‘La Jolla: Jewel by the Sea’ showcases area’s beauty

By LUCIA VITI | LA JOLLA VILLAGE NEWS

Award-winning photographer Ann Collins captures the community in all of its splendor in her new photo book, “La Jolla: Jewel by the Sea.”

The seaside community native chronicles in picture narrative, La Jolla’s historical and present-day status as Southern California’s jewel. Siding history with stunning landscape and seascapes, captioned photographs depict all that’s had “a lasting impact on the La Jolla that exists today.”

“A century ago, La Jolla was an artist colony known as The Green Dragon. And while the arts remain an integral part of the city’s highlights, today, residents and visitors continue to enjoy La Jolla’s rugged coastlines, abundant marine life, sandy beaches, historical landmarks, athletic and recreational events, boutique shopping, fine dining, museums and educational institutions.”

For more information about the book, visit ImagesByAnnCollins.com.

READ MORE ONLINE AT sdnews.com

San Diego City Attorney Mara W. Elliott announced on Feb. 5 that the Carlton Gallery in La Jolla, its owner, and an employee will pay combined fines of $210,000 after pleading guilty to trafficking ivory in defiance of California law.

Carlton Gallery’s owner, Victor Hyman Cohen, was convicted on 11 counts, and a salesperson, Sheldon Miles Kupersmith, was convicted on eight counts. The gallery and Cohen were each fined $75,000, and Kupersmith was fined $60,000.

Cohen and Kupersmith were also placed on three years of probation, violation of which will result in an automatic 364 days in custody and an additional $100,000 fine per defendant. The defendants will also be required to complete 200 hours of court-ordered work service at the San Diego Zoo within the year.

The fines are the largest ever imposed for ivory trafficking in California.

READ MORE ONLINE AT sdnews.com
La Jolla group opposes new law allowing sidewalk vending

By DAVE SCHWAB | LA JOLLA VILLAGE NEWS

In a beachfront community where commercial advertising of any kind is frowned upon, news of the impact of SB 946, which creates a new regulatory framework for sidewalk vending at the local level, comes as a shock to some.

That was the reaction of La Jolla Parks and Beaches, Inc. at its January meeting. LJBP board member Phyllis Minick, who just spearheaded an eight-year effort to rehabilitate the plaza above Children’s Pool in La Jolla, was especially perturbed by the new law that relaxes regulations for sidewalk vendors.

Insisting SB 946 could despoil all the hard work put into reviving Children’s Pool Plaza, Minick read a long letter to the planning group on Jan. 28. She requested the group write a letter to the City supporting the removal and banning of vendor prohibitions that “do favor this vision, both from ever-present naysayers, and those who say, ‘Shop, once they get theirs,’” said Holtsmark, who argued the Beach-Barber Tract “isn’t the same quaint neighborhood it once was.”

Noting he grew up in La Jolla, then returned after being gone for some time, Holtsmark continued to build his case. “Eleven of the 20 homes on Marine Street are owned by people who don’t live there,” Holtsmark said adding, “Only four of the 20 houses are still on single lots. The others are two, three, even four lots.”

Holtsmark believes it’s time for a spot as well-frequented as Marine Street to get some upgrades. Being in the construction and building business, he decided to draw up some plans of what his ideal use of the land would be.

His project is called Marine Memorial Mall. It includes three loading spots for cars, a parking spot for emergency vehicles, two fountain pools in the shapes of a heart and a stomach, statues of Neptune, seals, pelicans and other sea life, one waterfall, a large chess and checker board, a wading pool, elevated benches for prime ocean viewing, a handicap elevator ramp, public restrooms, an area for vending machines, an upgraded lifeguard stand and, of course, a safe staircase to the beach.

Following Holtsmark’s presentation, Jack DeFranco spoke on behalf of the Beach Barber Tract Homeowners Association.

“This is an absurd use of a newly enlarged plaza, whose purpose should be to provide added space for visitors walking, cycling and using baby strollers or wheelchairs safely,” countered DeFranco. “Even one table in the plaza would obstruct the right-of-way wasting space blocked by vendors.”

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La Jolla Parks and Beaches hears Marine Street memorial proposal

By DAVE SCHWAB | LA JOLLA VILLAGE NEWS

Erik Holtsmark presented his vision for a memorial wall to replace the existing, often graffiti-covered wall at the end of Marine Street on Jan. 28 at La Jolla Parks and Beaches, Inc.

It was a bit overwhelming for many audience members, one of whom exclaimed, “Disneyland,” reacting to the artist rendering Holtsmark presented.

“I know there is going to be emotional opposition to this vision, both from ever-present naysayers, and those who say, ‘Shop, once they get theirs,’” said Holtsmark, who argued the Beach-Barber Tract “isn’t the same quaint neighborhood it once was.”

Noting he grew up in La Jolla, then returned after being gone for some time, Holtsmark continued to build his case. “Eleven of the 20 homes on Marine Street are owned by people who don’t live there,” Holtsmark said adding, “Only four of the 20 houses are still on single lots. The others are two, three, even four lots.”

