



Monterey

Special Advertising Section

November 19, 2020

Picnic in the parklets

Build it and the people will return

By Lisa Crawford Watson

It's a Thursday afternoon, and Alvarado Street is pulsing with a vibrancy and activity reminiscent of a European village. Among nearly 20 restaurants in a three-block stretch in Monterey, many have created spaces for outdoor dining, and the community has turned out to sip, savor, and socialize from an acceptable distance.

Beneath a rust-colored arch bearing the words "Cocina Mexicana," is Papa Chano's Taqueria, a kitchen which, for 30 years, has been serving authentic Mexican cuisine by the Valle family. The secret, they say, is in the flavor.

"When I opened my restaurant, there was no Mexican food in town," said Everado Valle. "I saw how beautiful Alvarado Street was and said, 'This is my place.' All these years later, it is still the place where people come for authentic Mexican food, but with COVID, we have to serve it differently."

Papa Chanos was able to fit two sidewalk tables outside their doors; otherwise, people who enjoy sitting down to a Mexican meal with friends and family are ordering their food to go, and eating at home.

"We have been here a long time," said brother Sergio Valle. "People know Papa Chanos, and they still want our food, so they are placing

orders to go. But still, we are losing a lot of business from those who like to eat out."

Food for Thought

The key to keeping a restaurant open to the public during a pandemic seems to be the ability to serve alfresco and to innovate every time the rules—or the weather—change. When COVID closed down indoor dining, Alvarado Street Brewery is one pub that has been able to pivot and keep the party going.

The Brewery, which opened in a historic building in 2014, is used to humming with energy and excitement as patrons partake of gastropub-style food created to complement fresh beer, produced onsite. While their indoor dining has been suspended, the restaurant has the benefit of a shaded patio adjacent Alvarado Street, plus a 35-seat beer garden out back.

"Thanks to the support of the City, we've been able to extend our seating out front, and thanks to the additional space granted to us by Swenson & Silacci Flowers, we've been tremendously fortunate to be able to continue serving our patrons," said General Manager Andreas Mikulas. "Now that the weather is changing, we're a little concerned about how that's going to go, but we'll figure it out."

Just down the sidewalk, on the same side of the street, Rosine's Restaurant, which has been dishing up family-friendly fare since 1980, was decorated, for many years, to look like patrons were dining in a courtyard patio. Now, they are.

Rosine's has 17 tables outside, along the alley, and in front of the restaurant, accommodating some 68 diners, which is down from 38 tables inside, which seated 136 patrons.

"When the authorities allow us to open our restaurants again—which I don't see happening any time soon—they say we'll be allowed to have 25% occupancy inside," said Jim Culcasi, Jr., the only one of five children of founders Jim and Rosine Culcasi, still working in the restaurant. "No restaurant can survive on 25% of our business, so we'll have to keep our outdoor dining going as well."

Fortunately, Culcasi says, patrons seem to really like dining outside.

"People appear more relaxed outside," Culcasi said. "They're ordering more food, drinking more, and lingering longer at the table. People are not holding back. They're having dessert, ordering a second drink, having a mimosa on a Tuesday morning. And why not? I think we all deserve this because of all the chaos in

our lives."

Known for its family-friendly atmosphere and menu selections, Rosine's serves homemade soups and a large selection of hearty meals. Yet the Culcasi family, which has been serving the community for three generations, is perhaps best known for their tall, indulgent cakes, whose recipes have been handed down and perfected among family members.

"Those are my recipes," said Culcasi, who has been a baker since 1995. "My mom was baking the cakes, but after she retired, I stepped in and took them to a different level. Now, I have another baker, who watched me from his prep table and mimicked my movements until one day, he began baking our cakes."

Rosine's was set to celebrate their 40th anniversary in September with an event they'd been planning for a year. Instead of a single celebration, they have introduced a happy hour for guests. The theme on their invitation is, "It's beginning to feel a lot like Cocktails."

"After 40 years in business, we'd never done a happy hour," Culcasi said. "We don't have a sit-down bar, but we have a service bar, so we said, 'Let's do it.' We're also doing a 'Sweet Hour' with a specialty drink. 'Tis the season, you know?' This is, indeed, a strange



Photo by Philip M. Geiger

time, Culcasi says, but it's also a time to make the most of it. Rosine's has framed their outdoor dining with planter boxes blooming with flowers and has added umbrellas, creating a very European atmosphere. "It's really working pretty well."

