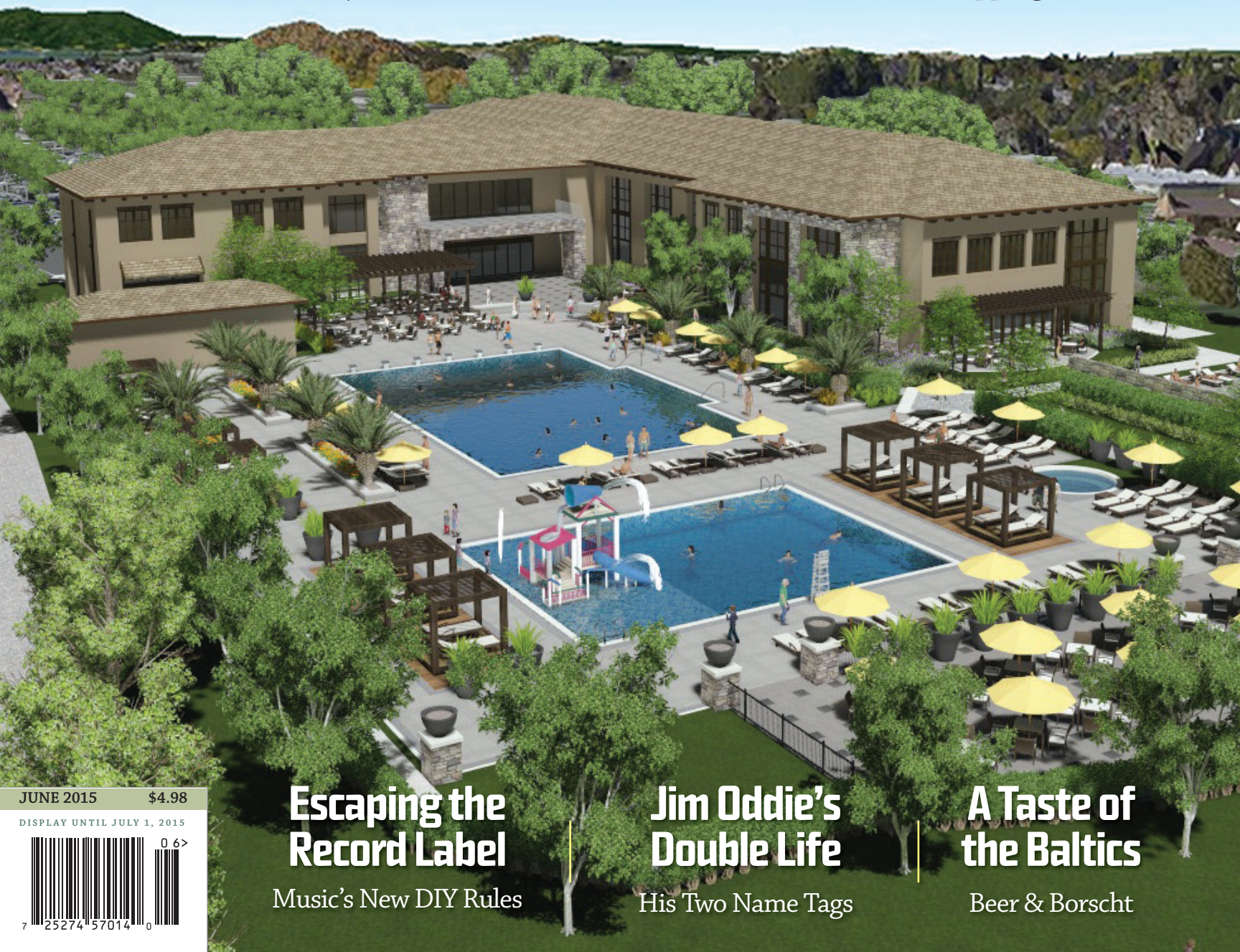


Home & Design: Makers, Builders & Artisans

Alameda

To Build or Not to Build

The Harbor Bay Club wants to reinvent itself. So what has been stopping it?



JUNE 2015 \$4.98

DISPLAY UNTIL JULY 1, 2015



**Escaping the
Record Label**

Music's New DIY Rules

**Jim Oddie's
Double Life**

His Two Name Tags

**A Taste of
the Baltics**

Beer & Borscht

SUMMER SOUNDS CONCERT 2014 SERIES

OAKLAND
City Center



JUNE 3 (BEATLES)
THE SUN KINGS

JUNE 10 (90S CLASSIC ROCK)
HOT EINSTEIN

JUNE 17 (FUNK)
ATTA KID

JUNE 24 (CUBAN SALSA)
FITO REINOSO

JULY 1 (DANCE BAND)
THE 415S

JULY 8 (HIP HOP)
WILLIAM ROBERT

JULY 15 (CAJUN/ZYDECO)
ZYDECO FLAMES

JULY 22 (TOWER OF POWER TRUMPTER)
MIC GILLETE BAND

JULY 29 (HIP HOP/ROCK/SOUL)
DYNAMIC

AUGUST 5 (SWING BAND)
STOMPY JONES

AUGUST 12 (SOUL BLUEGRASS)
SUPERMULE

AUGUST 19 (SINGER/SONGWRITER)
TIM HOCKENBERRY

AUGUST 26 (DANCE/COVER BAND)
PURE ECSTASY

FREE
OUTDOOR CONCERTS ON
WEDNESDAYS
FROM NOON-1PM
ON THE CITY CENTER PLAZA STAGE

13TH & BROADWAY, OAKLAND, CA.
12TH STREET BART STATION.

Parking available in the City Center garage.
Enter on 11th or 14th Street between Broadway & Clay.

FOR MORE INFORMATION VISIT
OAKLANDCITYCENTER.COM
OR CALL (510) 628-9170

All event dates, times and entertainment subject to change.



“When open-heart surgery isn’t an option, we can implant the new heart valve through a small incision in the leg.”

—ALAN YEUNG, MD, INTERVENTIONAL CARDIOLOGIST

People who need a heart valve replacement are not always strong enough for surgery. For them, our Stanford cardiac team performs an innovative alternative. With just a small incision in the thigh, the new valve is guided and placed into the heart. Patients can recover faster and go home sooner. **Discover more at stanfordhealthcare.org.**



Stanford
HEALTH CARE

Distinctive Real Estate Services



At Harbor Bay Realty, our agents know their business. We closely monitor area market trends to know what's selling where, and for how much. We keep our fingers on the pulse of the market to negotiate the best possible transaction for each client.

Knowledgeable . . . Connected . . . Dependable

Featured Agents



Brooke Abbasi
REALTOR®
814.4858



Gina Adamson
REALTOR®
814.4879



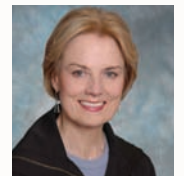
Dania Alvarez
REALTOR®
814.4832



Chuck Bianchi
REALTOR®
814.4847



Guy Blume
REALTOR®
814.4870



Barbara Bolton
REALTOR®
814.4714



Steve Cressy
REALTOR®
814.4818



Anne DeBardleben
REALTOR®
814.4846



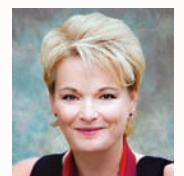
Deidre Dixon
REALTOR®
814.4875



Nancy Evans
REALTOR®
814.4819



Karin Ingeman Fox
REALTOR®
814.4878



Justine Francis
BROKER ASSOCIATE
814.4824



Jane Friedrich
REALTOR®
814.4810



Hanna Fry
REALTOR®
814.4857



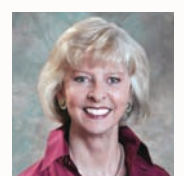
Gregg Fujita
REALTOR®
814.4708



Denise Garvine
REALTOR®
814.4871



Jeff Goodman
REALTOR®
814.4885



Nancy Gordon
BROKER ASSOCIATE
814.4815



Donn Gutierrez
REALTOR®
814.4854



Janet Iverson & Nick Mathe
REALTORS®
814.5100



Judy & Walt Jacobs
REALTORS®
814.4710



Mikael Johnstun
REALTOR®
415.572.2061



Richard Kim
REALTOR®
814.4813



Rich Krinks
BROKER ASSOCIATE
814.4802



Rose Krinks
REALTOR®
814.4827



Soyoung Lee
REALTOR®
239.1696



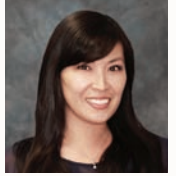
Nina Lim
REALTOR®
814.4836



Uli LiRosi
REALTOR®
814.4873



Ringo Liu
REALTOR®
913.1600



Nancy Mach
REALTOR®
814.4897



Alex Mak
REALTOR®
814.4887



Tim Marr
REALTOR®
814.4817



Elaine Millin
BROKER ASSOCIATE
814.4821



Hunter Mitchell
REALTOR®
409.7188



Joseph O'Leary
REALTOR®
414.7717



Michael Pagones
REALTOR®
814.4839



Stephen Pagones
BROKER ASSOCIATE
814.4826



Mark Playsted
REALTOR®
814.4874



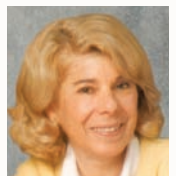
Jason Pugao
REALTOR®
472.6916



Bharat Sahgal
REALTOR®
332.8700



Erik Schuler
REALTOR®
814.4868



Ginger Schuler
REALTOR®
814.4872



Maureen Shandobil
REALTOR®
814.4880



Steve Sorensen
BROKER ASSOCIATE
814.4888



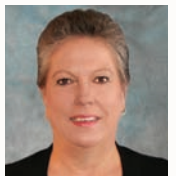
Christopher Stein
REALTOR®
415-328-0792



Tom & Coly Young
REALTORS®
814.4841/4842



Dennis Pagones
BROKER
814.4808



Ellen Purdy
PROPERTY MANAGER
814.4804



Jennifer Pryor
ASST. PROPERTY MANAGER
814.4830



Sherrie Pagones
RENTAL CONSULTANT
814.4805



Tanya Garvine
MAINTENANCE COORDINATOR
814.4842



Stacie Anderson
MAINTENANCE ASSISTANT
814.4849



Tammy Sorensen
BUSINESS DEVELOPMENT
814.4899



Melissa Morris
PROPERTY COORDINATOR
814.4852



**HARBOR
BAY
REALTY**

SALES • RENTALS • PROPERTY MANAGEMENT

885 Island Drive, Alameda, CA 94502

Get to know us...HBRinfo.com

510.523.1144



EAST BAY OPEN STUDIOS

JUNE 6–7 AND 13–14
11AM–6PM



**A SELF-GUIDED TOUR OF
HUNDREDS OF ARTIST STUDIOS!**

PREVIEW EXHIBITION // MAY 12–JUNE 14

WWW.PROARTSGALLERY.ORG

VIP PASS
oakland art & beyond

Pro Arts VIP Membership!
Join online:

www.proartsgallery.org/membership

\$100 Individual / \$150 Family

BENEFITS

VIP Lounge Entry at Preview Party
10% off at VIP Artists' Open Studios
Admission to HUNDREDS of Museums (NARM)
VIP Entry to Artists' Receptions

Directory of East Bay Arts available in the June issue of *The Monthly*, throughout the East Bay, or visit Pro Arts, 150 Frank H. Ogawa Plaza, Oakland. Artist info and maps also available online at www.proartsgallery.org

Image: TheArthur Wright, *Inferno*, 2015, Bleach on black paper with watercolor and acrylic.
East Bay Open Studios Artist 187. Courtesy of the Artist. Design by SunDesign Studios.



Alameda

OAKLAND art MURMUR

Oakland



The Andy Warhol Foundation for the Visual Arts

THE MONTHLY

SunDesignStudios

INSIDE	
Editor's Letter: Tennis, Anyone?	6
Masthead: How to Subscribe	7
Feedback: Mayoral Blowback	8



Contents

FEATURES

23 To Build or Not to Build

Harbor Bay Club wants to build a new club. So what has been stopping it?

27 Precision Arts at Home

Makers of stained-glass windows, country chic furniture, gorgeous gates, intricate tile settings, and engineered steel staircases find inspiration from the past and present.

33 New Frontiers in Kitchen Design

38 Small Is the New Big

REPORTER

9 Politics Dueling Constituencies

10 The Monthly Briefing

11 Take 5 High on Aviation

12 Civic Drawing Board Speak Up, Young'uns

13 Environment Homes for Herons

13 Word on the Street Hometown Heroes

14 Alameda Man Cave Dispatches

15 News Get up and Go

15 Greetings from Alameda The Alameda Hotel

16 Traffic Ferry Relief

CONNOISSEUR

17 Block Party Loving the Laurel

19 Real Estate Home Prices Still Warm

21 Travel California Dreaming

22 Getaway Frontier Luxury

EPICURE

47 Restaurant Review Mama Papa Lithuania

50 Newcomer A Pub For the Commonwealth

51 Dining Guide

52 Newcomer Bye, Bye BBQ

56 In Season Pure Pepper Punch

58 Local Origins Javiva vs. Freddo

61 Spirited Away An Intro Class in Mezcal

CURATOR

63 Music Midnight Cinema

65 Film She's Got Gumption

66 Art Cutout Queen

67 Music Viva l'Italia!

68 Media Shelf Raids, Gardens, and Education

69 Snapshots

CALENDAR

75 Music D'Angelo's Second Coming

ON THE COVER

Rendering of new Harbor Bay Club by MCG Architecture





Moving Up? Moving Down? Moving On?

Whether you're
buying or selling
real estate property,
let me help you.



Pacita C. Dimacali
510.205.2992

PDimacali@APR.com

REALTOR®, e-PRO, SRES®, MBA,
Distressed Property Certified
BRE 01367196



ALAIN PINEL
REALTORS

Tennis, Anyone?

I belong to a health club in Oakland, but I don't use it as much as I should or take advantage of its many offerings. I don't even know my way around it really, although I do know my way around a gym and want the equipment to be in good working order and easy to use. As an outdoor runner, I tend to use my health club more

as a dressing room than an actual gym, but I keep telling myself that water aerobics, yoga, and spinning are next. And soon.



I do not think my health club has tennis courts, which Alameda's Harbor Bay Club has in spades. They are fantastic for someone like me

who has played her entire 3.0 tennis career on crappy neighborhood courts. I was invited to play there years ago and couldn't believe how swanky it was. It felt like a resort, where cool ocean breezes arrived courtside as the sunlight waned and the lights came up. The temperatures were so pleasant, I never even had to take off my warm-up jacket. I had a lovely experience. I spent no time inside the club; I just passed through after checking in, though I do recall favorable impressions and thinking it was the type of club I would like. The women I played sets with were

my age and older, and they were serious doubles players. A baseliner singles player with absolutely no talent at the net and speed as my only asset, I lasted a few practices but wasn't good enough to be invited on the team. There ended my club experiences, except for occasional glimpses of swimmers doing laps as I jogged by on the Bay Trail.

Sadly, tennis is so passé nowadays. Which is one of the reasons that Kirk Cowan, the owner of the Harbor Bay Club, wants to reinvent his club, an aging one that needs some TLC. The club needs space for en vogue pursuits like Pilates and spa treatments and Zumba. Even many club members wish it was of this decade. Therefore, Cowan proposes to build a bigger, better health club two miles away in Harbor Bay Business Park. Hard to argue with that.

Except that people are. The club's proposal is one of the hottest issues going in Alameda right now, and it probably won't be settled very soon. Is it an honest effort to spend \$16 million to \$18 million upgrading the facilities or, as some allege, a greedy land grab by Bay Farm's first family? Almost everyone has an opinion, it seems, and those opinions tell us something about the current state of development in Alameda. Read our story on page 23.

Judy

Judith M. Gallman
Judy@AlamedaMagazine.com

FEATURED CONTRIBUTORS



Keith Gleason

Keith Gleason has been reporting and writing for *Alameda* and *Oakland* magazines for a decade. In addition to being a freelance writer, he works as a medical librarian and as an administrative assistant for a youth orchestra in Berkeley. In the May issues, Gleason covered the business of college application. He's still on the education beat in this issue, sort of: He caught up with Encinal High School graduate Brigitte Lundy-Paine, a New York University drama student who plays the character Jane in Woody Allen's new film, *Irrational Man*. Look for the film in theaters in July.



Steven Tavares

Castro Valley-born Steven Tavares has covered the ins and outs of East Bay politics for the past six years. In 2009, he founded the East Bay Citizen political website, in an effort to fill the need for local news coverage left bare by the consolidation of newsrooms in the region. Before becoming a freelance journalist, Tavares worked in banking and jokingly suspects he single-handedly caused the mortgage-lending crisis that led to the Great Recession. An avid sports fan and karaoke fanatic, you can often find him working in local coffee shops near his home in Alameda.

Alameda

ALAMEDAMAGAZINE.COM

EDITOR

Judith M. Gallman

GRAPHIC DESIGNER / TRAFFIC MANAGER

Andreas Jones

CALENDAR EDITOR

Katy St. Clair

TRAVEL EDITOR

Anneli Rufus

CONTRIBUTING WRITERS

Chris Baryllick, Kyrsten Bean, Elyce Berrigan-Dunlop, Jody Brett Kelly, Linda Childers, Katie Cornell, Sarah Coombs, Ramona d'Viola, Ann Leslie Davis, Ilana DeBare, Erin Deinzer, David Downs, Lou Fancher, Lisa Fernandez, Andrea Firth, Ethan Fletcher, Jasmine France, Andrew Gilbert, Keith Gleason, Karen Granados, Carl T. Hall, Michael C. Healy, Lee Hildebrand, Kathy Hrastar, Gina Jaber, Carrie Kirby, Brad Kava, Kristan Lawson, Mike McGreehan, Anna Mindess, Christina Mitchell, Erik Neumann, Sarah Phelan, Rick Radin, Catherine Rauch, Derk Richardson, Mike Rosen-Molina, Cynthia Salaysay, Nate Seltenrich, Michael Singman-Aste, Sarah Lavender Smith, Jakki Spicer, Curtis Steudeman, Steven Tavares, Marcus Thompson, Julia Park Tracey, Rachel Trachten, Nana K. Twumasi, Anne Weinberger, David Weinstein, Kate Madden Yee

CONTRIBUTING PHOTOGRAPHERS/ARTISTS

Kevin Francis Barrett, Ramona d'Viola, Chris Duffey, Lori Eanes, Sean Havey, Heather Hardison, Ed Jay, Stephen Loewinsohn, Pat Mazzera, Minwoo Park, Mike Rosati, Robert Schultze, Michael Short, Megan Small, Michael Wertz, Al Wright

PROOFREADER

Chris Borden

SALES MANAGER

Lori Lienneke

SENIOR ACCOUNT EXECUTIVES

Karen Klaber, Elaine Leste

ACCOUNT EXECUTIVES

Elaine Kavros, Tanya Killian

OFFICE MANAGER & PHOTOGRAPHER

Lance Yamamoto

FOUNDERS

Tracy and Robert McKean

PUBLISHER

Stephen Buel

CONTACT INFO

1305 Franklin St., Suite 501, Oakland, CA 94612
510-238-9101, fax 510-238-9163

ADVERTISING SALES & GENERAL INFO

510-238-9101 and Sales@Telegraph-Media.com

SUBSCRIPTIONS

AlamedaMagazine.com/AMSubscribe,
or call 510-238-9101.

Subscriptions are \$20 for one year
or \$30 for two years.

Alameda Magazine is published 10 times per year by Telegraph Media. Any views expressed in any advertisement, signed letter, article or photograph are those of the author and do not necessarily reflect the position of Alameda Magazine or its parent company. © 2015 Telegraph Media. No part of this publication may be reproduced in any form without written permission from Telegraph Media.



Bernard J. Drury, M.D. William B. Lewis, M.D. Tsuan Li, M.D.



The Ears, Nose, and Throat
really are Connected...

The Physicians at Summit ENT
are leaders at managing
these connections.

510.465.0941
www.ENT-Oakland.com

- Serving All Ages
- Ear, Nose, & Throat
- Head & Neck Surgery
- Sleep Disorders & Snoring
- Hearing Loss & Balance Disorders
- Hearing Aids
- Allergy Testing & Allergy Treatment
- Thyroid Disorders, Ear Infections, Sinusitis, Sinus Disorders

2961 Summit Street, Oakland, CA 94609

Monday-Friday 9am-5pm
Serving the East Bay for Over 25 Years

/flour·ish/

1. grow or develop in a healthy or vigorous way,
especially as the result of a particularly favorable
environment. **Bishop O'Dowd High School,**
the right place to flourish.



**BISHOP O'DOWD
HIGH SCHOOL**

college prep curriculum. arts. athletics. faith. community. clubs.

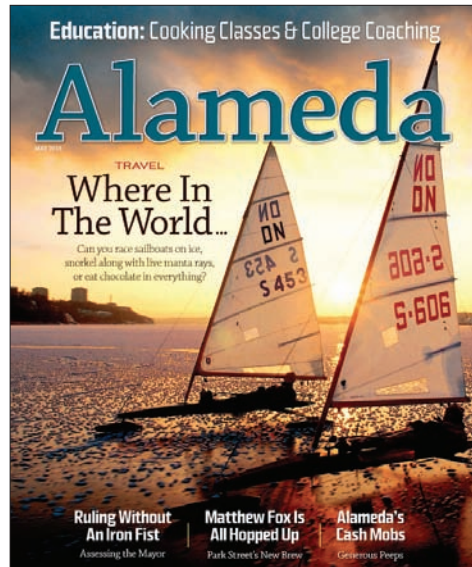
For more information contact www.bishopodowd.org/zoa14a | 510.577.9100



Two Websites, Many Devices

Whether you read on a computer, tablet, or phone, the new **AlamedaMagazine.com** and **OaklandMagazine.com** have been fully redesigned to look great on your device. And there is new content, too, featuring **Feast Bay**, our new dining blog.

AlamedaMagazine.com
OaklandMagazine.com



So, About That Council Meeting

Steven Tavares may be a writer, but this story ["Deer in the Headlights?," May] is not the work of a journalist. Tavares practically plagiarized much of his article from previous posts of Lauren Do's Blogging Bayport Alameda. Alameda politicians might want to give this fellow a wide berth the next time he requests an interview.

Lauren Do, whoever she is, is rather notorious in Alameda for never attending the city meetings she constantly criticizes. She freely admits this in her blog. Few people know anything about her education or background, or even what she looks like.

I am surprised and disappointed. Tavares supplied the story about Stewart Chen's previous fraud conviction in The Alamedan, before the last election. I have enjoyed reading Steven's work in the past, and I hope this was just an aberration in an otherwise awesome journalistic career.

The worst problem with the "Deer in the Headlights?" article is that neither Do nor Tavares was physically at the meeting they describe. I was. I was sitting on the Russo side of council chambers. Before Kurt Peterson even approached the dais, Russo had motioned more and more

“Before Kurt Peterson even approached the dais, Russo had motioned more and more people up to his dais chair from the audience until Russo himself had disrupted the meeting.”

—Carol Gottstein

people up to his dais chair from the audience until Russo himself had disrupted the meeting by creating a large sidebar group without calling for a recess. The Russo gaggle of staff people was just out of camera range of the archived video. Kurt merely reacted to what Russo was already doing.

And then Russo had the nerve to accuse the mayor of not controlling the meeting? Give me a break.

Carol Gottstein

On the Other Hand

Thank you for shining a light on the ineffective leadership of Mayor Trish Herrera Spencer. She has proven to be as uninformed about the city she leads as she was about the school district she handcuffed. The only local supporter you could find was Adam Gillitt, who famously accosted a 78-year-old woman in a wheelchair during a street festival in 2010. However, I appreciate the support of San Leandro Mayor Paulino Russo. Can she move to Alameda and become our mayor?

Larry Witter

Where to Find the Flowers

So others won't need to Google for it, as the story ["The Slow-Flower Movement," April] doesn't include the website address for Flowerchild Flowers, which is: www.FlowerchildFlowers.com.

Lilli Keinaenen

Send Us Feedback

 Facebook.com/AlamedaMagazine

 Twitter.com/Alameda365

Email Letters@AlamedaMagazine.com or mail us at 1305 Franklin St., Suite 501, Oakland, CA 94612. Letters must include a name, contact information (email address or phone number), and city of residence for verification.

Corrections

Helen Callus is a *violinist*, not a violinist as we misstated in a caption [Calendar, May]. Also, our green waste stream story ["Fifteen Ways to Divert More Waste," April] needs clarification regarding shredded paper: It belongs in compost bins where composting occurs or goes in the trash; never mix it with the recycling.

	INSIDE	
Take 5: Aviation Buff		11
Alameda: From the Man Cave		14
News: Car2Go Coming?		15



Reporter



POLITICS

Dueling Constituencies

City Councilman Jim Oddie also works for the assemblyman whose district serves Alameda. And that's all good—at least most of the time.

By Steven Tavares

At a weekday event held by Alameda real estate brokers this May, Councilmember Jim Oddie was faced with the existential question of, “Who am I today?” In this case, the query was literal.

In addition to his role as an Alameda freshman councilman, Oddie performs the duties of district director for 18th District Assemblyman Rob Bonta, who represents Alameda, San Leandro and much of Oakland.

On such occasions, Oddie is prepared to switch his public affiliation on the fly by carrying two

sets of magnetic-backed nametags: One etched with the seal of the State Assembly and the other with the municipal logo of Alameda. On this cold afternoon soiree at the South Shore Center, Oddie chose the banner of Alameda.

“The important thing is—and the Assembly really insisted on this—is to be careful that the public knows who you’re speaking for, and that’s why I have these little badges,” Oddie said as he pulled the pair from his coat pocket.

Deciding whom to represent at any particular moment was much easier for Oddie before his election last fall to the Alameda City Council. Once he was selected by Bonta to be the district’s liaison dealing with Alameda matters, an extra Bonta staffer has been tasked with representing

Photo by Chris Duffey

the Assembly office at public events in Alameda when issues arise at City Hall.

There is nothing necessarily inappropriate about Oddie handling the concerns of Assembly district constituents by day and representing Alamedans on the city council by night. The latter job certainly comes with few financial incentives. While Oddie's state salary tops \$84,000 a year, as a council member he receives only \$50 per meeting, which is capped at \$100 a month no matter how frequently the council convenes. And because he already receives health benefits from his state job, he spares the city from paying that expense.

"Nobody tries to be on the city council for the money," Oddie said. "It's supposed to be a volunteer job. You have two meetings a month that don't go more than about four hours. At least, that's the intent," Oddie said with a laugh because of the recent spate of city council meetings that have clocked in well after midnight and much longer than four hours. Oddie also is a licensed attorney, but said he has not practiced law for a few years.

"It's supposed to be a volunteer job. You have two meetings a month that don't go more than about four hours. At least that's the intent."

—Jim Oddie

Although it is rare for a legislative aide like Bonta to concurrently serve as an elected official with an overlapping constituency, it is not unprecedented. In the East Bay, a handful of officials wear two such political hats. Richmond Councilmember Jael Myrick recently worked for former Assemblywoman Nancy Skinner, and San Leandro Councilwoman Deborah Cox is currently employed by Hayward Assemblyman Bill Quirk. In the South Bay, freshman Assemblyman Evan Low was employed as district director for local Assemblyman Paul Fong while also serving as mayor of Campbell. In addition, Tim Orozco, the district director for the East Bay's 10th District State Sen. Bob Wieckowski, is hoping to join the ranks of his fellow overlappers by seeking a seat this spring on the San Jose City Council.

Problems with the arrangement, however, can



sometimes arise. The Assembly ethics council strongly recommends that legislative staffers who also hold elected office assume loyalty to their employers and also avoid undermining the Assembly member's agenda. In the past, the bitter fight between cities and the Legislature over the dissolution of redevelopment agencies became a classic test case for how officials with such divided loyalties could be caught between masters. As mayor of Campbell, the rising political star Low was unable to sign a city resolution opposing the governor's strategy for ending redevelopment agencies. Although cities strongly opposed the plan, Low's employer, Fong, supported it.

But Oddie doesn't believe the issue ever will be

Oddie wears two political hats as a city council member and as a political aide.

a problem for him in Alameda. "It would be hard to imagine an issue when our Assembly member would have a different agenda than Alameda and Oakland or San Leandro," Oddie said. "But you never know."

Not all district directors have a working relationship as tight-knit as Oddie's and Bonta's. After Bonta's election to the Assembly in 2012, there was some expectation that Oddie would be tabbed chief of staff. Yet Oddie, still two years away from running for elected in office in Alameda, believed hiring a Sacramento insider better suited Bonta's political aspirations. "With

THE MONTHLY BRIEFING

Rent Control Dies; Committee Survives

News of Interest to Alamedans

Rent Update The city council didn't impose rent control or restrict eviction but will keep the **Rent Review Advisory Committee**, require landlords to tell renters about it when raising rent, and make all parties participate in rent dispute hearings.

Ironic Eviction **David Perry**, president of the **Alameda Rent Review Advisory Committee**, was evicted from his Paru Street apartment, his home for seven years.

Trust Approved **Police and firefighters** received four-year contract extensions, and a trust fund was established and funded to cover the exponentially rising retiree medical and pension costs.

Suit Settled **Jeffrey Navarro**, a disabled man arrested on suspicion of theft, will receive \$450,000 from the city. Navarro, who suffers from schizophrenia, said police used excessive force during his arrest, fracturing his arm and inducing other injuries. Police admitted no wrongdoing.

Photo by Chris Duffey

a new assembly member and 12-year term limits and the things people are saying he could do in the Assembly, I think he needed to have someone with in-the-building experience to do that job," he said. "Who's to say in another four years if I might want to change my lifestyle and move to Sacramento?"

Oddie's direct exposure to state legislation as the district's local point man can be an advantage for him and his council constituents. During a city council meeting in April that featured, in part, new development at Alameda Point, Oddie used his knowledge of state affairs to advise his colleagues about the potential pitfalls of failing to fulfill the city's housing requirement and the illegality of using perennial traffic concerns on the Island as an excuse against such development.

Due to his awareness of potential legislation beneficial to Alameda, Oddie said he believes it allows him to keep the city one step ahead of other municipalities outside the Assembly district. "It definitely helps being in the middle of all these major policy decisions that go on at the state level," he said, especially around the hot-button issues of redevelopment, transportation, and the state budget.