Holtsmark believes it’s time for a spot as well-frequented as Marine Beach to get some upgrades.
LA JOLLA: Panoramic Ocean View & Fruit Trees in Upper Hermosa. 5bd/4.5ba. 4,620 sf. $3,799,000
OPEN HOUSE: 5943 Folsom Dr, La Jolla, CA Sun 2/10 1pm-4pm

LA JOLLA: Agent: Natalie McGhie. $8,950,000. A Contemporary Estate - New Construction on Camino De La Costa

NEW LISTING! LA JOLLA Bird Rock/Upper Hermosa 1st Time on Market! 4bd/3ba. 2,700 sf., 11,400 sf. lot $1,799,000

LA JOLLA Bird Rock - Top floor unit, sweeping views. NEW LISTING! 2bd/2ba 1,435 sf. $1,395,000

AUCTION! DT Pacific Gate Luxury Penthouses - $1,250,000 Agent: Natalie McGhie. 28th Fl 2bd/2ba 1,602 sf. Call for Details.

LA JOLLA: 4bd+den/2.5ba. 3,097 sf. $2,250,000
Open House: 7355 Caminito Bassano E, La Jolla, CA Sat 2/9 1pm-4pm

Gregg Whitney
Call BRE#01005985
858.204.6161
Gregg@GreggWhitney.com

NEW LISTING! LA JOLLA Bird Rock/Upper Hermosa 1st Time on Market! 4bd/3ba. 2,700 sf., 11,400 sf. lot $1,799,000

Billionaires Row
LA JOLLA
Most people move to San Diego for the weather, a change in scenery or the fish tacos. But Diana Goedhuys had something else persuading her to leave Houston and come to the West Coast.

“A proposal of marriage,” she said, laughing while sitting next to her partner in life and business, François Goedhuys. “I was on the East Coast, and he finally proposed, so it was time to come out here.”

Growing up on a small farm in Belgium, François Goedhuys attended pastry school in Antwerp before he moved to the United States in 1968. He eventually found himself owning and running a successful business of his own. “I was on the East Coast, and he finally proposed, so it was time to come out here.”

After almost 30 years of marriage, running a successful business and keeping up their organic garden in Julian together, they’ve got it down to a science.

“There’s advantages and disadvantages I guess,” Françoise Goedhuys said, smiling. “We’re so used to doing the same thing every day, that’s brilliant and beautiful.”

Valentine’s Day in La Jolla

Eat, drink and find love this Valentine’s Day in La Jolla

George’s At the Cove — Special prix-fixe menus featuring a variety of appetizers, entrées, and desserts along with a complimentary glass of bubbles and chocolate truffles. The three-course meal starts at $68 per person and is available Feb. 14-15. 1250 Prospect St. 858-454-4244 georgesatthecove.com

Galaxy Taco — A special three-course dinner for two for $50. Choose from shareable options like their made-to-order guacamole with wood-grilled salsas, fresh vegetable tamales, adobo grilled half chicken and silly delicious churros and flan. 2259 Avenida de La Plata For reservations, go online. galaxytaco.com

Sure, everyone enjoys a romantic excursion to some faraway land every now and then, but there’s a special kind of magic in the air when you take your date on a stroll through the neighborhood or to your favorite coffee shop around the corner. And when you live in the jewel, which is La Jolla, there’s no need to travel far.

Galaxia Flowers — Since 1982, this La Jolla florist has offered beautiful home and garden décor, an array of thoughtful gift items and a variety of gorgeous grab-and-go arrangements that are sure to impress your Valentine this year. 7520 Eads Avenue, Suite 1 bloomersflowerslajolla.com

Valentine’s Day Cookies

Girard Gourmet is already making their popular Valentine’s Day cookies. Small cookies start at $6, the larger cookies start at $10, and both have the option to personalize. Visit the shop at 7637 Girard Ave. or go to girardgourmet.com.

Do Your Hands Shake?
You may have a neurological condition called essential tremor. Join the International Essential Tremor Foundation for a FREE ESSENTIAL TREMOR EDUCATION FORUM

SATURDAY, MARCH 2, 2019
UNIVERSITY OF CALIFORNIA, SAN DIEGO
ACTRI AUDITORIUM, 9452 MEDICAL CENTER DRIVE, LA JOLLA, CA

The forum will include vendor exhibits and presentations by local essential tremor experts on the diagnostic process, treatment options, current research, assistive devices, coping tips and more. Refreshments will be provided. Donations welcome.

VALENTINE’S DAY COOKIES
Girard Gourmet
down to a science.

