See the lights and help a great cause at Garrison Street
Hot chocolate charity fundraiser Dec. 19

By DAVE SCHWAB | THE BEACON

With the help of Garrison Street residents and other Peninsulans, funds are being raised to make a difference in the life of Point Loma High School junior Divina Leal – one cup of hot chocolate at a time.

Leal recently lost her mother to domestic violence.

It’s all part of the Christmas spirit and tradition at two homegrown Point Loma Yuletide events – the Dec. 19 Ybarra family’s “Hot Cocoa for a Cure” annual hot chocolate charity fundraiser and the annual Garrison Street holiday light show.

The 16th annual Garrison Street charity fundraiser, to be held Saturday, Dec. 19 from 5:30 to 10 p.m. at the Ybarra Freitas residence at 3616 Garrison St., will sell upward of 1,000 cups of $1 hot chocolates and scrumptious baked goodies. All event proceeds each year are donated to a local person in need.

This year, the recipient of the neighborhood’s largesse will be Leal, who’s mom Josie Jones, a native of Point Loma, was killed by an ex-boyfriend in Nevada, where she and Leal previously resided.

Leal now lives in Point Loma with her aunt and uncle, Carree and John Anderson.

“Divina is basically starting her life over in a new town, trying to adjust, while living with this horrible, tragic loss,” said the Ybarras on their charity event Facebook page, facebook.com/events/507749592719283/. “Divina could really use the support from her new community. We look forward to seeing you Dec. 19 and seeing the lights and helping a great cause at Garrison Street.”

San Diego going green with ambitious climate action plan

By DAVE SCHWAB | THE BEACON

The City Council Dec. 15 voted 8-0 to pass one of the nation’s most ambitious climate action plans, which has an ultimate goal of 100 percent clean energy use in San Diego by 2035 through transit, walking and biking.

There were 93 speakers in favor and two opposed, to the city’s proposed Climate Action Plan (CAP) program.

Calling it a “momentous occasion,” Mayor Kevin Faulconer introduced the CAP proposal, pointing out it enjoys such widespread support because “we know San Diego is a city that innovates.”

Faulconer pointed out San Diego is a city where “our environment is absolutely essential to our quality of life,” Faulconer said the CAP measure’s passage will “help our community thrive and also create the green jobs of tomorrow.”

Faulconer added that the CAP will ensure that San Diego “stays on track to significantly reduce greenhouse gases.”

“We have the ability to make San Diego the green energy and solar capital of the world,” enthused Faulconer, adding, “We will increase the use of clean energy with a goal of using

 Lok! List with Lanz I have buyers!
SD sushi investigation nets eight criminal convictions

"Tis the season for California Spiny Lobster catch, but an investigation by the City Attorney’s office found lobsters don’t always make their way into the “lobster rolls” at local sushi restaurants.

The “truth-in-menu” investigation was launched last year to see if San "lobster rolls" at local sushi restaurants don’t always make their way into the City Attorney’s Office found lobsters in a catch, but an investigation by the City Attorney purchased "lobster rolls" from various sushi restaurants throughout San Diego, then sent them to a laboratory where DNA testing confirmed that no lobster was in fact in any of the rolls.

Instead of lobster, the testing revealed the substitution of various types of less expensive seafood such as crawfish or pollock. Follow-up restaurant inspections by the California Department of Fish and Wildlife and the City’s investigator found no lobster in any of the businesses.

City Attorney Jan Goldsmith was disappointed with the food fraud findings. "The public should be able to count on truthful advertising from anyone doing business in San Diego. Honest customer service is not only required by law, it is good business," Goldsmith said. "Our office will continue to prosecute businesses that lie to their consumers."

The undisclosed substitution of the cheaper seafood is a criminal violation of California law that prohibits the adulteration of food and the false advertising or misbranding of food items. Along with fines, California law also requires the offending businesses to reimburse all of the investigation costs.

The eight sushi restaurants paid a combined $14,000 in fines and more than $5,000 to reimburse investigative costs.

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READ MORE ONLINE AT sdnews.com
thank you in advance for your support.”

Past event recipients have also includ-
ed a victim of juvenile diabetes and a boy who was shot and survived.

Carrie Ybarra said her family’s chari-
ty fundraiser started out small.

“Sixteen years ago it was just a little hot chocolate stand run by my two dau-
ters out in front of our house to raise money for a little girl in Tijuana hav-
ing leg surgery, and we raised enough money to buy her a Barbie,” she said.

“Now it’s turned into a communi-
ty event where people not only donate but help run it.”

Garrison Street neighbor Kerry Peter
greed the charity’s event size – and
importance – has outgrown its original intent.

