQUEST
CHINESE.... SPANISH.... FILIPINO

Requests must be received 48 hours in advance required for interpretation. For more information see the Board of Supervisor's website www.sfbos.org, or call 415-554-5184.

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-3185208#

Marination :: Home cookin'



The next restaurant success story might be no further away than your kitchen. PHOTO: WOKANDAPIX

A new room for innovation

BY KEVIN FRAZIER

THE SETTING OF START-UP STORIES may soon shift from the garage to the kitchen, thanks to a new California law. Garage-based innovation has long been a seed of entrepreneurship and economic growth in Silicon Valley. Up and down the Peninsula, entrepreneurs use spare time, spare parts, and spare space to turn their side hustle into the full-time pursuit of a novel idea. Some cite these start-up stories as the latest iteration of the American Dream — the modern equivalent of turning ingenuity and persistence into income and prosperity.

San Francisco now has the chance to open another room to innovation and make more American dreams come true. Assembly Bill 626, signed by Gov. Jerry Brown in late September, permits the creation of microenterprise home kitchens. In other words, the law allows people to sell food, with the exception of raw oysters, prepared in their kitchen. Notably, the law requires local jurisdictions to opt in. Once local authorities have assented to the regulation, residents can apply for a permit and then sell up to 60 meals a week, all from the comfort of their home.

KITCHEN CONFIDENTIAL

For many readers, especially those who have lived abroad, this might seem like a long-overdue expansion of economic opportunity. In countries around the world, extra food provides home cooks with extra income and local residents with extra-fresh food. Yet, in the United States, restrictive regulation predicated on health concerns has stifled kitchen creativity and, in turn, economic growth.

If San Francisco selects to apply the regulation, Marina kitchens may be the first to find profit from their pantry. Three factors make the Marina a particularly good spot to test your latest recipe: home-cooked innovation here would meet a captive (and hungry) audience; there is space for successful kitchens to mature in the Marina; and tourists — already attracted to the area for its natural beauty and stores — can help spread the word about Marina kitchens to other visitors.

Reverse *Field of Dreams* logic — if you hunger, they will cook — has long defined the Marina. Eaters here have attracted a broad range of food providers. Restaurants along Chestnut Street and Union Street, for example, offer a taste

for every tongue. The seasonal Off the Grid food trucks at Fort Mason and the Presidio make all kinds of food available to Marina residents. The wait times at local restaurants and long lines at the Grid gatherings suggest there's a high demand for culinary creativity in the Marina. Microenterprise kitchens can help increase the supply.

COOKING UP A SUCCESS

Once Marina eaters have identified a particularly talented kitchen, these household operations could eventually form companies needed to fill vacant storefronts in the area. It's true the Marina already has a bevy of restaurants, but not every successful kitchen would mature into traditional dining establishments. Catering businesses, bakeries focused on distribution, and instructional kitchens are just a few of the business types that could be spun off from successful kitchens.

As these home kitchens mature and spread, its likely the Marina's reputation for high-caliber culinary experiences will deepen. With that reputation will come a core part of the Marina's vibrancy: visitors. According to San Francisco Travel Association (SFTA), visitor spending in San Francisco amounts to \$25 million a day. Even more impressive, the SFTA Dine About Town program creates more than \$2.5 million in restaurant spending, which evidences how responsive tourists are to coordinated food-based experiences. This is the exact kind of experience the Marina could create by establishing a reputation for microenterprise kitchen excellence.

These opportunities are knocking at the doors of Marina kitchens. The potential for the law to incite innovation, build new businesses, and attract more people and resources to the area mean that Marina residents should prompt local officials to adopt AB 626. It's true that home-based cooking carries some safety risks, but the permitting process and exclusion of the sale of specific foods tied to health concerns should ease the concerns of eaters particularly worried about sanitation.

Here's to hoping the Marina becomes a hotbed of kitchen-based start-ups. With the holiday season approaching, it's the perfect time to test your Presidio baked potatoes, Fillmore filling recipe, and Union figgy pudding on local palettes before trying to impress your in-laws.

Email: kevintfrazier@gmail.com

Cooking with kids

BY LIZ FARRELL

THANKSGIVING WILL BE here before we know it, and for many that means the frenzy of grocery shopping, recipe hunting, and hours in the kitchen. One way to ease the seasonal stress is to enlist some family help. Cooking with your kids can provide wonderful life lessons in addition to family bonding. It is a wonderful time to engage children and begin to teach them those family recipes you hope get passed down through generations. Also, if your kids aren't fans of a traditional Thanksgiving feast, you may get more buy-in from them to try new foods if they have helped to prepare them. Here are a few tips.