DATE IDEAS

Martin Lawrence Galleries — All nine of its fine art locations (including La Jolla) will be offering experienced veteran and first-time collectors alike original and unique paintings, drawings, sculpture and limited-edition graphics from more than 40 of the world’s most renowned 20th and 21st-century artists. And just in time for Valentine’s Day, MLG unveils works by Marc Chagall, Robert Indiana and André Masson. 1111 Prospect St. martinlawrence.com

The Lot — Enjoy a romantic evening with a next-level dinner and movie experience. Three-course unique lovers-themed menu with wine pairings available. 7611 Fay Ave. theloten.com/la-jolla

Love, Bliss & Cannabis — Skip the same old restaurant prix fixe menus and give your sweetheart the Valentine’s Day meal they’ve been longing for. Enjoy gourmet CBD and THC infused hors-d’oeuvres, cocktails, and sweets. 565 Pearl St. 6-9 p.m., Feb. 14 thetastyhighchef.com

Bloomers Flowers — Since 1982, this La Jolla florist has offered beautiful home and garden décor, an array of thoughtful gift items and a variety of gorgeous grab-and-go arrangements that are sure to impress your Valentine this year. 7520 Eads Avenue, Suite 1 bloomersflowerslajolla.com

DINNER SPECIALS

The Marine Room — Join them for a four-course dinner at San Diego’s most romantic restaurant. Choose from entrees including Wild Honey Kalbi Glazed Cobia, Plungan Agrume Butter Basted Lobster Tail, and Coffee Waffles Seed Roasted Mary’s Fork Pork. Cost is $165 per person. 2000 Spindrift Drive 866-644-2351 marineroom.com

Truluck’s Seafood, Steak, and Crab House — On Valentine’s Day, Truluck’s will feature a special cocktail aptly named Truluv and made with a tantalizing blend of vodka, orgueat, strawberry rhubarb syrup and Aperol. Pair it with some of their Southern-inspired cuisines, like the Miso-Glazed Seabass or the Redfish Pontchartrain, and end the evening with decadent desserts such as Chocolate Malt Cake or Baked Alaska. 8990 University Center Lane 858-453-2583

Brockton Villa — For $55 per person, get your romantic evening started with a decadent three-course meal and a beautiful ocean view. 1235 Coast Blvd. 858-454-7393 brocktonvilla.com

Valentine’s Day at the Cove — Special prix-fixe menus featuring a variety of appetizers, entrées, and desserts along with a complimentary glass of bubbles and chocolate truffles. The three-course meal starts at $68 per person and is available Feb. 14-15. 1250 Prospect St. 858-454-4244 georgesatthecove.com

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Whether you’re searching for a chocolate-filled treat or a candle-lit dinner that’s sure to impress, let’s keep your love local for Valentine’s Day this year.

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Girard Gourmet is already making their popular Valentine’s Day cookies. Small cookies start at $6, the larger cookies start at $10, and both have the option to personalize. Visit the shop at 7637 Girard Ave. or go to girardgourmet.com.

Diana Goedhuys through her son, who attended the small private school that she owned. Then in 1987, François Goedhuys packed up and moved to La Jolla, where he opened Girard Gourmet on Girard Avenue on Aug. 1 that year. About three years later, Diana Goedhuys joined him, and he realized he could use some help with his business. “I was baking day and night,” he said. So Diana Goedhuys—who had owned and ran her school for 15 years—started helping him with customers and the business side of things so he could focus on what he does best: making delicious and beautiful desserts.

After almost 30 years of marriage, running a successful business and keeping up their organic garden in Julian together, they’ve got it down to a science.

“There’s advantages and disadvantages I guess,” Françoise Goedhuys said, smiling. “We’re so used to doing the same thing every day, that’s brilliant and beautiful.”

“I’m always amazed at what he comes up with,” she said.

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Diana and François Goedhuys are the magic behind Girard Gourmet.

EMILY BLACKWOOD / VILLAGE NEWS

Girard Gourmet owners serve up cookies — and marriage advice — for Valentine’s Day

By EMILY BLACKWOOD | LA JOLLA VILLAGE NEWS

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After almost 30 years of marriage, running a successful business and keeping up their organic garden in Julian together, they’ve got it down to a science.

“There’s advantages and disadvantages I guess,” Françoise Goedhuys said, smiling. “We’re so used to doing the other now.”

But that doesn’t mean there aren’t surprises. “Somebody will come and ask for a cookie, and I’ll have a little idea of what he could do,” Diana Goedhuys said. “Then he comes and does something completely different that’s brilliant and beautiful.”

“I’m always amazed at what he comes up with,” she said.

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National Pizza Day

Enjoy a favorite slice of life in La Jolla

LOVE AT FIRST BITE

BY EMILY BLACKWOOD / VILLAGE NEWS

Nothing beats the smell of freshly baked dough or the feeling of a warm pizza box on your lap. And while you didn’t necessarily need another reason to eat pizza, we’re giving you one. National Pizza Day is Feb. 9 and we took it upon ourselves to check out some of the popular pizza places La Jolla has to offer.

It’s a responsibility and not one we take lightly. Sit back, relax and make some plans for your next slice.

