Making a Scene

Street Scene founder Bob Hagey and The Casbah’s Tim Mays hit it out of the park this year as San Diego’s largest outdoor music festival returned to its downtown roots, rocking the East Village neighborhood adjacent to Petco Park. The two-day event, held Sept. 19 and 20, featured musical acts Beck, Spoon, Tegan and Sara, The Hives, MGMT, and DEVO, a last-minute replacement for The Black Crowes, who were originally slated to headline Saturday. An estimated 40,000 attended over the two days. The event was held Downtown from its inception in 1984 until its move to the Qualcomm Stadium parking lot in 2005, where it could accommodate larger headlining bands and crowds. It was held there for two years before moving to the Cricket Wireless Amphitheater, where it suffered dwindling attendance. Many complained that Street Scene just wasn’t Street Scene without the “street,” and organizers decided to bring the event back to its urban festival roots.

New Children’s Museum: Class is now in session

The returns are in, and they’ve been in for decades. Children benefit exponentially, probably in ways we can’t imagine, from exposure to the arts. Critical thinking, cellular development, capacity for everyday problem solving. All are touched in one way or another amid a session or two with a paintbrush or a dowdy ol’ keyboard, and all are markedly enhanced throughout the student’s life. Yet cuts in California’s school arts programs are legendary as the state struggles year after year to find new sources of revenue.

The New Children’s Museum, which opened May 4 with educational collaboration its stated purpose, has instituted a program designed to shore up some of the backlash from local arts education funding cuts. But while the program’s intent is no different from scores of others across the state, its creators are aware that a key component could spell its success or failure.

Friday, Oct. 10, marks the last day of a three-week pilot program in which students from Downtown schools are treated to the museum’s festival roots.

In the name of the law

Aguirre, Goldsmith jockey for position as city attorney election day closes in

The walls of the city attorney’s office are dotted with pictures of John and Robert Kennedy studiously working over legal briefs. And alongside a portrait of Abraham Lincoln, you’ll find a famous Norman Rockwell civil rights-era painting of U.S. marshals escorting a little black girl to school. These images represent the power the law has bestowed on the people. Yet for all the power it represents, the office on Floor 6 of a Downtown skyscraper is surprisingly easy to access. Maybe that shouldn’t be so surprising given that it’s the city voters — everyday folks — who elect its chief occupant.

Two candidates vie for that position, to be decided in the Nov. 4 general election — Jan Goldsmith, a 10-year veteran Superior Court judge and the former mayor of Poway, and current San Diego City Attorney Michael Aguirre. The race is important because whoever wields the city’s briefs can influence City Council policy decisions, protect the city’s pocketbook in the courtroom and act as the City Council’s legal council.

The San Diego Community Newspaper Group recently met with both candidates for their views on several topics that in addition to Muhammed Ali, include:

The city attorney’s role

Besides their divisions down political party lines, Aguirre, a Democrat, and Goldsmith, a Republican, view the role and responsibility of the city attorney in vastly different ways.

TV: view the city attorney as serving the broad interests of the public. It’s a public office, and it’s supposed to serve the public interest. And that means everybody,” Aguirre said.

Aguirre further accused his opponent of “abdication of special interests that control our city, the developers, the munici-

tal unions, the people that are in the bureaucracy, and he represents the old system and how we got ourselves in trouble. I represent a break with the past, and I represent the basic principle that government is established to serve the people,” Aguirre said.

Goldsmith favors a stricter interpretation of the role of the city’s top lawyer. His past experiences lead him to conclude additional protection for the upper echelon of special interests that control our city, the developers, the munici-

pals.

The city attorney election day is the law office. We focus and base our interpretation of the role of the city’s top lawyer. His past experiences lead him to conclude that the job is established to serve the people,” Aguirre said.

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pals.
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Largely unique and stylish townhouse with three spacious bedrooms, 3 full baths, soaring thirty-foot ceilings and direct step up sidewalk entry. You will enjoy direct interior access to all the luxury tower amenities this Marina District landmark offers.

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**$899,000**

Highly upgraded east facing Bal Park view home at the Legend. This bright and well-appointed view unit is directly above the famed 7th floor roof top patio, a superb location in the thriving East Village. Two bedrooms, two baths, beautifully finished.

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**NEXUS**  
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Just a short block to Petco Park and the Gaslamp you'll find this more than 1000 square foot one bedroom with a gorgeous open floor plan, fine finishes, expansive rooms, ample storage and a glorious balcony.