For instance, one piece of legislation, a bill authored by Assembly Speaker Toni Atkins, hopes to bring together additional funding for affordable housing across the state by levying a \$75 fee on real estate transaction documents. The bill, which Bonta co-authored, would help cities like Alameda build more affordable housing. In that situation, where the issue was in the pipeline and being considered by the Assembly, Oddie said he contacted colleague Alameda Councilmember Marilyn Ezzy Ashcraft during his day job, mentioned that Oakland and San Leandro were supporting the issue, and asked whether Alameda could do a resolution supporting it.

While there may be benefits for Alameda from passage of the bill, it also doesn't hurt staying on the Assembly speaker's good side since, in this instance, the intersection of Oddie's two jobs could also, in part, aid Bonta's quick rise in Sacramento. It's no secret that Bonta aspires to one day seek the speaker's office, and with Atkins termed out of office next year, Bonta could be the next speaker if he plays his cards right. The question then might be whether Oddie still carries two badges in his coat pocket over next few years or holds on to the one that leads him and his boss to the top of statewide politics.



TAKE 5

High on Aviation

Volunteer Mike Restivo knows its local history and wants to share it.

By Gina Jaber

After dedicating his career to the aviation industry, retired United Airlines maintenance trainer Mike Restivo, a Bay Farm Island resident, volunteers at the Oakland Aviation Museum with nonstop enthusiasm.

What is the Oakland Aviation Museum?

The Oakland Aviation Museum is a hometown museum featuring a diverse variety of aircraft, engines, and exhibit rooms. People who haven't ever visited the museum are often shocked at all that it offers. We have general aviation, one-of-a-kinds, naval aircraft, and our crown jewel, the Short Solent MK III flying boat. The Solent

Mike Restivo tells fascinating stories about flight as a volunteer at the museum.

was used for passenger service in the 1940s from Southampton, England, to Johannesburg, South Africa. The round-trip cost at the time was \$1,400, the modern-day equivalent of \$35,000. And our claim to fame is that our Solent was used in the filming of *Indiana Jones and the Raiders of the Lost Ark*. I highly recommend that locals and tourists come by and see what travel was like in that era and where Harrison Ford sat in our aircraft. You can't imagine how cool it is until you see it in person.

How long has the museum been here and what was the building used for?

The museum has been at Oakland's North Field since 1981. The Boeing School of Aeronautics built the building in 1940. It was originally used to train mechanics and for prototype aircraft such as the beautiful Boeing T3 that we have on display in the museum. The Boeing School of Aeronautics also trained military and civilian pilots in the main hangars across from the museum. It really is astonishing how much important history there is right here in our backyard. I'm always surprised when people in the area don't know about this treasure of a museum.

Bridge News

Rehabilitation and bridge deck repair on the **High Street Bridge** were completed 10 days ahead of schedule. Meanwhile, the **Park Street Bridge** will close May 11 through Aug. 14.

Commuters Winner

High school senior **Miguel Delgado** of Novato won the **Alameda Commuters Tournament** by three strokes, his first amateur win. He shot an 11 under 273 to win the tourney. He will play for Notre Dame.

Sunrise, Sunset

The west side of **Seaplane Lagoon**, destined to become a park, remains off limits though fencing came down in mid-March. Since then, there have been signs of illegal dumping and sideshows, so the city plans to erect a new fence to restrict the area again.

Team Training

Nea and the **Eden Area Regional Occupational Program** are teaming up to teach industrial technology, health and services, and business and technology at the EAROP Center in Hayward, which is a career training venture among the Castro Valley, Hayward, San Leandro, and San Lorenzo school districts.

New Biz

New businesses setting up shop in the Park Street area are: **Merle Norman Cosmetics Studio**, **My Angel Nails**, **Teazzert**, **Tootsies Alameda**, **Vintiq**, and **Twirl Alameda**. Meanwhile, the West End has welcomed **Al's Barber Shop** and **Little Cupcakes Family Daycare** to the 'hood.

—Judith M. Gallman



Who is your primary audience?

Good question. Everyone seems to love us. Moms and dads with their excited children, aviation enthusiasts, individuals visiting the Bay Area from across the country, and even many from overseas frequent the museum. We also get school groups as well as veterans and seniors in the communities who have so much of their own history to reflect on and share. In addition, we feel well supported by the aviation professionals working right here at the airport. Just recently we had a pilot visit who had just flown a Boeing Dreamliner into Oakland from Stockholm. Many people returning their rental cars often stop by just before flying out. I really enjoy these visits, because it gives me the unique opportunity to share the accomplishments of our historic airport and learn about places and people from all over the world.

Tell me about the history of the Oakland airport

In its origins, Oakland's North Field was the West Coast hub of aviation. Between its origins in 1927 and into the 1930s, we were considered the most modern airport in the entire country. We had a 1,700-foot runway and airport lighting, which at the time was very high-tech and essential in an era where pilots were pushing the limits of aviation. Even more, we had something that no other airport at the time had—a hotel and restaurant on the field. Because we were one of very few modern airports at the time, most of the who's who in aviation flew through and in fact set many records into and out of the airport. Shortly after his transatlantic flight, Charles Lindbergh

Mike Restivo said he can't think of a more rewarding cause to support than the Oakland Aviation Museum.

flew the Spirit of St. Louis into Oakland to dedicate the airport. Did you know that Albert Hegenberger and Lester Maitland were the first to fly the trans-Pacific route from the West Coast to Hawaii? How about Amelia Earhart's three records into and out of Oakland? Or the first flight from the U.S. mainland to Australia? Have you noticed Bessie Coleman drive? Do you know of her accomplishments or that a Chinese immigrant named Fung Joe Guey was the first to fly a powered aircraft on the West Coast? Yes, all of this happened here in Oakland. I could go on and on about this airport and museum, but I'll save it for my tours.

Other fun facts?

Many events are held at the museum and they are a blast. We have weddings about once a month, technical school graduations, birthday parties, and even corporate events. In addition, we have three open cockpit days a year where many of our aircraft are opened up so that families and enthusiasts can get a bird's-eye view from inside the aircraft. If you'd like to board our flying boat, we open it every Sunday starting at 12 p.m. We even on occasion host a period-correct dinner served in style aboard this nostalgic airplane. Our museum is a wonderful venue for almost any event. You can be sure that our docents have many more fun facts to share in person. We volunteers all are passionate about aviation, fellow enthusiasts, families, and our community. I can't imagine a more rewarding cause to support.

CIVIC DRAWING BOARD

Speak Up, Young Alamedans

City Planner Andrew Thomas wants the next generation to contribute to the decisions that will shape its city.

By Gina Jaber

I would love to see more young people attend our public hearings where city planning is discussed. Many, but not all, of the decisions we are making now are for plans that will affect the next generations down the road. I know everyone has busy lives and attending evening meetings isn't always easy, but it would be worth the time for the younger population of Alameda to get involved and offer their insights and opinions.

Being a part of the decision process for our city's future is exciting, fun, and important. There are, on average, three or four meetings per month on varying topics and plans. All anyone has to do is go to the city website and check the calendar and agendas to see what is being discussed and when. Being a part of the discussion from the ground up can help citizens of all ages understand the thought process behind what is going on and be less surprised when they see changes occur. It is wonderful to see seniors and longtime Alamedans attend the meetings, as they are always great contributors. But again, it would be terrific to have young, single people and young parents attend and speak up also. Unfortunately, people speak up long after a thoroughly discussed and debated decision has been made. I encourage everyone to be a part of the conversation involving Alameda's future. As the saying goes, you don't know if you don't go.

Civic Drawing Board asks Alameda residents and civic leaders to identify a concrete change that would improve their hometown.



Restivo photo by Pat Mazzera; conference table stock



ENVIRONMENT

Homes for Herons

Learn a lesson in compassion about the Bay Farm Island Egrets.

By Sarah Phelan

Seven years ago, Cindy Margulis of the Golden Gate Audubon Society helped initiate a heron monitoring program on Alameda's Bay Farm Island, where snowy and great egrets nest on a pine tree along a lagoon next to a suburban housing development. From a distance, the Bay Farm Island egrets look like a heavenly mix of massive wings, lacy feathers, and long white necks. But the society's director soon discovered, not everyone in the neighborhood was enamored with the birds.

"I realized there was a lot of interest but also some opposition," she said, recalling noise and poop complaints. "I figured the best way forward was to educate folks."

So she organized bird photo exhibits and slideshows at Bay Farm Island's tiny library and volunteered with the San Francisco Bay Bird Observatory, which began monitoring the

Alameda egrets in 2007. This summer, Margulis will participate in the Bird Observatory's "Birds in Your Neighborhood" event 11:30 a.m.-1:30 p.m. June 6 at the Bay Farm Library.

In the meantime, other Bird Observatory volunteers keep a watchful eye on the Bay Farm egrets.

"It's the biggest little colony in a single tree," said volunteer Cathy Araujo. In 2014, Araujo captured seven chicks, all of which survived, except one, which had a broken wing. "We have an extendable pool net to retrieve chicks that fall into the lagoon and get sopping wet because they can't swim." It's gotten to the point where people bring rescued chicks to her office, which is a five-minute walk from the tree. "I put them in a carrier, place them in a quiet room with a heater to dry, and take them to the bird rescue center in Newark," she said.

Also in 2014, four egrets wearing red bands that indicated they were rescued under the Alameda egret tree and were released to Arrowhead Marsh showed up at the Bay Farm rookery. "They found their way back by following birds that forage at the Martin Luther King shoreline," Margulis said. "These are the birds that someone rescued. This is how compassion works."

"Birds in Your Neighborhood" is a free program about the colony of Bay Farm egrets the San Francisco Bay Bird Observatory is studying as part of its colonial waterbird program. For more information, visit www.SFBBO.org.

Photo by Cindy Margulis

WORD ON THE STREET

Hometown Heroes

Who is your favorite and what makes him or her special?

Bill Delaney: Howard Mott. Howard was not only a wonderful human being, but he was a Navy pilot during WWII and represented his country with honor and dignity. He was a true gentleman who cared about others and proved it every day of his life. Since I first met Howard 30 years ago, he has been an example of what I hope to be, and I work hard at following his example.

Tony Corica: Jack Clark, the former sports editor of the Alameda Times Star. The Times Star was truly a local paper, written and printed in the Times Star Building across from City Hall. Jack took a personal interest in reporting local sports events, highlighting one of Alameda's greatest assets—its local parks—and the youth that grew up there. Jack was a nongolfer who helped spearhead the early 1970s effort to save the South Course from being developed into home sites. That same course that bears his name is in the process of being developed into one of the finest municipal courses in the Bay Area.

Mary Reiser: Father William Marshall, now retired, is my all-time hometown hero. Father Marshall was assistant pastor to Monsignor O'Brien at St. Philip Neri for many years. To me, he will always be the personification of what a priest should be. I've known him for over 40 years and know him to be a man of God for whom I have the deepest respect.

Terri Long: My hometown hero has to be Kyle Conner for the contribution he has made to our town by lovingly and painstakingly restoring the historic Alameda Theatre. My husband and I refuse to see a movie in any other theater. Kyle continues to innovate with the addition of food and beverage service and has made the movie experience completely unique for the residents and visitors to our island community.

Mario Mariani: Emil Firpo is my hometown hero. He just had a birthday and is in his late 80s. Emil is what I hope to match now and when I am his age. He and I have been going to a gym together for over 50 years. This amazing man golfs weekly, attends Italian dinners regularly, and believes in family. These are all things I believe in and admire.

—Gina Jaber



ALAMEDIA

Dispatches from the Man Cave

Understanding Jamie Banes' dystopian vision.

By Michael Singman-Aste

The world may be going to hell in a handbasket. Jamie Banes isn't sure, but he said, "It's getting a little bit hairy and scary."

How does an artist—and the father of a young child—cope with the dystopian vision of a tenuous global real estate bubble, for example, without falling to despair? He said he has to believe "there's a good chance we can slow that down or affect it in some way."

And so in the wee hours of the morning, hunkered down in his "man cave" of a studio in Alameda, Banes sorts through materials plucked from dumpsters or salvaged from construction sites. He combines cardboard boxes, balsa wood, wispy threads, and LED lights with elements sliced by his studio's incongruous laser cutter. Like "a set designer for a puppet show," he fashions miniaturized monuments—brand new buildings

already beginning to collapse, playing out the socioeconomic tragicomedy.

"People can't afford to move into these buildings anyway," he said. "So maybe they never get finished. Maybe they run out of money. But the decay starts almost instantly after the completion, or even before."

Banes said that watching the news gives him "the sense that the future holds for us a lot of destruction married with whatever survives that destruction. Not to be a pessimist, but with all the environmental concerns and economic disparity, we're heading for a very different future, and I don't think it's going to look as pristine and nice as it does right now."

His artwork shows the influence of his undergraduate architecture coursework and a five-year stint as a Navy surgical technician. "You wouldn't believe the correlation between that and what I'm doing now, the anatomy and its relationship to infrastructure in buildings," he said. "In almost all the pieces there's a very rigid kind of pattern, and then there's a sort of wispy, organic type of feel about that, too. It's also a bit of fragility versus what we perceive to be a very rigid, strong structure."

More of Banes's work can be seen at Autobody Fine Arts, 1517 Park St., during Pro Arts' East Bay Open Studios, June 6-7 and 13-14, or contact the artist to schedule a visit. www.JamieBanes.com



Jamie Banes often salvages materials to make his sculptures, miniaturized monuments.

NEWS

Get Up and Go

Alameda looks at more transit with proposed car-sharing service Car2Go.

By Brad Kava

So, you're stuck in Alameda and need to do a quick shopping trip in Berkeley, but you don't have a car. Now, thanks to a new car service that will go before the city council in the months ahead, you may be able to hop into a Car2Go, paying 41 cents a minute for the trip, or \$14.99 for an hour.

But say you want to go one way and not come back? You can just leave the Smart car anywhere and the next user will find it.

The Alameda Transportation Commission has approved the concept of such car-sharing services, but the city council must still vote on it. A date hasn't been set yet for that review.

"We're trying to create options for residents and businesses to get around," said city transportation coordinator Gail Payne. "This is another great option. If you are trying to get around without having your own car, this is a great way to go."



The service follows in the line of the more well-known Zipcar. But unlike Zipcars, which have designated spaces around cities, Car2Go lets users park their cars free and asks the cities to accept payment later from the company.

Alameda is already accommodating City CarShare, which has three off-street parking spaces, one across from the Alameda Theatre and

Car2Go is a one-way, spontaneous car-share service that uses tiny Smart cars.

the others in the Webster Street business area.

Car2Go is a new concept, which allows users to find cars all over town via the GPS systems in their smart phones. The company hopes to have 200 cars in the East Bay, 35 of which would be in Alameda.

"Research shows that car sharing lowers vehicle ownership, increases walking and bicycling and decreases gas emissions," Payne wrote in a report.

Car2Go is already thriving in Washington, D.C.; San Diego; Seattle; Miami; Denver; Austin; and Portland, Ore., and hopes to make headway in the East Bay. Oakland has approved the company. Berkeley, San Francisco, and Emeryville are still studying it.

The tech blog Venture Beat is a big supporter, claiming that using a car and leaving it where you want is easier than having to make a reservation and return a car to a specified spot. With Car2Go, users can reserve the car with their cell phones as long as 30 minutes before they need it, or they can just walk up to a vacant one and drive away.

The costs include a \$35 membership fee and \$1 for each trip for insurance. The dollar is dropped after 90 trips.

The cars aren't just economical; they are tiny. Two can fit in one parking space, which may help some cities approve them faster. The company is owned by the German car maker Daimler, which says it is now the largest car-sharing service in the world, with 1 million members. It has its greatest number of cars in Berlin, with 1,200, with Vancouver, Canada in second place with 750. Minneapolis is its largest U.S. outpost with 535 cars.

GREETINGS FROM ALAMEDA!

Park the Packard and Meet Me in the Lobby



Greetings from Alameda! displays historical postcards from Gary Lenhart at AlamedaInfo.com. To view more postcards, or contribute to this collection, visit the website.



TRAFFIC

Ferry Relief

Commuters get more parking, though less than sought.

By Brad Kava

There is relief coming for neighbors of the Harbor Bay Ferry Terminal who are tired of commuters parking in front of their homes—but not as much relief as some people wanted.

After months of heated discussion, the Transportation Commission passed a recommendation to add 46 parking spots to busy Harbor Bay Parkway. But the committee decided against adding an additional 24 spaces to Adelphian Way and threw out consideration of adding spaces on Mecartney Road because such parking spaces would interfere with existing bike lanes.

The move was a compromise until the city can come up with what is really needed, both sides said. What would solve the parking problem is a new parking garage or parking lot, they said. Other ideas that have surfaced have included AC Transit shuttles, improved bike and motorcycle parking in the existing ferry lot, and even a parking permit system for residents or paid ferry lot parking.

“Several people have said we should build a garage or parking lot, but there’s just no source of funding for that,” said commission member Eric Schatmeier.

Ferry ridership has soared over the past two years, thanks in part to the 2013 BART strike, construction on the Bay Bridge, and a growing number of bike commuters. The city is meeting its goal of getting people out of their cars—but not everyone is happy about it.

Residents who live around the Harbor Bay Ferry Terminal said that after the 251 free spaces in the lot are taken by commuters, hundreds of other cars spill into the neighborhoods, blocking mailboxes, preventing guests from parking at homes, and sometimes trampling flowers.

After months of meetings, the city’s Transportation Commission came up with a compromise that adds 46 spaces along the bay side of Harbor Bay Parkway, but it doesn’t allow an extra 24 spots of unrestricted parking on Adelphian Way. Those spots are still for only

“What the city’s staff has done is admirable. They have found a solution that would add parking and relieve pressure. It maintains a ridership that has grown.”

—Eric Schatmeier

two hours, intended for people who are using Shoreline Park. The city stopped enforcing the two-hour parking limit during the BART strike, and it has been largely ignoring those limits ever since. Residents, however, want to keep those spaces available for nature lovers, and the city will return to enforcing the time limits. All of the parking is restricted from 10 p.m. to 6 a.m.

Ferries run on weekdays.

Right now, there are 1,150 daily ferry trips, or half that number of people if the same ones are going back and forth, Kevin Connolly, the Water Emergency Transportation Authority’s manager for planning and development, told the commission at its April 22 meeting. WETA manages the ferry service. But the agency said it expects ridership to grow 5 percent to 7 percent each year over the next four years. Connolly also announced a new 6 p.m. weekday ferry arrival to the schedule that runs from 6:30 a.m. to 8 p.m.

“We need to provide adequate parking both in the long term and the short term,” said Schatmeier, who also lives in the neighborhood and made the motion to approve the staff’s proposal. “Just because the long-term problem will not be solved, doesn’t mean we ignore the short term. We have an immediate need for parking.”

Schatmeier said some of his neighbors have put up signs asking drivers not to park in front of their mailboxes, but he added, that while it can be inconvenient, the mailman gets through.

The city will remove the northbound left turn lane on Harbor Bay Parkway at Adelphian Way to fit the parking and will enforce the two-hour limits on Adelphian Way. The city will also put up posters to let commuters know they will be ticketed on Adelphian Way if they fail to adhere to the two-hour time limit. It can take eight weeks to educate people to the changes, the city staff’s report said.

“What the city’s staff has done is admirable,” Schatmeier said. “They have found a solution that would add parking and relieve pressure. It maintains a ridership that has grown. I think we should all want that as Alamedans.”

INSIDE
Real Estate: Appreciation Slows | 19
Travel: Cape Town | 21
Getaway: Half Moon Bay | 22



Connoisseur



BLOCK PARTY

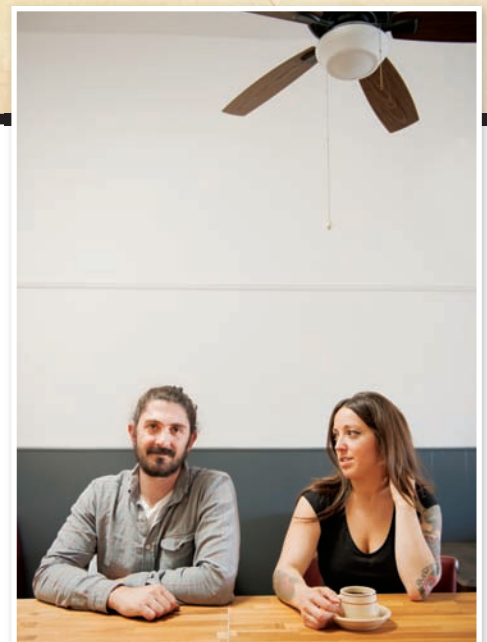
Loving the Laurel District

Eat breakfast at Sequoia Diner, pick up swag at Beast Oakland, and let the children try ballet at Kids 'N Dance.

By Katie Cornell

If you walked through the Laurel district this spring, you might have stumbled upon the paper-covered windows of the shuttered Full House Café, a long-beloved Laurel institution. Pasted to the front door were two handwritten notes. One was from Full House owner Fred Dozi-

er, giving thanks to the cafe's loyal customers over the last 18 years. But underneath it was a letter promising a new, quality-dining experience from the owners of the new kid on the block, Sequoia Diner. It served as a reminder that on this stretch of MacArthur Boulevard, neighbors come first.



Photos by Pat Mazzera



Eat

In May, Andrew Vennari opened **Sequoia Diner** along with his wife, Sequoia Broderson. The couple's mission is to bring a sustainable sensibility to breakfast and lunch. Pastries, bacon, and bread, among other fixings you expect from an all-American meal are made in house. The menu is always rotating, and you can soon wash down the goods with mimosas and beers. 3719 MacArthur Blvd., 510-482-3719, www.SequoiaDiner.com.

Places like **Communité Table** blur the lines between sit-down and to-go menu options, but the neighborhood mostly serves up the latter with pizza, fried chicken, and barbecue, among other quick and popular take-out choices. One of the best deals comes from **Chopsticks Express**, where you can get a three-item entrée—think chow mein, fried rice, and beef broccoli—for less than four bucks. And if it's Cambodian cuisine you're interested in, there are fine options through the doors of **Phnom Penh House Restaurant**, where coconut sauces, herbed broths, bold chilis, and mint dress up salads, soups, beef, pork, seafood, and vegetable dishes. *Chopsticks Express*, 4104 MacArthur Blvd., 510-482-1648; *Phnom Penh*, 3912 MacArthur Blvd., 510-482-8989, www.PhnompennHouse.com.

For a light snack, pop into the new **Peter's Kettle Corn** shop for surprising flavor combinations. The small storefront makes fresh batches daily. Maple and bacon, matcha green tea, and a spicy cheddar mix are among the choices that you can get in bags to take home or to a ball game, thanks to the brothers Peter and John Ngu behind the brand. 4139 MacArthur Blvd., 510-612-1163, www.PetersKettleCorn.com.

Shop

If you've got the popcorn for your next A's game, but no swag, just cross the street to **Beast**

Kids 'N Dance instructor Ariel Litzey and *Sequoia Diner's* Andrew Vennari and Sequoia Broderson, p. 17; *Vista Madera* goods, above, and Peter and John Ngu with Peter's Kettle Corn, below.

Oakland. Owner Fernando "Rush" Santos is giving Oaklandish some friendly competition with his recognizable logo of a Port of Oakland crane made to resemble a T-Rex. Santos has been adding his original designs to clothing and hats for seven years, but finally opened his flagship store here in October. 3924 MacArthur Blvd., www.BeastOakland.com.

Over at **Vista Madera Tack & Feed**, Kathy Dunn has kept a stable business running for many years. Inside the small, well-stocked store, you'll find saddles, brushes, and grooming products for your horse friends, not to mention a few knickknacks and things for chicks and dogs. Hipsters and equestrian-loving fashionistas might stop in for a selection of show shirts and other ranchy accessories. 3908 MacArthur Blvd., 510-531-1989, www.VistaMadera.com.

Every Laurel-ite knows where to pick up high-quality rakes, hoses, and garden gloves: **The Laurel Ace Hardware**, once the Key Route Hardware. Need help finding a special battery or a certain light bulb? How about paint, a padlock for the garage door, or even street numbers for the mailbox? This family-owned hardware palace is the place. 4024 MacArthur Blvd., 510-530-1966, www.AceHardware.com.

Play

During the summer, expect some parties in the Laurel. On June 20, you can ring in the school-free months with **The Summer Solstice** at the Laurel Art Garden, 35th Avenue and Delaware Street, from 10 a.m. to 1 p.m. It's a free art-filled morning, offering opportunities to hub-cap paint and create new sculptures for the garden. It

just happens to fall on one of the garden's third Saturday work days, with this one chosen to celebrate the solstice. Then on Aug. 8, enjoy one of the biggest Oak Town neighborhood gatherings during the **Laurel Street Fair** between 35th and 38th avenues. www.LaurelVillage.org, www.LaurelStreetFair.com.

Kids 'N Dance is a popular place to take the little ones for ballet and gymnastic classes that focus on learning the movements. But instructors also encourage improvisation. For your aspiring actors and actresses, there's even a musical class that culminates with a performance. The kids aren't the only ones having fun, though. Adult classes include ballet, tap, and even a cardio-dance workout. 3840 MacArthur Blvd., 510-531-4400, www.KidsNDance.com.

Interested in the Chinese arts? Learn about qi gong, taiji, meditation, judo, jiu-jitsu, healing, meditation, and more at **Zhi Dao Guan—The Taoist Center**. It was founded by Master Alex Feng, an accomplished healer who uses traditional Chinese medicine, particularly acupuncture, and the center is equal parts clinic, temple, school, and classroom. The Taoist Center includes the Clinic for Traditional Medicine, the Temple of Zhi Dao, and the Wu Tao Kuan Martial Arts Institute. 3824 MacArthur Blvd., 510-336-0129, www.TheTaoistCenter.com.



Home Prices Still Warm, But Cooling

Your home is still increasing in value, but Zillow expects the pace of appreciation to slow.

By Rick Radin

The value of your Oakland house is going up, but the real estate analysis firm Zillow is forecasting that it will appreciate significantly less this year than it did last year.

Seattle-based Zillow is predicting that Oakland home values will increase by an average of 5.6 percent in 2015, down from a whopping 12.1 percent jump in 2014, suggesting that the recent real estate feeding frenzy may be winding down. The median price of homes listed in Oakland at the end of January was \$389,950 with a median sales price of \$438,900.

The predicted slowdown in local value increases is part of a nationwide trend, according to Senior Director of Economic Research Svenja Gudell.

Gudell said more homes are starting to come onto the market and demand is slowing, especially from investors, as prices have risen.

“High-end neighborhoods are slowing down, just like lower-end neighborhoods.”

—Svenja Gudell

She called that a good thing, “since home value appreciation at the level we’ve been seeing isn’t sustainable. High-end neighborhoods are slowing down, just like lower-end neighborhoods.”

According to Zillow’s breakdown of 73 Oakland neighborhoods, the strongest leveling off in prices seems to be coming in neighborhoods such as Glenview, which were once attractive for first-time buyers but now are entering the lower end of the move-up market. Home values in Glenview, directly east of Park Boulevard and north of Interstate 580, have declined 0.4 percent in the past year and are expected to rise a paltry 0.9 percent in 2015. The median home value in Glenview has risen to \$726,600, putting it out of reach of most first-time buyers.

Appreciation in nearby Trestle Glen, at the higher end of the market, has been dramatic, with values up 11.2 percent from a year ago. But Zillow is predicting a marked slowdown in 2015, with values rising by 4.4 percent in 2015. The median



OMM, INC.
MASON MANAGEMENT



Service with a Smile!
Since 1987

PROPERTY MANAGEMENT

Call for a complimentary consultation.

We are a proactive and professional, dedicated and dynamic team.

RENTAL SERVICE

OWNERS: Rentals are hot! Call us to evaluate your rents and find your perfect tenant.

TENANTS: We love matching people with places! Fair and friendly service.

REAL ESTATE SALES

Call us about our listings and your property potential.

We are successfully selling real estate!



Jan Mason,
Best Realtor

2514 Santa Clara Avenue, Alameda • (510) 522-8074



www.ommhomes.com



POINT OF ENTRY

OAKLAND CA

This is not just a port of entry; this is access to your business's growth and potential. Oakland is a trending culture of urban appeal, artistic communities, impassioned foodies, technological innovators and dynamic business opportunities. Whether you're looking to lease or sell, Colliers International understands the ins and outs of our diverse, local market. Access your business's full potential, and let us guide you toward your future in Oakland.

colliers.com/oakland



Accelerating success.



value of a home in Trestle Glen, situated between Lakeshore Boulevard and Park Boulevard east of I-580, is \$1.02 million.

Many homes in the lower end of the market that are accessible to first-time buyers have seen values rising the most on a percentage basis, but are also due for a leveling off, according to Zillow.

For example, values in Upper Peralta Creek, immediately south of I-580 and east of Coolidge Avenue, went up a striking 16.3 percent in 2014, but are expected to rise at a far more moderate 5.2 percent this year. Median home values in the neighborhood are \$409,800, according to Zillow.

The market will remain hot in neighboring Allendale, where Zillow is predicting value increases of 7.3 percent in 2015 compared with 14.3 percent over the past year. The median home value in Allendale is \$344,300, making it an affordable area for many first-time buyers.

Values in Oakland have a very wide range depending on neighborhood, from a median of \$1.26 million in Upper Rockridge to \$225,000 in the Coliseum district directly across San Leandro Street from O.co Coliseum.

On another front, Zillow is reporting that foreclosures will continue to put more downward pressures on home price appreciation in Oakland than in some other parts of the Bay Area. The percentage of Oakland homeowners who are

“Oakland could have been less hot than San Francisco in any one of those 10 different market variables.”

—Svejan Gudell

underwater with their mortgages, meaning that their homes are worth less than they owe, is 10.6 percent compared with 7.3 percent in the San Francisco Metro region as a whole. That region includes San Francisco, the North Bay, and most of the Peninsula and East Bay. In the past year, Home values have increased less on a percentage basis in San Francisco than in Oakland and are expected to rise more slowly percentage-wise this year, although median values are about twice as high at \$984,500. San Francisco home values rose 8.9 percent over the past year, and Zillow is predicting they will rise 2.8 percent in 2015.