BE PATIENT

Thanksgiving is a big meal to prepare, so my greatest advice is to be patient. Yes, it will be quicker and easier to do it yourself, but where's the fun in that? Those first few times when they are learning to chop, slice, or painstakingly measure just the right amount can be frustrating, but remember they will never learn if we don't let them try on their own. Also, the more you let them help, the faster they will get.

Start your meal prep a few days early. Involve them in the whole process: If they want to mix up the menu and try something new, let them help you shop so they can learn about the different ingredients and choosing produce, and then let them help with actually preparing and cooking the meal.

When you start to feel frustrated, remember you would rather have them engaged and helping you than sitting in front of the TV or their iPads. Think also of all the life lessons they can learn from the experience: Cooking is a great way to work on listening skills and following directions; for younger ones, pouring and stirring help with fine motor skills; for older children, there is math in measuring, reading comprehension in following a recipe, and science as they learn about where our food comes from.

BE PREPARED: MESS HAPPENS

It will get messy, ingredients will spill, and your kitchen will likely look like a bomb went off, but I guarantee it will be fun. Have a broom and cleaning supplies on hand and don't forget to throw an apron on everyone as

well. Kids as well as grown-ups love to look the part.

Get all the ingredients and equipment out before you begin so you aren't running around looking for things while your child is unsupervised and eager to help. Kids don't want to watch, they want to help, so give them tasks they can do on their own. For younger children, this could be picking herbs off a stem or pouring dry ingredients into a bowl. For older children, it could be making a salad dressing and beating eggs — those are hard to mess up. The busier they are, the less time they will have to discover what happens with a fistful of flour.

PRACTICE SAFETY

The most important part of making this an enjoyable experience is to make sure no one gets hurt, so safety is key.

- Make sure everyone has washed their hands before and after cooking. Explain how this relates to food safety and why it is important.
- Clean as you go to avoid spills or falls, but also just to keep things organized; plus, who doesn't like a clean kitchen at the end?
- Ask before you lick. This is an important part of food safe-



Cooking with children demonstrates that teaching can be educational and fun. PHOTO: ROMRODINKA

ty so your kids don't consume raw ingredients that could make them sick.

- When working near the stove make sure pot and pan handles are turned in and away to avoid hot spills.
- For children not tall enough to reach the countertops, provide a step stool for a good position. They love to have their own spot, and it is much safer than sitting on the countertops.
- When it comes to working with knives, this is a parent's preference. We started with plastic knives but have upgraded to a kid knife set. Two of my favorites are the Curious Chef three-piece knife set and the Wusthof gourmet knife set, both on Amazon or at any cooking store such as Sur La Table or Williams-Sonoma.

My favorite part of cooking with my kids is the pride on their faces when eating something they cooked and can share with family members. Lots of positive feedback and encouragement will definitely encourage them to want to help even more next time. Whether it is for your Thanksgiving meal or just a random weekend, cooking with our kids has so many benefits, including nourishing our bodies and making precious memories. It also goes a long way to improving their nutrition and health. What more could you want?

Liz Farrell is the mother of three young children and the founder of TechTalks, a consulting group to help schools and families have productive and healthy conversations around social media and technology. Email: liz@marinatimes.com

Dragon Boat Champions, Kathy and Ross

“They helped us realize our dream of selling our house and purchasing our forever condo—the best!”



Make it yours.

RealEstateSF.com
415.566.1112

Lic#01259825

The Marina Times Real Estate Market Report: September 2018

By Alain Pinel Realtors

SINGLE FAMILY HOME SALES

NEIGHBORHOOD	ADDRESS	BEDROOMS/ BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow	2764 Greenwich Street	4BR/4+BA	\$4,147,000	Below	0
Lake St.	37 5th Ave.	4BR/3BA	\$4,425,000	Above	9
Laurel Heights (no sales)					
Lone Mountain	39 Atalaya Terrace	3BR/2+BA	\$2,685,730	Above	33
Marina	424 Avila Street 1372 Francisco Street	5BR/4+BA 4BR/5BA	\$4,995,000 \$6,200,000	Below Below	29 64
Nob Hill (no sales)					
North Beach (no sales)					
Pacific Heights	64 Perine Place 2050 Jackson Street	3BR/2+BA 3BR/4+BA	\$2,470,000 \$10,500,000	Above Below	23 164
Presidio Heights (no sales)					
Russian Hill	2341 Leavenworth Street	4BR/4BA	\$4,147,000	Below	0
Sea Cliff (no sales)					
Telegraph Hill	41 Castle	4BR/4+BA	\$4,100,000	Above	19