“It used to be just a few kids selling hot chocolate on one night,” Peter said.

“Now it’s a big event for the whole com-
munity. Everyone donates chocolate, cups and baked goods.”

Peter added the event is not about sell-
ing hot chocolate but rather “giving back, showing people who need help that we care.”

“Best of all,” Peter said, the chocolate charity directly benefits someone local.

“We’re not giving to a big chari-
ty but rather ‘giving back, showing people who need help that we care.’

But the Dec. 19 Ybarra hot chocolate charity is just the star topping the tree for neighbors on Garrison Street. Neigh-

bors light up the night for more than a month with their annual Christmas light display, which starts Thanksgiving night and runs until Jan. 5.

Nanae Judd is a granddaughter in the family that started the Garrison Street Christmas Light tradition. She said it began as a “friendly” competition near-
ly 30 years ago between her mother and grandmother that she, half-jokingly, admitted “got out of control.”

The Garrison Street Christmas cele-
bration of lights is on the block between Chatsworth Boulevard and Garrison Place. Judd noted neighbors annually try to outdo one another with their Christmas displays, an activity that’s

earned the community a well-deserved reputation as a holiday destination.

The Christmas tradition began with-
out anything elaborate, just a small Nativity scene. Then there was a Santa in the window. Then angels in the win-
dows. Then Mickey Mouse characters in the windows. Now some have likened some homes’ entries to Disneyland.

Other homes nearby subsequently joined in adding lights and other things, like big blow-up displays of Santa Claus and his reindeer, snowmen and other Christmas icons.

Kyle Ybarra noted the Garrison holi-
day light show “has started to stretch beyond our little two blocks. We have

new families on Garrison Place that are lighting up that side of the street that has been pretty dark. Eventually, maybe a few years from now, it will be consider-
ably larger.”

Kerry Peter described her family home’s Christmas light display as “more simple, clean. Our house is not covered in lights like some others. We have more of a San Diego theme with a surfin’ Santa on the roof.”

Peter said they also have five 4-foo-
tall multi-colored wreaths on display as well as a snowman.

Special appearances at the Dec. 19 Ybarra hot chocolate charity are to include Steve Grady’s band playing live, a fire truck visit from Station 22 and Santa.

The Ybarras request that friends, fam-
ilies and neighbors show up on Dec. 19 to buy hot cocoa, treats or make a donation. Carrie suggested they bring baked goods or an item needed for the event.

“If you sign up to bring something, please drop it off by Thursday, Dec. 17, with the exception of baked goods,” said Carrie Ybarra. “It’s individually wrapped baked goods can be dropped off anytime on Friday, Dec. 18. Please leave all items on the porch of 3631 Garrison St., noting who it’s from.”

All money raised will go to a college fund for Leal.

Donations can accepted at the event or through the mail. Checks can be writ-
ten to Carrie and John Anderson (Div-
na’s aunt and uncle) and dropped off at the event or sent to: Garrison Street Fundraiser, c/o Carrie Ybarra, 3631 Garrison Street, San Diego, CA 92106. You may also donate directly at www.gofundme.com/josiejonesandkids.
Kisstletoe captures holiday tradition in a jewel of a product and a vital cause

By MARTIN JONES WESTLIN | THE BEACON

Its places in history are as storied as they are diverse. Early England’s Druids regarded its berries as sacred after the fruit saved a warrior’s life; centuries later, the berries and leaves were found to be poisonous, causing vomiting and blurred vision. Today, it’s considered a parasite, its roots quickly draining water and nutrients from the trees and bushes unfortunate enough to get in its way.

And its old Anglo-Saxon translation doesn’t exactly inspire confidence (“mistel-tan” means poop on a stick).

But we nonetheless hold mistletoe in high esteem at Christmas. We’ve named a bunch of drinks after it, and as you know (wink!), it’s the central item among prospects for holiday romance (the kissing thing started with the rough-and-tumble ancient Norse, making its way to 18th-century Britain as a custom between rough-and-tumble household servants). Yup, mistletoe has made it through thick and thin – and one Point Loma business has drawn a bead on the idea, packaging the paragon plant into an appealing little jewelry product called Kisstletoe and supporting a colossal cause at the same time.

“T’m an artist,” Kisstletoe creator Susan Winkie says. “I like circles. I like color. I often work with resin. Mistletoe is just a lovely old tradition – so when I dreamed up the idea to create a necklace of preserved mistletoe and then followed that with the name Kisstletoe, well, I knew it was special, unique and a brand new twist on the under-the-mistletoe kiss.”