Sammy’s Woodfired Pizza & Grill

Pears, barbecue chicken, and smoked gouda are just a few of the many delicious local, organic ingredients that can be found on one of Sammy’s 13 woodfired pizzas. And it’s the quality of what goes into those pies as corporate executive chef Alfie Szeprethy says makes them so delectable.

“We make our dough in-house every day,” he said. “My personal favorite is the goat cheese and spinach.”

While Szeprethy has his favorite pizza, Sammy’s customers have their own. He said their best-selling pizzas are the New York Style – made with their own. He said their best-selling pizzas

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Piatti Italian Restaurant

With seasonally-dictated ingredients, Piatti combines unique players like pancetta, and gorgonzola dolce with the pizza classics like mozzarella, house-made Italian sausage and caramelized onions to create delicious, Italian-inspired pizzas.

While customers love the traditional pizzas like the Margherita – crushed tomato sauce, mozzarella and basil – the menu also includes untraditional options like Dried Mission Figs – pancetta, mozzarella, gorgonzola dolce and balsamic essence – and Grilled Eggplant – roasted garlic, tomato, basil, caramelized onion, crimini mushrooms, and vegan cheese.

Leucadia Pizzeria & Italian Restaurant

If you’re looking for a spot that literally has everything, Leucadia is it. Sure, you could be like most people and order a classic pepperoni and cheese. But if you dare to venture to the Nuevo-Italian specialty section of the menu, you’ll taste buds won’t be disappointed. From Thai chicken to the Nuto-Italian specialty section of the menu, you’ll taste buds won’t be disappointed. From Thai chicken to the Soppressata Salumi: brie, red onion, spiced honey, and fried rosemary. “Sometimes,” he said, “simple is better.”

Wheat & Water

Located on scenic La Jolla Boulevard, Wheat & Water is known for its outdoor seating and Instagram-worthy charcuterie boards, but their personal 12-inch pies are not to be forgotten. Taking the aged dough and mixing it with their own blend of importing organic flour, the pizza is hand rolled and baked inside a white oak-fueled fire at a piping 700 degrees.

With combinations like Mushroom Duxelles – béchamel sauce with mozzarella with finely chopped cremini and portobello mushrooms in cream, oregano, rosemary and garlic – and the newly-debuted House-Smoked Black Pepper Bacon – goat cheese, delicata squash, arugula, caramelized onions, and balsamic glaze – your taste buds are sure to be satisfied.

But even with all the options, owner Ted Cochrane still likes to keep it simple. That’s why he likes the Soppressata Salumi: brie, red onion, spiced honey, and fried rosemary. “Sometimes,” he said, “simple is better.”

Make the Right Choice Senior Living

Established in early 2008, Jean Brooks (UCSD Graduate) and Todd Brooks (Air Force Veteran, US Air Force Academy Graduate) had the desire to develop Assisted Living Care Homes and Services for seniors that are a cut above the rest at fair & competitive rates. Right Choice Senior Living has Assisted Living Care Homes located in highly desirable neighborhoods close to UCSD, La Jolla, Pacific Beach, Clairemont (Mount Street Area) medical facilities and the beach. Come see us today before making your final choice. Make the Right Choice Today. For more info call (619) 246-2003 or go to the website.
Biology and socialization continue to influence gender roles

At age three months, infant boys shown something new become more active; girls become more quiet. Girls have a longer attention span. Boys are more restless in all cultures; this makes it harder for boys to sit still in classrooms.

Boys tend to play in large, hierarchical groups. There are leaders who give orders and make rules. Boys have winners and losers. Girls play in smaller groups or in pairs. The center of a girl’s social life is her best friend; intimacy is key. In girls’ games, everyone gets a turn. Girls share and don’t want to be seen as bossy; they want to be liked.

So what starts as biologically induced is confirmed and strengthened by societal expectations. When girls become women, talk is still the glue that holds relationships together. For boys and men, relationships are held together by activities and talking about them. Boys and men want to be leaders; they like hierarchy (who is up, who is down). Girls and women prefer to share leadership; they see the world more horizontally (who is close, who is distant).

According to David Brooks (New York Times, Oct. 12, 2018), by adolescence, boys earn their manhood by differentiating themselves from girls; they turn stoical, unemotional and tough. Our culture teaches girls not to speak up and boys not to feel. Girls say I don’t know, while boys say I don’t care. Boys are expected to be physically strong and not show emotions (real men don’t cry) while girls talk freely about their feelings. What starts on playgrounds early in life continues on the adult playgrounds of work and home. Claire Cain Miller (New York Times, Sept. 14, 2018) writes that men feel pressure to be financially successful and tough, whereas women feel the pressure to be involved as family caretakers and nurturers.

A recent survey from the Pew Research Center found that stereotypical beliefs about gender differences remain strong: sexism is still widespread. Our society still places a higher premium on masculinity than femininity; this is reflected in how we raise children. While there is a push for parents to teach gender equality, most respondents thought that teaching girls to be more like boys was acceptable, but not the other way around.