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Gorgeous 3-bedroom, 3-bath, Spanish Revival on prime street with charming period details, media room, AC, vintage tile, dual fireplace, a show stopping living room and lovely garden.

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Highly upgraded east facing Bal Park view home at the Legend. This bright and well-appointed view unit is directly above the famed 7th floor roof top patio, a superb location in the thriving East Village. Two bedrooms, two baths, beautifully finished.

---

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our work solely on the law, similar to what I do as a judge. We state the law as we see it, not as the mayor may want to see it, or the city council, or what plays well with the press, or if we have a political agenda. We don’t have a political agenda. We have an agenda that’s based only on the law,” Goldsmith said.

He takes issue with Aguirre’s use of the office as a “political operation.” He said, politicians use the office, and “as a result the city has been denied a lawyer, and that’s not good. As a result there’s been criminal prosecutions aimed at his opponents to punish people for being political opponents. I think that’s not only bad. I think it’s horrible. The main reason I’m running is to professionalize the office. I think what he’s done is wrong and it’s hurt the city.”

City development versus future water provisions

Both men agree that the letter of the law requires the city to be able to provide water to city residents. There’s a law that says large developments must be able to provide water for people 20 years into the future, Aguirre said. So while average San Diegans may never wake up and turn on the faucet to find only schprits of water, the question remains as to who would eventually foot the bill for those things that we’re going to have to do and we’re required to do under the charter, and I’ve been enforcing that,” Aguirre said.

Council’s OK of the city attorney’s role in suits

The city attorney doesn’t need permission to prosecute a criminal case on behalf of the city, but in certain cases that may require litigation or a settlement agreement, such as a breach of contract or conflict of interest case, cooperation between the city council and the city attorney can save the city money, according to Goldsmith. While certain cases do require city council approval and the city attorney must carry out the city’s litigation, Aguirre maintains that the city attorney’s office should operate independently of city council decisions regarding these matters in order to protect the broader interests of the city.

He points to the Sunroad Center building fiasco as another example of why city officials shouldn’t be in charge of litigation. According to statements released by the city attorney, Sunroad developers wanted to construct a building in Kearny Mesa that was too tall according to federal Aviation Administration and California transportation guidelines. Aguirre wanted to stop it. Allegations of political insiders maneuvering to ensure the building became a reality despite the law caused a political dust-up between the mayor and city attorney, with accusations of criminal and political posturing on all sides.

“If there’s ever an example of why you don’t want the council in charge of litigation, Sunroad is a perfect example, because there the city attorney brought the action and did so based upon the law. If there had been a political maneuvering to ensure the building went forward, I think we might not have gotten the building down. You want the city attorney exercising independent judgment. The city attorney in essence is a trustee of the city,” he said.

Goldsmith promises to give the city council sound legal advice, while Aguirre said he would write legal opinions and issue public reports outlining steps the city council can take to try and tackle the problem.

Whereas Aguirre said he would seek to enforce the law, Goldsmith would stay away from attempting to implement policy as city attorney.

“There has to be a plan for water. That’s required by state law, and it has to be in the general plan. It has to be specific enough to address the needs of the city. And that’s what my advice would be to the city in no uncertain terms. How they go about doing that is up to the city council and mayor. It’s not the city attorney. When I was mayor of the City of Poway, I was instrumental in pushing for water reclamation and water conserva-

But that was a different role that I had,” Goldsmith said.

Aguirre said the city is breaking the law when it comes to providing water supplies. He blames politicians who don’t want to tell the public the truth that eventually “we’re going to have to raise money to get ourselves a secure water supply.

“We have not been, in my opinion, complying with that law. We need to have a very effective program to provide the people of San Diego a secure water supply – that’s a charter obligation. And that means we recycle. Whether we recycle ocean water or recycle wastewater, conserve water or [to] increase our storage capacity, all those things are things that we’re going to have to do and we’re required to do under the charter, and I’ve been enforcing that,” Aguirre said.

“Council’s OK of the city attorney’s role in suits

The city attorney doesn’t need permission to prosecute a criminal case on behalf of the city, but in
The town’s Washington Elementary School will have spent three weeks at the museum, taking their regular classes in the facility’s Arts Education Center. The 50 third-graders participated in a curriculum designed to enhance creativity through examination of objects in new ways, with their own empowerment as artists the goal.