As long as it doesn't rain. "I've seen the tents being used in San Jose, and I'm not sure how well it's working," Culcasi said. "I don't know how we'll deliver food from the restaurant into the tents when it rains. We are working on having heaters and awnings installed. And, when it rains, we'll pivot again to provide takeout. At least we won't have snow."

Off Alvarado near the Marriott, at 150 W. Franklin Street, another longtime restaurant and gathering place for locals and tourists has increased their outdoor capacity. The Crown & An-

chor was already outfitted with a nice outdoor dining patio before the pandemic but was able to add more tables and heaters in the alley near the Osio Theatre to accommodate more patrons. This has proven to be a hit and they continue to be able to take care of their clients in the friendly, welcoming style for which they are known.

Change in the weather

Now that November is shifting the season straight from "late summer" to winter, the Monterey city council has been considering converting Alvarado Street into a single-lane road and erecting tents along the street to keep diners warm and dry as the cold and rain set in. This may enable other restaurants to increase "dine-in" in modified settings as others have been doing successfully.

Multiple Ways of Learning

Monterey Peninsula College pivots during the pandemic to support students

By Lisa Crawford Watson

Throughout the week of March 9, students and faculty were working diligently in their classrooms, seven weeks into the spring semester at Monterey Peninsula College. Already well into the curriculum, everyone was keenly aware that, following one more week in class, the campus would close for spring break.

No one could have antic-

ipated that spring break would come a week early, or that no one would return to their classrooms. Not for the rest of the spring semester and, 14 weeks into the fall semester, not yet.

COVID came crashing down hard on the 73-year-old institution, closing the campus and giving faculty a week to completely redesign their curricula for

the balance of the spring semester. They are doing the same for the full fall semester, and the anticipation of spring 2021, as well.

"It has been a ride, very challenging but also very revealing," said Jamie Dagdigian, a 22-year veteran of the college, who teaches graphic art while serving as chair of the Creative Arts Division. "We have learned

how to retool a college curriculum, what courses would or would not work online, and just how flexible and resilient we are."

Dagdigian has been working closely with Diane Boynton, dean of Liberal Arts, to anticipate what they needed to develop, how to meet deadlines, and how to keep curricula and schedules consistent as faculty

help students execute their educational plans.

Pivoting to Provide New Pedagogy

The transition from in-class learning, up close, hands on, and in person, to remote or distance learning was abrupt, yet one week later, faculty was ready to roll, with a remarkable technology staff available to implement new online

systems of learning, train teachers how to use them, and provide support along the way as issues arise.

"Still, it has been challenging in different ways," said Dagdigian, "depending on the nature of what we teach. Maybe art history or introduction to theater or writing or math can make a fairly direct transition

continued on page 2

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Treasure Hunt

Monterey Fairgrounds Flea Market offers income and entertainment

By Lisa Crawford Watson

With fire evacuations behind them, and large festivals canceled by COVID, folks at the Monterey Fairgrounds approached former Pacific Grove Council Member Daniel Miller, a veteran of the entertainment industry and host of stand-alone events, to bring a flea market to the Fairgrounds. Miller had done it before, along with other events, like BaconFest, and it seemed, when people have lost jobs and homes, a good time to “turn trash into treasures” at the Monterey Fairgrounds Flea Market.

“This is a typical flea market,” said Miller, “with everything from collectibles to antiques. It changes from week to week, based on what dealers have and what they are selling. One week, you can find someone selling all-new restaurant equipment, and the next week, encounter someone selling high-end jewelry. Ev-

ery week is an adventure.”

Every Saturday, at least through November, vendors pay a \$40 fee to rent a 20x20ft section of grass for the day. Most set up tables, and some add canopies under which they present their wares. From 8 am to 1 pm, the community is welcomed in, with no admission charge, to shop for what they want, need, or discover.

“We have a lot of flea market veterans bringing in merchandise,” Miller said. “The array of goods is very broad.”

COVID Conscious In a time when we are seeking ways to make a living, exercise, connect with family, shop, socialize, and stay safe, the Monterey Fairgrounds Flea Market has figured out a way to make it happen.

“This is a safe event in the time of COVID,” Miller said. “There really is zero risk with the protocols



Photo credit Mike O'Bleness, Monterey Herald

we've instituted, as long as everyone follows them. Everybody is required to wear a mask, and hand sanitizer is available. The main bathroom is disinfected on an hourly basis. There is a 12ft distance between dealers and a large spacing for walking around, so people don't have to shop or eat close together.”