In the past, the issue of where to live used to be resolved by the man’s larger salary. Today the monetary consideration may be equal or even higher. Modern couples are dealing with a new set of problems, such as where to live if each partner’s job is in a different city, whether to have separate or joint bank accounts, managing different schedules of work and leisure, and how to divide household chores, childcare, and more and more frequently, as our population ages, elder care.

Today young people have no role models for how gender roles should be expressed. Their fathers helped with cleaning and washing the dishes, but they needed to be asked and had to be reminded: the ultimate responsibility still belonged to their mothers. Grandfathers were never asked to help out with household chores. Young couples require better communication skills, a willingness to talk about values, beliefs, and preconceived notions of gender roles, which are more up for grab than ever before with new options of gender classifications. Each person, each family needs to resolve these evolutions and hence relationships. It is an exciting time for the young people of today who get to redefine what it is to be a woman or a man and the prerogatives of each as well as the responsibilities.

(Due to an editing error, the last sentence of Natasha Josefowitz’s Jan. 25 column was incorrect. La Jolla Village News apologizes for the error.)
Former La Jolla Inn being renovated into boutique hotel with rooftop deck

By EMILY BLACKWOOD | LA JOLLA VILLAGE NEWS

The corner of Prospect Street and Girard has long been home to the old La Jolla Village Inn; a small hotel that operated above Prospect Market, which opened back in the mid-1940s. After decades of remaining virtually the same, the inn is currently undergoing a top-to-bottom renovation that includes cutting-edge technology, a coastal-chic design, and a “secret” rooftop destination.

Out with the La Jolla Village Inn, and in with Cormorant Boutique Hotel.

Operations manager Rubi Briceno – who started managing the hotel three years ago – recently gave the La Jolla Village News a tour of the construction site, which is aimed to be finished and opened in the spring of 2019. The hotel will feature 26 rooms (including pet-friendly accommodations on the ground level) with ocean views, balconies, high-end toiletries, and plush robes.

“‘It was becoming an eyesore,’ Briceno said. ‘We want to make this a very tech-savvy hotel, so we’re looking into mobile checking and maybe even a kiosk in the front.’”

“We want [the hotel] to have this self-serve element to it,” said marketing manager Tracy Ly.

In line with making the historic property more modern and updated, the Cormorant Boutique Hotel will also feature The Perch, a rooftop self-serve bar with lounge seating, a firepit, and breathtaking sunset views. And unlike the previous rooftop area at the inn, this one will have direct street access.

Despite all these changes coming to 1110 Prospect St., one thing will remain the same: The Prospect Market. With a few changes of course.

“We’re going to be adding some more gourmet items like wine, snacks and snorkeling gear,” said Natalia Xibille, communications coordinator for Wright On Communications. “So it’s going to be super convenient for everyone around, and it’s not just open to guests, anyone in the community can come in.”

The Cormorant Boutique Hotel is giving exclusive opening offers to email subscribers. For more information, visit cormorantlajolla.com.

SOCIAL

La Jolla Inn being renovated into boutique hotel with rooftop deck

Tocaya Organica serves modern Mexican cuisine in Westfield UTC

By EMILY BLACKWOOD | LA JOLLA VILLAGE NEWS

Just when you thought you couldn’t have any more food options at Westfield UTC, Tocaya Organica announced it was coming to town.

The “modern Mexican cuisine” casual dining restaurant is opening its 11th location on Jan. 30. "La Jolla is a natural spot for the next Tocaya Organica,” says founder and CEO Tosh Berman. “Between the vibrant university and the beachside neighborhoods, this community is ready to embrace Tocaya’s chef-driven, health-focused philosophy. After opening in the heart of the Gaslamp Quarter, we are excited to bring a great dining experience for all ages and dietary preferences to a lively location like Westfield UTC.”

Using high-quality ingredients and bold flavors, the menu offers up delicious bowls, burritos, tacos, and salads. Fan favorites at their other California and Arizona locations include the fajita del ray bowl, the Tocaya salad and the Baja taco with halibut and jalapeno jack.

For those looking for something on the lighter side, Tocaya Organica has chips and salsa, sweet corn tamales, barrio fruit bowls and guacamole topped with pomegranate seeds. They also serve iced teas or Agua frescas in flavors like coconut ginger green tea and watermelon limeade in addition to some specialty cocktails.

All of their meals start off as vegan with the option to add in protein and cheese. For more information about Tocaya Organica, visit tocayaorganica.com.

Tocaya Organica serves modern Mexican cuisine in Westfield UTC

Neni Shriver, D.D.S.
Office: 858-456-4442
7817 Ivanhoe Ave. Suite 304
La Jolla, CA 92037

FREE Second Opinion Consultation.
Call Today!