In addition, students from Downtown’s Monarch School will participate in after-school arts enrichment programs throughout the schoolyear. “There is an amazing creativity in every child,” said museum director Rachel Teagle. “What becomes an issue is accessibility and how often children really get the opportunity to tap into that creativity. I’m just so happy that Washington Elementary and Monarch School have made such real efforts.”

“We are thrilled to be participating in this valuable program with The New Children’s Museum, which is providing much-needed access to arts programming,” explained Washington principal Janie Wardlow in a statement. “Our students would not otherwise be exposed to the visual arts or have these kinds of meaningful learning experiences.”

Teagle cautioned, however, that exposure to the arts is one thing and that guidance is something else. Even the most well-intentioned volunteer may not always be compatible with such a program due to lack of disciplinary or teaching skills.

Mark Schwarz, who teaches the Washington third-graders, is aware of this — and unless the museum carefully cultivates its volunteers, future programs may breed the potential for harm. “We as teachers and [museum staff] have results we’d like to see,” he said. “Those are based on standards for arts education in the state of California. But this is also kind of a cutting-edge thing. We’re pushing the envelope in arts instruction, and we’re wanting to see kids grow in that way. That’s probably not something you can do in a two-hour volunteer training session. It would be like a volunteer coming in and reading with the kid without knowing what the purpose of the reading is. It’s not unhelpful, but it’s not as powerful as it could be, and in some cases it could be detrimental.”

Lauren Popp, the museum’s volunteer coordinator, said the facility anticipates the need for guidance among those who seek to donate their time. “We haven’t met yet with any of those who’ve asked to volunteer,” Popp said, “but when we do, I want them to be able to share what they can about the program with visitors. I want them to be able to help the kids engage with the artwork safely. “I also want them to be aware of our mission, what’s important to us here at the museum as well.”

Since opening to the public, the museum has hosted more than 80 school tours and visits from nonprofit educational groups. Close to 4,000 students have experienced “childplay,” the museum’s opening exhibit, and the venue’s hands-on studios. Many young artists have participated in a variety of arts-based camps and workshops, while moms and toddlers have been enjoying weekly music and movement classes.

Museum sets fundraiser to benefit education unit

On Oct. 11, the museum will hold its first gala fundraiser, with proceeds going toward proper outfitting of the Arts Education Center. “We’re still using folding tables,” Teagle said. “We’d like to have proper classroom furniture. We’d like to have computers. We’d like to have hooks on the shelves. We hope we’re going to have a really successful gala that will help us do that.”

Tickets range from $75 to $500. Teagle said the museum can seat 400 for dinner and accommodate 400 for the party afterward.

Rock legend Pat Benatar and her husband, acclaimed guitarist Neil Giraldo, are slated to perform. The museum is located at 200 W. Island Ave. More information about the fundraiser and the museum’s programs is available at 233-8792 or www.thinkplaycreate.org.
But Goldsmith said otherwise when it comes to the relationship between city council and the city attorney.

He said that if elected, more cooperation with the city council, especially when it saves the city money by avoiding costly litigation, would benefit the city.

Aguirre often says without taking into consideration “less costly and more effective” alternatives, according to Goldsmith.

“Often, lawsuits and trials don’t solve the problem, and I’ve seen thousands and thousands of lawsuits as a judge in the last ten years where I thought their clients could have been better served had they just pushed this other button before they decided to follow a lawsuit. That’s why the client has to be involved,” Goldsmith said.

Dealing with potential for corporate corruption

According to published reports, Southeastern Development Corporation (SEDC) officials gave themselves close to $1 million in bonuses as a judge in the last ten years where I thought their clients could have been better served had they just pushed this other button before they decided to follow a lawsuit. That’s why the client has to be involved,” Goldsmith said.

Aguirre’s open involvement in public policy issues has landed him in the spotlight and in the political sandbox and throw sand with the councilmembers. He said the office would run with a focus on one question: “Are we advancing the broadest benefits of our city and the way we’re carrying out our responsibilities?”

The biggest problem

San Diego must face corporate corruption

According to Aguirre, the city attorney’s role in forming public policy is to try to create and maintain a policy that demands the utmost integrity from an individual and office, but the candidates seem to know how. One of the key differences between the two revolves around access to information. Aguirre wants to increase information about city council meetings, while Goldsmith would clam up about ongoing criminal investigations.

“Less talk, more action,” he said, adding he would avoid the “press conference of the week” practices of the current city attorney. Gone would be the days of lambasting public accusations of corruption.