The percent of San Francisco homeowners underwater on their mortgages is a rock-bottom 3.8 percent, compared, again, with 7.3 percent in the San Francisco Metro region as a whole, meaning that the underpinnings of values appear to be very solid.

At the same time, Zillow's Market Health Index rates the San Francisco market as “very hot” compared with “warm” in Oakland. Gudell said that Zillow looks at 10 different variables, including home values, year-over-year and month-after-month appreciation, time on market and percent of homes selling for gain in computing the index. “Oakland could have been less hot than San Francisco in any one of those variables,” she said.

TRIS The Renaissance International School

Beyond the Expected

A Celebration of Children's Creativity

13TH ANNUAL STUDENT ART SHOW

CERAMICS, DRAWING, MIXED MEDIA,
RELIEF PRINTMAKING, TEXTILES,
MOSAIC, PAINTING,
SCULPTURE

JUNE OPENING



lic# 010214382

510.531.8566

therenaissanceschool.org/14ART

3668 Dimond Ave, Oakland



TRAVEL

California Dreaming in Cape Town

Beer, wine, and sunshine lessen the nuisance of the rolling blackouts in a city of extremes and contradictions.

By Nate Seltenrich

At dinnertime, the lights are out on Cape Town's liveliest avenue. The kitchens are closed, the sound systems silent. The sun is sinking, but the air is warm. Patio tables line the sidewalks, lit candles their centerpieces. Their occupants smoke and drink and chat amiably, suggesting that all is well.

Placards on the gables of Long Street's ornate Victorians read 1898, 1895—they've seen it all over the past 120 years. During the 1970s and '80s, theaters here showed anti-apartheid plays. Now, Long Street is a bohemian haven of cafes, shops, hostels, bars, and restaurants: A slightly grimy nightlife destination for the club-averse set, it's Cape Town's Bourbon Street. Behind the Victorians' wrought-iron balconies and balustrades—including those of the Beerhouse, one of Africa's biggest beer bars, its facade painted a youthful, blaring mustard-yellow—loom modern office buildings in silver and gray.

And everywhere, the power is out. The city's power supply is in sad shape, so Eskom, the public utility in charge, has since 2008 pursued

California-like Cape Town beckons visitors with beaches and wine country options.

a policy euphemistically but officially known as "load shedding." Two-and-a-half-hour blackouts roll regularly through Long Street and the surrounding city center; Capetonians respond with a blend of frustration and good-natured resignation.

To wit, outside Sgt Pepper, a lounge/bar/restaurant housed in a sky-blue-and-white Victorian, a sign optimistically announces: "Load shedding menu — Burgers and salads." The burgers were presumably pre-cooked. Inside it's dark. The waitstaff is nowhere to be seen. Two young men sit alone on the vast balcony, absorbing the day's final light while gazing jealously at a Beerhouse balcony half-full of Sunday-evening revelers. At least the taps are still flowing.

Cape Town is cliché in that it's a city of extremes and contradictions. It's culturally and creatively wealthy but, in the eyes of many locals, bureaucratically inept. It's a city ringed by world-class beaches—just ranked second-best on the planet by *National Geographic*—and punctuated by flat-top Table Mountain, hurriedly rising 3,500 feet into the heavens above sprawling inland suburbs.

Take the N2 from the airport and pass ramshackle apartheid-era townships in Africa's capital of cool, where corrugated roofing and walls frame squat, square homes crammed together beneath spiderwebs of power wires. Surprisingly few miles away on a highway trafficked by diesel-exhaust-spewing jalopy pickups with men riding in the beds and brand-new Aston-Martins are



Attractions

Beerhouse, 223 Long St., 021-424-3370, www.Beerhouse.co.za

Sgt Pepper, 194 Long St., 021-424-5608, www.SgtPepper.co.za

Groot Constantia Wine Estate, Groot Constantia Road, 021-794-5128, www.GrootConstantia.co.za

Kirstenbosch National Botanical Garden, Rhodes Drive, Newlands, 021-799-8899, www.Sanbi.org/Gardens/Kirstenbosch

multimillion-dollar old-money estates and über-modern ocean-view homes owned by the likes of Warren Buffett and South African-born Silicon Valley titan Elon Musk.

Color lines were drawn in this city and throughout South Africa for 46 years; 20 years later, they've yet to be erased. But language lines are more fluid: Large numbers of black, white, and Asian Capetonians speak Dutch-derived Afrikaans, which appears in public signage everywhere English does.

The "Mother City" harbors all. Often compared to San Francisco but feeling as much like Los Angeles, Cape Town is liberal, cosmopolitan, and modern. Unlike San Francisco, it sees an average of 3,000 hours of sunshine per year, a hair less than L.A. It's one of the world's most multicultural cities, and with 3.8 million people; it's also nearly as big as L.A. It's the most popular international tourist destination in Africa. And it's old—by American standards at least, having been founded in 1652 as a supply station for Dutch ships rounding the cape to East Africa or India.

A taste of that history is available 15 minutes from the city center at Groot Constantia, South Africa's oldest wine estate. You'll conclude that only tourists visit it once you peek into its lobby and see Indians, Germans, Americans, and other foreigners bearing cameras around their necks. But for its proximity to town and rich past, it's well worth a visit and \$4 wine-tasting. Picnicking among the restored 17th-century Cape Dutch structures is optional but encouraged. The beating heart of the South African wine industry is another hour's drive away in the town of Stellenbosch, and while in both cases the stuff is excellent and dirt-cheap, South African vinophiles still revere Napa Valley.

Bay Areans will find so much familiar in Cape Town that they might wonder why it took a 24-hour flight to get there. The Mediterranean climate and the Northern California-cool Atlantic waters; the trail-laced Table Mountain National Park and the spectacular 1,300-acre Kirstenbosch Botanical Garden on its southern slopes; the vibrant, populist V&A Waterfront and the gentrifying Woodstock neighborhood, where popped collars and flip-flops concede to coiffed beards and skinny jeans: Cape Town sure can feel like a California dream, rolling blackouts included. Vacationing there, you might even get comfortable shedding your own load.

GETAWAY

Frontier Luxury

The surf meets the ravioli
at Half Moon Bay.

By Anneli Rufus

Half Moon Bay is where agriculture meets the crashing sea. Farmers and fisherfolk. Behemoth pumpkins and a plush **Ritz-Carlton**. Pioneer graveyards and world-class waves. Redwoods, whiskey, and whales.

It's a friendly, fruitful frontier laced with lashings of luxury.

Quaint California beach towns are a species unto themselves: a rare, precious species to preserve and protect. But most travelers know that quaintness should be a controlled substance, à la opium or Ambien: best consumed sparingly, with access to antidotes.

Half Moon Bay gets the Quaintness Quotient just right.

Smelling of eucalyptus and the ocean and looking like Lisbon-meets-the-Wild West, its



tree-lined Main Street sports red-tiled roofs, biscuit-colored columns, Victorian lampposts, graceful awnings, and gingerbread of both the architectural and culinary kinds. If **Pasta Moon's** butternut-squash ravioli and towering local Meyer lemon parfaits or the vintage splendors of golden-archwayed, dog-friendly, marble-restroomed, black-chandeliered **Half Moon Bay Inn** aren't quaintness personified, what is?

Keeping Half Moon Bay's QQ nicely in check is the fact it's an actual town, some of whose 12,000 residents work the land—growing lilies, artichokes, and more—and some of whom commute: San Francisco, a 45-minute drive away, is also handily accessible via SamTrans buses and BART.

Another QQ calibrator is that Main Street

stands nearly a mile from the sea, with dauntingly few access points. Nonetheless, **Half Moon Bay State Beach** is a stunning four-mile scimitar of pristine surf and sand—the sort of just-rough-enough, often-unpeopled strand that makes the whole world envious.

If you can tear yourself off the beach—hey, that's a big *if*—consider camping, kayaking, hiking, fishing, crabbing, whale-watching, farmers'-marketing, horseback riding, golfing and/or strolling the panoramic **Coastside Trail**. Sip local spirits at fledgling **Half Moon Bay Distillery**.

Savor pumpkin, pearl, and seaweed spa treatments. Multitask by taking a glass-blowing class at **Half Moon Bay Art Glass**, conveniently located at **La Nebbia Winery**. Explore **Pillar Point Harbor**, staging ground for the annual (and newly renamed) **Titans of Mavericks** surfing competition.

Packed during Mavericks, **Half Moon Bay Brewing Company** serves comforting spreads and sumptuous suds made on-site with such exotica as cold-brewed coffee and red rice. Nearby, award-winning lobster rolls crown the massive chef-driven menu at **Sam's Chowder House**, whose firepit-studded deck renders sunsets pyrotechnically surreal—which puts the QQ somewhere between fabulous, marvelous, and perfect.



Curious George™

Let's Get Curious!

May 23 through September 6
See Curious George 7 days a week at the
Bay Area Discovery Museum.

Sponsored by

Media sponsor






Curious George television series merchandise ©Universal Studios. Curious George and related characters, created by Margret and H. A. Rey, are copyrighted and trademarked by Houghton Mifflin Harcourt Publishing Company and used under license. Licensed by Universal Studios Licensing LLLP. All rights reserved.

The Best Mendocino
Has to Offer



glendeven inn mendocino

A luxury coastal farmstead bed & breakfast inn on eight acres with llamas, chickens and organic vegetable garden
in-room breakfasts | wood fireplaces | afternoon tea | wine bar[n] shop
800-822-4536 | www.glendeven.com



the
STANFORD INN
BY THE SEA



Six Great Experiences, One Great Resort
707.937.5615
www.stanfordinn.com



ADVENTURE
IS CALLING

MENDOCINO
COUNTY

VISITMENDOCINO.COM



To Build or Not to Build

To keep up with changing trends in fitness, the Harbor Bay Club wants to reinvent itself. So what—or who—has been stopping it?

By Brad Kava

Kirk Cowan is troubled by the mistrust that some of his neighbors have for his plan to build a new, state-of-the-art Harbor Bay Club. The 52-year-old club operator has been trying for years to build a new club, and the building he has proposed would be larger and nicer than the existing facility. Cowan also believes that the houses he'd replace it with would raise property values and generate less auto traffic.

Photo by Chris Duffey

Kirk and Becki Cowan examine a model of the new Harbor Bay Club club that they have proposed for North Loop Road.

But his plans have been opposed at every turn by vociferous opponents who vent their opinions on blogs, social media, letters pages, and their own website. They complain to city officials and blanket the Island, and even his club, with fliers. They accuse Cowan of everything from upending city land-use plans to outright greed.

The son of Alameda's leading developer doesn't understand why those neighbors and critics aren't appreciative of what his family has done for the Island over the past 40 years—building homes, schools, and businesses on a former pile of sand.

"I'm neighbors with these people," Cowan said. "It's frustrating. You hear people just gush with the pride they take in where they live, but the second they have an opportunity to throw you under the bus, they do. You know, they do it to the people most responsible for the quality of life they enjoy. It just burns me up."

Yet some Alamedans, including a number who live near the current club, feel burned up about the Cowans. As the Harbor Bay Neighbors group, which claims to have 1,000 members, these residents have rallied "in opposition to replacing Harbor Bay Club with homes." On their website, www.HarborBayNeighbors.wordpress.com, they list seven reasons they believe the proposal "is

The current club was built in the 1970s with lots of tennis courts. Cowan proposes to reinvent it by building a new health club two miles away. Opponents consider the club a guaranteed recreational asset and neighborhood amenity and want it to stay where it is.

bad for our community.” Group members cast the Cowans and their development company, Harbor Bay Isle Associates, as powerful manipulators out to grab as much profit as possible.

Of course, Alamedans are notoriously fickle when it comes to development. Some opposed remodeling of the Alameda Theatre, but later fell in love with it. Others were initially leery about building a new city library. These days, many are hostile to development at Alameda Point.

In November’s election, Alamedans once again applied the brakes to development on the Island, this time rejecting the pro-development impulses of then-Mayor Marie Gilmore. As part of that shift, members of the Harbor Bay Neighbors worked hard to elect two City Council members who reportedly had pledged not to support the Cowans, Councilman Frank Matarrese and Gilmore’s replacement, new Mayor Trish Herrera Spencer.

In the 1970s, Kirk Cowan’s father, Ron, now 80, spent seven years securing the approvals needed to construct the 2,973 homes of Harbor Bay Island. In contrast, his son has already spent thirteen years just trying to rebuild and move a relatively tiny 3,800-member health club.

Has the Alameda anti-growth backlash that first solidified in response to the elder Cowan’s plans swung so far that the Island’s premier

health club can’t even upgrade its facilities? The next few months should provide an answer.

Harbor Bay Club is one of the East Bay’s finest health clubs, with services comparable to Berkeley’s Claremont and memberships ranging from \$160 to \$500 a month. It has the atmosphere of a country club, albeit an aging one. While it looks like a Hawaiian resort with views of the Bay and San Francisco, its amenities are now dated, Cowan concedes.

It was designed in the 1970s, when tennis and racquetball were booming. Today, the tennis courts are often empty, and some of the old racquetball courts now house workout equipment. Meanwhile, competition is fierce for the club’s lone swimming pool.

Today’s fitness patrons want places to swim, weight machines, and rooms for doing yoga and Pilates. Although the club has added equipment to accommodate these pastimes, its layout is cramped, Cowan says.

Spa treatments also are more popular these days, including facials, massage, body scrubs, and other beauty treatments. The original club had none of that, and even now, with those amenities offered, clients have to traipse across the workout rooms in their bathrobes to access them. A club built today would have the spa in one place, ensuring peace, privacy, and the kind of luxury one expects with such services.

In the ’70s, health clubs were for racket-swinging singles. Today’s members are more likely to have families and need child-care. Once again, the old club had nothing like that. And while the



current club has a makeshift child-care room, it’s really not up to the quality that members want.

Cowan said he studied renovating the 17,000-square-foot club, but concluded it was impossible. The current club’s foundation simply cannot support a second story, he said. So the club would have to demolish its current facilities and rebuild them, a process that Cowan said could take five years in stages or two or more in one fell swoop. Where would members go during the construction?

“When we have a drinking fountain go down, there are 20 people bitching to the general manager,” Cowan joked. “People have a low threshold for inconvenience.”

Thus, Cowan and his colleagues have spent more than a decade looking for a new location. In 2002, 2003, 2005, and 2006 they studied four separate locations in the Harbor Bay Business Park, but none was acceptable to neighbors. In 2009 and 2010, at the request of the City of Alameda in its efforts to redevelop its Mif Albright golf course and create a youth sports





The pool is crowded while the tennis courts are often empty. The '70s-era newsletter promoted tennis.

complex, they studied the possibility of building a new club and some homes on the golf course. Golfers balked at the proposal, so it too was dropped.

Cowan became frustrated, but kept trying. He eventually decided to move the club 1.78 miles to the business park, on North Loop Road between Harbor Bay Kinder Care and the Chinese Christian Schools. He expects to spend \$16 million to \$18 million to build a club in sync with the times.

The new facility would more than double the club's square footage, doubling parking and increasing the café in size almost eightfold. It would pare 19 tennis courts to eight or nine, but feature three swimming pools instead of one, including a 2,000-square-foot children's pool. There also would be twice as much space for a cardio and weight room, and the new facility would have dedicated spinning, yoga, and Pilates studios. Cowan also said the larger facility should allow him to keep membership fees the same.

Cowan will eventually present his plans to Alameda's planning board and City Council, which ultimately would have to approve the new club's design for construction to proceed.

The City Council also would have to rezone the current club site before it could be repurposed for any later residential development.

This civic interplay between developers, residents and political leaders is typical of the process, and Cowan said it has been good for the city.

"Harbor Bay is a rare example of well-done responsible development, that ying and yang that needs to happen," Cowan said. "You had an ambitious developer, my dad, who wanted to have a higher unit total here. It was going to be a multifamily development with a lot more cluster multifamily housing. The densities were probably three times initially what they are. That got batted down. You had pushback from the community. You had pushback from the city. They were trying to move away from high-density development. It ultimately resulted in a measure, Measure A, that was passed, in part to put restrictions on multifamily development throughout all of Alameda. The net effect of it is that it got pared down to about 3,200 homes and the pushback required litigation where we



donated land for schools and donated land for properties.

"My point is, the pushback from the city and the community was healthy. It really created that sort of ying and yang, and this is what we have now. It's the product of really responsible development. Yet, we get broadbrushed into the same sort of perception that you have from these out-of-town developers."

Debate was certainly loud from the minute that Harbor Bay Isle Associates plans surfaced. Much of it revolves around the ultimate fate of the club's current location.

Once the new club is constructed, Cowan proposes to build 80 homes on the 90 waterfront acres the club now graces. Harbor Bay's original master plan permitted 3,200 houses, so Cowan could add up to 227 new homes. But he said that 80 is more appropriate given traffic flow and neighborhood concerns. Cowan initially submitted plans for both projects to be approved simultaneously. Then opponents began asserting that the housing plans were the real motivation behind the new club.

In response to the backlash, Cowan considered replacing the aging club with a hotel and convention center, which is already allowed under the current zoning. Yet that idea, which Cowan said was suggested by former City Manager John Russo, also wasn't popular with neighbors. Cowan said his company has since abandoned such thought. He is now attempting to move forward in two distinct stages: first with the health club and then with the homes. Even so, the two phases remain inextricably linked in the minds of opponents.

Harbor Bay Neighbors accuses Cowan and the development company of "attempting an 'end run' to build a new Club in the Business Park that ignores community input and undermines the transparent spirit" of the application process. "It is clear that a decision on their current application is also a de facto decision regarding the future of the Club property," the group's website says. "The two sites are inextricably linked and their use should be submitted as ONE proposal so the community has an opportunity to fully consider the implications of any decision."

An environmental impact review for the new club is due from the city soon, and Cowan said he wished people would wait until they have evidence from objective engineers before jumping to conclusions about the project.

"If people are concerned about the environment, why don't they wait for the environmental impact report so we can base this decision on facts?" he asked.

Traffic is one issue certain to be studied in the report. Opponents fear that 80 new homes will add to rush-hour congestion getting on and off the Island. But Cowan believes the homes would attract less traffic than the club does now. Similar

arguments typically surface wherever in Alameda new development is considered.

Cowan said he is confident that the environmental impact report will be favorable. But should the review come to unfavorable conclusions regarding traffic or environmental issues, he said the club's future is in jeopardy. His critics don't believe that.

The group known as Harbor Bay Neighbors strives to present a united front. Its website cautions members "to hang tight with us to show our maximum strength as a cohesive community" if a representative of Harbor Bay Isle Associates should call them. "It's important we are heard by the people who really matter in the decision-making process—our association board members, elected officials such as our mayor and city council, and the City of Alameda Planning Board—in a public forum where everyone hears the same thing at the same time."

Members also are reluctant to discuss the issue with reporters. Several people who have been publicly critical of the project did not respond to interview requests, and others deflected questions to the group's spokesman, who initially deflected repeated calls from this magazine. Such reticence even included Mayor Spencer, whom the group said it endorsed based upon her opposition to club expansion. In a recent interview, the prominent club member declined to state her opinion of Cowan's project, saying she was waiting to see the environmental report.

Although "not-in-my-backyard" sentiments are often at the root of opposition to Alameda development, Cowan's critics pose the opposite argument: They want to keep the club close to their backyards and aren't happy about having to travel almost two miles to the new location.

Group spokesman Tim Coffey eventually agreed to discuss the project, making it clear that he views the club proposal as a mere ruse by Harbor Bay Island Associates to build more homes. Coffey also said he doesn't believe that Cowan can't upgrade the current club. "You don't see positive businesses having to shut down to completely remodel," he said. "That's pretty rare."

Coffey said his group's members want the club to remain a community recreational asset as set forth by the development's original master plan. That means keeping it where it is.

"Our position is that the club is the recreational component of this gigantic master planned community and as a result belongs in the Harbor Bay community, not in another part of Alameda," said Coffey, who also is a club member. "This isn't vacant land that we're talking about; it's a community asset, and HBIA has unilaterally decided to move it."

The critics claim that the club can't be moved due to the wording of that 1976 master plan. Yet inspection of that document reveals that it granted the owner the right to sell the club but said nothing about moving it.

Cowan said his company has already surpassed the amount of open space it agreed to provide in the master plan. And shifting 10 acres from one



location to another as proposed wouldn't change the overall number, he added.

"All we're doing is moving it and improving it," Cowan said. "We are still maintaining an agreement to serve the community. To me that's the biggest head-scratcher."

But critics complain that replacing the club with homes would lower their property values.

"The truth is, if the club were an *undesirable* neighbor, then putting in homes would be an improvement and our values would increase," the group's website says. "However, taking away a community amenity and replacing it with three-story 'monster' homes that offer nothing to the surrounding community will reduce the value of our property."

Cowan counters that the first thing appraisers do in valuing a house is look at comparable sales. Building \$1 million-plus homes next to ones worth \$500,000 will only raise the values, he said. The homes won't be McMansions, he said, but two-story homes ranging in size from 2,200 to 2,600 square feet.

Cowan has responded to his opponents by launching his own information campaign, using the club's website and announcing a new website, www.WeWantANewClub.com, that was set to debut as this article went to press. The website is designed to serve as an information clearing house for those Alamedans who support the club's proposal.

Club member Eric Delore, who also runs the Alameda Island Aquatics youth swim club, is one of them. Harbor Bay rents Delore's club two lanes for an hour and a half per month for \$300. But that's not enough space, he said, and it pits kids against adults in the club's one pool.

The 110-member swim club now has seven kids per lane every day. At the new location, it could have 25 swimmers working out at a time.

"Pools in Alameda are in such short supply," Delore said. "They go down a lot and kids don't have enough places to swim."

Club member David Courtland also favors the move. "You have to stay relevant in any business," said Courtland, 53, a club member since 199, whose two kids grew up playing tennis there.

Courtland said he has talked with opponents and gotten a mixed message.

"A lot of people I've talked with say they aren't

The proposed new site is on commercial land in the Harbor Bay Business Park on Bay Farm Island's North Loop Road.

happy about not being able to walk to the club anymore," he said. "But right after, they say it would be nice to have a new facility."

How unified or divided Harbor Bay residents are on the issue is truly hard to determine, with advocates and opponents claiming an edge, and lobbing insults and innuendos and whispers of lawsuits. Roughly 20 separate homeowners associations form the membership of the Community of Harbor Bay Isle Owners Association, and four of those associations' boards have opposed the club move to date.

Consider the attitude of Harbor Bay resident Richard Dudzinski, a nonmember who has lived in Harbor Bay for 15 years.

"Let's start off with the good stuff," he said. "First, I think Ron Cowan did an awesome, awesome job with the development of Harbor Bay Island. It is a flagship. That's why we live there. The architecture is great; the lagoons are marvelous; the green grass areas are unmatched in the Bay Area."

"What I'm afraid of is that if Ron Cowan has his way, and I don't know why, he will destroy everything he has built. Moving the Harbor Bay Club to a different location is just crazy. All we want is for him to fix his club up."

On the other hand, former San Franciscan Sanford Marshall compared the prospect of a new club with the value of having Trader Joe's or Trabocco Kitchen and Cocktails at South Shore Center.

"The current club has a complete nice lawn and waterfront views, but candidly, it's a little dated," said Marshall, whose family has had a membership for nine years. "I believe a health club is what we call a third place, a place other than work or home where people can feel a part of the community."

"When I saw that Trader Joe's was there, it was a slam-dunk for us to move to Alameda," he said. "We're looking for social entertainment, but we still want the small-town feel. I don't think a luxurious new health club will take away from that."

Judith M. Gallman contributed to this article.

Photo by Chris Duffey

Precision Arts for the Home

Makers of gorgeous gates, stained-glass windows, country chic furniture, intricate tile settings, and engineered steel staircases find inspiration from their surroundings and the past for contemporary home design.

EAST BAY HOUSING STOCK IS AGING, some of it not very gracefully.

If your house lands among those structures that have been “remuddled,” as master tile setter Riley Doty likes to put it, help awaits from master craftsmen and artisans who have been plying their skills long enough to be go-to experts in their chosen fields. These people can right projects gone awry as well as conceive new design solutions for common shortcomings.

The artisans, crafters, and makers profiled here—Doty of Doty Tile, staircase builder Erin Beales of Graphic Visions, Ted Ellison of Theodore Ellison Design, gate guru Julian Hodges of Julian Hodges Woodworking, and Farmyard Darlings Carole Sinclair and Kim Berry—have something in common: their approach. They all tend to look at their projects and commissions as design challenges and artistic puzzles, rallying with gusto and creativity to find or build or make the perfect interior or exterior solution. The goal is not only to satisfy their personal artistic aesthetic but also to meet or better yet surpass their clients’ wants and needs.

—Judith M. Gallman



The Man of Steel

Problem-solver shows his metal as functional art.

By Karen Granados

A REFURBISHED SILVER STREAMLINE motor home sits atop the second-level balcony of a cavernous Berkeley warehouse full of heavy-duty steel equipment. Serving as an office, the Streamline quintessentially represents the type of work Erin Beales likes to create—functional, three-dimensional art.

The Alameda resident creates staircases, furniture, bars, and even custom pieces for cars and motorcycles, designing and manipulating metal objects to become sculptural while serving a purpose.

Recently, Beales was commissioned to design and create a spiral staircase from a 30-inch diameter steel pipe, a project so large it would require crane placement into the residence it would grace. The homeowners planned to build their home around the staircase, using it as a focal point. With little room for error, Beales formed a gleaming steel showpiece by crafting a continuous helix from the solid pipe spanning four stories.

Self-described as a problem-solver rather than an artisan, Beales works with clients to reveal pieces that combine art, engineering, architecture, and showmanship. He mainly works with aluminum and steel, but looks for unique ways to incorporate wood, plastic, and lighting. Most

clients request creative design around a favorite object, like salvaged piano legs or an interesting piece of vintage metal.

Some San Francisco clients presented an interesting challenge to him. They lived in a loft and dreamed of incorporating a sliding metal barn door to cordon off a bedroom, but the large piece of metal they found at a salvage yard was too unstable. Beales concocted a unique solution that combined their wishes with some fun: He riveted shiny, mirror-like aluminum pieces together to resemble the side of an airplane, complete with airplane windows encased with LED lights that can change colors. Hung on an overhead track, the sliding door is the conversation piece of the space.

Currently Beales is focusing on converting a former Alameda party event rental warehouse into his family's private residence. Working with his wife and three sons, he is creating the ultimate fusion of form, function, and fun.



Graphic Visions

Staircases, Furniture, and
Experiential Pieces
Erin@GraphicVisions.biz
510-915-2565
www.GraphicVisions.biz





Theodore Ellison Designs

Stained Glass
1248 International Blvd., Oakland
510-534-7632
www.TheodoreEllison.com



Windows to the World

A period penchant keeps this stained-glass artist fresh.

By David Weinstein

IT'S NOT THAT TED ELLISON IS trying to fool anyone, but he does feel gratified when someone sees one of his windows and believes it is antique.

His stained glass studio in Oakland's Eastlake district sticks to its niche—original designs, always by Ellison, that are inspired by but do not copy the windows and glass mosaics that were produced by American designers of the 1890s through 1920s.

"A lot of companies do reproduction work," he said. "We don't do that. Nobody

really does what we do, which is why we do what we do. It's my work. I draw everything from the ground up."

The work that inspires Ellison is varied, from Tiffany to the Arts and Crafts of Greene and Greene to windows in Frank Lloyd Wright's Prairie houses. "There were a lot of creative, really interesting designs from that period," he said.

Ellison's windows, which cost from \$100 to \$1,000 per square foot, go nationwide into homes both new and period. Designs often feature trees or flowers, abstracted at times, or with glass chosen to "accurately represent the plant." He chooses glass and leading that fit the period, and when off-the-shelf glass can't be found, he has the manufacturer custom-make some.

Rather than using today's popular colors, he prefers the period look, "weird, washed out, muted colors and textures that are somewhat unusual." Ellison, who went into business in 1998 after a short apprenticeship, works with two longtime assistants, but he handles tricky details on his own such as "sculptural, expressive line work all done with solder and copper and lead, and I do all that work."

Of stained glass he said, "It's a medium that has a lot of expressive potential."





King of the Quatrefoil

Gracious gateways are his stock in trade.

By Anne Weinberger

A STROLL THROUGH BERKELEY'S LEAFY Claremont district offers the opportunity to see not only some of the Bay Area's finest historical architecture but also the masterful wood gates, entryways, and lights designed and built by Julian Hodges.

Working with homes built nearly a century ago, Hodges' primary objective is to create entrances that harmonize with the architectural spirit of the house, yet have a timelessness that will last for another hundred years.