Operating Hours:
Mon. Thurs. Fri. 7:30am – 6pm
Saturday by appointment only
Sedation Available!

drsriversljollasmilecenter.com

Get the Smile You’ve Always Wanted!
La Jolla Symphony to perform Anton Bruckner, Philip Glass this weekend

La Jolla Symphony & Chorus continues a season-long exploration of the theme “Lineage” with its third concert of the 2018-19 series. On Feb. 9-10, Steven Schick will conduct the orchestra in a program that begins with Philip Glass’s “Cello Concerto No. 2,” featuring as soloist Chicago Symphony cellist Katinka Kleijn, and concludes with Anton Bruckner’s grand “Symphony No. 3.”

In between is the world premiere of an adventurous new work, “Community Acoustics,” by LJ White, the inaugural recipient of the Brenda and Steven Schick Commission.

Glass’s “Cello Concerto No. 2” is a reshaping of music that Glass originally composed for the last installment (Naqoyqatsi) of the “Qatsi Trilogy” by filmmaker Godfrey Reggio. The film version (released in 2002) included a prominent part for solo cello that was written for Yo-Yo Ma, who performed it on the film score.

La Jolla director to show an environmental doc at upcoming International Jewish Film Festival

A La Jolla resident will make her documentary directorial debut at the 29th annual International Jewish Film Festival in San Diego.

Danielle Cohen, who works as the arts and culture program director for the Lawrence Family Jewish Community Center in addition to working on films, will present “The Tipping Point” at the festival’s Brews and Views event on Feb. 17. She said the idea for the 15-minute film came to her during a discussion about current environmental issues and how they related to the different policy changes brought on by the 2016 election.

“We wanted to look at the policies and action items affecting the environment and global climate change, such as pulling out of the Paris Climate Accord and deregulating the EPA,” she said. “The more we filmed and interviewed scientists, the more we learned how vital these protection policies and government funding is to the state of our global climate.”

While Cohen has worked as a production assistant, camera operator and assistant editor on other documentaries and films, this was her first time directing a documentary. And so far, it’s gone pretty well. “The Tipping Point” received first place for the documentary category at the Central Illinois Feminist Film Festival, was a finalist in the Vaasa Wildlife Festival, and was a part of the official selection for seven other different film festivals across the world.

“One of my favorite reactions to this film was from a French juror at the Life After Oil Film Festival in Italy who said ‘Wow! I’m going to tell people in France that Americans are actually intelligent,’” she said. “This film really calls out the government’s policies and procedures, specifically related to the EPA and what is happening due to defunding and deregulating of such policies. I hope this film has shown that America is still fighting the cause and not sitting passively.”

While it’s exciting to know people all around the world have watched her film, Cohen is excited to show her work to her local community. “As a female, Jewish director, native to San Diego, I’m excited to be participating in the San Diego International Jewish Film Festival’s Brews and Views event,” she said. “This will be the San Diego premiere so I’m excited for the film to finally screen to an audience so close to my heart.”

Little Mensches event for Rady Children’s Hospital

On Sunday, Feb. 10, children of the Little Mensches program at the Lawrence Family Jewish Community Center will be putting together activity kits for children currently staying at Rady Children’s Hospital. The kits will include coloring books, crayons, stickers and puzzles along with a video card for the children in the hospital to watch. For more information on the Little Mensches program and events, visit lfjcc.org.
Treat your Valentine to Lupi Italian Restaurant

Lupi Italian restaurant and wine bar has always been a La Jolla favorite for those who appreciate fine Italian wine and mouthwatering authentic cuisine. There’s always something new and delicious at Lupi Italian Restaurant. Partners Andriano Gaspars and Luigi Tornatore are constantly adding a new twist to the menu while keeping all your favorites. And they have prepared an extra special menu for Valentine’s Day. Be sure to reserve your table!

Stop by for Happy Hour specials from 5-7 PM Sunday thru Thursday. Enjoy dining on the sunny outdoor patio. Enjoy Live music on Wednesdays, Fridays and Saturdays. You can also bring your pet for some special hos “pet”ality. So stop by and see what’s new at Lupi’s-your palate will be glad you did. Private parties for special events and catering available.

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Dame Zandra Rhodes presented a Pop-up Shop on Jan. 29 and 30 at her beachside home in Del Mar. This was a celebration of her 50th anniversary in the fashion industry. Rhodes was on hand to assist guests as they tried on her remarkable creations. This was such a thrill for everyone.

Looking back during the past 50 years, Rhodes has shown fashion and design with an emphasis on textiles. The print was created first and then cut around the fabric to create a one-of-a-kind shape. Many celebrities have donned these amazing garments such as Princess Diana, Cher, Diana Ross, and Freddie Mercury. In 1974, she made tops for Mercury and Brian May for their Queen 11 tour. Most recently, she was asked to replicate these garments for the new 20th Century Fox film "Bohemian Rhapsody." You may remember the iconic cape she made for Mercury that is seen in many of his publicity pictures.