It also means kids have a place to run around in the grass and get fresh air, while parents and others have a chance to shop.

Since the event has had almost 100% compliance with pandemic protocols,

Miller considers this outdoor market safer than going to the grocery store—depending, he says, on which grocery store folks frequent.

“The Monterey Fairgrounds Flea Market has been an important outlet for sellers who derive essential income from this event,” he said.

“This really is a family event, where everyone has fun. It's a bit like a scavenger or treasure hunt. We hope it brings a bit of normalcy and a diversion for people during this trying time.”

For more information, visit www.montereyflea.com.

Wharf Walks - Walking Tours at Monterey's Old Fisherman's Wharf

The Monterey Fisherman's Wharf Association and noted Monterey Bay Fisheries Historian and author, Tim Thomas, offer fascinating monthly “Wharf Walks - Walking Tours at Monterey's Old Fisherman's Wharf” the first Sunday of every month from 10:00 AM- Noon.

The next Wharf Walk will be held on Sunday, December 6, 2020, and the topic will be “Whaling Legends of the Monterey Bay.” A portable speaker will be used to allow

guests to social distance but still hear this interesting presentation.

Tours meet at the head of Old Fisherman's Wharf near the pink Harbor House store. Advance reservations are required by calling Tim Thomas at (831) 521-3304 or via email timsardine@yahoo.com.

Tour is for ages 10-adult only and the cost is \$20 for adults and kids are \$15 (10-15 years). Group Rates are also available.

For more information, email info@montereywharf.com or call (831) 238-0777.



Monterey Whaler Mike Noon on the Monterey Wharf, circa 1900

Bank of America Provides 76,000 Face Masks to Underserved Communities across Monterey Bay

Company has partnered with four local organizations to help ensure the most impacted communities get the resources needed

In communities across the country, Bank of America has been working with local partners to provide resources to vulnerable and underserved communities hardest hit by the coronavirus. In the Monterey Bay region, Bank of America is part-

nering with four nonprofits serving the communities most in need to provide personal protective equipment (PPE), specifically 76,000 masks, which will be distributed to communities most in need.

This donation is part of a

nationwide effort by Bank of America, which has distributed more than 8 million masks to communities disproportionately impacted by the coronavirus, including communities of color, and is connected to its \$1 billion, four-year commit-

ment of additional support to help local communities address economic and racial inequality accelerated by a global pandemic.

“The health and safety of our employees, clients, and communities remain our top priority during this prolonged health and humanitarian crisis,” said Bill Tebbe, Monterey Bay market president, Bank of America.

“In addition to providing almost half a million dollars in virus relief grants to local Monterey nonprofits, we are continuing to support our communities by working with partners to identify and distribute PPE to the most vulnerable populations. Here in Monterey Bay, this includes low-to-moderate income families, individuals experiencing homelessness, and area farmworkers, as well as organizations that serve these populations. The coronavirus continues

to have a disparate impact on certain industries and communities, such as essential farmworkers and plant processing workforce. Bank of America's partnership with local organizations, including Grower-Shipper Association, is part of a wider community effort to help the Monterey Bay area recover and reopen.

“We're thankful for Bank of America's action to aid our ongoing protective efforts, as evidenced by their recent donations of more than 50,000 protective facial coverings to the Grower-Shipper Association (GSA),” says Chris Valdez, president, Grower-Shipper Association of Central California. “GSA will distribute these additional supplies to support ongoing measures to help protect the essential workforce.” The 76,000 masks will be



Provided photo of Bill Tebbe, Monterey Bay market president, Bank of America

distributed across Monterey Bay as follows:

- 50,000 masks to the Grower-Shipper Association for the region's essential agricultural farmworkers and plant processing workers.
 - 14,000 masks to Food Bank for Monterey County, which will be distributed along with groceries to area families and individuals.
 - 10,000 masks to Dorothy's Place for the 1,100 chronically unsheltered consumers participating in case management and transitional housing services.
 - 2,000 masks to Second Harvest Food Bank Santa Cruz County, which will be distributed at food distribution sites.
- For more information about Bank of America visit bankofamerica.com.