CONDOS

NEIGHBORHOOD	ADDRESS	BEDROOMS/ BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow	2701 Van Ness Ave. #406	0BR/1BA	\$630,000	At	31
	2701 Van Ness Ave. #209	1BR/1BA	\$880,000	Above	18
	2920 Buchanan Street #8	1BR/1BA	\$1,150,000	Above	12
	3115 Buchanan Street	2BR/1+BA	\$1,512,500	Above	16
	1755 Filbert Street #3A	3BR/2BA	\$1,704,000	Above	14
	3112 Pierce Street	3BR/3BA	\$1,900,000	Below	33
Lake St.	5606 California Street #201 146 2nd Ave	4BR/2+BA 2BR/1BA	\$1,375,000 \$1,515,000	Below Above	52 8
Laurel Heights (no sales)					
Lone Mountain	2811 Golden Gate Ave. 135 Cook	3BR/2BA 3BR/3BA	\$1,600,000 \$1,675,000	Above Above	12 22
Marina	3513 Pierce Street 3789 Fillmore Street #5 2327 Bay Street	1BR/1BA 1BR/1BA 2BR/1BA	\$640,000 \$1,100,000 \$1,755,000	Above Above Above	23 29 7
Nob Hill	1260 Clay Street #202	1BR/1BA	\$700,000	Above	7
	1520 Taylor Street #105	0BR/1BA	\$750,000	Above	9
	1252-A Pacific Avenue	2BR/1BA	\$789,000	At	98
	10 Miller Place #1202	1BR/1BA	\$880,000	Above	0
	1177 California St. #1207	2BR/2BA	\$1,110,000	Below	28
	1725 Washington St. #403	2BR/2BA	\$1,225,000	Above	11
	1333 Jones Street #404	1BR/2BA	\$1,275,000	Below	90
	1601 Pacific Avenue #204	2BR/2+BA	\$1,500,000	Above	5
	1250 Jones Street #1301	2BR/2BA	\$2,475,000	Below	16
	1200 California Street #11C 1150 Sacramento St. #403	2BR/3BA 3BR/3+BA	\$2,700,000 \$3,995,000	Below At	126 131
North Beach	33 Vandewater Street #104 33 Vandewater Street #203	1BR/1BA 2BR/2BA	\$880,000 \$1,020,000	Above Above	27 25
Pacific Heights	2364 Pacific Ave #5 1701 Jackson Street #702 1800 Washington St.#416 2299 Sacramento St. #17 1895 Pacific Ave. #102 3008 Sacramento St. #A2 1911-A Vallejo Street 1260 Clay Street #202 1520 Taylor Street #105	1BR/1BA 1BR/1BA 2BR/2BA 2BR/2BA 2BR/2BA 2BR/2BA 3BR/3+BA 1BR/1BA 0BR/1BA	\$815,000 \$980,000 \$1,330,000 \$1,425,000 \$1,500,000 \$1,850,000 \$4,250,000 \$700,000 \$750,000	Above Above Above Above Above At Above Above Above	80 38 23 31 64 12 0 7 9
Presidio Heights (no sales)					
Russian Hill	14 Havens Street #A 1080 Chestnut Street #6B 54 Macondray Lane 1350-A Filbert Street 1268 Lombard Street #1	2BR/1+BA 1BR/1+BA 2BR/2BA 2BR/1+BA 3BR/3BA	\$1,500,000 \$1,525,000 \$1,652,000 \$1,700,000 \$3,400,000	Below Below Above Below Below	12 94 13 0 67
Sea Cliff (no sales)					
Telegraph Hill	1825 Stockton Street 373 Lombard Street #202	3BR/1+BA 2BR/2BA	\$1,280,000 \$1,500,000	Above Above	28 12

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 Alain Pinel Realtors, www.apr.com.

Real Estate Reporter :: The politics of homes

The speed of housing

BY JOHN ZIPPERER

THE VALUE OF TIME

On Oct. 11, Mayor London Breed created a new position, the director of housing delivery, to speed up the permitting time for new housing. The director will manage a housing delivery team to meet Breed’s goal of cutting in half the permitting time after Planning Commission approval.