In his light-filled 3,000-square-foot studio in West Oakland, Hodges works alone, using state-of-the-

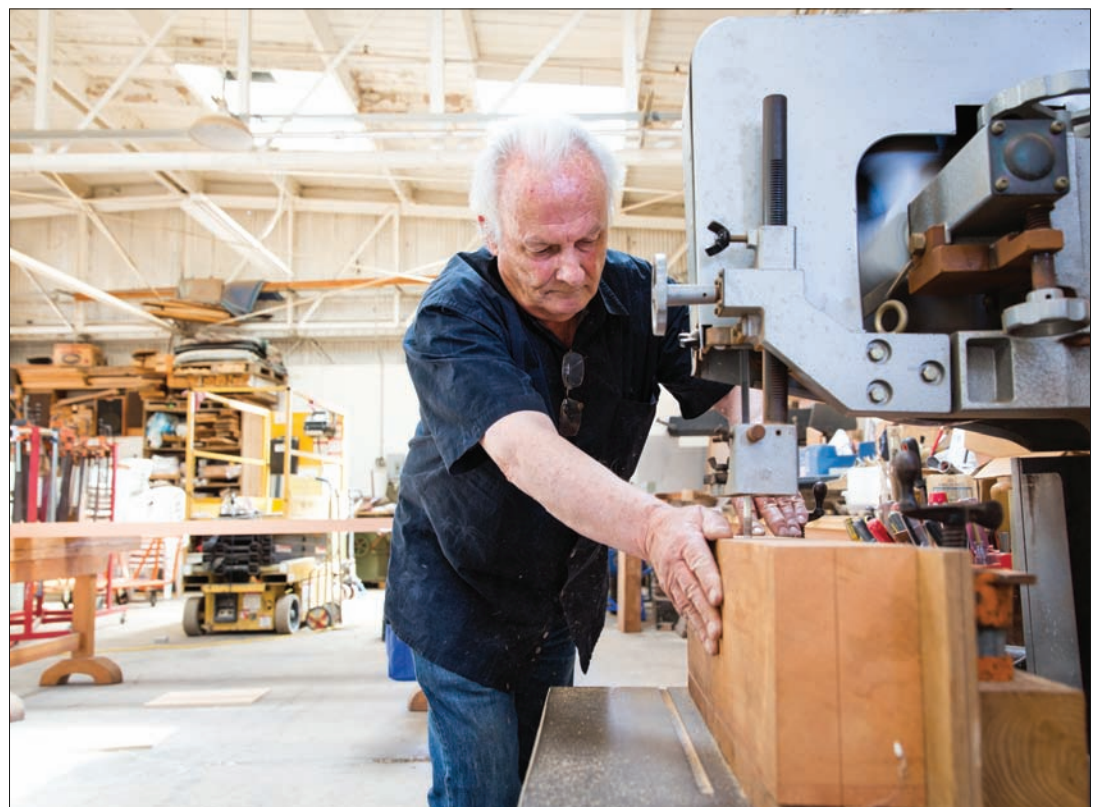
art equipment, including a band saw from a WWII battleship. In addition to his meticulous attention to the woodworking, he hand-makes every part of his gates, from the column bases, to the hinges and latches, to the hand-beaten copper ornamentation. Broadening his craft to the design of lights and street numbers has allowed him to carry his vision into these key architectural details as well, creating vignettes of artistic relationships that echo the essence of the home.

Raised in London and trained to be a stoneware potter, Hodges came to the Bay Area in the '70s to pursue his art, only to discover little appreciation for sophisticated ceramics. He went to work for a Japanese teahouse and temple builder, getting an education in the fine art of Japanese gardens and gates, which led to 35 years of passion and patience designing with wood and metal.

Hodges is known for his signature quatrefoil, a theme found in church window tracery from the Medieval Gothic period. He developed a subtle, sculptural version that he carves with intense precision into many of his gates. His website offers a glimpse of his detailed craftsmanship with a video of how he creates the quatrefoil.

**Julian Hodges
Woodworking**

Gates, Pergolas, Lighting
3027 Claremont Ave., Berkeley
510-206-2166
Shop: 02AA Magnolia St.,
Oakland
510-893-4686
www.JulianHodges.com





American Everyone

These darlings make country chic.

By Andrea Firth

CAROLE SINCLAIR AND KIM BERRY are “pickers.” They travel throughout the East Bay and beyond in their bright yellow ’72 Chevy truck looking for vintage farm treasures to repurpose into something fun and functional for the home. So an old galvanized steel funnel transforms into a light fixture, a chicken feeder turns into a centerpiece, and a cherry picking ladder becomes a towel rack.

“The name Farmyard Darlings has really become synonymous with our style,” Berry said of the pair’s furniture store of the same name. That style is country chic and unpretentious with a bit of sass, what the Darlings call “farmalicious.”

The Farmyard Darlings also specialize in creating

custom furniture from reclaimed wood. “We love the great old furniture designs, and we’re recyclers at heart,” said Sinclair. The Darlings do the finding and designing and work with a team of expert craftsmen to create tables, benches, bars, mantels, and doors made from Douglas fir, redwood, and ash. All are sourced from California, and all are American made.

The Farmyard Darling retail store in Lafayette carries a selection of home accents (think vintage blue mason jars, cattle feed pillows, and painted wood American flags) along with a variety of custom furniture like a coffee table made from an old horse trough and an outdoor bar on wheels. Their farmyard furniture and collectibles are available to rent for parties and events, too. Last year, the ladies launched an e-commerce site with their favorite gift items like burlap horse totes, antler bottle openers, and hanging horseshoe chalkboards. And the Farmyard Darling apparel, fitted sweatshirts and trucker hats that feature the company name and five-point star logo, has become a favorite of the brand’s followers and folks around the world.

Everyone who visits the Farmyard Darling retail store gets a big smile and a “howdy” as they walk through the door. Sinclair and Berry, both cowgirls at heart, are easygoing and put their customers first, often going in search of vintage finds.



Farmyard Darlings

Vintage Treasures and Custom Furniture
3295 Mount Diablo Blvd.,
Lafayette, 925-818-1038
www.FarmyardDarlings.com





Forget the Grid

Riley Doty sees tiles as brilliant and precious gemstones.

By David Weinstein

WHEN IT COMES TO SETTING tile, Riley Doty can do it all. But he doesn't.

Recalling his apprenticeship, he said, "What we were being

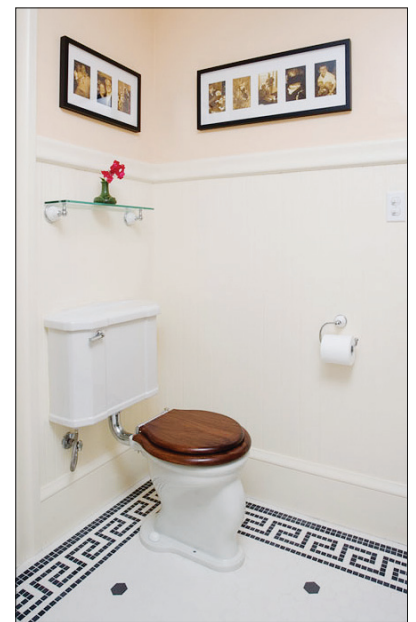
trained to do essentially was to do mediocre tile work at a really high rate of speed, and I wanted to go in a different direction."

Thirty-plus years later, Doty specializes in period, often Arts & Crafts era, homes that have been "remuddled" over the years and need care. Doty, an Oakland tile historian and collector, isn't looking for jobs where "the main thing is simply to make the little squares march along on a grid."

One client who's restoring fireplaces in a Julia Morgan home is the sort Doty appreciates. The client obtained antique tile, planned the work for years, and wanted it right. "You don't want to take shortcuts at this point," Doty said, adding that the tile setter

and client must "hang with all the twists and turns and give it the most sensitive application that you can both come up with."

Doty is no designer himself, but enjoys contributing his thoughts to the process. He knows how tile was used in past eras and can re-create the look. "I love the material," he said of tile. "The colors are eternal and unfading in the same way as gemstones and glass. I'm captivated by that. The buildings don't last that long, the world changes all around us, things are plowed under, but this material is so lasting it just blows my mind. If you do something that's going to last for a hundred years, then it's worth it to do everything you can just to make it how you want it, exactly."



Doty Tile

Historic Tile
Setting
2179 E. 27th St.,
Oakland
510 261-1122
www.ArtisticLicense.org



Home & Design

Five Kitchen Design Trends

Tips for keeping up with the latest frontiers in décor.

By Sarah Coombs

Fashion is fickle. Something that's the height of popularity one year can be dead in the water the next. So it goes with kitchen trends. Who can forget the era of granite, the louder the better? Or when splashy travertine was the flooring of choice? And it wasn't so long ago that every cabinet sported an ogee for flair.

That's all changed now. These days the looks are sleeker, the shapes cleaner. That's not to say that today's kitchens are boring. Far from it. If anything, they're more luxurious than ever. It's just that now the glamour whispers instead of shouts. Here's how to make your kitchen do the same.

All of these options are trendy, yes, but they're also tasteful. So don't be afraid to jump on board. They'll make your kitchen the height of fashion now and appealing for a long time to come.

Credits

All work designed by Cillesa Ullman, CID, Cillesa Interior Design & Space Planning. Top photo by Kyle Hixon, middle photo by Brian Pierce, bottom photos by Douglas Johnson.





Embrace Color

It was big last year, and that hasn't changed. You'll still see lots of deep, rich hues, especially on cabinetry. The only difference is that now the color is localized rather than spread throughout the room. If you want to get in on this trend, try painting your lower cabinets a sporty navy or sooty black, but leave your upper cabinets white. The dark color will anchor the space and give the room some welcome heft. And the white will ensure the space still feels bright. That's important in any kitchen, but especially one on the smaller side.



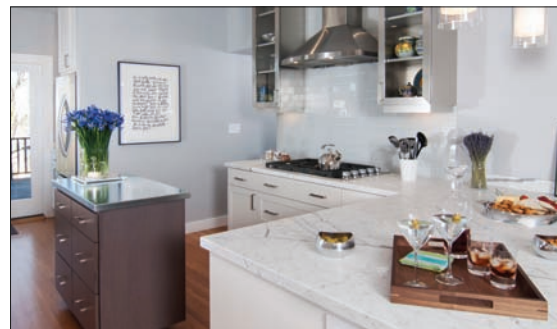
Credits

Top designed by Cillesa Ullman; photo by Jay Graham. Middle by Custom Kitchens by John Wilkins, Inc. Bottom by Marzolf Brothers Construction.



Decorate the Island

If you're wary of so much color, try focusing on your kitchen island only. Setting the island apart stylistically is another big trend, although paint isn't the only way to do this. If your cabinetry countertops are marble, try topping your island with butcher block instead, or maybe a pretty metal, like copper.



Credits

Above designed by Cillesa Ullman; photo by Kyle Hixon. At left by Marzolf Brothers Construction. Below by Custom Kitchens by John Wilkins, Inc. Bottom left courtesy of Arent & Pyke, photo by Anson Smart.



Go for Metals

Speaking of copper, warm metals are still trendy. After decades in the design dustbin, brass made a big comeback a few years ago, and it's still very much on point. And it now has a welcome companion in copper. That metal isn't used quite as often as brass, but it's just as versatile. Its glow can run from mellow to glossy, depending on the level of shine, and it lends a welcome note of glamour to any space.

Forget Bling

One place you won't see a ton of metal is on cabinetry. A few years back it was all about bling, and the bigger hardware, the better. But on the newest cabinets, handles and knobs are nowhere to be found. This look is all about minimalism, and results in a space that's spare and elegant.



Think Sleek

Streamlining is the new game in town. Integrated appliances, covered in panels made to match the rest of the cabinetry, continue to gain ground. And it has also become common to see backsplashes run all the way up the wall, like wallpaper. That results in a look that's very clean, and when done in a costly material like marble, luxe too.



Credits

Top designed by Cillesa Ullman;
photo by Kyle Hixon. Lower kitchen by
Custom Kitchens by John Wilkins, Inc.





Love Your Kitchen Again

Custom
KITCHENS

BY JOHN WILKINS INC.

An award-winning
design/build company
since 1950

2014 NARI Gold Award
for Kitchen remodeling
Best of Houzz 2015 for Service
License #173483

510.843.3600

CustomKitchens-Ca.com



Looks Great On Your Smartphone

Alameda Magazine's new website is a pleasant reading experience on your phone and tablet. How many other local websites can you say that about?



Small Is the New Big

Conscious Design for a Cozy Craftsman

By Ramona d'Viola

When one has the good fortune of partaking in the American dream—especially in the Bay Area, where even the smallest homes fetch upwards of \$500K—maximizing your economy of space is key to living in a densely populated area.

After trying L.A., the South Bay, and SoMa on for size, Ashley Turner and Cliff Williams found the perfect fit for their low-impact lifestyle in the form of a tiny, 750-square-foot Berkeley Craftsman. Soon to be parents, the couple knew they would need more space for baby, but designed their home to purposely, and ingeniously, use every area within while adhering to a strict “no clutter” code.

No easy feat with a newborn.

“We added approximately 300 additional square feet to the interior of the house, and lots of livable outdoor space,” said Turner, architect and principal/founder at Berkeley-based Workshop 30. “This indoor/outdoor aspect gives us flexibility in where and how we spend our time at home.”

Once construction got started, some serious structural problems were discovered, forcing the couple to re-engineer and rebuild from the “studs up.”

“The only thing we retained from the original



Proudly Serving the East Bay

Sally R. Han

ABR®, CRS®, SRES®, e-Pro®

510-610-5009

www.sallyrhan.com

2013 President of the
Alameda Association of Realtors®



CalBRE #01349083





building was the façade,” said Williams, a UX designer for NextDoor.com. “It was important to us to maintain the house’s relationship to the neighborhood.”

Fortunately, the savvy couple anticipated the worst-case scenario and set aside 10 percent of their budget for contingencies. They would end up using every dollar.

“A lot of money gets eaten up in mistakes,” said Andrew Gregor of Blue Dog Construction and Renovation. “Once we knew how extensive the foundation issues were, it was important to slow the whole process down and be very deliberate in our approach.”

Gregor also minimized costs through his long-term relationships with subcontractors who all pitched in, or “worked his magic,” as Williams put it.

The new floor plan, drafted by Turner but collaboratively conceptualized by the couple, divides the home into physical halves. Entering the home’s bright orange portal, the small landing opens to an unexpectedly expansive and modern galley kitchen. Vaulted ceilings give the room visual and physical height, and Nana folding glass doors open on to 300 square feet of decking and provide an unobstructed view from front door to backyard.

“When the weather’s nice, we move the dining room table outside,” said Turner. “The area becomes a play space for our daughter.”

A strategically placed pantry/laundry room/garage was central to the redesign. “Our goal was to have one location within the house for things we didn’t want to see. It was a big lifestyle decision to stay small, and this design makes us commit to that way of life,” Williams said. “We didn’t give ourselves a way out for storing more stuff.”

Tidy and remarkably spacious, the pantry allowed for the subtle omission of eye-level

Photos by Ramona d’Viola



LaSalle
FINANCIAL SERVICES

LASALLEFINANCIAL.COM

510.339.4300 / MORTGAGE LENDERS



SUE ANDRADE
NMLS #293196



LARA BLAKE
NMLS #296625



JOHN GLYNN
NMLS #234990



ZACH GRIFFIN
NMLS #295438



ROGER SMITH
NMLS #287407



SUE THOMAS
NMLS #288090



BRADY THOMAS
NMLS #396946

↳ In-house underwriting and affiliated appraisal management company
 ↳ Primary residences / second homes / investment properties
 ↳ Competitive Rates ↳ Division of RPM Mortgage, Inc.


6201 Antioch Street, Suite 200 | Oakland, CA 94611

RPM Mortgage, Inc. dba LaSalle Financial Services

NMLS#9472 – Licensed by the Department of Business Oversight under the Residential Mortgage Lending Act. Equal Housing Opportunity.



SILHOUETTE® WINDOW SHADINGS



HunterDouglas

celebration of

Light

savings event

May 5 – June 30, 2015

SAVE \$100*

OR MORE WITH REBATES on qualifying purchases of Hunter Douglas window fashions

Shine the light. Design the light.

Hunter Douglas window fashions allow you to design with light in so many ways. Illuminate, soften or darken your spaces. Create a shimmering glow, dramatic rays, a soothing retreat. Ask for details.



Marsh Interiors
HunterDouglas Gallery

Marsh Interiors
3850 San Pablo Ave Ste 104
Emeryville CA 94608
T-F: 11:00 AM - 5:00 PM
Sat: 10:00 AM - 3:00 PM
Closed Sunday & Monday
510-547-7540
www.marshinteriorswindowfashions.com






*Manufacturer's mail-in rebate offer valid for qualifying purchases made 5/5/15 – 6/30/15 from participating dealers in the U.S. only. Offer excludes Nantucket™ Window Shadings, a collection of Silhouette® Window Shadings. Rebate will be issued in the form of a prepaid reward card and mailed within 6 weeks of rebate claim receipt. Funds do not expire. Subject to applicable law, a \$2.00 monthly fee will be assessed against card balance 7 months after card issuance and each month thereafter. Additional limitations may apply. Ask participating dealer for details and rebate form. © 2015 Hunter Douglas. All rights reserved. All trademarks used herein are the property of Hunter Douglas. SPG15MB1

Pianos that Make a Statement

...to the eyes and ears



Gaveau Art Deco 1931



Blüthner PH



Steinway model M 1927

New • Used • Acoustic • Digital

PIEDMONT PIANO CO.

1728 San Pablo Ave. @ 18th St.

Oakland **510-547-8188**

www.piedmontpiano.com



kitchen cabinets, which minimized visual clutter in the sleek kitchen, and showcased vaulted ceilings and accent lighting. It also serves as a laundry room and garage for tools and bicycles, while foodstuffs, linens, and other necessities are neatly displayed on wire shelves for easy access and clutter accountability.

The other half of the home is divided between two bedrooms—a master bedroom and the nursery; an Asian-inspired bathroom (where the couple admits to indulging themselves on costs); and a comfortable, sunny, living room at the front of the house. There are no closets in these rooms. Storage areas amount to dressers, bookshelves, and a modern industrial clothing rack for the couple's wardrobe in the newly added master bedroom.

With all the deliberation and addressing the

minutiae for the interior of their home, the couple was embarrassingly baffled at what to do with their yard. "It was uncomfortable being so clueless about our landscape options," Williams said. "We knew we wanted a water-wise, natural plantscape. A little feral, nothing too organized or tidy."

They turned to friend and neighbor Andrea Hurd of Mariposa Garden & Design who specializes in permaculture and habitat gardens to attract pollinators. She's also a master stone artist who creates sublime garden sculpture and fountains from stacked stone. The pieces are left rough or hand-shaped to smooth, golden mean proportions.

In the backyard, the couple wanted to blend their outdoor "bistro" with the landscape. Hurd incorporated an existing apple tree into the overall design by connecting various "rooms"



with stone pathways and various sitting areas throughout the spacious backyard. A Hurd stonework sculpture doubles as seating and surrounds a pebble-filled fire pit. In the front yard, nestled among low-maintenance greenery including meadow grasses, shrubby citrus and colorful quince, a Hurd sculpture anchors the home to its environs.

The home's tiny footprint belies its roomy interior, but provides proof positive that with conscious design, less can truly be more, and small might just be the new black.

Credits

Architect: Ashley Turner, Workshop 30.
Contractor: Andrew Gregor, Blue Dog Construction & Renovation. Landscape Design: Andrea Hurd, Mariposa Garden & Design.



SOMEDAY THE WHOLE EAST BAY WILL RUN ON SUNSHINE.
But first your home will.

Discover if solar panels are right for your home and see what you can save. We provide a free customized quote and good old-fashioned neighborly advice to set you up with the system you want.

Start the conversation at Sungevity.com



Proud sponsor of the Oakland Athletics 



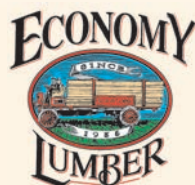
MARVIN
Windows and Doors

Built around you.®

Flood a room with natural light

Make the most of your panoramic views and create an eye-catching focal point by incorporating 90-Degree Corner Windows in your home.

Available only at your local Marvin® dealer. Visit us to learn more.



750 High Street, Oakland
Mon-Fri 7am-5pm, Sat 7:30am-4:30pm
(510) 261-6100 • www.economylumberco.com

©2014 Marvin Windows and Doors. All rights reserved. ®Registered trademark of Marvin Windows and Doors.

HOME RESOURCE PROFILES

RESTORATION, WATERPROOFING, ROOFING, PAINTING



A home set in the windiest part of the Oakland Hills. The decks were all renewed with new stainless steel gutters and perforated grates consistent with the high tech look of the home. Stucco was sealed and doors panned. No more leaks!

Here is a mahogany gate set in a wall and treillages all built in-house. Solid 1/2-inch hand-peened copper rivets and brass gate hinges are also examples of our in-house fabrication skills. In this project, much of the original hardware was able to be recycled and reused throughout.



Solutions for Problem Buildings Since 1959

Our motto “problem buildings solutions since 1959” conveys that we have solved problems for a long time. Karl Kardel Co. has conducted repairs & inspections on well over 20,000 structures.

Karl Kardel Co. has been long known for painting and color restoration (see the Berkeley Main and North Libraries or the Emeryville Town Hall) and for playing a seminal role in the American color revival in the 1960s and 1970s, including revitalizing and restoring many of the famed “painted ladies” of San Francisco.

As building skills and materials declined across the industry in the 1970s we extended our focus to include waterproofing services, which at the time became a new trade. Even small, slow leaks cause tremendous damage. Waterproofing includes not just painting and specialty coatings. It is also important to have mastery in the art of sheet metal

flashing, carpentry, foundations, framing, drainage, masonry, and tile work. In addition to having our own metal shop for flashing and gutters, we have expert coating and membrane specialists.

Our carpenters are highly skilled, and can rebuild classic wood windows, and mill out new replacement wood parts, allowing homeowners in many instances to save their original windows. They are also expert at weatherstripping and sealing air leaks in older buildings. Often times when older buildings fail, repair and restoration require duplication of classic parts.

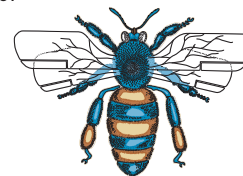
From window parts to metal work, even new cast heads for the Hearst Women’s Gymnasium at UC Berkeley, we have been able to fabricate new parts whenever needed.

After damage has been repaired, and buildings are restored, owners often find that their buildings function better and are

more beautiful than before. Truly a win, win!

One client for whom we did copper dormers, window and door repair, leak repairs, painting, new arbors, concrete stairs and walls recently said, “You are the only contractor I have liked more at the end of the job than when they started.”

High praise that we will continue to try to live up to!



KARL·KARDEL·CO

Restoration • Waterproofing
Roofing • Painting • General Contractors
Since 1959 License 271178

4926 East 12th St.. Oakland, 510-261-4149, KardelCompany.com

HOME RESOURCE PROFILES

GARBAGE, RECYCLING, AND COMPOST SERVICES



Oaklanders Recycle Right!

New garbage, recycling and compost services start July 1.

Oaklanders love to recycle but after more than 20 years of great recycling participation, there are still a lot of items placed in the wrong carts. Good stuff is ending up in the landfill that could be recycled or composted.

New services starting July 1 will help Oaklanders increase materials for recycling and composting.

Houses (up to 4 units)

- Waste Management of Alameda County will collect trash and compost citywide.
- California Waste Solutions will collect recycling citywide.
- Your service day will remain the same, but your pickup time may change beginning in June.
- Bagged household batteries will be collected on top of your recycling cart instead of your trash cart.
- You can request right-size containers for all materials, including 20-gallon carts for trash, recycling, and compost.
- Four free bulky drop-off events will take

place each year. The first event is August 1 at Davis Street Transfer Station, 2615 Davis St, San Leandro, CA 94577.

- Two free compost giveaways; watch for the dates.

Apartments & Condos (5+ units)

- Apartments and condos will have compost collection service.
- Each building will receive a new compost cart.
- California Waste Solutions will collect residential recycling citywide.
- Bagged household batteries will be collected on top of your recycling cart.
- Once-a-year bulky pickup.
- Four free bulky drop-off events each year starting August 1, at Davis Street Transfer Station, 2615 Davis St, San Leandro, CA 94577.
- Resources are available to help you recycle such as: recycling carry-caddy, food scrap kitchen pail, recycling service guide, and more.
- Free technical assistance and workshops are available to property owners/managers in partnership with the East Bay Rental Housing Association.

Visit www.ebrha.com/zero-waste for more information.

Businesses

Recycling and compost collection are mandatory in Alameda County. Learn more about business recycling at OaklandRecycles.com/Biz. Here are the basics:

- Recycling is an “open market” system—that means you can shop around for the best deal. Visit OaklandRecycles.com/Biz for a list of service providers.
- Starting July 1, compost collection (food scraps, food-soiled paper and plant debris) for businesses will be exclusively provided by Waste Management of Alameda County.
- Smaller-size curbside containers are available to help with space constraints.



YOUR RECYCLING TEAM

**WASTE MANAGEMENT
CALIFORNIA WASTE SOLUTIONS**

Visit OaklandRecycles.com for more information

HOME RESOURCE PROFILES

REAL ESTATE PROFESSIONALS



Oakland Homes Expert

The East Bay real estate market is surging. This presents unprecedented opportunities for sellers and buyers who are prepared. In this market, successful sellers and buyers must rely on agents with up-to-the-minute knowledge and understanding of many neighborhoods, market trends and "players," competitive contract terms and financing options. You can't afford to sell or buy without the benefit of top-notch representation—the representation I routinely provide. My clients gain the advantage of my 17 years of experience in real estate. I apply skill, professionalism, and integrity you can rely on to navigate the course of your purchase or sale. I am attentive to my clients' goals and aspirations, and will work very hard to help you meet or exceed your real estate goals.

Lucy Armentrout
Broker Associate
510-220-6445, Lucy@Grubbco.com
FineEastBayHomes.com Lic #01249688



PLUMBING



Ethan's Plumbing—For Your Leaky, Dripping, Stopped Up, Can't Get A Hot Shower Needs

From drippy faucets to full remodels and all the old or new or in between. We can also handle all of your rental property plumbing needs, and can get your home ready for sale or even inspect before you buy. Water, gas, or poo . . . we're the guys for you! Ca Lic.#944374

510-390-4185, EthansPlumbing@gmail.com



FRAMING



Your Local, Independent, and Artist-owned Frame Shop

Since 2007, Kuhl Frames + Art has been providing full service framing, ranging from simple ready-made frames to museum-quality custom framing, installation & art consultation. Our gallery features rotating exhibits of local & national artists working in a variety of styles and mediums. See more at kuhlframes.com.

1645 Telegraph Ave., Oakland
510-625-0123, KuhlFrames.com

KUHL FRAMES + ART



FIREPLACES & SPAS



Spare the Air

LEGAL to BURN



Kidd Fireplace & Spas Can Help With Every Aspect of Fireplace Selection and Installation

Kidd Fireplace is the Bay Area's premier service provider of gas fireplaces. Our goal is to provide you the very best workmanship and materials to ensure your satisfaction and safety. We are a one-stop shop for everything from purchase to delivery, installation, and service.

Fireplace products are technical as well as aesthetic: Consumers must consider numerous factors. Our sales strategy is to provide you with the information you need to make an informed decision.

At our Oakland showroom, we have 25 burning fireplaces on display and can provide expert consultation. We offer a level of personalized attention not available through Internet sales.

We also offer a free in-home consultation to help you choose the right fireplace for your space. Fireplaces have site-specific constraints and require technical knowledge related to building codes, safety standards, and venting constraints of your home.

We service everything we sell, personally honoring all warranties. In addition we service almost every brand of Bay Area fireplace. Our fireplace sales, installation, and service employees are exemplary in their technical knowledge of gas, pellet, and wood hearth systems, and are certified by the National Fireplace Institute, an industry funded continuing education program. They are well-trained and understand the technical requirements for a safe and well-structured installation.



License 847487

Kidd Fireplace & Spas

Mon - Fri 10 am-5 pm
Saturday 10 am-3 pm
414 Lesser St., Oakland
(High St. Bridge off Tidewater)
510-532-7409
KiddFireplaceAndSpa.com



HOME RESOURCE PROFILES

CONSTRUCTION



Marzolf Brothers Achieves Your Building Vision

Specializing in residential remodeling, we are a general contractor providing services to the Alameda-Oakland-Piedmont areas since 1977. Our expertise is in Kitchen and Bathroom remodels, home additions, tenant improvements and commercial enhancements.

With 38 years in business, our team of industry professionals can assist with achieving your vision for your home or property, working cohesively with designers, architects, and subcontractors to project completion. Our mission is to provide personal attention and service to every client on every project.

As Alameda residents, we care about our community and annually host

the Swing for Great Futures Golf Classic, benefiting the Alameda Boys & Girls Club. We also have been involved in many mission trips in Mexico to build homes for those less fortunate.

See our website for pictures of our projects: MarzolfBrothers.com

Call today to schedule a meeting:
510-532-2344.

430 23rd Ave., Oakland.



CA Lic.
#479792B

Marzolf Brothers Construction, Inc.

REAL ESTATE PROFESSIONALS



Richard Kim Makes Your Dreams a Reality

Richard Kim brings a unique combination of experience, knowledge, marketing insight, and impeccable ethics to his real estate practice. All of which add tremendous value to his clients. His primary goal is client satisfaction, and getting his clients where they want to go, on time. Richard's business is built upon referrals from friends, past clients, and those he may have touched. His knowledge and experience combined with his professional and positive demeanor make him an exceptionally qualified Realtor.

"My sellers benefit from my comprehensive marketing plan and my buyers benefit from my strategic

negotiating skills. Simply put, I have a record of getting my clients what they want. If you, a friend, or a family member are thinking of buying or selling, then please allow me the opportunity to speak with you—I would be honored."

Richard Kim, Realtor, Harbor Bay Realty

CalBRE #01410106

510-814-4813, cell: 510-541-1911

rkim@hbrinfo.com

SearchAlamedaHomes.com



**HARBOR
BAY
REALTY**

SALES • RENTALS • PROPERTY MANAGEMENT

TERMITE & PEST CONTROL



Don't Let Termites Eat Up Your Biggest Investment

Termites play a valuable environmental role by transforming fallen trees into organic material that enriches the soil. But they become pests when they decide to make a meal of your home. Central heating and the Bay Area's moderate climate allow local termites to feed nonstop.

Omega Termite & Pest Control can help you eradicate all three types of worrisome local termites: dampwood, drywood, and subterranean termites. And after we eliminate the infestation, our structural pest control license lets us perform the needed repairs. Our carpenters and contractors have

many years of expertise repairing any type of wood, floors, showers, decks, steps, foundations, stucco, windows, and countertops.

Call us today for pest management options that include QualityPro Green solutions. Locally owned and operated since 1975.

1-800-257-3636. OmegaPest.com



HOME RESOURCE PROFILES

HOME DESIGN AND CONSTRUCTION



Custom Kitchens Can Guide Your Project from Conception to Completion

"Give me the luxuries of life and I will willingly do without the necessities."
—Frank Lloyd Wright

For over 60 years Custom Kitchens by John Wilkins Inc. has been helping families and friends enjoy life and leisure in the home. Dedicated to excellence in design, exceptional craftsmanship, attention to detail and outstanding customer service, Custom Kitchens continues to be a leader in home remodeling. A family-owned company, Custom Kitchens is a design/build general contracting firm with an award winning staff of certified designers, remodelers and career craftsmen. Their committed staff will guide you through your project from conception to completion with the highest degree of professionalism.