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MPC football stadium announces new name

Name to honor legendary MPC football coaches



Tor Spindler, Luke Phillips, Chris Pappas Sr - Provided photo

Following an outpouring of support from the community, the Monterey Peninsula College (MPC) District Board of Trustees approved naming the College's football stadium the Pappas-Phillips Community Stadium in honor of two legendary MPC coaches, Chris Pappageorgas ("Pappas"), Sr. and Luke Phillips. With a combined 117 years of dedicated service to the College and its students, Pappas and Phillips are among the most distinguished retirees in MPC's history and touched thousands of students' lives during their long careers.

"The Board is pleased to be able to acknowledge the contributions of these members of the Lobo family by dedicating the stadium to their legacies," states Board Chair, Yuri Anderson. "The personal stories shared with us by so many community members were touching; it was a strong reminder of the powerful and long-lasting impact that MPC plays in our community."

"In the nine years I have served on the Board of Trustees," added Trustee Rick Johnson, "this has been my most joyful moment. This not only

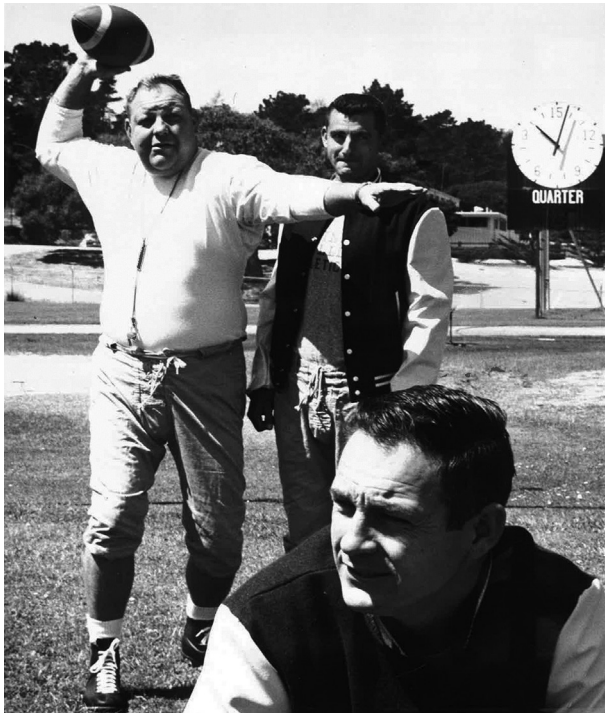
serves to honor both families, but also honors our student-athletes and many other students who are part of our community". After attending MPC, Luke Phillips transferred to the University of California, Berkeley where he played for two Rose Bowl teams. He was hired by MPC in 1957 as a Physical Education instructor, Assistant Football Coach, and Head Track & Field Coach. Chris Pappas was hired in 1963 to teach Physical Education, coach Baseball, and as an Assistant Football Coach.

Five years later, Chris became Athletic Director at MPC, and was instrumental in starting the women's athletic teams at MPC; the College was consequently one of the first California Community Colleges to field women's teams. In 1977, he established the MPC Adaptive Physical Education Program to support the special physical education needs of students with disabilities.

During Luke's Head Football Coach tenure at

MPC (1962-1984), his teams compiled a record of 161-69. At the time of his retirement from football, Coach Phillips had the 3rd highest winning percentage of any Coach of his time. Both men have been inducted into the California Community College Football Association's Hall of Fame. Both were named Central Coast Conference Coach of the Year in multiple sports: Luke for football and golf, and Chris for football and baseball. In 1987, Chris received the Allen Griffin Award for Excellence in Teaching, annually given to MPC's Outstanding Educator, while Luke and his wife Victoria were bestowed the MPC President's Award in 2017. Luke was voted into the California Community Golf Coaches Hall of Fame in 2013 and the following year Chris, at the age of 83, was inducted into the California Community College Athletic Association Hall of Fame.

Chris Pappageorgas Jr. comments, "The Pappageorgas family is so pleased that MPC has chosen to



Tor Spindler, Chris Pappas Sr, Luke Phillips - Provided Photo

honor Chris and Luke by naming the stadium the Pappas-Phillips Community Stadium. Both of these men would be very appreciative to share the naming of the stadium with one another." Luke's wife of 42 years, Victoria, noted, "I am absolutely thrilled for the MPC community and for the community at large that these two men, Luke Phillips and Chris Pappas, are being recognized for their contribution to the college, students, and community they served. Luke and Chris represent the many visionaries who dreamed of MPC's many possibilities and made it a reality for its many students

Monterey Peninsula College thanks the community for supporting Measure V

Monterey County Office of Elections reported as of Friday, November 13 that Monterey Peninsula College's \$230 million Bond Measure had more than the 55% of votes required to pass the measure. "We are so grateful to the community for supporting Measure V," stated MPC Superintendent/President, David Martin. "Funds from this measure will finance critical campus facility and technology projects that will benefit tens of thousands of local students over the years."