“This is serious business,” he said. “Efforts in improving the city’s public dealings. He’s tried to get the councilmembers to “take on policy, as long as they are legal, they then help to implement those policies. If something slips through and there are crimes committed, the role of the city attorney is to make sure that the people are held accountable, and there are crimes committed, you’re involved in policy, really it’s the opposite: it’s that they’re involved in doing something that’s outside the boundaries of [the law]. The only reason it’s a policy [issue] is because past officials have treated violating the law as if that is a policy choice, and I don’t believe it is.”

Goldsmith said he would try to stay out of the policy decision-making process because as the city attorney, he would emphasize his role of ensuring people are held accountable to the law and not mix it up with politics.

“The city attorney ought to be the adult in the room,” he said. “That is, you don’t get down into the gutter and throw sand with the councilmembers. You stay away from the politics.

The role of the city attorney is to give the legal guidelines, come up with creative options. And once the city council and the mayor decide on policy, as long as they are legal, they then help to implement those policies. If something slips through and there are crimes committed, the role of the city attorney is to make sure that the people are held accountable, and there are crimes committed, you’re involved in policy, really it’s the opposite: it’s that they’re involved in doing something that’s outside the boundaries of [the law]. The only reason it’s a policy [issue] is because past officials have treated violating the law as if that is a policy choice, and I don’t believe it is.”

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The biggest problem

San Diego must face corporate corruption

Aguirre does not hesitate. Of course, there’s a lack of basic integrity, he said. “There’s a lack of basic competence within in the city for a lot of different reasons. The city has lost its focus. We are not focused on serving the public. We are mostly focused on increasing financial benefits for people who
When the Port of San Diego board voted to oppose Proposition B, a measure for bayfront face-lift plan, they were bothered by the plan’s economic development platform over Downtown’s Tenth Avenue Marine Terminal.

The board’s action was the result of a request by Downtown Redevelopment Agency (DRA) to consider the financial impact of Proposition B. The DRA is responsible for redevelopment east of North Embarcadero.

The vote came on the heels of the City of San Diego and the San Diego Community Solutions, LLC., which have given the go-ahead to the nearly $29 million first phase of the long-standi...
Bay marine terminal union workers push to defeat redevelopment plan

By SEBASTIAN RUIZ | DOWNTOWN NEWS

San Diego Bay marine terminal union workers get up early on Sat-
urdays. They go door to door as part of a campaign to stop a real
development company from changing the way this major San
Diego Bay terminal operates. Brian Whatley, president of the
International Longshore and Warehouse Union Local 29, said
the redevelopment initiative, in the form of Proposition B on the
November ballot, would threaten about 400 jobs the local chapter
represents.

The initiative put forward by San Diego Community Solutions, LLC,
would change the port’s master plan to allow commercial develop-
ments such as hotels and restau-
rants on port-controlled tidelands.

There are no solid plans, howev-
er, depicting what exactly would
be built, he said.

Over the last few months, pro-
ponents of the redevelopment ini-
tiative were able to gather the
60,000 signatures needed to begin
the initiative process. The Port of
San Diego would also have to pay
the estimated $10,000 to verify the
signatures.

Port officials, local union work-
ers and some businesses have
joined together against the pro-
posed change under the hamer of
“Save our Working Waterfront.”
The group is made up of Port Ten-
ants Association members and oth-
er opponents to the measure.

Frank Gallagher, a principal
partner in the redevelopment com-
pany backing the initiative, said
development would add more
jobs, not threaten them.

And with the possibility of
brand-new sports venue, hotels
and hospitality industry business
attracting tourists, opening up the
terminal to private development
would also bring lots of tax and
rent money into city coffers at no
cost to the public, he said.

“There are no solid plans, howev-
er, depicting what exactly would
be built, he said.

A superior court judge ruled in
September that San Diego voters
would decide in November whether a private firm can re-
develop about 100 acres of termi
nal now under the control of the
Port of San Diego.

An appellate court delivered
another blow to opponents of the
measure a few days later, when
the court denied an appeal by the
Port of San Diego Marine Freight Preservation

The appellate court rejected that
move as well.

Port officials say they also tried
to change the language on the bal-
lot last month because the original
ballot language was “misleading.”

The court cited lack of a “clear
and compelling” reason to stop it
from going to voters, according
to court documents.

Port officials said they also tried
to bring the matter to a public vote,
the measure a few days later, when
the court denied an appeal by the
Port of San Diego.