“We are in desperate need of new housing, but our current permitting process is too slow as projects are bounced back and forth between city departments instead of moving forward,” said Mayor Breed. “Once the Planning Commission approves these projects, the city must move more quickly to get these housing units permitted so we can create more homes for people.” She said the new director’s “sole job” will be to work with other departments to streamline the permitting process and get housing built quickly. Some of that streamlining could come in the form of digitizing certain processes so multiple city departments can review an application at the same time rather than serially.

Doug Shoemaker, president of affordable housing developer Mercy Housing California, said “Too often, projects can get entangled in conflicts that delay housing that we need right now, and these changes will help projects like ours avoid problems and get directly into the hands of working families.” Shoemaker’s comment echoes the sentiments of housing developers surveyed in “Perspectives: Practitioners Weigh in on Drivers of Rising Housing Construction Costs in San Francisco,” a report released by UC Berkeley’s Turner Center in January 2018. That report concluded that the city’s lengthy and complex planning process wasn’t the only thing driving up the cost of housing development, but it was a major one. “The most significant and pointless factor driving up construction costs was the length of time it takes for a project to get through the city permitting and development processes,” the report said. It noted that those surveyed “acknowledged that city agencies — such as the planning department — have been chronically understaffed (leading to capacity constraints), they also highlighted significant process hurdles that contribute little to public welfare, but that nevertheless drive up the costs of development.”

The lack of coordination between agencies was highlighted in the report, and Breed’s new director will be in the hot seat to change that. The Turner report said that unlike cost factors “that promote public benefits (such as energy conservation), permitting and processing delays, or even small design changes, rarely improve the overall project or its benefits to residents.” It quoted one participant as saying, “We may not be able to do anything about the cost of concrete, but when every per-

son in the city feels empowered to make small changes in the middle of development, it creates time delays that impose not only construction costs . . . but also the cost of money, the cost of people’s time, the architects that need to redesign the plans.”

Will Breed’s new position change things, or will the new person just be one more layer of bureaucracy? We’ll all find out.

WHAT TO DO WITH 1.3 MILLION

In San Francisco, \$1,349,400 was the median price of a home in August, according to a Zillow market report on the city. That was up .1 percent from the previous month, and up 7 percent from the previous year. Compare that to Oakland’s \$746,100 median price (with similar monthly and annual increases) or San Jose’s \$1,104,100 median price, which was a 15.2 percent increase from a year earlier.

Zillow expects home values in San Francisco to rise faster than the national rate over the next 12 months, increasing 7.3 percent versus a national 6.4 percent boost.

TOP OF THE CITY

Few will be surprised that many *Marina Times* readers live in the city’s most expensive housing area. The area including Pacific Heights, Presidio Heights, Cow Hollow, and the Marina is home to the most expensive homes, according to a new market report from Compass.

QUOTE UNQUOTE

“If you want to understand San Francisco’s self-inflicted housing crisis, look no further than the city’s very first zoning law, commonly known as the Cubic Air Ordinance, which set a disturbing standard for the city’s eventual missteps. Proposed in 1870, during a time of rampant real-estate speculation in a boomtown renowned for its lawlessness, the new law required boarding houses to offer a minimum amount of space

per tenant. Officials claimed this would promote safer housing and improve residents’ quality of life, a noble cause for government intervention. But the law’s true purpose — to criminalize

Chinese renters and landlords so their jobs and living space could be reclaimed for San Francisco’s white residents — set an ominous precedent. [The law] laid the groundwork for 150 years of exclusionary zoning or land-use policy designed to protect the status quo, rather than responsibly manage growth. Often fueled by racism and greed, the dark history of San Francisco urban planning is a story that’s still being told, its latest chapter being the city’s current housing crisis.”

—Hunter Oatman-Stanford, Collectors Weekly

Real estate news tips?
Email: john@marinatimes.com



ZEPHYR
REAL ESTATE

THIS RELATIONSHIP WILL **NEVER** REQUIRE THERAPY

Zephyr is 100% committed to the success and happiness of agents and clients alike. 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)

CA LICENSES: MARKET: M10-17-0000103-TEMP MARKET: A10-18-0000122-TEMP LOMBARD: M10-17-0000111-TEMP
LOMBARD: A10-18-0000137-TEMP HOWARD: M10-17-0000062-TEMP HOWARD: A10-18-0000132-TEMP