Beccie Michael, MPC's Vice President of Advancement and the MPC Foundation Executive Director, added, "We were fortunate to receive endorsements from a broad spectrum of community leaders, including MPC Alumni Congressman Jimmy Panetta. With such clear and proud public support, coupled with the efforts of the MPC Foundation Board and a hard-working team of volunteers, we successfully paved the way for generations of students to continue receiving an excellent and affordable education at MPC."

Measure V will allow the College to expand facilities at the Marina Education Center and develop a first responder training center on the College's recently acquired property at the former Fort Ord. According to the Monterey County Elections Office, final results will take another 30 days to confirm, but for now, the College remains optimistic and grateful for the strong showing of community support.

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B E R N A R D U S



Peninsula Glow Medical Spa celebrates grand opening

State-of-the-Art studio now open in Monterey

Peninsula Glow Medical Spa is proud to announce its grand opening at its new state-of-the-art studio at 243 El Dorado Street, Suite 200 in Monterey. As a boutique medical spa that provides a customized aesthetic plan for its clients to enhance their natural beauty in a safe and relaxing environment, the company offers a range of services that are performed by a team of highly trained and passionate providers.

Owner Stacy Rohrbough, NP exclaims, “We are so excited to offer the highest quality, most innovative anti-aging treatments that achieve natural and beautiful results for every patient safely and effectively.” With over 10 years as a nurse practitioner and aesthetic injector, she proudly earned recognition in 2020 as a “Recommended Provider” from The Best Aesthetic Injectors in America®. Rohrbough specializes in non-surgical treatments to enhance and restore natural beauty using a gentle and safe approach. She is an expert injector of Botox and dermal fillers, as well as having advanced training with PDO threads (thread lift), skincare, and lasers (skin rejuvenation, hair removal, tattoo removal, and skin tightening).

Rohrbough’s passion is to make an impact by providing compassionate, knowledgeable, and individualized care. Her responsibility is to be proficient in nursing techniques and to stay informed on current practices, ensuring the safety of her clients. Her goal as an injector is to enhance her clients’ natural beauty, leaving them feeling

refreshed and confident in their own skin. And her skillful eye provides clients with naturally gorgeous results! Additionally, with 6 years in the aesthetic field is registered nurse Anna Rider who not only graduated from nursing school with honors, she is currently completing her Nurse Practitioner degree at San Jose State University. Rider has more than 12 years of experience in the neonatal ICU and brings that same gentle approach to the aesthetics team. She loves the integration of science and art within the aesthetics field and enjoys offering the latest techniques to achieve natural and beautiful results. She offers a natural approach to aging gracefully and is very skilled in the art of injectables, lasers, and PDO threads. “I genuinely enjoy the relationships with my clients and being able to give back through the skills I’ve developed in skin rejuvenation. It feels like I am contributing to another person’s empowerment by increasing their confidence and overall well-being,” commented Rider.

For the health and well-being of its valued clients, team members, and community, Peninsula Glow provides a safe, sanitized environment and is doing its part to follow CDC health protocols. The company has always prioritized cleanliness and safety,

and as such, has taken additional safety measures during this time. Patients are asked to please call upon arrival to the office to assure CDC guidelines for social distancing are maintained at all times. Patients receive a temperature check upon

arrival, and utilize the convenient hand sanitation station. All treatment rooms are disinfected after each patient to assure cleanliness upon arrival of all patients. Checkouts are done one patient at a time and the lobby remains closed for

walk-ins and for purchasing products. Clients are instructed to call in advance to arrange all product purchases and to schedule appointments. To learn more about Peninsula Glow Medical Spa, call 831-233-3143 or visit peninsulaglow.com.