Whether you are planning a new kitchen, bathroom, or remodeling your entire home, their design/build approach has proven to be the most successful method for busy homeowners and their path to a project well done, on time and on budget. The Custom Kitchens staff will design your project, guide you through product selections, and provide you with high-quality construction and efficient project management. Featured projects include home office spaces, home theater and entertainment, room additions, basement excavation, living room, family room and bedroom remodeling, fireplace conversions and surrounds, window and door replacement and a whole host of interior and exterior design and home remodeling improvements. Considering a historic renovation project? Come

see their portfolio of historic and award winning restoration projects on homes originally designed by Julia Morgan, Bernard Maybeck, and others.

Visit their newly remodeled showroom and meet their friendly staff. You will discover fun and exciting new trends in design, a wealth of knowledge, and the best home remodeling process ever.

Custom
KITCHENS
BY JOHN WILKINS INC.

6624 Telegraph Ave., Oakland, 510-843-3600, CustomKitchens-CA.com

INSIDE

- In Season:** Peppery Cresses | 56
Local Origins: Javiva vs. Freddo | 58
Spirited Away: The Mezcal 101 | 61



Epicure



RESTAURANT REVIEW

Lithuania's Peace Dividend

Bring a sumo appetite for a carb-rich taste of the Baltics on Park Street.

By Derk Richardson

In 1989, I barely knew the difference between the Baltic Republics and the Balkans, but I got a crash course in the former when I tagged along with the Bay Area's ROVA Saxophone Quartet for concerts in Leningrad, Moscow, and the Baltic capitals—Tallin, Estonia; Riga, Latvia; and Vilnius, Lithuania—all, for that moment,

still parts of the Soviet Union. Among the things I learned, by the grace of a single dish at one of Vilnius's oldest restaurants, was that I probably never needed to eat Lithuanian food again. If that sounds harsh, then maybe you've never taken a bite of what looked like quirkily cut ravioli in a pale broth that turned out to be fatty, gelatinous cocks' combs.

"They're considered a delicacy," explained our



Photos by Lori Eanes

student hosts.

"Do you eat them?" I asked as I gagged.

"Oh, no!" they said in unison.

So, other than really good beer, brewed on the premises, and extraordinary rye bread, my memories of Lithuanian cuisine have been tainted for more than a quarter century by that awful offal, which I hope never to encounter again, even if a San Francisco celebrity chef has dubbed his new restaurant after the very same dish.

Thank heaven, therefore, for Mama Papa Lithuania. The small, rustic restaurant on Park Street in Alameda, reminds me in some ways of that cloistered cellar where Woody Woodman and I lunched with those conniving collegians: the heavy wooden chairs and tables, assembled from roughly hewn four-by-four timbers; the photographs of old Vilnius on one wall; the tavern-like appointments; the dense, dark, pungent rye bread; and the superb beer—several varieties imported from the homeland and served in tall, curvy, tapered glasses.

Thank heaven again, there's nary a cock's comb—yes, that is the fleshy red crest atop a rooster's head—in sight. Mama Papa is less concerned with promoting esoteric delicacies than with presenting humble yet restaurant-worthy versions of Lithuanian home cooking. "Mama" is Damute Sukiene, and although she wasn't in the kitchen when Robin and I visited, her recipes populate the menu and set the culinary tone. Her son, Vaidas Sukys, is the proprietor—a 15-year Alameda resident who left a corporate career to

open Mama Papa about a year and a half ago and finds himself laboring harder than he ever had before. At our two dinners, Sukys worked the front of the house, assisted by a young Russian woman the first night, solo on the other. Engage him, and maybe he'll tell you how Alameda is like Lithuania, overshadowed by its neighbors, or why amber is becoming scarce in the Baltics. He'll enthusiastically explain the differences between the excellent bottled Svyturio Alus brews on offer—Dark Red, Lithuanian White, Barrel 95, and Extra (my favorite, and Robin's, too).

But it's the food that speaks loudest here, much of it in a heavy, starchy voice. But before you get into deep conversation with the entrées, have a chat with the chilled, crisp cucumber salad with yogurt and dill dressing or the savory borscht with mushrooms and vegetables in a vivid red broth with a dollop of sour cream. The latter comes with slices of rye bread. It was better plain than in the fried appetizer version, which turned out tough and chewy (albeit delightfully garlicky), like a spongy crouton. Other starters include cold borscht, cream of mushroom soup, and salmon, beet, or cabbage salads.

The full Mama Papa experience, however, and I do mean full, begs for one or two of the main dishes. First and foremost are the classic potato pancakes, served in threes, with a big scoop of sour cream and a sprig of parsley. The grated potato was soft in the middle and crisped to golden and brown on the exterior. It's hard to imagine that filling them with seasoned ground



pork would improve them, but that's an option, and it would add protein to the carb-loaded plate. And speaking of loaded, here come the potato dumplings (aka *cepinaĩ*, or "zeppelins," or in Robin's parlance, "lead zeppelins"). Big, peeled, boiled potatoes are stuffed with the aforementioned pork and topped with hearty, chunky mushroom sauce. You get two in an order (did I mention this is *not* a "small plates" kind of place?); finishing one was a challenge.

The stuffed cabbage rolls (*balandeliai*)—filled with ground meat and rice, swimming in a creamy tomato-y sauce with sides of pickles and boiled



RUDY'S CAN'T FAIL CAFE

INTRODUCING OUR NEW REWARDS PROGRAM



SIGN UP TODAY!

2014 BEST BREAKFAST/BRUNCH | BEST DINER | BEST LATE NIGHT MUNCHIES

**BEST of
Oakland
& the East Bay
2011-2014**

OAKLAND UPTOWN
1805 Telegraph Avenue
510.251.9400

OPEN 7AM TO 1AM EVERY DAY
iamrudy.com

EMERYVILLE
4081 Hollis Street
510.594.1221

BREAKFAST SERVED ALL DAY, WEEKEND BRUNCH UNTIL 4:30



**The Pet Concierge
presents
My Pet Lives On**
www.MyPetLivesOn.com

**Honor
your pet.**

**Plant
your pet's
ashes to
grow a
tree in
their
memory.**



For information about Pet Loss Support visit
www.MyPetLivesOn.com



Mama Papa Lithuania Restaurant & Tea House

Lithuanian. 1241 Park St., Alameda, 510-522-4100. Soups, snacks, salads, \$6–\$9. Entrées \$12–\$17. Desserts \$6–\$15. Beer \$5–\$7. House wine \$5 by the glass, \$18 by the bottle. www.MamaPapaLithuania.com. Serves lunch and dinner 11 a.m.–9 p.m. daily. CC CC ☞ ☞ (six or more) ☞.

The cuisine at handsomely rustic Mama Papa Lithuania is home-style: pan-fried chicken thighs and borscht, p. 47, and potato pancakes, p. 48.

potatoes—were slightly lighter, as might be the boneless chicken breasts (*vistienos suktinukas*), rolled and stuffed with grated carrots and onions, and the pan-fried chicken thigh with melted cheese (*vistienos kepsnys*). We ended up taking home half of our chicken goulash (*Lietuviskas vistienos troskinys*), because the bountiful and spicy tomato stew was so thick with chunks of dark-meat chicken, potato, mushrooms, and other

vegetables.

Unless we'd arrived with sumo appetites, there was no way we could have tried the flour dumplings (with a choice of fillings) or the mushroom, cheese, or sweet cheese crepes on either of our visits. But we did find a way to consume one of the three desserts—not the hefty-sounding “Lazy Pie” or the cherry-stuffed dumplings, but rather the chilled seven-layer honey cake (*medutis*), in which the bite of sour cream balances the sweetness of honey and chocolate. It's subtler than you might expect, which is consistent with the simple,

straightforward spicing of most dishes on the menu. Understatement reaches a peak, or nadir, with the pricey \$6 amber tea. The lovely rocks of fossilized resin at the bottom of the clear teapot supposedly bear curative, calnative, and brain-boosting powers, but if those properties are directly proportional to flavor, even after 10 minutes of steeping, you might have to drain a swimming pool, or the Baltic, to glean the benefits.

During my 1989 visit to Vilnius, as the city received its first dusting of winter snow, protesters in the old town square were staging a hunger strike against the conscription of Lithuanians into the Soviet army. A few days later, we were in Estonia and heard the news that the Berlin Wall was coming down. It's hard not to feel there's some sort of connection between those events and the presence of an independent Lithuanian business in Alameda. And it's hard to imagine ever leaving Mama Papa hungry.



**Professional Excellence
Every Transaction**

Jan Erion

Broker Associate

510-205-5051

jerion@apr.com

ALAIN PINEL
REALTORS

Ask about our Grand Opening Private Party Special !

make your party
one to remember!

Hosting an event soon? Make your party more fun and exclusive with an intimate setting at Pinot's Palette Alameda—now located in South Shore Center. Your featured masterpiece can be selected from any work we've previously painted or we can work with you to develop a custom painting specifically for your party. Perfect for group outings, bachelorette parties, team-building, or simply gathering with friends, Pinot's Palette is your perfect solution to a great event! **Paint. Drink. Have Fun.**



PINOT'S PALETTE

pinotspalette.com/alameda

Text WINEPAINT to 22828 for updates, promotions and \$5 off your first class.

NEWCOMER

A Pub for the Commonwealth

This micropub is a big hit in Emeryville.

By Matthew Craggs

The arrival of Commonwealth Micropub—an expansion of Oakland’s Commonwealth Cafe and Pub—brings Emeryville a step closer to becoming a foodie destination while providing a local late-night option.

While Commonwealth’s interior is cramped even for Bay Area standards, the open patio is always inviting and pairs nicely with the micropub’s rotating taps—often featuring local drafts such as HenHouse Brewing Company, Moonlight Brewing Company, and Altamont Beer Works.

The lunch, dinner, and brunch menus reflect a melding of British and Indian cuisine with a surprising emphasis on vegan dishes. Standards such as Scotch eggs and pea and potato samosas deliver drinkers a deep-fried divinity but don’t overwhelm and weigh down light spirits with fatty meats and cheeses too often found in



ubiquitous bar bites such as mozzarella sticks and hot wings. If you want to try something unique, the vegan sausage rolls are far above even the most carnivorous expectations: The mushroom-based “sausages” wrapped in crispy, flaky puff pastry bring a texture and depth of flavor—earthy with warming spices—that all faux-meat should strive to obtain. On their own, the sausage rolls work nicely with ales and reds but splattered with the accompanying piccalilli relish, they hold their own against darker, heavier beers. The sausage rolls are also available with pork sausage,



Indian-British snacks pair well with the brews at the Commonwealth Micropub in Emeryville.

but try pigging out on the vegan option—you won’t be *boared*.

The micropub won’t single-handedly fix all of Emeryville’s dining deficiencies, but with local beers, friendly staff, and hearty plates including a handful of vegan options, it lives up to its name—contributing to the culinary common good of Emeryville.

Commonwealth Micropub, 3986 Adeline St., Emeryville, 510-858-5122, www.CommonwealthPubs.com.



Just Sold: 5224 Golden Gate Avenue, Rockridge Neighborhood in Oakland. Represented the Buyers. Look for this one in the mid Fall completely remodeled and ready to sell



Bernie Myers

Highland Partners Montclair BRE # 01453633
2009, 2010, 2011, 2013 Top Producer
2012 Gold Award, 2013 Platinum Award

510-333-6966 TheBayAreaLifestyle.com

HIGHLAND PARTNERS
BOUTIQUE REAL ESTATE INTERNATIONAL PRESENCE

DANCE STUDIO & ENTERTAINMENT

NEW STYLE MOTHERLODE

Hip Hop
Kids Hip Hop
Breaking
Fusion

Cardio
Hip Hop
Contemporary
AND MORE!

◆ Group Dance & Fitness Classes for Adults & Teens
◆ Dance Classes & Camps for Kids
◆ Private Instruction
◆ Choreography
◆ Studio/Event Space Rentals
◆ Dancers for events & performances

4225 Broadway, Oakland 510.597.1056
www.NewStyleMotherlode.com

Dining Guide

ALAMEDA

Best Lil' Porkhouse

BARBECUE A family-friendly barbecue joint with North Bay roots in San Rafael and Corte Madera, the product of St. Louis native Ken Flach lands at South Shore Center, plating up most iterations of barbecue you can imagine, including the types that stand out in St. Louis, Kansas City, North Carolina, Memphis, and Texas. A tall order for sure, but one BLPH embraces with gusto, since its motto is: "serious BBQ for serious BBQ lovers!" The meats, from the pulled pork and brisket to the ribs and chicken, are organically sourced, and the faux-old feed store-style barnlike setting fits well with the Garth Brooks and Hank Williams that plays. Diners shell very salty peanuts while waiting for their grub. Sides run the gamut, from okra and onion rings to creamed corn and kale slaw. Our pulled-pork sandwich lived up to its Hog Heaven name—succulent, smoky pork with not-too-sweet coleslaw (\$1 extra) on a bun substantial enough to hold up to two-hand handling. Serves lunch, dinner daily. 2201 D South Shore Center Drive, 510-521-7675. www.BestLilPorkhouse.com CCGX\$-\$-\$-\$

East End

PIZZA / AMERICAN Paul Manousos elevates East End, popular for its artisanal thin-crust, wood-fired pies, to the next level with the move into the front corner of the Marketplace. He continues improvising with specialty Italian and seasonal California toppings on the pizzas, but adds to the menu snacks (pickles, fries, wings), soups and salads, house-made

ABOUT THIS GUIDE

The Dining Guide is a list of restaurants visited and recommended by our writers. Price is based on the cost of an entree. The complete Dining Guide contains more than 325 restaurants and is available online. Because hours and practices change often, it's best to call ahead to confirm hours and days of operation.

Submit tips or criticism to Editor Judith M. Gallman. She can be reached by writing Judy@OaklandMagazine.com or Judy@AlamedaMagazine.com, by calling 510-238-9101 ext. 13, or by writing to 1305 Franklin St., Suite 501, Oakland, CA 94612.

SYMBOLS

CC	Credit cards accepted
☞	Beer and/or wine
☞	Full bar available
☎	Reservations accepted
♿	Wheelchair accessible
\$	\$10 or less per person
\$\$	\$11–\$17 per person
\$\$\$	\$18–\$24 per person
\$\$\$\$	\$25+ per person



THE TERRACE ROOM

LUNCH, DINNER & WEEKEND BRUNCH

FUN EVENTS | TRIVIA NIGHTS | FREE TASTINGS | LIVE MUSIC & HAPPENINGS
THINK & DRINK | BEER, WINE & SPIRITS | JAZZ & DANCING

1800 MADISON STREET OAKLAND • 510.903.3771 • WWW.THETERRACEROOM.COM



Find Home...

OAKLAND ♦ PIEDMONT ♦ BERKELEY

GRUBBCO.COM



Let's Go to the Beach!

Call Now for Available Dates

Raintree Studios
Portraits 510.521.4900 Weddings
al.raintreestudios@yahoo.com
In the Historic Alameda Theatre District

Voted "Best Photographer" by the readers of Alameda Magazine

NEWCOMER

Bye, Bye BBQ, Hello Bakery

*West Oakland makes room
for B-Side Baking Co.*

By Matthew Craggs

A few weeks after West Oakland's B-Side BBQ reopened as B-Side Baking Co., the décor and furnishings still hint at the previous establishment. Wood and metal cover every surface, and Old West photos remain on the wall, a Photoshopped Tanya Holland slyly peeking out from the past.

The chef and owner behind parent restaurant Brown Sugar Kitchen, Holland found the barbecue business model too taxing, so now B-Side Baking Co.—led by former Brown Sugar Kitchen baker Celeste Scott—will prep the baked goods for both restaurants while trying to turn the neighborhood smoke pit into a neighborhood coffee joint.

B-Side Baking Co.'s initial offerings focus on commuters' needs—pastries, tea, and coffee from local roasters RoastCo. Soon the menu will expand to include brunch cocktails such as mimosas and bloody Marys and lunch dishes, including Brown



Sugar Kitchen's famous fried chicken. Residents already have taken to the coffee-and-cafe options, because B-Side Baking Co. proves its modus operandi is quality, not quantity.

Consider the quiche: The airy egg above a

Scones, quiches, puff pastries, and banana walnut muffins are on offer at B-Side Baking Co.

layer of onions, asparagus, and goat cheese is inconceivably light—akin to intangible silken tofu—cradled by a thin, flaky crust that gives high hope for the rotating selection of pies. Often featuring seasonal ingredients, past pie tins have overflowed with lemon buttermilk and strawberry-rhubarb confections.

The coffee cake and sweet and savory puff pastries rotate as well, while the rest of the pastry case features tried-and-true offerings from Brown Sugar Kitchen plus soon-to-be new favorites. The bacon, cheese, and scallion biscuit gives off the unmistakable aroma of high-quality bacon, the biscuit's bottom crisped from melting butter. The solid, but not dense, layers practically beg to bookend a breakfast egg sandwich. The banana caramel walnut muffin, on the other hand, is perfection on its own, dotted with sliced bananas and topped with walnut halves, covered in a brown sugar glaze reminiscent of a pineapple upside down cake. Modeled after a cake of Scott's creation, the soft muffin makes up for every dense, dry banana bread you've ever suffered through. Thanks, B-Side Baking Co., for a new way of looking at banana bread—and West Oakland.

B-Side Baking Co., 3303 San Pablo Ave., Oakland, 510-595-0227.

NEW OWNERS • NEW MENU



Warriors
In the Playoffs
Every Game
...
Live Music
...
Great Food

Open Daily 11am-2am

1645 Park St., Alameda • 510.522.3470 • McGee's ParkSt

HOLISTIC VETERINARY CARE

AT HOLISTIC VETERINARY CARE,
WE OFFER EFFECTIVE OPTIONS
TO KEEP YOUR PET HEALTHY.

- HYPERBARIC OXYGEN THERAPY
- BEFORE & AFTER SURGERY CARE
- REHABILITATION THERAPY
- UNDERWATER TREADMILL
- HERBAL MEDICINE
- ACUPUNCTURE
- CHIROPRACTIC
- THERAPY POOL

BEST of
Oakland
2013 & 2014



AND
REHABILITATION
CENTER

4382 Piedmont Ave.
Oakland, CA 94611
(510) 339-2600

Visit us at
www.HolisticVetCare.com

charcuterie (*bresaola*, duck liver pate, pork rilletes), cheese plates, hefty lunch sandwiches, main dishes (pasta, meat, fish), and vegetable sides (asparagus, chard, artichokes, risotto), plus a bountiful list of beers, wines, spirits, and house cocktails. It's a big move that's paying off, thanks to a big assist from chef Jacob Alioto, a Luka's Taproom veteran. East End instantly struck us, and insistently calls us back, as a place to hang out and explore the unpretentious but bold cuisine and drinks. Serves lunch and dinner Mon.-Sat. 1650 Park St., Alameda, 510-263-9630. www.EastEndPizzaCo.com CC¥☎\$-\$

East Ocean Seafood Restaurant

CHINESE Dim sum is the specialty here, served daily from the menu, and on weekends from carts of serving plates rolling through the dining room. Try the stuffed eggplant and pan-fried turnip cakes, Shanghai pork dumplings and the deep-fried meat and chive dumplings. The egg custard tarts are exquisite, but order them first so they can be made fresh. Lots of other traditional Chinese choices besides dim sum, too. Lunch and dinner daily. 1713 Webster St., 510-865-3381 CC\$-\$-\$

Kamakura

JAPANESE The first Japanese restaurant to open in Alameda, Kamakura is best known for its proprietor, Akiko "Faith" Yamato. Her business philosophy is *okyakusama wa kamisama desu*, which is Japanese for "customers are God." The sushi chefs are trained in Japan, and the result is traditional Japanese cuisine, with glistening fresh sashimi and sushi prepared at the sushi bar. But Kamakura chefs also prepare today's popular "big" rolls with very non-traditional ingredients. Lunch Mon.-Sat.; dinner daily. 2549 Santa Clara Ave., 510-521-9121. www.KamakuraRestaurant.com CC¥\$-\$-\$

Little House Cafe

CALIFORNIAN Breakfast, lunch and dinner, oh, my! Little House does that almost daily plus brunch on weekends, and it's just about the cutest and most scrumptious little bungalow-based eatery on the Island. Donna Meadows is clever and ambitious, and that shows in everything coming out of her kitchen, whether it's the on-the-go breakfast burrito or the hot panini. Offerings change seasonally (more or less), and daily specials are sure to perk up any working gal's attitude. There is often an interesting little tweak that makes a menu item easily identifiable as a Little House creation. So there may be a little savory with the sweet, a little chipotle here, a little smoked paprika there, some caramelized onions with this, a bit of cilantro with that. Or maybe it's dried or candied nuts or pickled veggies that wind up on, with or in some of the tempting sandwiches, quiches, soups or salads. You'll know it when you taste it. Serves breakfast and lunch daily, dinner Tue.-Sat. and brunch Sat.-Sun. 2300 Blanding Ave., 510-864-4044. www.LittleHouseCafe.com CC\$-\$-\$

NEW LISTING

American Oak

AMERICAN This is Alameda's "only whisk(e)y bar" with more than 120 whiskeys available to accompany bold bar comfort food delivered ably by servers with panache in a setting like a Western roadhouse mashed up with a Victorian parlor. Customers can snack on fiery-spicy chickpeas, truffled-Parmesan fries, and Andouille corn dogs with bourbon-honey mustard or go the shrimp cocktail, fried oysters, and mac & cheese route. The entrees are substantial and equally brash, pairing flat iron steak with smoked onion relish and mushroom gravy or piling Kobe beef with pickled red onion and aged cheddar atop a bun. The cocktail section may prove daunting for whiskey-phobes, but merely convey your taste preferences to the experts and see where it takes you. For a Manhattan lover, it was the Vieux Carre: Templeton rye, Germain-Robin brandy, Carpano Antica, Benedictine, and Peychauds and Angostura bitters—just lovely. Customers can eat outside, prop themselves near sports-broadcasting TVs, or migrate to lofty perches with a bird's-eye view. Go here to get your spirits and gastro pub grub on, maybe when you're feeling a little adventurous. Serves dinner Tue.-Sun., and brunch and lunch on Sun. 2319 Santa Clara Ave., 510-521-5862. www.AmericanOakAlameda.com CC¥☎\$-\$-\$-\$



IKAROS GREEK RESTAURANT

Voted Best Greek/Mediterranean Restaurant!

MICHELIN®
Guide 2013
Recommended

BEST of
Oakland
2013

Dine In • Take Out
Order Online • Catering Available
Weekend Reservations Recommended

Sun-Thurs: 11am-9:30pm | Fri-Sat: 11am-10:30pm

510-899-4400 | www.ikarosgr.com | 3268 Grand Ave., Oakland



Life is good.

How Wonderful to Live in a
Community Where Friends
Become Family

Come visit The Point at Rockridge and experience how to have fun filled activities every day with your new friends and family. Where else can you live and enjoy a walk amongst the flowers in the morning, a trip to the A's game in the afternoon and popcorn and a movie in the evening!

Call today (510) 658-9266 to make an appointment to visit and experience senior living at its best.

CALL (510) 658-9266 FOR A TOUR AND LUNCH!



4500 GILBERT STREET • OAKLAND, CA 94611
WWW.THEPOINTATROCKRIDGE.COM

RCFE LIC. # 019200448



Phillip Fair Broker Associate

2014 #1 Top Producer, Montclair Office

35 YEARS OF EXPERIENCE

Direct 510-719-6406 Office 510-339-9290

2077 Mountain Blvd. (in the Montclair Village)

Phillip.Fair@bhghome.com

PhillipFair.com

CalBRE #R00770636

HIGHLAND PARTNERS
BOUTIQUE REAL ESTATE INTERNATIONAL PRESENCE

UPDATED LISTING

Dragon Rouge

VIETNAMESE Some 40 years after the end of “the American War,” the legendary tastes of Vietnam are more popular than ever, and family-run Dragon Rouge does its best to preserve that heritage and culture in its waterfront home at the foot of the Park Street bridge. There’s awesome patio dining, perfect on a warm day, say, for a lazy glass of Chardonnay to go with a Dizzy Dragon Roll Sampler that offers peanut and nuoc nam sauces to enliven fresh spring rolls and crispy imperial rolls. Try eating family style, perhaps sharing an amazing array of garlic noodles, flavorfully crisped clappots, or an aromatic lemongrass curry stir-fry. Like pho and vermicelli? Both are here in abundant yet not overwhelming combinations. DR has become quite a little entertainment venue, too, with DJs on late Friday and Saturday nights and boisterous happy hours. Serves lunch and dinner daily. 2337 Blanding Ave., 510-521-1800. www.DragonRougeRestaurant.com CC\$☎\$

BERKELEY

Easy Creole

SOUTHERN & SOUL FOOD This casual order-at-the-counter gumbo hub does spicy Cajun—and in many cases vegan—stews that are easy to like. Consider the Tofu Ropa, a play on *ropa vieja*, featuring tender peppers, sweet tomatoes, and fresh beancurd simmered velvety-soft. It’s Southern and it isn’t, like Easy’s red beans and shrimp that are *curried*. That is to say, the food here is Southern—by way of South Berkeley. Co-owners Jess McCarter and Grant Gooding put it this way: “Creole. Cajun. Kind of.” Along with Southern classics such as jambalaya, chicken Creole, hot links, and drunken crawfish, you might also find—depending on the day—Southwestern pozole, Jamaican jerked poultry, Cuban *ropa vieja*, Thai-Creole curry, north-south Manhattan *maque choux*, and smooth, creamy, banjos-on-the-Volga mushroom stroganoff plus vegan and vegetarian dishes, too, with free tasting samples encouraged. In spirit and provenance, these (usually peppery) dishes are as swirlingly, thrillingly disparate as New Orleans itself. Yet a certain similarity somehow pervades. Look for the sign that says, “Not Ming’s Kitchen Anymore.” That’s the place. Serves lunch and dinner Mon.-Sat. and Sun. 1761 Alcatraz Ave., 510-858-5063. www.EasyCreole.com CC\$-\$-\$

Rangoon Super Stars

BURMESE, LAOTIAN & CAMBODIAN It’s only natural that salads would be popular in a humid Southeast Asian country whose average summer temperature surpasses 90 degrees and whose winter temperatures hover well over 70. And it’s only natural that mixery-and-matcherly would characterize the salads and other dishes of an ancient land inhabited by more than 100 ethnic groups, sandwiched between culinary powerhouses China, Thailand, and India. And it’s only natural that Burma would engender a cuisine in which fusion isn’t a bug but a feature, particularly in salads and soups, the main attractions. That’s what happens on the plate here, from the tea-leaf salad, or *laphet thoke*; soup, or *mohinga*, a catfish-purée chowder; and *ohnoh kawt swe*, a lustrous coconut-cream bisque, thanks to the talents of U Win Aye. He is an ex-Burma Superstar chef who makes the fusion even more fantastic and manages to weave together the flavors of East and West in the other classics such as stir-fried noodles, biryani rice, curries, marinated kebab dishes, coconut rice, pork curry, and bone-on catfish. One exceptional fusion dish is minted-jalapeno tofu, chicken, or pork, which also contains entire sautéed garlic cloves. Options for vegetarians and vegans abound, another plus. Open daily serving lunch and dinner. 2826 Telegraph Ave., 510-647-9744. www.RangoonSuperStars.com. CC\$☎\$-\$

OAKLAND

GLENVIEW

Bellanico

ITALIAN Because every section of the menu—from the *cicchetti* (starters) and antipasti through the *primi* and



active
SPORTS CLUBS

**JOIN OUR ACTIVE
OAKLAND COMMUNITY**

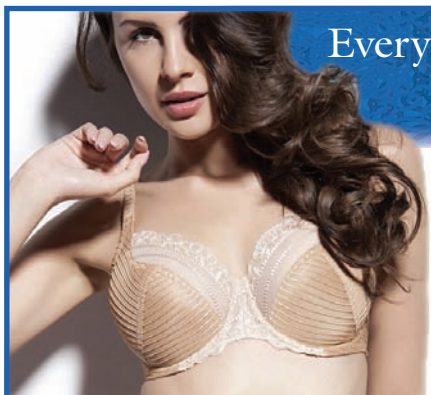
Enjoy a 1-day Guest Pass*

Unlimited Classes // Results-Based Training
Convenient Amenities // Bay Area Health Club Network

ACTIVE SPORTS CLUBS OAKLAND CITY CENTER

1200 Clay Street, Oakland 94612 | 510.969.6565 | www.activesportsclubs.com

*Valid for first-time, local adults guests, 18 years or older for 1 day of fitness. Present to redeem. Expires 6/30/15. Source: PrintAd



Everyone Deserves a Bra That Fits

We Carry Sizes 28 – 46 A – KK

COME IN FOR A
PROFESSIONAL FITTING
AND EXPERIENCE
A REVELATION IN FIT



REVELATION

3974 Piedmont Avenue, Oakland • 510.858.5459 • Tues-Sat 11-7, Sun 12-5

secondi main dishes and the perfect desserts—presents virtually irresistible choices, and the vino is offered by the taste, glass, flight and bottle, this bustling neighborhood Italian bistro can be enjoyed as a relatively inexpensive wine bar or a spend-a-small-bundle-night-out kind of place. Confirmed winners include the luscious mondegghili (fried meatballs), tangy fried Sicilian green olives, Swiss chard malfatti (cheesy gnocchi-like dumplings), super-tender braised lamb shank, crisp-skin roasted chicken and a grilled pork loin chop that lived up to our cheery, efficient server's estimation of it as "heaven." The rustic/elegant balance of the cuisine is reflected in the sleek, warm decor and superb service, and while the room can get crowded and noisy, that actually fits the wonderful neighborhood feel brought into the Glenview by the same team responsible for Aperto in San Francisco. Lunch Mon.-Fri., brunch Sat.-Sun., dinner daily. 4238 Park Blvd., 510-336-1180. www.Bellanico.net. CC ☹️ (6 or more) ☹️ \$\$\$

The Growlers' Arms

ENGLISH The Growlers' Arms walks a tightrope between its casual, rustic feel and its elevated intentions, but it puts to rest once and for all the outdated and dimwitted stereotypes of bad English and Irish cooking. The space, the former Glenview business district home of Marzano, has been remodeled in the style of a British country pub, one turning out upmarket, seasonal, presentation-conscious renditions of English, Scottish, and Irish classics. That means warm potato salad, a shaved Brussels sprouts salad, a \$28 pork chop, haggis (though like none other), an English-style fish plate (with the best-ever chips), oxtail and leek pudding butter, bubble and squeak, smoked halibut omelet, oysters, clams, Lancashire hot pot, fish pie, ore apple pie, and the classic dessert, Spotted Richard (aka Dick). The cocktail program and the genial proprietors are enough to make you want to become a regular. Serves brunch Sat.-Sun., lunch and dinner Sun., and dinner Tue.-Sat. 4214 Park Blvd., 510-328-1315. www.TheGrowlersArms.com CC ☹️ ☹️ \$\$\$

GRAND LAKE

Shakewell

SPANISH This Spanish-inspired restaurant replaces the space previously housing Mezza, but the interior has been radically remodeled by The Bon Vivants design-build team with an eclectic mix of concrete, wood, stone, metal, and glass. Once seated, sample house sangria or kick things off with a house cocktail like The Smoking Gun or the seasonal Autumn Cozy, then prepare to tuck into Chef Jen Bietsy's take on the classic and lesser-known dishes of Iberian-Mediterranean cuisine. Her signature is the *bomba*, a rice dish wood-oven-baked in a clay cazuela, topped and mixed with anything from chicken, prawns, olives, and piperade to clams, chorizo, and green beans. With another 15 or more pinxto-and-tapas-style small plates, salads, and side dishes to choose from, just getting to the mains, let alone the desserts, can be problematic, albeit a nice problem. Bring a big party and graze through the ever-changing menu, picking up, when available, pork shoulder and chicken meatballs; fried, stuffed olives; deviled quail eggs; sardines on little toasts; stuffed

NEW LISTING

Hasnia

ALGERIAN Baguettes, *frites*, and bouillabaisse are French, and so is *merguez*, basically the French version of the burrito. The brick-red cumin-cayenne-coriander-harissa-hottened lamb sausage comes from Algeria, which offers a rich and complex cuisine amazingly little-known Stateside. But no-frills, humble Hasnia seeks to change that by bringing *merguez*, couscous, and *ras el hanout*—a spice blend containing cinnamon, cardamom, clove, allspice, turmeric, ginger, mace, and much more that is North Africa's answer to garam masala or herbes de Provence—to the forefront, along with burgers, skewered meats, semolina, chickpeas and other vegetables like carrot, turnip, and zucchini plus "white sauce." Sriracha, Cholula, and other hot sauces are on offer, and don't miss Hasnia's sweet, intense mint tea or the house-made *kalbelouz*, an almond-crowned couscous cake whose semolina-based batter is left to rest overnight before baking. Saturated with orange-flower water, it's a magically sticky surprise. It's a fine way to start your North Africa education. Serves lunch and dinner daily. 1160 University Ave., 510-225-2092. CC ☹️ \$\$\$



We invite you to attend our June events at no cost!