The see-through pendants contain mistletoe sprigs and are flanked by tiny appointments that lend themselves to the pendants’ names. Kisstletoe sells six varieties and plans for more – and it’s a cinch the company won’t run out of product. San Diego County’s eastern mountains are loopy with six species of the evergreen derivative, which cling to cottonwood, oak and sycamore trees the way your mom clings to you.

Even so, Winkie and daughter/co-worker Megan are careful to select the freshest greens – the thing about mistletoe as a parasite is quite true, to the point that the plant is involved in its own demise. It lives a life of ease and squalor, stealing its host trees’ sustenance so aggressively that the trees’ eventual illness can sometimes affect the robustness of the offending mistletoe.

And the process itself isn’t as easy as it seems. The sprigs need sifting and delicate preparation for the resin that will preserve them – and you can’t glue the enclosures before the resin dries. The process can take two painstaking days per Kisstletoe.

The process also commands Point Loma resident Susan Winkie is the Kisstletoe pendant creator.

PHOTO CONTRIBUTED BY MARTIN JONES WESTLIN | THE BEACON

SEE KISSTLETOE, Page 9

2015 Holiday Events in Ocean Beach

December 18
5-9pm ~ Food & Toy Drive at Masonic Hall, 1711 Sunset Cliffs Blvd. Volunteer & bring a donation

December 19
9am~4pm ~ Craft Fair at Newport & Abbott (Santa from 11am-1pm)

9am ~ Food & Toy Drive distribution to seniors and families

Wishing you a Merry Christmas & Happy New Year!
Mike Fahey

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www.oceanbeachsandiego.com

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FROM LEFT TO RIGHT:

Best Use of Lighting
4723 Newport Ave
Louise Olson

Judges Choice
4415 Cape May
Colin & Pam Cook

Most Original Decoration
4442 Carmelo St.
Loretta Roiz
CHRISTMAS IN OB
THURSDAY · DECEMBER 17, 2015
THE PENINSULA BEACON

FELIZ NAVIDAD - HAPPY HOLIDAYS!
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We will be closed Christmas Day and re-open December 26 at 11:00 AM.

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4893 Newport Ave., Ocean Beach
Continuing its longstanding San Diego tradition, the 44th annual San Diego Bay Parade of Lights will entertain bayfront crowds during the evening of Sunday, Dec. 20. Participants in this year’s highly anticipated holiday boat parade will adorn their boats to fit this year’s theme: “Christmas Around the World.”

Presented by the Port of San Diego, the San Diego Bay Parade of Lights brings more than 100,000 San Diego residents and visitors to the shores of San Diego Bay each year. The procession of approximately 80 lavishly decorated boats has become one of the most iconic events in the region. Beginning at 5:30 p.m., the parade begins at Shelter Island and proceeds to Harbor Island, the Embarcadero and Seaport Village and ends at the Ferry Landing in Coronado. The parade takes about two hours to pass any given point, and there are many comfortable waterfront viewpoints along the route. A map of the route is available at sdparadeoflights.org. Due to increased traffic and parking demand, observers are encouraged to take the trolley.

For added insight into the participating boats, viewers can watch the parade from near the announcers areas. Announcers will be located at the Maritime Museum on the Embarcadero and at Coronado Landing. As each boat passes these viewing points, the announcers offer a brief history and description of the participating vessels.

This year, there will be judges at two points along the parade route, the Maritime Museum and the docks at Poehe’s Restaurant in Coronado. Participating boats must pass both sets of judges to be eligible for prizes.

Awards are presented to the best decorated boats and those that truly capture the event’s theme. All participants receive a participant plaque and are invited to the awards dinner on Jan. 6 at Tom Ham’s Lighthouse.

Winkie’s attentions amid a far more urgent need. In its initial year last year, Kisstletoe gave 50 percent of its profits to a cause near her heart – the Malala Fund. Malala Yousafzai, the fund’s namesake, is the 18-year-old Pakistani female education activist and the world’s youngest Nobel Prize laureate. Her organization works to secure girls’ right to a minimum 12 years’ quality education. Some organizations place Pakistani girls’ literacy rate as low as 12 percent.

“The plight of women in so many parts of the world is dismal,” Winkie says, “so Kisstletoe has given me the ability to do something I’ve always promised myself I would do, which is be part of the movement to empower women all over the world. I feel so strongly about how women are treated and oppressed in so many parts of our planet. Many simply do not have a voice. Many do not have an education. Many are abused and mistreated. Young girls are married at crazy young ages. I could go on and on about the atrocities and horror – but instead, I am focused on selling Kisstletoe so we can give back.”

Meanwhile, Winkie is quite upbeat about her product and the demand she believes it fills on so many levels.