Frank Gallagher, president of the
Warehouse Union Local 29, said
the redevelopment initiative after
sufficient signatures were gathered
to bring the matter to a public vote,
according to port officials.

The most recent debate between
two sides took place Friday, Sept. 12
at the Southeastern Economic Devel-
opment Council’s annual summit.

Panelists included Gallagher,
representatives of the Imperial
Labor Council, port officials and
marine industry contractors.

To watch a video of the forum or
for more information on the initia-
tive, please visit www.portofsandiego.org.

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tive, please visit www.portofsandiego.org.
The proposed relocation and narrowing of Harbor Drive is very disturbing to the majority of residents who have become aware of what the Port Authority is proposing. It appears the entire project is directed primarily at providing more parking places for the sportfishing industry and that everything else is relatively unimportant.

In the following eight points I would like to point out my analysis of the proposal and what changes should be made.

1. The sportfishing industry has 464 “paid parking” places. They claim they need 910 spaces for 3 months of the peak fishing season (July—Sept.). From June through Aug. 28, they are an average of 72 empty spaces per day, and they were never over 180. Why do they need 910 spaces when they can’t fill 464 spaces?

2. There is a plan to build a parking structure on the present Westy’s parking lot on Harbor Drive. That will add 237 more empty spaces for the sportfishing industry. That will more than satisfy the needs for the area, including any further commercial expansion.

3. If the Port Authority feels more parking places are needed on peak periods, they presently have a 293-space parking site at the corner of Shelter Island Drive and Anchorage Lane (the Rondolet). It is only a 4-minute walk to the sportfishing wharfs. During the past two weekends, they averaged 236 empty spaces per day. On weekdays they averaged 180 empty spaces.

It is easier to manage the use of these empty spaces for the sportfishing industry than to dig up and relocate Harbor Drive.

4. The Port’s plan to add 185 new parking spaces on Harbor Drive will all be paid parking. And the present 112 free parking places on Harbor Drive will be turned into paid parking. That will force workers in the area to go and park in front of residents’ homes. Harbor Drive is a very sore point among local residents. These new spaces are not needed and should not be built on Harbor Drive.

5. The curved lane from Scott Street is very important to local residents and to workers who have to work. The relocation of Harbor Drive will eliminate the curved lane and force drivers to go up to a traffic light, stop and make a sharp right turn. This will slow and backup traffic along Scott Street and is completely unnecessary.

6. The Port has stated that the safety of pedestrians is very important to us. We all agree with that. A pedestrian light can be placed on Scott Street curve so that they can stop traffic whenever they wish. The loss of the Scott Street curve can be a major disruption to traffic. On one day that I counted the traffic, from 3:30 to 5 p.m., there were 767 vehicles that used the curve, and only 213 vehicles that used the new plan.

7. The Port Authority plans to build a new parking site at the corner of Harbor Drive and Nimitz Boulevard. That is another very disturbing part of the plan. Many of those trees are the large ones in front of the Navy base at the entrance to Harbor Drive and Nimitz Boulevard.

The experience certainly was memorable, however not in the manner I’d expected from our city representatives. Throughout my presentation, with the exception of one councilmember, the remaining members were exceptionally rude, disrespectful and discourteous.

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The experience certainly was memorable, however not in the manner I’d expected from our city representatives. Throughout my presentation, with the exception of one councilmember, the remaining members were exceptionally rude, disrespectful and discourteous.

Scan the following scenes for an interesting in my proposal, I made a special point to observe the reactions of my own district representative, Kevin Faulconer.

During my well-prepared and well-thought-out commentary, Councilmember Faulconer never once looked up from his papers to such as acknowledge my presence, let alone my presentation. As I spoke, another member of the council smiled and waved exuberantly to someone in the public audience. Looking down at the table or around the room, the others sat with bored, disinterested expressions on their faces. Only one councilmember, Toni Atkins, stood out from the rest. She exhibited courtesy, respect and an obvious interest in the fact that someone from “the public” was addressing them on an important issue affecting many of their constituents.

Once my allotted time was over, I walked away from the podium in pure disgust. When I thought, had been engaged these “representatives of the people” from basic social graces? By using a well-known political tactic of ignoring and dismissing the people who take the time to contact him or her, give up and go away, did they actually believe they would be believed? When had their positions ever allowed for such blatant arrogance? What had possessed them to assume they were above the rest of us?