Lunch & Learn

Creating Positive Social Impact Through Values-Based Investing

Wednesday, June 17 12 – 1:30 pm

Indoor Summer Picnic & Presentation

Financial Literacy & Behavior for Adults and Young Adults


Wednesday, June 17 6 – 7:30 pm

The Women's Roundtable Wine & Cheese Gathering

Creating Positive Social Impact Through Values-Based Investing

Wednesday, June 24 6 – 7:30 pm

RSVP Required. For more info or to register: 510.433.1066 or jroundtree@bellinvest.com
Investment Management . Financial Planning . Career/Life Coaching

bellinvest.com    



TRIS The Renaissance International School

Beyond the Expected

Get Set, Go!

The Renaissance International School,
a great place to start!

Tri-lingual Immersion
Music . Fine Arts . Academics
Age 2yrs ~ Middle School

Tour the Campus:

Visit our website for
upcoming tour dates

3650 Dimond Ave, Oakland, CA 94602
therenaissanceschool.org/go • 510.531.8566

lic# 010214382



Eva Ruland, PhD

Midlife Flourishing

Your time for 2nd,
3rd, and 4th
chances

Midlife is a challenging time for many women. Often, frustration, fear, and insecurity sneak in and undermine you in how you face the world. But, midlife can be a fertile time for lasting transformation. Let me help you navigate the challenges and make this your time to flourish. Here is what one client says:

"I am so pleased and happy with my progress. I'm surprised at how far I've come. I really didn't have much hope that I would see significant change but I have. Seeing you is the best thing that I've done for myself. Your style and methods have been amazingly helpful for me. Thank you so much!"

SMW, Oakland

evaruland.com

EPICURE



IN SEASON

Pure Pepper Punch

*Goat cheese, sweet lettuces,
strawberries, and citrus
can tame cresses.*

By Cynthia Salaysay

Cresses, as dainty as they may appear, pack a peppery wallop, like a woman with white gloves and a brick in her purse.

They are beautifully grown by County Line Harvest. They are members of the mustard or brassicae family, like kale and arugula. The leaves of cresses favor the cool and fog of the farm's West Marin location. But unlike kale or arugula, the delicate leaves of cresses are susceptible to frost and go dormant over the winter, so planting commences in the spring.

"County Line stuff is always perfect," said chef Jonathan Luce of Bellanico, who, like Oakland restaurants Penrose and Camino, purchase cresses from the farm. County Line takes care to harvest its cresses when they are young and tender, with its first harvest occurring only three weeks after planting.

Compared to arugula, which has a similar flavor profile, cresses rarely appear at the supermarket. They can be daunting because of their intensity. But according to Grayson Curtis, one of the farmers at County Line, they've come to develop something of a following at the Grand Lake Farmers Market. "Word seems to be spreading," Curtis said.

People are more open to intensity and flavor than ever before, Luce said. He recommended tempering cresses' heat with something creamy, such as fresh goat cheese, or mixing them with sweet lettuces in a salad. "Strawberries and citrus will ease that bite," he said.

At the market, avoid wilting and yellowy leaves.

Cresses are best when tender and young, making for a milder flavor.

Younger, smaller leaves tend to be milder, while larger ones are peppery; so select according to the flavor profile you are looking for. Use them as soon as you can, as their shelf life is short. Store them in a sealed plastic bag in the refrigerator.

County Line Harvest can be found at the Grand Lake Farmers Market on Saturday mornings.



Pepper Cress Pesto

Courtesy of Jonathan Luce of Bellanico

Use this spicy pesto to balance the richness of a grilled steak, roast pork, or any savory meat.

700 grams pepper cress
1 teaspoon Dijon mustard
200 grams goat cheese
8 grams raw garlic (1/2 clove)
200 grams hazelnuts (a generous cup)
2 1/4 cups olive oil

Quickly blanch the pepper cress in salted boiling water, then submerge in icy water. Blend in a food processor with the Dijon, goat cheese, garlic, hazelnuts, and olive oil. You can also finely chop the ingredients together on a cutting board to achieve a more rustic, chunky texture.

RESTAURANT GUIDE



The Campos family has been serving authentic Mexican cuisine, ranging from enchiladas and chile rellenos to carnitas and pozole, for more than 29 years. Patrons can imbibe world-class margaritas at happy hour from 3-6pm Mon.-Fri. in Alameda while they enjoy classic antojitos like queso fundido and chips and guacamole. Otaez also offers daily specials and a bottomless mimosa brunch from 10am-3pm on Sundays. The restaurant's great food and friendly service make it a fun spot for eating and drinking. And with intimate seating as well as a spacious banquet room that can accommodate up to 180 guests, Otaez is perfect for small and large gatherings and special events.

3872 International Blvd, Oakland
(510) 536-0909
1619 Webster St., Alameda
(510) 521-9090
www.otaezrestaurant.com



2014 Best Ethiopian/Eritrean
2014 Best Restaurant Service

ASMARA RESTAURANT

Zagat rated and voted Best Ethiopian Restaurant and Best Restaurant Service by Oakland Magazine, Temescal's Asmara has been serving delicious Eritrean and Ethiopian cuisine in Oakland for over 25 years. Asmara offers gluten free injera, fresh ingredients and friendly service in a relaxed, casual and authentic atmosphere. Come in and sample unique beef, lamb, chicken and vegetarian dishes spicy or mild.

- Full Bar
- Catering
- To Go

Tues-Sun
11:30am-11pm



(510) 547-5100
5020 Telegraph Ave., Oakland
www.asmararestaurant.com



Offering the Bay Area the freshest ingredients in Greek street food, including the Bay Area's only fresh stacked gyro meat.

OPEN 7 DAYS A WEEK!
Monday thru Saturday 11am-9pm
Sundays 11am-8pm



(510) 339-1020
2064 Antioch Court
Montclair Village, Oakland
www.kouzinagreek.com



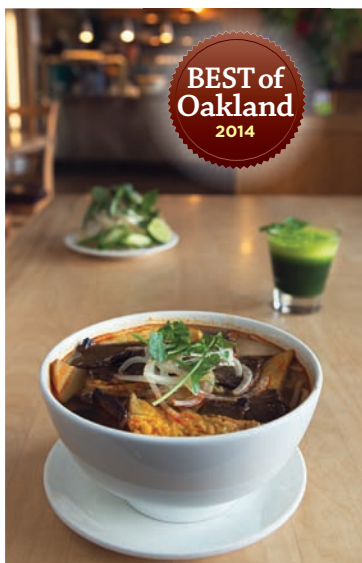
RESTAURANT & BAR

When you're in the mood for good times and great food, visit Crogan's Restaurant and Bar in Montclair Village. Catch your favorite sports team, join us for a weekend brunch, and even book your party or special event.

Voted Best Sports Bar and Best Neighborhood Bar in 2012 by Oakland Magazine.



(510) 339-2098
6101 La Salle Ave., Oakland
www.crogans.com



Voted 2014 Best Vegetarian Restaurant by Oakland Magazine, Golden Lotus serves fresh brightly flavored pan-asian vegetarian fare.

Open Daily 10am-8:30pm
Dine In • Take Out
Lunch Buffet on Weekdays.



(510) 893-0383
1301 Franklin Street
located in Downtown Oakland



Open Daily 8AM - 10PM
Breakfast • Lunch • Dinner

Serving Full Breakfast
Sunday Brunch

Early Bird Dinner Special
3-7pm Mon-Fri, 3-6pm Sat & Sun
Soup or Salad, Entree and Dessert
Prime Rib, Seafood, Steak, Chicken,
Pork, Lamb Shank, Fish, Pasta,
Daily Specials and More.

Happy Hour
Mon-Fri 3-6pm Sat-Sun 3-5pm
Special Menu

(510) 865-5088
1148 Ballena Blvd., Alameda
www.pier29restaurant.com
FREE PARKING

New in Adam's Point
Across from Lake Merritt



A Family Owned and Operated Authentic Mediterranean Eatery

We offer a simple healthy
selection of great foods
prepared daily

Come try our

- Vegetarian Offerings
- Savory Meat Dishes
- Baked Goods

*Our Falafel
is a Hit!*

Open Daily 10:30am-10pm

OASIS GRILL
344 Grand Ave., Oakland
510-900-9800

LOCAL ORIGINS

What's in a Name?

The thinking behind Peet's relaunch of Café Freddo as Javiva, altering its sweetness and consistency to entice Millennials.

By Judith M. Gallman

Peet's Coffee & Tea recently replaced its venerable Caffé Freddo with a new beverage called Javiva. Why?

Senior Vice President and marketing chief Tyler Ricks said the company decided the brand name Freddo inadequately described the product as a blended-iced coffee beverage, a growing area of Millennial coffee consumption. Ricks also said *Freddo* was too hard to pronounce. Finally, Ricks said Freddo lacked a "coffee-forward flavor" and a creamy "mouthfeel," perhaps most notably lagging behind its competitors in sales.

"It's been great for us," he said. "We are not quite seeing a doubling in the business, but it is very, very close for us."

But aside from the name, what's the difference? Ricks said the changes include the drink's basic coffee base, creamier texture, and overall "flavor balance." Customers also can now get a small Javiva, whereas the smallest Freddo size was a medium. Meanwhile, the new drink—made in a fancier blender with more accurate measurements—is sweeter, saltier, and richer than its predecessor.

Here's how they stack up, sans whipped cream.

Medium Caffé Freddo

Flavor: Used Peet's Major Dickason's Blend. "Conceived by one of the first Peetniks and refined by Mr. Peet, this premier blend is our all-time bestseller" with flavor notes characterized as "rich, smooth, and complex, with a very full body."

Consistency: Blended but still slightly icy.

Calories: 210

Fat: 3 grams

Sodium: 190 milligrams

Carbs: 42 grams

Sugars: 40 grams

Calcium: 18 percent

Sweetness: More on the icy side and not particularly sweet.

Name: Italian for "cold," which conjures up visions of cafe-goers sipping through straws at cafés on the banks of the Italian Riviera.



Medium Coffee Javiva

Flavor: Incorporates the Baridi Iced Coffee Blend. "Artfully crafted to enjoy on ice, this blend of bold, juicy East African coffees is refreshingly crisp," and is "inherently sweet & aromatic with a clean finish."

Consistency: Smoother, like a high-end milkshake.

Calories: 270

Fat: 4 grams

Sodium: 250 milligrams

Carbs: 55 grams

Sugars: 53 grams

Calcium: 26 percent

Sweetness: Sweeter than before, reminiscent of one competitor's "Frappuccino."

Name: Combines "java" for coffee with "viva" for life. Chosen from among 500 considered, including "Frio." Javiva combines Indonesia intrigue with a little Western familiarity.



NEW LISTING

Iron Pan

AMERICAN This neat Temescal newcomer, which took over Aunt Mary's previous space, fits right into the neighborhood, from its rustic rough-reclaimed wood interior and upside down wine bottle wall art to its creperie menu rounded out with bagels, eggs, waffles, sandwiches, salads, pastas, and desserts. You order at the counter while perusing a cheerfully bold and crowded chalkboard menu, grab a number, and after you sit watch your food magically appear. It seemed instant on one recent Saturday morning. The creamy-taupe latte arrived in a big-handled Mason jar, and our egg selections—eggs Forentine and Blackstone—with banana-strawberry-kiwi fruit salads may have looked a little dwarfed by the huge platters, but both packed satisfying high-caloric punches. Polished concrete floors and chunky tables, chairs, and stools contribute to a lodge-like communal vibe that extends from breakfast through lunch and dinner, where inexpensive pints might be the better bev of choice over coffee. Serves breakfast, lunch, and dinner daily. 4307 Telegraph Ave., 510-922-1726. www.Iron-Pan.com CC ☹ ☹ ☹ ☹ ☹

piquillo peppers; grilled flatbread with *labneh* (herbed strained yogurt); and fried garbanzo beans. Serves dinner Tue.-Sun. and brunch Sat.-Sun. 3407 Lakeshore Ave., 510-251-0329. www.ShakewellOakland.com CC ☹ ☹ ☹ ☹ ☹

The Star

PIZZA Put The Star on your list when you're in the mood for atypical ingredients. It's the perfect stop-off, say, on a weeknight evening stroll on Grand Avenue, because The Star is a stylish space with cool accordion doors that continue the European-bistro feel established by its predecessor, Milano. The Star, also the operator of Little Star Pizza outlets in the Mission and Albany, keeps the focus on pizza, thin-crust or deep-dish pies with tomato, pesto, or ricotta sauce. The Star turns to local nomenclature, from Adams Point and Broadway Terrace to The Port and The Gold Coast, to name its suggested pizzas and in the process sets an in-the-know tone to its menu. Unexpected ingredients like garlic-infused olive oil, chicken, hot sauce, bacon, cherry peppers, Emmentaler cheese, and even meatballs show up in interesting combinations. If pizza is not your thing, however, the starters, salads—the tonno with field greens, cannellini beans, poached tuna, Parmesan, and lemon vinaigrette sounds great—and sandwiches should suffice. No high fructose corn syrup and few GMO foods here. Serves lunch and dinner daily. 3425 Grand Ave., 510-843-7827. www.TheStarOnGrand.com. CC ☹ ☹ ☹ ☹ ☹


LAKE MERRITT/EASTLAKE

Lake Chalet Seafood Bar & Grill

SEAFOOD / AMERICAN The renovation of the historic Lake Merritt Boathouse is stunning—reason enough to visit upscale Lake Chalet, a special place because of the added beauty of Lake Merritt. At night, the Necklace of Lights and the skyline sparkle; by day, the Oakland Hills beckon. Brought to Oakland by the same folks of SF's Beach Chalet fame, Lake Chalet has a solid selection of affordable seafood-oriented fare, but the chef goes too easy on the spices. There is plenty to enjoy, especially for out-of-towners who may possess less sophisticated palates. The deviled eggs with shrimp and the warm beet salad with brie were both pretty and tasty. The Pacific tuna tartare, however, was uninspired, yet the side of corn polenta—as sweet as corn pudding—came through as a nice treat. Build in time for a tour and a cocktail or coffee on the deck or at the bar. Serves lunch, brunch and dinner daily. 1520 Lakeside Drive, 510-208-LAKE. www.TheLakeChalet.com. CC ☹ ☹ ☹ ☹ ☹

Portal


AMERICAN Like beer gardens? Then you'll dig Portal, the offbeat Lake Merritt watering hole with a primo outdoor patio and portal-windowed front door opening to a shotgun-style bar. It's known for stromboli-like "garbage bread" that's more or less pizza grilled after it's stuffed with, well, *stuff*: vegetables, meat, cheese, pesto, marinara, even corndog on one occasion, apparently. Snacking is the thing to do here,



Our Bullets Don't Hurt

1703 Telegraph Ave.
Oakland 510-891-0199
Feelmore510.com
delivery available

FEELMORE
Adult Gallery



Celebrating Two Decades Of Great Cheese

Twenty years ago we hired two great ladies to revolutionize our Cheese Department and we couldn't be happier.

With fresh handmade dips and exotic imported cheeses there is something here for everyone and every taste.

Thank you Darcy & Lisa!

Monday–Saturday 9am–8pm, Sunday 9am–7pm

(510) 653-8181

4038 Piedmont Avenue • Oakland, CA 94611

PiedmontGrocery.com

BEST of Oakland 2014

f

Sick & Tired of Struggling with Acne? Let Our Acne Experts Get You Clear

"I never imagined I would ever be clear from acne. I am so amazed that there is something that worked for me."

—Sabrina (pictured before and after)



The most effective acne clinic in the United States is in San Leandro. Hundreds of doctors, nurses and estheticians have paid to learn our protocol and use our products. Don't take our word; google us, check out our website, do your own research. We welcome your scrutiny.

face reality
ACNE CLINIC

155 Callan Avenue, San Leandro
510.351.1842 • FaceRealityAcneClinic.com

NEW LISTING

Tambo

PERUVIAN Until you can make your own pilgrimage to the Andes, dip into the many appetizers, entrees, and desserts that chef/owner Patricia Rios has packed into her bountiful menu at Tambo, where she radiates luminary charm and creates unpretentiously artful plates as pleasing to eye as to the palate. At this under-the-radar Peruvian restaurant, ceviches, *causas*, empanadas, stews, soups, and potatoes rule the roost. Experiment with the tasting menus to get a feel for the culinary language of Peru, one that often involves corn, yam, red onion, roasted seeds, avocado, bell pepper, and yucca. For protein-rich small plates, opt for a *brocheta*—a skewer of chicken or beef (with fried potatoes and Peruvian corn, of course) or seasonal fish and shrimp—or try a bowl of boiled mussels, crispy fried fish, or grilled beef hearts. The *lomo saltado*, *chaufa de marisco*, *aji de gallina* are presented with pyramids of white rice, and there are many other enticing large plates of fish, meat, and the purely vegetable *pimenton relleno*—a red bell pepper filled with a savory, rustic mélange of quinoa, mushrooms, corn, and raisins. Save room for one of Tambo's 10 desserts, all made in house and ranging from coconut flan and *alfajores* to mango cheesecake and *monterosa*. Too bad the faux pisco sours are made with vermouth, fun but lightweight. Serves lunch Mon.–Fri. and dinner Mon.–Sun. 1414 Jefferson St., Oakland, 510-663-8262. www.TamboRestaurant.com CC\$-\$\$\$

along with drinking beer or cider; Portal offers a rotating selection of 15 on tap. Have some pickles, housemade, with that, or maybe fried Brussels sprouts, "knots" of dough and cheese with marinara sauce, chicken wings, or Kennebec potatoes. Snacky things, you get the picture. Mini-burgers, sliders really, come in threes, and make enough of a meal for slight appetites: go for the beef and fried chicken for sure. The glass-enclosed patio is awash with communal opportunities. Glass enclosed outdoor patio is perfect all year. Serves dinner Tue.–Sun., brunch Sat.–Sun. 1611 Second Ave., 510-663-7678. www.PortalOakland.com CC\$-\$\$\$

NORTH OAKLAND

Grease Box

AMERICAN Where do you take your celiac friend from LA who is dying for fried chicken? Grease Box. This small, unpretentious cafe is gluten-free and full of "bare hand made" dishes with a definite South Louisiana bent, just like chef/owner Lizzie Boelter, who makes absolutely no apologies for frying stuff—chicken, veggies, onion rings—using chickpea flour. This is American comfort food but with a California urban-ag vibe, meaning kale, beets, and avocados with attitude might mingle with the eggs, the "pretty thick bacon," and almond buttermilk waffles or brown rice flour pancakes. Whole grains, like corn and brown rice, are go-to ingredients, and everything, from almond milk to Texas queso (whatever that is), is "made from absolute scratch!" Sautéed vegetables, slaw, brisket, ribs, and pulled pork are palate-pleasers, too. Serves breakfast and lunch Mon.–Sat. and dinner Fri.–Sat. 925 Stanford Ave., 410-922-1323. www.GreaseBoxOakland.com CC\$-\$\$\$

OLD OAKLAND

Cosecha

MEXICAN Get warm and cozy Cal-leaning Mex fare at this pricey Swan's Market taqueria where homemade tortillas, fried fish tacos, and guacamole are freshly made every day in Dominica Rice's kitchen according to the season. We opted for pork belly tacos and the blue plate special of crispy fish tacos with beans and avocado—yum. Cabbage, slaw, chipotle cream, pickled onions, Oaxacan cheese, a chile guajillo sauce, and even mole add zing to quesadillas, tortas, and tacos and other creations Rice whips up. Spanish for "harvest," Cosecha naturally uses staples regional providers. Stop in here during the day for a lunch break when you want a Baja-type meal as a reviving respite. Serves lunch and dinner Mon.–Fri., brunch and dinner Sat. 907 Washington Ave., 510-452-5900. www.CosechaCafe.com CC\$-\$\$\$ Miel

**BEST of
Alameda**
2013 & 2014



PROVIDENCE
VETERINARY HOSPITAL & CLINIC

Healthy Pets, Happy Families

Dr. Michael Miller
Dr. Marie-Anne Woolley
Dr. Randall Miller
Dr. Emily Kupprion

- Full Service Pet Hospitals
- Dog & Cat Boarding

Hospital / East

2304 Pacific Avenue ■ Alameda
510.521.6608

Clinic / West

1409 Webster Street ■ Alameda
510.521.5775

www.providencevethospital.com

Dr. Woolley & Payton

SPIRITED AWAY

An Intro Class in Mezcal

Jack's Oyster Bar brings tequila's edgier sibling to the waterfront.

By Elyce Berrigan-Dunlop

To present its full complexity, the Mezcal 101 deserves two first impressions. When initially sipped, it gives a thirst-quenching, bright burst of citrus that's always appreciated in a June cocktail. Upon a second taste, it offers a powerful edge that maintains the strength of a mezcal, the smokier, wilder sibling of tequila, but brings it in a new, distilled flavor perhaps more accurately described as that subtle whiff you notice in the air at a summer campfire. The combination is nostalgic, almost romantic. And that's exactly what bar manager Antoine Nixon had in mind when he created this flavor profile. He said mezcal gets a bad rap. "Some people are kind of afraid of it, like it's some crazy, intense fire water," he said. "What I wanted to do was create a cocktail that was approachable enough and still true to the character of mezcal."

Served on the all-wood, waterfront patio



Nixon of Jack's Oyster Bar likes the edgy boldness of mezcal.

at Jack's Oyster Bar & Fish House, with the sun beaming its weekend-expanding rays, the Mezcal 101 provides a delicious pairing to the fresh oysters available at this sleek and crowded restaurant. While you lounge close to docked boats and the water, you can request this beverage with confidence, knowing that it will be palate-pleasing whether you are a novice with spirits or a

connoisseur of the bar.

"The way I thought about it was the Mezcal 101 is an introductory class," Nixon said. "It's a very good starting point if you want to educate yourself and experience more of mezcal. It's got a little bit of everything. It's got a little bit of smoke, which will go very well with the oysters' brininess. It's got the refreshing taste of that tonic water, a little bit of the spice from the mezcal itself, and the Yellow Chartreuse. I think it just goes together real nice when you're out there on the deck."

With the sun on your shoulders and the water steps away, it would be difficult to disagree. So, after you've become acquainted with this cocktail—its fragrances and nuanced flavors—the next best decision might just be to go ahead and order another Mezcal 101 as a reminder that you deserve a long, luxurious break by the water.

The Mezcal 101

1½ ounces mild Mezcal Joven

½ ounce Yellow Chartreuse

¾ ounce lime

About 3 muddled cucumbers

7 mint leaves

Sprig of mint, for garnish

Shake all the ingredients and double-strain into a Collins glass. Top with tonic water and garnish with a sprig of mint.



Shelly Flynn

Broker & Realtor

Top Producer

Graduate Realtor Institute,
Residential Construction Certified
& Certified New Home Specialist

Member of the Oakland, California
& National Association of Realtors

CalBRE #01479075

510-472-3074

flynnshelly@gmail.com

BHGHome.com/ShellyFlynn

HIGHLAND PARTNERS
BOUTIQUE REAL ESTATE INTERNATIONAL PRESENCE

Yoshi's
oakland

**JAZZ CLUB &
JAPANESE RESTAURANT**
at JACK LONDON SQUARE
510 Embarcadero West / Oakland



**LIVE MUSIC
EVERY NIGHT**



PRIVATE EVENTS

contact
ROBERT AMACKER
robert@yoshis.com



**SEASONAL MODERN
JAPANESE CUISINE**

UPCOMING SHOWS

THE OZ NOY TRIO JUNE 3 / MARCUS MILLER JUNE 5-7 / RAUL MIDÓN JUNE 12

DAZZ BAND JUNE 13 / THE FAMILY STONE JUNE 14 / STANLEY CLARK JUNE 19-21

CHARLIE HUNTER W/ SCOTT AMENDOLA JUNE 23 / THE BAR-KAYS JUNE 26 / WILL DOWNING JUNE 27-29

WAYNE WALLACE LATIN JAZZ QUINTET JUNE 30 / ARTURO SANDOVAL JULY 3-5

Visit yoshis.com for dinner reservations and show tickets, or call **510-238-9200**



TATTOO BY
SEAN GILLESPIE



OLD CROW
T A T T O O

ANCIENT AS TIME
MODERN AS TOMORROW

362 GRAND AVE. OAKLAND
510.834.2769

INSIDE
Film: Young Star | 65
Art: Whimsical Maps | 66
Music: Operatic Programmer | 67



Curator



MUSIC

How Midnight Cinema Is Bypassing Record Labels

The Oakland pop rockers are taking a more direct and affordable new recording tack to distribute their music to potential fans.

By Michael C. Healy

It's around 6 p.m. on a Sunday night in December, and darkness has descended with just a sliver of orange on the Pacific horizon. The members of the Oakland-based band Midnight Cinema are alone in an 800-square-foot condo in

West Oakland, preparing to give an hourlong performance on what might be called a cosmic stage.

Guitarist Drew Cribley, lead singer Clayton Stoope, and drummer Paul Niedermier are there. The camera is set up, the sound system is checked, and the lights are turned on. By pre-arrangement at precisely 6:30, the trio begins to stream a live



Photos courtesy of Midnight Cinema; Niedermier photo by Toby Page Photography



performance of its latest songs online through Concert Window, one of several websites streaming live performances for a new generation of music fans. Midnight Cinema's performance can be seen and heard locally and in real time at 9:30 p.m. in New York, 2:30 a.m. in London, and anywhere in the world.

"It's a great way to get your music out there," Cribley said. "We made about \$600 in donations on that gig. No windfall to be sure, but this kind of exposure on a worldwide stage makes for an exciting venue." He also noted the interactive component between the band and viewers.

For decades, the East Bay has been a hot spot for emerging recording artists. But in spite of the region's deep indie ethos, most performers aspire to the traditional route to recognition and success: recording a demo with a signature sound, getting a manager to secure a label, recording at a sophisticated Hollywood or New York studio and seeking radio play, and then landing a booking agent to take the show on the road.

Today, however it's a brave new DIY world, as garage bands operating on a shoestring rely more heavily on social media for exposure, recognition, and buzz. "On the positive side, it has given bands more freedom and control on how they produce and distribute their music and reach their fans," said Jock Rockenbach, a journeyman guitarist and longtime Bay Area music coach. "But so far, the DIY money is slim, but promising. ... It's like the Wild West out there on the local music scene, everyone panning for nuggets. The social media exposure does help to build a fan base and set the stage for performing at local clubs and touring."

Consider Joel Robinow, formerly of Howlin' Rain and now a member of the Once and Future Band. His band is doing its own recording instead of renting time in a big studio and put out a four-track EP vinyl record this past year. "Online and

DIY is the wave of the now for most startup bands and even those that have been around for awhile," Robinow said. He also noted that his girlfriend, Jessi Phillips, with her group Eight Bells, raised \$15,000 through Kickstarter to record and market their own CD.

Midnight Cinema exemplifies this current template, with the pop rock group striving to make it totally on its own as it finds its niche.

Cribley, Stoope, and Niedermier founded the group in 2012, the name inspired by a local theater showing cult films at midnight.

The band's first EP, *Midnight Cinema*, was recorded in a major studio in New York City's Times Square over a year, requiring multiple cross-country flights to complete. It was released in 2013 under its former label Windup Records.