Provided photo of Stacy Rohrbough, NP and Anna Rider, RN



Provided photo of Peninsula Glow Medical Spa Staff: From left to right, Cristina Mendivil, Practice Manager; James Owen, MD; Anne Marie Smith, LE; Anna Rider, RN; Stacy Rohrbough, NP

Peninsula Glow offers a wide variety of services including:

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- Dermal Fillers
- Diamond Glow and Signature Facials
- Laser Skin Rejuvenation
- PDO Thread Lifting
- RF Micro-needling Skin Tightening
- Tattoo Removal
- Laser Hair Removal

To celebrate their grand opening, Peninsula Glow Medical Spa is currently promoting these limited-time offers:

- \$25 off DiamondGlow Facial
- 10% off Elite iQ and Revlite Skin Rejuvenation Laser
- \$50 off per syringe for Fillers (\$12 per unit Botox when combined with Filler)
- \$100 off per vial Kybella Fat Dissolver
- 10% off PDO Thread Lifting
- \$300 off RF Micro-needling Skin Tightening
- and more special offers!

The Peninsula Medical Glow Spa team loves exceeding client expectations and is proud to share a 5-star rating from a valued patient! Sabrina S. said, “I wish I was able to rate this office with more than 5 stars! From the moment you walk through their doors, you are treated like family! The office is extremely clean, the staff is so friendly, personable and makes you feel like you are top priority! Love this office! I am super apprehensive when it comes to injections, but with the injector’s gentle approach, I never have to worry about discomfort being involved.”

Traditional boxed Thanksgiving dinners curbside and carry out

Thanksgiving meal prep solved!

If you don’t want to spend the whole day in the kitchen preparing a full mouth-watering Thanksgiving Dinner this year, you don’t have to! Founded in 1950, the award-winning Old Fisherman’s Grotto has an easy solution this year. Chef Juan’s Traditional Curbside/To Go Boxed Thanksgiving Dinner will be available on Thanksgiving Day. The delicious Thanksgiving Dinner will be available

Family Style with all of the trimmings carefully packed to be enjoyed at home including Butter Roasted Carved Fresh Tom Turkey, Whipped Yukon Gold Potatoes, Seasoned Giblet Gravy, Candied Yams with Marshmallows, Fresh Organic Vegetables, Stuffing made with Dried Fruits, Nuts, Herbs and Sourdough Bread, Homemade Cranberry Sauce and

Pumpkin Pie with Caramel Sauce, Fresh Berries and Whipped Cream. The cost is \$120 for 4 people, \$180 for 6 people and \$240 for 8 people. According to Old Fisherman’s Grotto owner Chris Shake, “Although there is no indoor dining allowed in Monterey County at this time, we wanted to provide a wonderful Thanksgiving dinner experience with all of the trimmings for our com-

munity at an affordable cost so that families can relax and enjoy this important holiday. Our 70 years of experience in the restaurant business will ensure a delicious dinner for all.” Preorder your special dinner no later than Monday, November 23 by calling 831-375-4604. Pickup, to go and curbside service will be at the head of Old Fisherman’s Wharf on Thanksgiving Day from 11 am – 9 pm.



Provided photo of Chef Juan Ponce

Monterey area stars again in new series and movie

Film production crews are welcome visitors to Monterey and surrounding communities. While the COVID pandemic cooled off the number of sizeable productions in the past months, the film industry is coming back to life with new safety, sanitation, and careful set protocols in place. Monterey County’s locations filmed previously also starred in two other productions that debuted in September. “She’s in Portland,” an independent film, has a road trip theme and captured scenes while moving north from Gorda in Big Sur to the Inn at Span-

ish Bay and Carmel-by-the-Sea with lots of recognizable Monterey Bay scenery. The first season of “Ratched” on Netflix reached number one in September. This production--the scary tale of what made Nurse Ratched of “One Flew Over the Cuckoo’s Nest” fame become her evil character—filmed scenes at Lucia Lodge, Big Sur’s Highway One, as well as Toro Place Café near Salinas. And, the 1940s period piece also took over Cannery Row’s Fish Hopper restaurant for some Monterey dining scenes. Filming in Monterey

County has resulted in revenues of more than \$118 million in local communities since the Monterey County Film Commission was established by the Monterey County Board of Supervisors in 1987. The nonprofit organization offers free assistance to productions and promotes local settings, accommodations, crew, and services to the film industry, and lets the rest of the world see the fabulous Monterey peninsula causing many people to add Monterey as a Bucket List destination. Visit www.filmmonterey.org to learn more.



Provided photo of one of the Monterey Bay’s many beaches, which can be seen along with many other local spots, in the new film She’s in Portland.

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