Rhodes comes up with ‘fantasy’ themed collections each season and has the models dancing down the runway with theatrical lighting and music. Each one of these collections featured a poster with models such as Angelica Houston, Marisa Berenson, and often Zandra herself. Many of Rhodes’ collection used street-style punk. She has been branded as the “Princess of Punk” because she had the first couture collection using punk.

Rhodes founded the Fashion and Textile Museum in 2003 located in London. It was designed by Mexican architect Ricardo Legoretta and has highlighted many fashion designers such as Anna Sui and Missoni. The museum will have a retrospective exhibition: “Zandra Rhodes: 50 Years of Fabulous” opening in September. Visitors will be able to have an up-close look at her innovative designs in this tribute to this iconic designer. The event will display each decade beginning with 1969. Complimenting the exhibit will be a new book: “Zandra Rhodes: 50 Fabulous Years in Fashion.”

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It is such a privilege for San Diego to have this acclaimed designer in our city. What is coming up next for her? She will be at London Fashion Week on Feb. 19. Next she will have a “Wiggles & Waggles” fashion show on Feb. 16 at the Del Mar Country Club and, of course, there will be doggie models for this show benefiting the Rancho Coastal Humane Society. If you missed the last Pop-Up Shop here is your chance. Following all this will be El Paseo Fashion Week on March 16.

This international designer is always on the go. What sets her apart from other designers is her fine eye for detail. Her vibrant garments show her love of color. One of my favorite quotes from Zandra is, “Color makes people happy and happy looks good on everyone.”

Upcoming Events
- Saturday, Feb. 16 – Breakthrough: The Roaring Twenties from 7 to 10 p.m. at IDEA 1 on 895 Park Blvd. Features spoken word, live music and dance performances, wine and food. Guests are encouraged to dress in 1920s fashion. Tickets at VanguardCulture.org.
- Friday, March 22 – Celebrating Couture 2019 presented by Globe Guilders and Neiman Marcus with West Coast debut of MARCHESA’S fall couture collection at the Hyatt Regency La Jolla Aventine. Dedicated in loving memory to Audrey S. Geisel. For tickets, globeguilders.org.

Diana Cavagnaro is an internationally renowned Couture Milliner based in the Historic Gaslamp Quarter. Learn more about our Hat Designer, Teacher & Blogger at www.DianaCavagnaro.com.
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**FICTITIOUS BUSINESS NAME STATEMENT FILE NO. 2019-9001874.**

Fictitious Business Name: Top Rate Trading. Located at: 3665 Ethan Allen Avenue, San Diego, CA 92122. c. Is registered by the following: a. Frank Franks, Film & TV Distributing. Title of Officer, if Limited Liability Company/Corporation, Title of Signor. The statement was filed with Ernest J. Dronenburg, Jr., Recorder/County Clerk of San Diego County on: JANUARY 23, 2019 ISSUE DATES: FEBRUARY 14, 20 & 28.

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**FICTITIOUS BUSINESS NAME STATEMENT FILE NO. 2019-9001875.**

Fictitious Business Name: LEGAL CASHFLOW SOLUTIONS. Located at: 3665 Ethan Allen Avenue, San Diego, CA 92122. c. Is registered by the following: a. Dorettta Kay Guyot, Estate, or both, of: Gerald T. Roberts, deceased. A PETITION FOR ADMINISTRATION was filed with Ernest J. Dronenburg, Jr., Recorder/County Clerk of San Diego County on: JANUARY 24, 2019 ISSUE DATES: FEBRUARY 14, 20 & 28.

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**FICTITIOUS BUSINESS NAME STATEMENT FILE NO. 2019-9001876.**


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**FICTITIOUS BUSINESS NAME STATEMENT FILE NO. 2019-9001877.**

Fictitious Business Name: TOP RATE TRADING. Located at: 3665 Ethan Allen Avenue, San Diego, CA 92122. c. Is registered by the following: a. Frank Franks, Film & TV Distributing. Title of Officer, if Limited Liability Company/Corporation, Title of Signor. The statement was filed with Ernest J. Dronenburg, Jr., Recorder/County Clerk of San Diego County on: JANUARY 23, 2019 ISSUE DATES: FEBRUARY 14, 20 & 28.
February is the month to prune back grapevines and it is also the perfect time to plant one in your garden. About 14 years ago, I purchased a small dormant grapevine that was labeled Cabernet Sauvignon and planted it in my garden where it has flourished over the years. Each spring, tender green leaves and tiny blossoms appear, and by summer, clusters of beautiful purple grapes form. When fall arrives, the vines leaves decorate the garden in autumn colors of orange and gold.

A hearty and beautiful addition to the gardenscape, grapevines are long-lived, easy to grow and will produce their fruit with minimum care. Most nurseries sell grapevines during the winter months when they are dormant and about one to two years old. Select a variety that is self-fertile or you will need to plant more than one vine for pollination. Also think about the type of grapes you like to eat. While my cabernet vine and grapes are attractive, the fruit has large seeds and I use it more as a decorative element and let the birds enjoy the fruit.