"We were told by the powers at Windup Records that the five-song EP cost \$100,000 to produce, or \$20,000 a song," Cribley said. "We never saw a cent return."

Cribley, Stoope, and Niedermier are survivors of the band Thriving Ivory, which had a hit album featuring the song "Angels on the Moon." In 2009 the album was No. 1 on the Heatseekers Albums charts and eventually hit No. 28 on the U.S. Pop 100 chart. By 2010 "Angels on the Moon" went gold, reportedly selling more than 500,000 copies, largely because of Stoope's voice. The band spent the better half of four years on tour and left a trail of fans scattered across the country. At the pinnacle of its success, long-simmering internal personality conflicts came to a head, and two members left the band. The three remaining members regrouped as Midnight Cinema, severing ties with Windup Records.

With no label, manager, or booking agent, the newly constituted group set up shop in Cribley's condo, which is a vertical design with three levels. This is where they stream performances and

Cribley, left, and Stoope primarily collaborate on the writing, music, lyrics, and arrangements.

record. A makeshift studio occupies the top room, up a long flight of narrow stairs. The recording equipment is compact, taking up no more than 10 square feet. The sound Midnight Cinema creates is rich, with a fidelity that matches the output of a major label studio. What comes out sounds more like a six-piece band than two instrumentalists and a vocalist.

Even though Cribley, Niedermier, and Stoope left their former band name behind, as Midnight Cinema they did carry over the remnants of a signature sound—instrumental harmonies and overdubs combined with Stoope's voice, which is both ephemeral and haunting with a low-to-high range raspy quality reminiscent of Rod Stewart. It lifts the lyrics of the songs just above the blend of instrumentals.

Midnight Cinema was followed in 2014 by *Lightning in a Bottle*, a 10-song CD. For the last track, the band brought in local singer Emily Rath to balance the song's harmony. *Lightning in a Bottle* is distributed through the independent online distributor TuneCore. Songs can be downloaded through iTunes and Amazon for \$1, from which the creators receive 70 cents.

Cribley, who also sings and plays keyboard, said the band invested \$5,000 to record and produce the CD, and that so far it has recouped the cost and then some. "We're not getting rich," he said. "We're simply doing it our way and it feels awesome."

In December, the group added three more tracks to *Lightning* separate from the digital version from the CD. The extra songs were released through iTunes and Spotify as part of a "deluxe version."

Niedermier hopes the band members can some day make a living with their music—but on their terms. The 31-year-old currently works in sales for a high-tech company in San Francisco. Stoope, who is 32 and married with a 3-year-old boy and baby girl, is a registered nurse. Cribley, 33, is a tax accountant who tends bar a couple of nights a week at night at Flora.

Will they tour? Cribley said yes. But currently there is no schedule. He generally acts as the road manager and booking agent, making calls and lining up gigs, mostly one-night stands. For now, the group is playing local gigs when possible.

Asked if there was any way to measure their impact other than the CD sales, a modest press run, the three pondered the question. Stoope said responses and comments are posted on Facebook. "For instance, as Thriving Ivory, we got more than 90,000 'likes,' and as Midnight Cinema, we so far have gotten almost 5,000 'likes.'"

Midnight Cinema members were unanimous in their desire for the future to be doing what they love, which is making music any way they can. "At some point, we may want to hook up with a label again, if the deal looked good," Cribley conceded. "In the meantime, the plan is to continue the DIY mode—at least in the foreseeable future."

FILM

She's Got Gumption

A lifetime of theater propels Alameda's Brigitte Lundy-Paine into a role in Woody Allen's new film *Irrational Man*.

By Keith Gleason

Brigette Lundy-Paine has acting in her blood. The 20-year old Alamedan and New York University drama student has been around actors and theater her entire life. It's the family business. Her parents, Laura and Robert Lundy-Paine, both actors and directors, founded Virago Theatre Company in 2005 along with her uncle, Bruce Lundy, Angela Dant, and Eileen Meredith.

She took her first steps on the stage at age 1½, while her father was directing a production of *Charlie and the Chocolate Factory*. And she was drafted into the family business during a production of *The Bombing of the Innocents*. "They held me up on stage at age 1," she recalled. "I never had a choice."



But nothing—or perhaps everything—prepared her for the moment last summer when she stepped onto the set to portray Jane, a college student, in Woody Allen's new film *Irrational Man*, which opens in July. "It was insane," she said. "Woody Allen and Joaquin Phoenix were walking right in front of me. They talked work the way many people I've worked with do. They talk about a scene and *do* it. They shot this scene 17 times. Joaquin never dropped out of character. He doesn't play to the camera. He's an inspiration."

Her role came about after the director of a 2014 NYU play she was in liked her work and introduced her to Rhonda Price of Gersh Talent in New

York, one of the country's 10 top talent agencies. Before getting the part Lundy-Paine had two callbacks for the movie, which stars Emma Stone, Joaquin Phoenix, and Parker Posey. The film, which was shot in Rhode Island and in New York in August 2014, is about a philosophy professor in the grip of an existential crisis who begins an affair with a student.

What was it like being directed by Woody Allen? "He'll come over and whisper directions: 'Don't blow your load. Build up to it,'" she said.



**NEWBORN, MATERNITY,
FAMILY + EVENT
PHOTOGRAPHER**

Megan Small
PHOTOGRAPHY

New Studio!
2511 Santa Clara Ave
Alameda
www.megansmall.com
megansmall@mac.com
510-219-6028



"He's got an aesthetic, a look and sound he's looking for. He has a very natural style. We improvised from the script."

Even though Woody Allen has won Academy Awards and written and directed numerous famous films, as a child Lundy-Paine didn't know who he was. "I thought Woody Allen was the Woody character in *Toy Story*," she said with a laugh.

As a child actor, she performed with the Alameda Children's Musical Theatre and landed challenging roles at the Berkeley Repertory Theater. At Encinal High School, she was cast as Hamlet in *Remember Me: The Story of Hamlet and Ophelia*, a rewrite of Shakespeare's play by English and drama teacher Gene Kahane that portrayed Hamlet and Ophelia as a lesbian couple. Lundy-Paine also auditioned for and won the role of Juliet in a production of *Romeo & Juliet* with the Florence English Speaking Theatre Arts in Italy and left for Florence two days after she graduated.

"She's always seemed much older than she was," her father said. "Looking back, she was very young to do it. But she auditioned and did the work to get herself there. Lots of people decide to act at some point, but with Brigitte, it's been part of her life from the beginning."

Lundy-Paine said NYU's acting program has been very good for her. "It's so immersive," she said. "Whenever you're not in class, you're acting and working on something. People are so smart and are all dedicated to the same goal."

"She was an outstanding actress in my Chekhov scene-study class," said Anya Saffir, Lundy-Paine's second-year professor at NYU who praised the young actress for her talent and congeniality. "Perhaps because Chekhov's combining of the tragic with the comic, of lightness and weight, allowed Brigitte's natural depths, big-heartedness and glorious sense of humor to shine all at once."

Besides the chops, she also has the looks to be a successful actress. Tall and slender, she has naturally brown hair and a flawless complexion.

Lundy-Paine will appear in an episode of MTV's *One Bad Choice* in July, and is shooting a web series, *Bergie and Mintz*, which will air later in 2015.

As she completes her third year at NYU, Lundy-Paine has accelerated her graduation and will complete her degree this fall after returning from Italy. She plans to move to Brooklyn after graduation and try acting full time.

"I've been lucky," she said. "I've consistently done it. I don't know if it will be what I do with my life, but I'm going to try and see. I don't have a backup plan."

Lundy-Paine has been thrilled with school at NYU.



ART

Oakland's Cutout Queen

Christina Song uses cut-paper illustration to make art.

By Karen Granados

Each character and object in Christina Song's art consists of tiny pieces of intricately cut paper. A self-tagged "paper hoarder," Song prides herself on having an eye for interesting papers with stand-out textures and colors that become the building blocks of her playful illustrations.

The Oakland-based artist's commissioned work appears in magazines and on book covers. Recently her colorful local maps featuring Alameda, Oakland, and San Francisco have gained a following. The 11-by-17 city maps have become popular sellers at Books Inc. in Alameda, Marion and Rose's Workshop in Old Oakland, Rockridge Home in Oakland, and the San Francisco International Airport.

Song weaves together whimsical portrayals of easily recognizable points of interest, such as the wrought iron fence entrance (each swirl a single

Song often picks up thrown away paper to incorporate into her art projects and illustrations.

piece of painstakingly cut paper) of Lincoln Park and the USS *Hornet* in Alameda and the Grand Lake Theatre sign and the Cathedral of Christ the Light in Oakland to visually depict the cities' unique neighborhood characteristics for the maps.

She also fashions scenarios of animal alphabets, underwater nature, and a midnight forest scene. Each piece conveys a fanciful, magic-like scene incorporating a three-dimensional effect that is hard to achieve with flat illustrations.

Walking down the street for Song rarely involves getting directly from point A to point B. She often spots interesting texture from a store's discarded box on the sidewalk, using thrown-away corrugated cardboard for, say, a tree trunk. Or she may pick up a tossed away metallic swatch, incorporating that into a bridge span or car body. For commissioned projects, she said coming up with a scene that tells a story and finding the right paper to echo the tone can be the most challenging and fun aspects of the job. Ultimately, her layered shapes are arranged in an artful, almost melodic way, enticing viewers to carefully study its intricacy while formulating the story in their heads.

Song collected handmade papers as a child and naturally started layering her papers in a collage-like way to "cover up the mistakes." But it wasn't until her senior year at the College of Design in Pasadena that she delved into working with various papers. Since then, she has worked as a greeting card designer and copywriter in New York City and now as a freelance artist in Oakland, which she cherishes for its breathtaking nature and historical architecture. For her honeymoon, Song and her husband traveled internationally for additional inspiration, camping throughout Iceland's backcountry and visiting quaint European towns and large metropolitan cities.

"My inspirations definitely come from my surroundings," Song said.

See more of Christina Song's work at www.Christina-Song.com/shop, where all of her prints are on sale through June. Enter the promo code OakMag25



Lundy-Paine from the film Olivia; Song by Pat Mazzera; illustration courtesy of the artist

MUSIC

Viva l'Italia!

A passion for opera leads Brandon Biggs to Milan.

By Chris Barylick

Brandon Keith Biggs sat at a table at Cal State University, East Bay, surrounded by laptops and wearing a tablet computer around his neck. He jabbered with friends about the weekend-long programming contest for which he was just then cranking out line after line of computer code.

Just another everyday collegiate geek? The Cal State junior is also an athlete, actor, cook, musician, voracious reader, and accomplished bass/baritone opera singer. Most remarkably, perhaps, he was born with Leber's congenital amaurosis, an extremely rare condition in which a missing protein in the eye prevents adequate blood and oxygen flow to the retinas, preventing full sight.

It all adds up to one impressive 23-year-old, one who has been interviewed on radio, Italian TV, and even in *The New York Times*. Biggs started by performing with the Missoula Children's Theater and then moved into community theater at the age of 14. He performed his first profes-



sional opera as Colline in *La bohème* with West Edge Opera in Berkeley just last year. He has since appeared solo throughout the San Francisco Bay Area and has been in several student films.

He has followed his passion for music and opera to Italy through a CSU study abroad program and is using his technology smarts to connect the two.

"I do have a little bit of sight," said Biggs, who laughed when asked how he saw the world. "I see shapes and basically vague outlines. I do have some sight, but it's just enough to get me in trouble. Hair doesn't have individual strands; it's like one mass, so I can't tell if people have messy hair or not. It's basically what I see."

Although the world may be a vague blur, the

Biggs loved a British music conservatory he toured and was impressed by its size, emphasis, and restaurant.

confident Hayward resident displays laser-like vision when it comes to getting things done. A veteran of more than 20 musical theater and opera productions, he is now studying in Milan, but will return to the East Bay. His enthusiasm for programming, which he taught himself, led him to create a business model to connect international students with Italians using a website, www.LiveItAlita.com, that he developed.

"Most international students have not met Italians, and this is very weird for me," Biggs said. "There's a ton of Chinese students in the Silicon Valley, and none of them have tasted an American lasagna or know how to make it, so maybe there's a market there."

Biggs illustrated his technological connection by pointing out devices he uses throughout the day: an iPhone, a Hims Braille Sense U2 tablet for reading books, a laptop, a flash drive, an abundance of cords and connectors, and various CDs.

"This is me traveling," Biggs said. "Imagine what it's like in my house. ... As a blind person, technology has been the single force that's lent us equality in the world."

So what does the future hold? Probably more school and music. Biggs expects to apply for a master's program in opera at an undetermined music conservatory. "There's a whole bunch on the East Coast, and that's where I'd be—either there or in Britain," he said.

JUNE 19
6PM-10PM

JULY 17
6PM-10PM

AUG 21
6PM-10PM

JACK'S NIGHT MARKET

ON THE WATERFRONT AT JACK LONDON SQUARE

OAKLAND CRAFTS, ARTISANS AND DESIGNERS
LOCAL PRODUCERS - VEGETABLES, FRUITS
FOOD, GOODIES AND LIBATIONS
ECLECTIC SHOPPING BAZAAR
QUIRKY PERFORMERS

JACK LONDON SQUARE

ENJOY A CAPTIVATING EVENING FILLED WITH MERRIMENT AND VERVE
www.jacklondonsquare.com

Jack London Square

WATERFRONT FLICKS

JURASSIC PARK

JUNE 11

MALEFICENT

JUNE 25

Mrs. Doubtfire

JULY 9

NIGHT AT THE MUSEUM

JULY 23

FINDING NEMO

AUGUST 13

THE GRAND BUDAPEST HOTEL

AUGUST 27

FREE & OUTDOORS

MOVIES BEGIN AT SUNDOWN
BLANKETS AND STADIUM CHAIRS RECOMMENDED
COME EARLY FOR TRIVIA, FUN AND FOOD AT OUR FABULOUS JACK LONDON SQUARE RESTAURANTS!
FERRY LAWN | BIKE, DRIVE OR WALK

JACKLONDONSQUARE.COM

PORT OF OAKLAND

JACK LONDON SQUARE

DANCING UNDER THE STARS

JUNE

June 5 Salsa

June 12 Cha Cha

June 19 West Coast Swing

June 26 Single Time Swing

July 3 Line Dance

July 10 Salsa

July 17 4 Step Hustle

July 24 Bachata

July 31 West Coast Swing

Aug 7 Line Dance

Aug 14 East Coast Swing Triple Time

Aug 21 Cha Cha

Aug 28 Salsa

JULY

AUG

FRIDAYS FREE

8:30 PM DANCE LESSONS
9:00 PM DANCE PARTY
FOOT OF BROADWAY
JACK LONDON SQUARE

PORT OF OAKLAND

JACK LONDON SQUARE

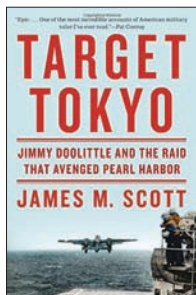
Photo courtesy of Brandon Biggs

JUNE 2015 | TELEGRAPH MEDIA | 67

MEDIA SHELF

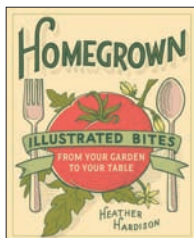
Air Raids, Home Gardens, and Progressive Education

Doolittle bombs Tokyo, farming cues from infographics, and learning strategies.



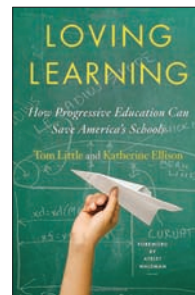
Target Tokyo: Jimmy Doolittle and the Raid That Avenged Pearl Harbor by James M. Scott (W. W. Norton & Company, 2015, \$35, 648 pp.)

Brush up on a famous name in Alameda history, Jimmy Doolittle, the MIT-educated and highly respected racing and stunt pilot who led the April 18, 1942, air raid on Tokyo, Nagoya, and Kobe in this substantive work of nonfiction that reads more like a Tom Clancy thriller than a straightforward military history. A daredevil and a highly intelligent engineer, Doolittle planned the attack, a one-way mission that entailed flying 16 B-25 bombers off the deck of the *USS Hornet* aircraft carrier to destroy Japanese targets, including factories, refineries, and dockyards. The only escape path was one into China. The author, a historian, is a former Nieman Fellow who lives in Charleston, S.C., and draws on new material from survivor interviews and previously unpublished archive records.



Homegrown: Illustrated Bites from Your Garden to Your Table by Heather Hardison (Stewart, Tabori & Chang, 2015, \$16.95, 176 pp.)

If gardening, cooking, and cute illustrations are high on your list, then this is a little guidebook for you. The author, Heather Hardison, lives in Berkeley where she is an illustrator, sign painter, creator of the blog *Illustrated Bites*, and now (thanks to this book) magazine contributor. Her artistic style is primitive yet whimsical and fits hand-in-garden glove with her elemental narrative and hand-lettered infographics, which advance her philosophy of eating what you grow yourself on a seasonal basis. The book, an odd shape with a sturdy cover seemingly designed to repel a little garden dirt or liquid from a kitchen, is divided by season, going from planting to harvesting to cooking, and including 25 recipes. The back cover perhaps sums it up best: "*Homegrown* is your ultimate seasonal guide to eating from the ground up!"



Loving Learning: How Progressive Education Can Save America's Schools by Tom Little and Katherine Ellison and foreword by Aylett Waldman (W. W. Norton & Company, 2015, \$26.95, 254 pp.)

Progressive education, according to this book, is a system that creates "engaged students, lifelong learners, and happy kids." It represents the life's work of Park Day School's longtime director Tom Little, who died in 2013; the co-author is Katherine Ellison, an author and Pulitzer Prize-winning foreign correspondent. Little toured 45 progressive schools around the United States, collected data, and compiled his findings here on how they differ and excel, landing finally on six core strategies to characterize progressive education, the most radical being putting an end to testing. It's heady stuff but a top-of-mind topic for parents grappling with what kind of teaching and learning fit their children's needs.

We protect you as we do our families



Free to do what's right for you.™  Trusted Choice
INDEPENDENT INSURANCE AGENTS

Call us to receive a complimentary insurance review

BayRisk
CA Lic# OB29324
Insurance Brokers, Inc.

PROTECTING
YOUR WEALTH
SINCE 1935

1920 Minturn Street, Alameda • 510-523-3435 • www.bayrisk.com

Gregg Fujita

Certified Residential Specialist
CRS, GRI, SRES, CAL BRE #01109495



23 Years of Professional Real Estate Services for Both Buyers and Sellers
• Past Alameda "Realtor of the Year"
• Past President of Northern CA CRS Chapter • Past President of Alameda Association of Realtors

510.910.1800

gfujiata@hbrinfo.com

GreggFujitaSellsHomes.com



Snapshots

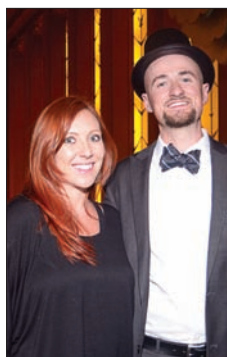
The Red Carpet Premiere Event

Oakland Rotary Club No. 3 held its biggest party of the year, **The Red Carpet Premiere Event**, on March 28 at Oakland's Paramount Theatre, with event sponsors alone raising \$31,500. Auction items ranged from luxury accommodations on Kauai and sports tickets packages to sculptures by Mario Chiodo and a day of sailing on the bay. www.Oakland-Rotary.org



From top, clockwise: **Nancy Lee, Eric Havel, and Cristina Snider;** **Misako Sack, Jackie Gorman, and Cathy Youngling;** **Amanda Pinkham and Andrew Jones; Marc Pineda; Devereaux Smith, Hope Kamer, and Molly Fassler; Sydnie and Maria Villanueva; Jill Broadhurst, Sedgwick Tydus, and Jaine Williams; David Stein and C.J. Hirschfield; Laurie Edwards, President John Protopappas, and Kathy Hart.**

Photos by Robert Schultze



FUNDRAISERS & SOIREEES

Rising Stars Youth Leadership Gala

Rising Stars does important, impactful work helping young people reach their goal of going to college after overcoming adversities like foster care, domestic violence, and homelessness. Sponsored by Building Opportunities for Self Sufficiency, this celebratory event includes dinner and dessert, along with tunes from the Berkeley High Jazz Ensemble. The benefit will also feature a silent auction. \$30 for one person or \$50 for two. It's a great deal for a great cause. Thursday, June 4, 6-8 p.m. Northbrae Community Church, 914 The Alameda, Berkeley. www.Self-Sufficiency.org

Children's Fairyland Annual Gala

You've been there with your kids, but this night is just for adults ... to act like kids. Dress in your best Fairy Tale attire. The theme is **A Cinderella Story**, and proceeds go to keeping Oakland's beloved park going strong. Decadent food will be served under twinkling lights, along with special performances and both live and silent auctions. \$150. Thursday, June 4, 6:30-9:30pm. Children's Fairyland, 699 Bellevue Ave., Oakland. www.Fairyland.org

A Taste of Southeast Asia

Alameda County Meals on Wheels has been delivering hot, tasty dishes to people in need since 1973. Now this organization would like to feed you at its annual fundraiser. This year it's **A Taste of Southeast Asia**, featuring a dozen food stations, fine wine, and a live auction, all at the gorgeous Kaiser Rooftop Garden. \$150. A Taste of Southeast Asia, Alameda County Meals on Wheels, Sunday, June 7, 4-7:30 p.m. Kaiser Rooftop Garden, 300 Lakeside Drive, Oakland. www.AlamedaMealsOnWheels.org

Gorgeous Gala at the Asian Art Museum

Rub elbows with S.F.'s movers and shakers at this annual **Asian Art Museum** fundraiser. The theme is **Gorgeous**, an exhibition that combines disparate pieces of artwork that all denote beauty or concepts of what we consider beauty to be. Black tie, tickets start at \$1,500. Wednesday, June 18, 6:30 p.m. Asian Art Museum, 200 Larkin St., San Francisco. www.AsianArt.org

Oakland Zoo Walk in the Wild

The only place we love as much as Children's Fairyland is the **Oakland Zoo**, and it's also time for this park's 23 annual benefit. It's **An Epicurean Escapade** that will be catered by dozens of breweries, wineries, bakeries, restaurants and chefs. Cocktails, dinner, and dancing! Saturday, June 27, 5-10pm. \$150. Oakland Zoo, 9777 Golf Links Road, Oakland. www.OaklandZoo.org

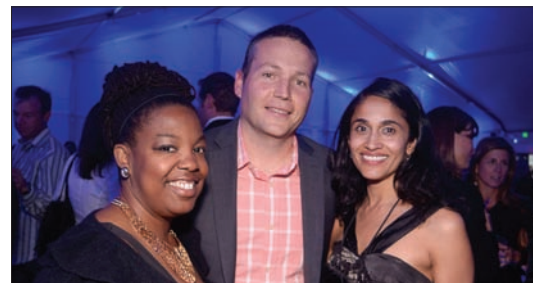
Alameda Meals on Wheels Community Faire & Wine Tasting

Save the date, July 19, for the **Community Faire & Wine Tasting**, the biggest fundraiser of the year for **Alameda Meals on Wheels**. Snack on sumptuous hors d'oeuvres, taste wine, try Zinfandel ice cream, hear Three O'Clock Jump. \$20. Sunday, July 19, 1-5 p.m. Rock Wall Wine Company, 2301 Monarch St., Alameda. www.AlamedaMealsOnWheels.org

—Katy St. Clair

Notes & Words

Writers and musicians took the stage at the Paramount on March 12 to raise money for **UCSF Benioff Children's Hospital Oakland**. Musicians Kelly McFarling and Tom Rhodes, Mike Errio and Paul Leo and WJM joined authors David Brooks, Anna Quindlen, Daniel Handler, and Kelly Corrigan for the cause. www.NotesAndWords.org



Clockwise from top center: **Caity Burrows, Meg Fellner, and Gwenn Lennox; Steve Shea, Ann Kuhns, and Charlotte Fisher; Jim Cavaleri; Bebe McRae; Tomiquia Moss and Tommy and Anagha Clifford; Daneil Greaves, Josh Perloth, and Brenna Greaves; Karen Mulvaney and Don and Ellie Knauss; Kelly Corrigan and Daniel Handler; Bertram Lubin and Susan and Frank Scharlach.**

Bay Nature Local Hero Awards

Conservationists gathered on March 22 at Scott's Seafood in Oakland to honor preservation and environmental contributions of Ralph Benson, Julia Clothier, and Javier Ochoa Reyes at the **Bay Nature Local Heroes Awards** event. Each year, the **Bay Nature Institute** selects three individuals for the honors. www.BayNature.org



Clockwise from top center: **Carlene and Steve Abbors, Pete and Diane Siemens; Natasha Beery, Stephen Laymon, and Alan Harper; Linda Dobson, Johanna Petri and Deirdre Holbrook; board member Nancy Westcott and Javier Ochoa Reyes; Ralph Benson, and Executive Director David Loeb.**



Women Who Dare Awards

Girls Inc. of the Island City celebrated six inspiring women and teens who exemplify risk, resiliency, and reward at the **Women Who Dare Awards**, the nonprofit's major annual fundraiser, on March 28. The honorees were feted at the Albert H. DeWitt Officers Club in Alameda and included Michele Ellson, Lt. Liz Hunter, Tanya Moore, Edylwise Romero, Cecilia Nava, and Gabriella Gustafsson. www.GirlsIncIslandCity.org



Clockwise from top middle: Rudy Bowis, Qiara Houston, Ayari Barajal, and Lt. Liz Hunter; Fouzia Yaagoub and Rania Elmouhtaj; Jackie and Andrea Carlise and Diane Rizzo; Joan Searles, Judy Sparks, and Luann DeWitt; George Phillips and Kathleen Wolfe.



Our newly renovated event venue, The Grandview Pavilion, specializes in weddings, corporate events, reunions, anniversaries, fundraisers and special events! Our catering company, Grand Catering, also offers exceptional off premise catering throughout the Bay Area since 1981.



Est. 1981

510.865.3131
cateringfood.com



Alameda, California



510.865.5322
grandviewpavilion.com

Oakland Makers Mixer

Hordes of DIY **Oakland Makers** met with Mayor Libby Schaaf at Norton Factory Studios in Oakland on April 23 to discuss the Oakland-made product brand. Schaaf happens to be made in Oakland herself and fielded questions that touched on hot-button issues like light-industrial zones, high-priced housing, and crime. Oakland Makers is a nonprofit working group of manufacturers, teachers, and economic developers promoting local build-making and manufacturing. www.OaklandMakers.org



From top, clockwise: John "B" Berzins and Michael Rothberg; Karynne Silva and Weldon Hall; Karen Kilkenny, Jeriel Sydney, and Timothy Veatch; Nick Cohen, Jon Soto, Anne Tway; Danny Beesley and Mack Storton; Margot Prado, Hiroko Kurihari, and Sammee Roberts; Jamie Facciola and Jeanne Henzel; Ari Takata-Vasquez and Miles Bianchi.



April Issue Release Party

Partying in the lobby of **Downtown Toyota of Oakland** on April 2 was a gas. Fans, friends, family, and advertisers of **Alameda** and **Oakland** magazines packed the showroom to celebrate April's Green Issues in style. Golden Gate Organics, Grand Catering, and Bison Organic Beer offered refreshments, and New Style Motherlode hip-hop dancers entertained, prompting onlookers to sway in time to the beat. www.DowntownToyota.com



From top: Gretchen Ludwig and Stephen Swan; Joe Davidson and Joan Burgess; Edward Fung, Diana Lew, Mika Lew Gibbons, Debbie Lew, and Jordan Lew Gibbons; Clinton Killian, Marena Perez, Claire Starks, and Jonathan Madison; Peter Granquist and Emma Harper.

Photos by Robert Schultze and Al Wright

Have A Heart Gala

Patrons of **Midway Shelter** stepped up for the organization's 24th annual **Have a Heart Gala** on behalf of women and children who are victims of homelessness and domestic violence. The annual fundraiser on March 27 was held at the Alameda Elks Lodge where the Franz-Nichols Band entertained and High Street Station Café catered. www.MidwayShelter.org



Clockwise from top middle: **Diana Cohn, Rebekah and Michael Ukes; Dianne Richmond, Victor Jin, and Al and Cheryl Filart; Police Chief Paul Rolleri, Lena Tam, and Alex Nguyen; Kate Pryor, Teddy Tabor, and Kathy Moehring; Tony DeSimone and Kari Thompson.**



Lisa Magnani

Realtor

CalBRE #01812044

**Proud Oakland Native
East Bay Specialist**

510.325.0661

Lisa.Magnani@BHGHome.com

LisaMagnani.com

HIGHLAND PARTNERS
BOUTIQUE REAL ESTATE — INTERNATIONAL PRESENCE



OH SNAP! BOOTH CO.

ELEGANT. EASY. FUN. PHOTOBOOTH RENTAL

MENTION THIS AD FOR 10% OFF!

OHSNAPBOOTHCO.COM | RENTAL@OHSNAPBOOTHCO.COM





Trabocco
KITCHEN AND COCKTAILS

Enjoy fine regional Italian cuisine and signature cocktails at the East Bay's hot new Italian restaurant.

Trabocco.com **510-521-1152**
2213 South Shore Center, Alameda, California

BEST of Alameda 2014
Voted Best New and Best Italian Restaurant by Alameda Magazine readers!



Vator Splash Oakland

Vator Splash Oakland, the annual high-tech entrepreneurship conference based in Oakland, drew featured speakers from Pandora, Google, and key Oakland businesses, many of whom discussed why they chose to locate in Oakland rather than San Francisco. The event was April 22-23 at the Kaiser Center and attracted angel investors and venture capitalists as well as Oakland Mayor Libby Schaaf. Vator.tv



From top: Freada Kapur Klein, Oakland Mayor Libby Schaaf, and Lisa Lee; Kimberly Bryant and Nilka Thomas; Bambi Francisco Roizen and Adam Goldenberg; Ezra Roizen and Ajay Godhwani; Bart Myers and Sergio Paluch.