“We’ve got a very marketable product for the holidays,” she says, “something simple and fun with something familiar. It’s a local product because of the mountains, and the girl can hold it close to her, so she’s always in control.”

Best of all, the proceeds will put another sphere of control in the most deserving hands.

For more on Kisstletoe, see kisstletoe.net.

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<thead>
<tr>
<th>Item</th>
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<tr>
<td>Cara Cara Oranges</td>
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<td>Fuji Apples</td>
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<td>Green Beans</td>
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<td>Yams &amp; Sweet Potatoes</td>
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<td>Straus Egg Nog</td>
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<td>Trapper’s Creek King Smoked Salmon</td>
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**Barons Holiday Hours**
- Christmas Eve: 8am-6pm
- New Year’s Eve: 8am-6pm
- Christmas Day: Closed
- New Year’s Day: 8am-6pm

**Holiday Hospitality in OB**

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- 31930 Rancho California Rd
- Corner of Meadows Pkwy.
- (951) 693-1111

Wildomar
- 32110 Clinton Keith Rd.
- 1 Blk. W. of I-15
- (951) 699-9200

Temecula
- 31930 Rancho California Rd
- Corner of Meadows Pkwy.
- (951) 693-1111

Point Loma
- 4001 W. Point Loma Blvd.
- 1 Blk. W. of Midway Dr.
- (619) 223-4397

Rancho Bernardo
- 11828 Rancho Bernardo Rd
- In the Mercado
- (858) 485-8688

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Liberty Station has plenty of new development on tap in 2016 to round out its unparalleled mix of retail and arts-related uses at the former Navy base.

Liberty Station is a mixed-use development on the former Naval Training Center (NTC) site in Point Loma. The 361-acre project includes a retail and commercial district, a promenade focused on nonprofit activities, an educational district, a residential district, a hotel district, an office district and a park/open space area along the boat channel.

The Liberty Station project started in 1991, when the Navy announced it was closing NTC. The City of San Diego then created a 27-member commission to determine how to reuse the site. The commission developed, and the city accepted, a detailed plan that is being implemented by master developer The Corky McMillin Cos.

Liberty Station is about 90 percent built out, noted Nathan Cadieux, vice president for The Corky McMillin Cos. But some of the rest is yet to come with the remaining 10 percent, he added.

“The project has really developed from the south to the north,” said Cadieux noting, “that leaves us with the last (development) piece on the north side of the project where the arts district is.”

Liberty Station’s north end arts district will be home to a highly anticipated new class of concepts in early 2016 including Liberty Public Market, Fire-side by The Patis Group, Buona Forchetta, an Italian pizzeria expanding from South Park; Breakfast Republic gourmet restaurant; and The LOT, a new upscale multi-theater complex.

“We’ve really worked very hard to try to curate this (retail) mix,” said Cadieux, adding, “We felt like San Diego needed a place that was intrinsically authentic to San Diego.”

We wanted a place that San Diegans could be proud of," said Cadieux, adding developers have strived to make Liberty Station’s arts district truly representative of San Diego’s cuisine, business and culture. He said tenants were sought to “participate in that vision and add their own character to it.”

Another goal with the remaining 10 percent of redevelopment in the northerly arts district was to create more pleasing recreational space for guests through public improvements.

“We’re going to have a new outdoor living room, which will have a large kids play area and a fire pit and a shade structure,” Cadieux said, noting tenants on Sims Road where Stone Brewing is, and the soon-to-open Liberty Public Market, has “become our main street.”

“We’re doing more landscaping, planting more trees,” said Cadieux. “We’re going to be creating a wonderful pedestrian environment.”

Liberty Station’s ultimate buildout, noted Cadieux, is “part of the legacy for The Corky McMillin family in San Diego. The McMillins want to make sure this new evolution is just a continued validation of their desire to serve this district.”

On a personal level, Cadieux said, “It’s been fun for me to have a small part in taking it (redevelopment) to the next level. The overarching motivation in all this is that we’re (McMillin’s) really passionate about this idea that Liberty Station can be a community where a lot of different things are going on, where people can come to connect and react with other people and learn from their stories. We’re trying to bring restaurants, artists and retail products where there’s a heart, soul — and a story — to it.”

New developments debuting in Liberty Station in 2016:

• Breakfast Republic, a new restaurant expected in spring, offering pan-Asian, Latin American and a beer tasting room. Cadieux noted other new Liberty Station concepts are to include: Kid Ventures indoor playground with themed areas and a parents lounge; Buona Forchetta, an Italian pizzeria expanding from South Park; Breakfast Republic gourmet restaurant; and The LOT, a new upscale multi-theater complex.

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