Vigorous growers, the vine could still take about four years to establish and begin to bear its fruit. I was told to remove any blossoms or the early stages of grapes that appear on young sprouts the first few years after it is planted. This process will allow the central vine to grow stronger and later produce an abundance of grapes as it matures. Plant your vine in well-drained soil that has exposure to full sun and in an area where you can give the vine support by attaching it to a trellis, arbor, or wall.

Grapes require a fair amount of water, but not a lot of fertilizer. You do not need to fertilize your grapevine the first year after you plant it, but keep the soil from drying out in between watering during its growing season from spring through fall. I feed my mature vine with a little organic bone meal in February for nitrogen to encourage growth and in the early spring, I fertilize it once with Eleanor's VF-11 fertilizer that seems to have the right amounts of phosphorus and potassium to form the fruit. An occasional spray of water from the garden hose will keep aphids in check. They seem to be the only pests that invade my vine.

Pruning back the vine in February before spring arrives is important since grapes will only form on the new branches. The side branches growing off the main vine are known as “laterals.” Shorten each lateral branch where it still has one or two “nodes.” Nodes are the little bumps that appear on the naked vine where its leaves once grew. The nodes sprout new branches in the spring that will produce small masses of blossoms and the grape clusters will begin to form as the blossoms fade. As the days grow warmer the grapes will grow larger, and my Cabernet grapes turn from green to red and as the end of summer nears they ripen into a rich purple hue.

The tender leaves that appear on the vine in spring can be used for stuffed grape leaves when they are about 4-5 inches across. Grapes are usually ready for harvest by late summer and when you prune your vines branches in February, save them to create grapevine wreaths.

McAlister Institute receives $11k grant from Las Patronas

McAlister Institute, a non-profit organization that helps bring life-saving services in substance abuse treatment, mental health counseling, life skills education, and vocational training to individuals and families regardless of their inability to pay, recently received an $11,195 grant from Las Patronas.

The grant is going to fund a wellness courtyard at the organization’s Kiva Learning Center for Women and Children, which receives its primary funding through contract with the County of San Diego’s Health and Human Services Agency. McAlister Institute became one of the first five organizations in the nation and the first in San Diego County to develop a residential program that allows women to live with their children in a safe, instructive, and supportive environment while they receive treatment. The wellness courtyard will promote optimum health by supporting physical, emotional and spiritual wellness. Aligned with the County’s Live Well San Diego Initiative, the courtyard will address existing physical decline as well as offer a relapse prevention strategy through a fitness exercise station and mini-jogging path, which will offer residents an ongoing opportunity to exercise regularly.
When Jett Wilson takes the floor for the La Jolla Vikings, it’s no low-key matter in the Wilson household. It’s a family affair.

Three generations of the Wilson clan attend many of the senior guard’s basketball games. Father John, with his trademark long ponytail and goggle-like glasses, sits close to the floor, filming Jett’s every jake and steal attempt. Aunt Sheri (Sher-lyn), no slouch herself, sits in the bleachers just off the floor.

And Grandma Bernadine—well, let her granddaughter tell you: “She knows basketball. But football, she really knows.” This is one serious sports family. Joking with a reporter, they say they really pay attention when Jett is in the game, and that’s when John is recording on his phone on a tripod. “We should probably pay more attention in the other times,” laughs Sheri.

Mom Karen, who still shows traces of her New York roots via a Long Island accent, sits nearby, no traces of her New York roots via a times,” laughs Sheri.

Anyway, from there a handful of years later, after I had graduated from college in journalism, I served as sports editor of a tiny daily newspaper in Goleta, next to Santa Barbara. The wrestling coach at nearby Dos Pueblos High, Mike Hart, all 5-feet 4-inches tall of him, and I hit it off. Sometimes, opposites attract.

Mike soon asked me if I was willing good-naturedly to face two of his wrestlers headed to a wrestling exchange in Japan, even though I had never been a wrestler. I said sure. One of the two, Scott Thomas, a 167-pounder to my then 205 pounds, reached out and yanked on my head, and I pulled back. I have had problems with a pulled muscle on the left side of my neck ever since.

After the two high-schoolers loosened me up and tired me out—all in front of the entire assembled team, all of whom were enjoying the spectacle immensely—Hart stepped out onto the mat.

Jett Wilson and family — It’s a family affair

Dr. ED PIPER | LA JOLLA VILLAGE NEWS

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A fond account of my relationship with wrestling

This is my fond account of my long relationship with wrestling. The relationship really began when I was a young (17), tall (6-feet 5-inches) but slender – very unimposing – basketball player. When John is recording on his phone on a tripod. “We should probably pay more attention in the other times,” laughs Sheri.

Anyway, from there a handful of years later, after I had graduated from college in journalism, I served as sports editor of a tiny daily newspaper in Goleta, next to Santa Barbara. The wrestling coach at nearby Dos Pueblos High, Mike Hart, all 5-feet 4-inches tall of him, and I hit it off. Sometimes, opposites attract.

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