We Break Tradition



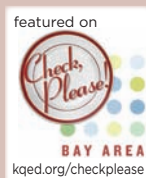
Picán melds Cajun, Creole, Gullah and other Southern Foodways traditions with the ideals of the Bay Area food movement. It's a fusion of Southern sensibility with the sophistication of California cuisine. Southern . . . Unleashed!



Picán, the Westernmost Point of the Kentucky Bourbon Trail.™



2014 Winner of Best Soul Food and Best Spirits Selection
2013 Winner of Best Whiskeys/Bourbons/Hard Liquor
2012 Winner of Best Overall Restaurant and Best Soul Food/Southern Food



PICÁN
... A Taste of the South

23rd at Broadway
Uptown Oakland

510.834.1000

picanrestaurant.com

	INSIDE	
Stage:	Séduction Féroce	77
Words:	Bay Area Book Fest	79
Etcetera:	Learn to Row Day	80



Calendar



MUSIC

D'Angelo's Second Coming

In which the reclusive R&B star reappears for a show at the Fox.

By Katy St. Clair

D'Angelo fans can still remember that first time we saw him in that video—shot from the hips up, naked, raw, and gorgeous, singing his bona-fide slow jam throwback “How Does It Feel” while the camera slowly panned over his sweat. *Oh, honey*, we got the vapors. Eventually he would take his place in the neo-soul movement of

Erykah Badu, Maxwell, and Lauryn Hill.

But from his initial exposure in the '90s, he then oddly jumped in and out of the spotlight, intentionally disappearing for long stretches that, frankly, only built his mystique. His critically triumphant return after his first leave of absence—the sensual album *Voodoo*—made its debut at No. 1 on the *Billboard Charts* and secured him in music history as a hot Barry White. Folks

put on his records to make sweet, sweet love.

In 2000 D'Angelo began what would add up to be a 12-year blackout—no interviews, no performances, no new material. When he finally did begin to work on music again, it was plagued with more delays. Always leave them wanting more, indeed.

Finally, in 2014 D'Angelo released an entire album, *Black Messiah*, to universal acclaim. (Metacritic, the review aggregator, scores it at 95 out of 100.) Now he's on the *Second Coming* tour and it's headed to the Fox, which means we can actually really and truly see and hear him again, and in the flesh, for realz. The question is, will he be wearing clothes? We can only hope ... not. Sunday, June 7, 7:30 p.m. \$49.50-\$85. Fox Theater Oakland, 1807 Telegraph Ave., Oakland. www.TheFoxOakland.com

IMAGES

Pacific Worlds at the Oakland Museum

Have you ever thought of California as "the East Coast of the Pacific?" OM's *Pacific Worlds* exhibit explores our state's enduring connection to Pacific Islanders, including Hawaiians, Filipinos, and native Californians. The museum will be showing pieces from its collection that relate to our history, interweaving them with art and artifacts from Pacific cultures—think tattoos, surfing, and dance. Now through Jan. 3, 2016. Oakland Museum, 1000 Oak St., Oakland. www.MuseumCa.org

Water-The Essence of Life

Watercolor and mixed-media artist Rita Sklar chooses a topical theme for drought times, water, in this exhibition of paintings. Thursday, June 4, through Tuesday, July 14. Meet the artist 10 a.m.-2 p.m. on Saturdays and Sundays, June 6, 7, 13, and 14. Rockridge Café, 5492 College Ave., Oakland. www.RitaSklar.com

Kurt Fishback, 51 Portraits of Women Artists

Photographer Kurt Fishback wanted to correct what he saw as a glaring disparity between how male and female artists are celebrated, so he focused on female artists in his shots that span decades. It's not often we get to see an artist separate from his or her work, but Fishback's images are beautiful evocations of each person. Friday, June 5, to Saturday, July 18. Transmission Gallery, 770 W. Grand Ave., Oakland. www.TheTransmissionGallery.com

Market Hall Artists

Pro Arts East Bay Open Studios presents the mother of all art sales. More than 50 local artists will display and sell their work, from painting to sculpture to ceramics to photography, and everything in between. Saturday, June 6, 11 a.m.-6 p.m., and Sunday, June 7, 11 a.m.-6 p.m. Jack London Square, 55 Harrison St., Oakland. www.MarketHallArtists.com

Sci-Fi Film Zone

The African American Museum & Library at Oakland hosts a salute to cosmic weirdness—two days of science fiction fun, beginning with a *Twilight Zone* marathon on the first day and workshops on the second. Get tips on writing short films, designing costumes, and building a giant robot that will crush your enemies. OK, maybe not that last thing. Friday, June 12, and Saturday, June 13, 12 p.m. Free. African American Museum & Library at Oakland, 659 14th St., Oakland. www.FAAMLOAAMLO.org

Shapeshifters Cinema Presents Lori Varga

Shapeshifters hosts a monthly experimental video and film showcase of moving images accompanied by music and sound art. This month features the work of Lori Varga, whose film and slideshow pieces are "evocative, eerie, and odd" and combine both her audio and visual artistry. Sunday, June 14, 8 p.m. Temescal Art Center, 511 48th St., Oakland. Ongoing,

second Sunday of every month. www.TemescalArtCenter.org

Jaws at the Paramount Theatre

Dun-dun. Dun-dun. Dun dun dun dun dun dun ... you know the rest. *Jaws* is coming to the Paramount as part off its Movie Classics series. Remind yourself why you swore of swimming in the ocean for so long. Friday, June 26, 8 p.m. \$5. Paramount Theatre, 2025 Broadway, Oakland. www.ParamountTheatre.com

OUTDOORS

Alameda Plant Swap

Only in Alameda could someone come up with the brilliant combo of gardening and cocktails! Horticulture enthusiasts of all stripes amass at the Forbidden Island Tiki Lounge parking lot and swap plants, ideas, and tools at this annual event, all while enjoying drinks with cute, little umbrellas in them. Bring a cutting and join in. Sunday, June 14, 3-5 p.m. 1304 Lincoln Ave., Alameda.

Happy 150th, Mountainview Cemetery!

Did you know that the man who designed Mountainview Cemetery, Frederick Law Olmsted, also designed Central Park? He's considered the father of landscape architecture, and it's easy to see why. Oaklanders have been enjoying the cemetery's park-like atmosphere for decades. Now Mountainview celebrates its 150th year with speakers, music, and refreshments to mark the occasion. Party among the graves! How goth. Saturday, June 20, 10 a.m.-noon. 5000 Piedmont Ave., Oakland. www.MountainviewCemetery.org

Night Hike in the Redwoods

Here's a cool summer's night idea: hiking in the woods and stargazing with a Chabot Space Center educator. Learn about far objects in the sky and local flora close at hand. Choose from easy, moderate, or strenuous hikes. Friday, June 19, 8 p.m.; Wednesday, June 24, 8 p.m.; Friday, June 26, 6:45 p.m. \$14. Reservations recommended. Chabot Space & Science Center, 10000 Skyline Blvd., Oakland. www.ChabotSpace.org

Great American Backyard Campout

Folks in every state will be partaking in this event sponsored by the National Wildlife Federation, and locals will be setting up camp at Joaquin Miller Park. Bring your family and your tent, then enjoy hikes, nature talks, games, star gazing, and campfires. Thursday, June 25. 3450 Joaquin Miller Road, Oakland. \$15 adults, \$10 for children (3 and under are free), includes meals. Registration required at the Oakland Parks & Recreation website, www2.OaklandNet.com/Government/oopr/index.htm

Starlight Movies in the Park

End-o-the-week all fresco family movie night, guaranteed to tire the wee ones out and let you sleep in a bit on Saturday. Games and crafts begin at 6:30 p.m. and then *Alexander and the Terrible, Horrible, No Good, Very Bad Day* will be shown at



Market Hall Artists, June 6-7, Oakland

8:15 p.m. Friday, June 26. Free. Alameda Point Multi-Purpose Field, off West Redline. www.AlamedaCa.gov

STAGE

Heartshaped Nebula

The Shotgun Players continue the season's celebration of female playwrights with Marisela Trevino Orta's *Heartshaped Nebula*, a story of love, astrophysics, the desert, and just a hint of magic realism. Now through June 14. Tickets start at \$23. Shotgun Players, 1901 Ashby Ave., Berkeley. www.ShotgunPlayers.org

Soo Dance Academy presents *Don Quixote*

An evening of twirling and leaping at windmills. *Don Quixote* the ballet has a long history, and modern interpretations all use a production originally performed by the Bolshoi in the late 1800s as a touchstone. Music by Ludwig Minkus. Saturday, June 13, 6 p.m. \$28 adults, \$23 children. Hoffman

COMEDY

Nine Venues

Where to get your laughs on.

Sick of the usual bars, bands, or movie nights? We've counted at least nine comedy shows in Oakland, each with their own unique twist. Here's the breakdown:

The Smart Culture Show: "Artsy Comedy showcase and free pizza." Come for the pizza, stay for the laughs. Every third Thursday at the Third Street Warehouse in Jack London Square.

Layover Comedy: Mike Spiegelman has been hosting this weekly collection of stand-up comedy performers for more than five years. Every Tuesday at 8 p.m. Two drink minimum. The Layover, 1517 Franklin St., Oakland. www.OaklandLayover.com

Move Along! Nothing to See Here! Free

comedy every Monday night hosted by Joey Devine, Cameron Vanini, Ben Kolina, and Gabby O'Poccia, with weekly special guests. 8 p.m. The Night Light, 311 Broadway, Oakland. www.TheNightLightOakland.com

Pan Theater Improv: *Whose Line Is It*-style banter and long-form improv shows from the Oakland Improv Theater's troupe. Every Friday and Saturday night. \$10. Pan Theater, 2135 Broadway, Oakland. www.PanTheater.com

Storking Comedy: This weekly stand-up showcase takes it a step further by having "intrusive interviews" with each comic after his or her set. Every Thursday night from 6:30 p.m. to 9 p.m. Free. 2330 Telegraph Ave., Oakland. www.StorkClubOakland.com

Critical Hit Comedy Show: It's Your Move game store transforms into a comedy club every first Saturday of the month. Free pizza and

candy! You can BYOB. 6-8 p.m. Free. It's Your Move, 4920 Telegraph Ave., Oakland. www.ItsYourMoveGames.com

Oakland Comedy Shop: The Feelmore Adult Gallery hosts a monthly stand-up every third Wednesday 8-10 p.m. Produced by comedians Shanti Charan and Arthur Ballesteros. Free. Feelmore Adult Gallery, 1703 Telegraph Ave., Oakland. www.Feelmore510.com

The Senseless Bureau: Oakland improv troupe The Senseless Bureau invades Spice Monkey the fourth Wednesday of every month. Free. 1628 Webster St., Oakland. www.SpiceMonkeyRestaurant.com

Up In Jokes Comedy: Comedy night that usually revolves around a theme, like "perverted politicians." Hosted by Charles Kelly and Nicole Love. Last Thursday of every month, 7-9 p.m. Free. Rooz Cafe, 1918 Park Blvd., Oakland.



Farragut North, Through June 27, Point Richmond

Theatre at Dean Leshner Center for the Arts. 1601 Civic Drive, Walnut Creek. www.LeshnerArtsCenter.org

Séduction Féroce

A spin-off (or tassel-off?) of Sheba Queen of the Night, *Séduction Féroce* is a sexy cabaret performance of the Bay's best burlesque, drag, and variety show performers. The event has had several homes, including Era Art Bar and The New Parish, but now has settled in comfortably at the Bench and Bar every third Friday. This month's occurs on Friday, June 19, 8 p.m. \$10. Bench and Bar, 2120 Broadway, Oakland. www.SeductionFeroce.com

Detroit

Playwright Lisa D'Amour's *Detroit* has been lauded for its wit and sharp satire that revolve around two couples, a barbecue, and suburban angst. Winner of an Obie for Best New Play and a finalist for the Pulitzer Prize and the Susan Smith Blackburn Prize. Opens Wednesday, June 25, and runs to Sunday, July 19. Aurora Theatre, 2081 Addison St., Berkeley. www.AuroraTheatre.org

Farragut North

Named for a subway stop in D.C. and loosely based on Howard Dean's 2004 campaign for president, *Farragut North* portrays all the hubris and power-grabbing that goes on in our nation's capital. The play was also penned by the same guy who writes *House of Cards* on Netflix, so, yeah. He knows of which he writes. Now through Saturday, June 27. \$22. Masquers Playhouse, 105 Park Place, Point Richmond. www.Masquers.org

TASTES

Bites Off Broadway

Behold, the gathering of the food trucks! At least six roll up for this weekly feast in Oakland. Grab a bite and have a picnic on the nearby lawn. It's very family and dog-friendly, with live music and even hula hoops. 5:30-8:30 p.m. every Friday. 365 45th St., Oakland. www.BitesOffBroadway.com



Pacific Worlds, Through Jan. 3, 2016, Oakland



Enrico Antiporda



A PACIFIC FINE ARTS FESTIVAL
pacificfinearts.com



Presented by



www.MontclairVillage.com

40th Annual MONTCLAIR fine arts sidewalk festival

Montclair Business District
Mountain Boulevard at La Salle

JUNE 26-27-28

Friday & Saturday | 10 a.m. - 6 p.m.
Sunday | 10 a.m. - 5 p.m.

The event will showcase tasting booths with more than 20 artisan wines and craft beers, as well as a music stage, community and select vendor booths, and a kid's activity space.
SATURDAY, JUNE 27, 11a.m.-5p.m.

80 PROFESSIONAL ARTISTS

2015 MONTCLAIR VILLAGE

SATURDAY

BEER & WINE

JUNE 27

11 AM TO 5 PM

CELEBRATION!

Over 20 craft beers and artisan wines • Great food from Village eateries
Music by The Nitelights • Buy Tasting Packages at MontclairVillage.com



They've got a great dentist.

- cosmetic and general dentistry
- teeth whitening with Zoom!
- aesthetic restoration
- character teeth for stage and film
- dental implants

CEREC
Single Visit Crowns

*Thank you Alameda
for voting us the
best dentist!*



RICHARD TABOR, DDS

510.865.2900 • www.AlamedaDentist.com
1821 Santa Clara Avenue • Alameda



Hella Vegan Pop-Up Dinner

Hella Vegan invades Analog Oakland every Monday night, turning the venue into a pop-up restaurant within a restaurant. The menu changes wildly from week to week, with past meals dubbed “Martian Italian” and “Cholo Goth Mexican.” Attendance has quadrupled since the event started here in January. Come taste what the fuss is all about. Every Monday, 5-10 p.m. at Analog, 414 14th St., Oakland.
www.HellaVeganEats.com

Fat Tuesday Happy Hour

Betcha didn't know that there's a Mardi Gras themed happy hour on the shores of Lake Merritt every week. On Tuesdays, 5-10 p.m., The Terrace Room transforms over and over into that decadent day before Lent; sort of a *Groundhog Day* for the debauched. Down a Hurricane, nibble snacks, and watch out



for geese. 1800 Madison St., Oakland, on Lake Merritt.
www.TheTerraceRoom.com

Fluegelman Foundation Happy Hour

The Andrew Fluegelman Foundation puts computers in the hands of kids who would not otherwise have access to them. Era hosts a weekly fundraiser for the cause, donating 10 percent of happy hour sales to the foundation. It's a great excuse to hang out at this gorgeous bar. Every Thursday, 4:30-7:30 p.m. at Era Art Bar & Lounge, 19 Grand Ave., Oakland, www.OaklandEra.com

TUNES

From Hell

Leo's continues its embracing of our best local bands with a night of metal. From Hell is an Oakland-based horror metal doomfest led by Aleister Sinn and composed of members of Death Angel, Slayer, and Nevermore. Opening up will be Vengeance, Serpent Clown, and Stimuli. *You'll tear your soul appartrrrrt.* Wednesday, June 3, 8 p.m. \$12. Leo's, 5447 Telegraph Ave., Oakland. www.ClubLeos.com

Sufian Stevens

Now Brooklyn-based, the singer-songwriter who loves concepts like states, sacred and biblical songs, the animals of the Chinese zodiac, Christmas box sets, the Brooklyn-Queens Expressway, and outsider artist Royal Robertson comes to the Fox on the heels of his most recent release *Carrie & Lowell*. Friday, June 5, 8 p.m. \$45. Fox Theater Oakland, 1807 Telegraph Ave., Oakland. www.TheFoxOakland.com

Revenge of the '80s Dance Night

DJs Jonathan Reddick (Slime City) and Jordan DeHerrera (Manics) play nu-wave tubular tunage, totally. But here's the kicker: 80-cent drinks from 10 to midnight. You couldn't even get a deal like that in 1982. Thursday, June 11, 9 p.m. The Ruby Room, 132 14th St, Oakland. Every second Thursday.

Point Richmond Outdoor Music Series

Point Richmond's free outdoor music series commences on June 12 and runs through Sept. 25. Kicking things off will be SambaDa, a funky outfit that borrows beats from South and Central America. The family-friendly gatherings include face-painting and other fun things for kids. Friday, June 12, 5:30-6:30 p.m. Free. Washington Avenue and Park Place, Point Richmond. www.PointRichmondmusic.com

Berkeley World Music Festival

How Berkeley can you be? This is pretty damn Berkeley. It's a worldbeat party sure to bring out our most colorful of Bezerkly citizens. Tons of bands and performers as well as



Pursue your **health sciences** education at
Samuel Merritt University



OAKLAND + SACRAMENTO + SAN MATEO

800.607.6377 www.samuelmerritt.edu

crafts and food. The main stage outdoors at People's Park is sponsored by Amoeba Music from noon to 6 p.m. Saturday, June 13; more music noon-9 p.m. along Telegraph Avenue venues. www.BerkeleyWorldMusic.org

Summer Gospel Concert

Hear the joyful voices of the Oakland Interfaith Gospel Choir at the Oakland Interfaith Community Concert under the direction of Terrance Kelly, Wings of Glory, Monterey Peninsular Gospel Community Choir, and soloists Josh Carter and Daniel Strauss join in. Saturday, June 13, 7 p.m. \$10-\$40. First Congregational Church of Oakland, 2501 Harrison St., Oakland. www.OIGC.org.

Ojai at Berkeley

Zellerbach presents a salute to innovative composers of new music of the 20th and 21st centuries. Hear the works of Boulez, Messiaen, and Bartok, just to name a few. Ojai director Steven Schick will also perform his solo percussion work. Thursday, June 18, to Saturday, June 20. Times vary. 101 Zellerbach Hall and Hertz Hall on Sproul Plaza in Berkeley. www.CalPerformances.org

The Geto Boys

They were gangsta when gangsta wasn't cool. It's The Geto Boys, Houston's answer to death metal, cleverly disguised in a trio that raps about necrophilia, psychosis, and good old-fashioned gore. Friday, June 26, 8 p.m. \$25. The New Parish, 579 18th St., Oakland. www.TheNewParish.com

Fiddlekids

What's cooler than a little kid ripping on a violin? A bunch of little kids ripping on violins, and lots of other stringed instruments. Fiddlekids is a summer music day camp where children jam on traditional fiddle music then perform a concert. This year's show is on Saturday, June 27, 11:30 a.m. at the Freight & Salvage, 2020 Addison St., Berkeley. Free. www.TheFreight.org

WORDS

Shipwreck presents *Jurassic Park*

We love this idea. Every month Booksmith chooses another beloved book to be erotically reimagined as fan fiction in its Shipwreck series. This month it's Michael Crichton's *Jurassic Park*, which means mondo dino kink, natch. "Six great writers destroy one great book" is the tag line, and you can watch the whole thing go down on Thursday, June 4, at 7 p.m. The Booksmith, 1644 Haight St., San Francisco. www.Booksmith.com

Bay Area Book Fest

This is going to be huge. Authors and thinkers will present panels, lectures, and keynote speeches ranging from climate change to the Grateful Dead to crime fiction to food, and literally (literarily?) everything in between. Live music from the Deadliners and storytime for kids. Saturday and Sunday, June 6 and 7. Free. Downtown Berkeley. www.BayBookFest.org

Dirty Old Women

Self-identified older women share erotic stories and readings in this monthly salon. "Older women: Wise enough to tell the truth about sex—what they want, what they've done, what makes them hot." Open mic starts at 7:40 with featured readers starting at 8. Tuesday, June 23. Octopus Literary Salon, 2101 Webster St., Oakland. www.OaklandOctopus.org

An Ark of Alameda Lecture

The Alameda Museum regularly hosts different lecture



Kurt Fishback, June-July 18, Oakland

KPFA SUMMER ARTS FAIR

10AM~JUNE 20 & 21~6PM

CRANEWAY PAVILION

RICHMOND WATERFRONT



200 EXHIBITORS IN ALL MEDIA

PLENTIFUL FREE PARKING 580 EXIT HARBOUR WAY SOUTH

10 MINUTES FROM BERKELEY 5 FROM RICHMOND/SR BRIDGE

\$12 ADMISSION~GOOD FOR TWO DAYS \$8 SENIOR 65+ /DISABLED~YOUTH 17- FREE

FREE SHUTTLE~RICHMOND BART STA

510.848.6767 x 646 FAIRINFO@KPFA.ORG

A BENEFIT FOR COMMUNITY POWERED KPFA 94.1FM

KPFA.ORG/CRAFTSFAIR/SUMMER

EAST BAY EXPRESS

Pacific Sun

common ground

THE MONTHLY

Oakland

Alameda

Alameda

Alameda

Concerned about prostate cancer?

Introducing Our New MRI Guided Targeted Prostate Biopsy

Multi-parametric MRI is the most accurate way to identify prostate cancer and avoid unnecessary biopsies. MRI images are used to target suspicious areas for biopsy. This approach is much more accurate than the standard technique. Call us today to learn more.



Pacific Urology
excellence in urologic care

925-937-7740

www.pacificurology.com

Prostate Diagnostic and Treatment Center

100 N. Wiget Lane, Suite 290, Walnut Creek



Andre Ward vs. Paul Smith, June 20, Oakland

series, and this month it is featuring an interesting exploration into the “little known variety” of architecture here known as “An Ark of Alameda.” Presented by Ron Mackrodt and the Robles Family. Thursday, June 25, 6:30 p.m. Free for members, \$10 general. 2324 Alameda Ave., Alameda. www.AlamedaMuseum.org

ETCETERA

National Learn to Row Day

Row, row, row your boat at the Lake Merritt Rowing Club. The club holds an open house, intro to rowing classes, boathouse tours, light refreshments, and more for wannabes 15 and older on National Learn to Row Day. Saturday, June 6, 9 a.m.-2 p.m.; sign ups start at 8:45 a.m.; last boat launches at 12:30 p.m., and on-site reservations are required. Free. LMRC, 1520 Lakeside Drive, Oakland. www.LakeMerrittRowingClub.org

Sand Castle and Sand Sculpture Contest

It's the highly anticipated, very cutthroat battle for the soul of Alameda. That's right, its time for the sand castle contest. See what you can create with water and silicon dioxide, or watch

everyone else create their masterpieces. Saturday, June 6, registration runs from 9 a.m. to 11 a.m. Free. Robert Crown Memorial State Beach, Alameda. www.AlamedaCa.gov

Rhythmix Bingo Night

If you haven't gone to one of these yet, you have to. It's a themed bingo night with performance art, music, and various follies thrown in. This month the theme is The Wild West, so expect some giddyup to their getups. \$25 for 10 games. Cash prizes. Thursday, June 11, 6:30 p.m. \$25. Rhythmix Cultural Works, 2513 Blanding Ave., Alameda. www.Rhythmix.org

Black & Brown Comedy Get Down

Laugh your ass off with Cedric “The Entertainer,” Eddie Griffin, D.L. Hughley, George Lopez, and Charlie Murphy. Friday, June 12, 8 p.m. \$51.90-\$71.43. Oracle Arena, 7000 Coliseum Way, Oakland. www.OracleArena.com

Jack of All Trades Market

Wander through the open air market at Jack London Square and score cool antiques and indie crafts. In addition to items for sale, there's lots of food and live music. Oh, and there's beer ... double score. Jack of All Trades is a monthly, dog-friendly flea market that occurs the second Saturday of every month. This month's takes place on Saturday, June 13, 11 a.m.-5 p.m. Jack London Square, at Broadway and Embarcadero, Oakland. www.JackOfAllTradesOakland.com

Ozma of Oz

Not too many people know that L. Frank Baum wrote several books that took place in Oz, not just the one with Dorothy. Ozma is the ruler of all Oz, and Jacqueline Lynaugh will be channeling her in costume as she reads from the books and tells stories to your little Munchkins. Saturday and Sunday, June 13 and 14, at 1:30 and 2:30 p.m. Children's Fairyland, 699 Bellevue Ave., Oakland. www.Fairyland.org

Alameda County Fair

It's that time of year again, when we all head out to Pleasanton to eat corn dogs and funnel cakes. Everything will be here, from craft expos to rides to guys with eagles tattooed on their necks. This year's concerts will include War, Tower of Power, The Beach Boys, Tanya Tucker, Foghat, Morris Day and the Time, Berlin, and more. Wednesday, June 17, to Sunday, July 5, 11 a.m.-11 p.m. daily; closed Mondays. 4501 Pleasanton Ave., Pleasanton. Annual.AlamedaCountyFair.com

Andre Ward Vs. Paul Smith

Andre Ward, the WBA Super Middleweight World Champion, ends a long hiatus with a hometown showdown by taking on challenger Paul Smith at the Oracle Arena. Saturday, June 20, 7 p.m. \$30-\$125 (with parking \$35 for cars, \$85 for oversized vehicles). Oracle Arena, 7000 Coliseum Way, Oakland. www.OracleArena.com

Father's Day Cruise

Here's a cool idea for Father's Day. Take him on a cruise of

the Bay on the presidential yacht, the *USS Potomac*. The three-hour tour includes a “hearty” box lunch and hosted wine bar. Sail past Alcatraz and thank Dad for not raisin' a juvenile delinquent. Sunday, June 21, 12-3 p.m. Adults \$85, children \$50. Potomac Yacht, Jack London Square. www.USSPotomac.org

Father's Day at the Zoo

Clever children know that bringing their dad to the zoo on Father's Day is really a gift to themselves. Dads do get one perk, however; in honor of the special occasion, they can ride the zoo train for free. Sunday, June 21, 10 a.m.-5:30 p.m. \$15.75 adults, \$11.75 children. Oakland Zoo, 9777 Golf Links Road, Oakland. www.OaklandZoo.org

Piedmont Avenue Stroll

Residents near Piedmont Avenue proudly support their local businesses, which makes that stretch of street one of the most neighborly places in our town. The Avenue Stroll is a monthly event that underscores all that fealty with dining, shopping, and art from the area. During the summer there's also live music. Every third Thursday, 6-9 p.m. Piedmont Avenue, Oakland. www.PiedmontAveStroll.org

EVENTS

Celebrate Freedom Day

Richmond, Berkeley hold Juneteenth parties.

Juneteenth, also known as Emancipation Day, or Freedom Day, began as a celebration of the end of our country's long and shameful history of slavery. Now it's a celebration of our nation's vibrant black cultural heritage. When Lincoln released the Emancipation Proclamation in 1863, news spread fast, though in those days “fast” could have been weeks. In certain sections of the nation, men and women remained enslaved, unaware that it was no longer legal to hold them captive. Texas was just such a place. Several slaveholders purposefully went there with their “property” to shield them from the news. Eventually, however, on June 19, 1865, Federal troops arrived in Galveston, and people were given their freedom. Now Americans—especially those on the West Coast who migrated here from Texas—honor that date as the “official” Emancipation Day. Two Bay Area cities hold special events to mark the occasion.

Richmond has a huge one complete with a parade, food, and lots of live music. This year there will be African-American horse riders, the Vallejo Corvette Club, and a Nae-Nae dance contest. Richmond Juneteenth Family Day Parade and Festival, Saturday, June 20, 10 a.m.-6 p.m., Nicholl Park, Richmond. www.Richmondcajuneteenth.org

Berkeley also has a big one with several musicians and bands from all across the American, African, and Afro-Caribbean musicscape, like gospel, R&B, jazz, and reggae. Historical exhibits, art activities for children, spoken word, dance, and a two-on-two basketball tourney round things up. Berkeley Juneteenth Festival, Sunday, June 21, 11 a.m.-7 p.m., in south Berkeley's five-block Alcatraz-Adeline corridor. www.BerkeleyJuneteenth.org



Detroit, June 25-July 19, Berkeley

Get the facts and join the growing community of members and residents in support of a brand new Harbor Bay Club.

Community for a New Harbor Bay Club



Got Questions?

Get the Answers!

What new amenities will be offered?

Does the club have to move?

What about traffic?

...and many more!





Noor & Sons Rug Gallery

SUMMER ORIENTAL RUG CLEANING SPECIAL

At Noor & Sons Rug Gallery we take oriental rug cleaning very seriously.
Getting your rugs skillfully washed is the very best way to revive the original feelings of love you had for your carpet.



Get your rug cleaned by us for only **\$2.75** per sq. ft.
and Kilims for **\$3.75** per sq. ft.

SAVE 30% ON REPAIRS

Our Skilled repair professionals can bring
your worn or damaged rug back to life.

**FREE
Pick Up
& Delivery
On All
Services**



Before



After

30% OFF ON OUR ENTIRE INVENTORY

WE ARE OFFERING THE BEST OF MODERN, CLASSIC, ANTIQUE, TRIBAL RUGS & KILIMS



Noor Khan's own creative production . . .

Lebaab Rugs

Lebaab refers to the ancestral homeland of the Turkmen people in Central Asia. These rugs are made with all natural dyes and hand-spun wool in safe and fair conditions, often in individual family homes, with mothers, daughters and grandmothers working side by side in northern Afghanistan. Noor has been commissioning these rugs for over ten years. In an extra effort to keep the people of Noor's own hometown of Aqcha, Afghanistan on the job we are reducing our already low prices by 30% on all rugs. To learn about them and view hundreds more, visit www.noorandsonsrugs.com.

Lebaab Rug #4050 (8x10). Regular \$5,000. **On Sale \$3,500.**

Noor & Sons Rug Gallery

1898 SOLANO AVENUE, BERKELEY 510-559-8987 WWW.NOORANDSONSRUGS.COM
MON-SAT 11AM-6PM SUNDAY BY APPOINTMENT ONLY