Later that day, I telephoned Councilmember Faulconer’s office to inform him that his behavior was unacceptable and unbecoming to a city representative of the people. I also contacted Councilmember Atkins to thank her for the respect and courtesy she had exhibited during my commentary. As I stated to each of them, I will not forget the experience. Nor do I intend to keep it to myself.

A simple political ploy does not impress me in the least. It is the character and actions of the political figure that does...
called the verdict a victory for the city of San Diego and said the firefighters were motivated by greed. Aguirre said that if a jury had answered the damages, the money would come from taxpayer dollars. Charles LiMandri, the firefighters’ attorney, said the city violated its own anti-sexual harassment policy by ordering the four into the parade even though they objected and that other firefighters had complained about slurs and crude gestures from crowds at previous parades. He had sought $500,000 in $1 million for each plaintiff.

Hewitt and the three other firefighters testified they were forced to drive a fire truck in the July 2007 parade in Hillcrest after one crew originally set to appear dropped out after their driver had split in many different ways and could not get the nine votes needed to answer any of the lawsuit’s claims, such as the severity of the harassment and the relative hostility at the parade. Along with Hewitt, John Ghiotto, Chad Allison and Alexander Kane testified they were repeatedly subjected to jokes about hoses during the parade. They also said they were forced to participate and given only five hours’ notice. Fire Chief Tracy Jarman testified that policy has changed as a result of the firefighters’ complaints. She told the six-man, six-woman jury that only volunteers will be asked to operate a fire truck and march in future parades, a policy that was followed in the 2008 parade. Jarman said she remembered the hose jokes, but she and other firefighters testified they did not hear or see other types of behavior the firefighters said they witnessed.

Deputy City Attorney Maria Severson told jurors in closing arguments the city cannot be responsible for comments made by the public and the city can’t regulate how someone dresses in a parade. Severson argued the firefighters claimed they were sexually harassed but that none of them said they were touched by anyone.

“For me, I feel it was a win because we stood up for what we believe in,” said Ghiotto after the mistrial. “It was never about any money from the city. It’s too bad we had to go this far.”
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Despite the San Diego Padres’ disappointing 2008 season, there is a ray of hope for the franchise and for Point Loma Nazarene University (PLNU) backers who witnessed former Sea Lion Michael Ekstrom make his major league debut as a reliever for San Diego on Sept. 10.

“Coming to the Padres has been [a] great and awesome experience overall,” Ekstrom said. “It has been a lot of fun traveling around. The whole experience is awesome.”

Ekstrom struck out Los Angeles Dodgers power hitter Manny Ramirez and held Los Angeles to two scoreless innings that night.

“I had just walked two batters and had two strikes on him. I made a pitch on the corner and was able to strike him out. It was nice to get that out,” Ekstrom said.

The 25-year-old right-hander was called up by San Diego on Sept. 6 after pitching for the San Antonio Missions, the Padres’ Double-A affiliate. During the season, he faced the Los Angeles Dodgers and the Milwaukee Brewers, both postseason contenders. He ended the regular season having pitched 9.2 innings and given up 14 hits, 8 earned runs and 7 walks; he also notched the strikeout of the vaunted Ramirez.

On Sept. 13, he closed out an 11-5 victory over the Colorado Rockies at Coors Field. In two innings of work, he gave up two hits, one run and a walk. While at San Antonio this season, Ekstrom posted a 11-8 record and a 4.58 earned run average (ERA) in 41 appearances and worked 108 innings.

It was his recent set of performances — with a 9-3 record, 2.34 ERA and 53 strikeouts in his last 50 innings pitched — that prompted the September call-up to the majors.

“Playing in the major leagues is a bit different than the minor leagues,” Ekstrom said. “You have to work hard in the minors, and hopefully it can pay off for you.”

Ekstrom was drafted by the Padres in the 12th round of the 2004 amateur draft after he led the Sea Lions to the 2004 College World Series. He has made his mark in the PLNU record book as the school record holder for most wins in a single season (12) and in ERA at 1.96.

The Missions won the Texas League championship in 2007 and clinched a Texas South League Division wild-card berth in the postseason this year.

Ekstrom is only the second player from PLNU to reach the major leagues and the first since pitcher Marty Decker in 1983. Decker also pitched for the Padres, posting a 2.08 ERA in 8.66 innings before arm injuries forced him to retire early.

Getting called up in September can be a mixed blessing — the player gets an opportunity to play in the majors, but it is usually with a team out of the playoff hunt and whose veterans may be experiencing motivational breakdowns.

Not true for Ekstrom and other young players finally getting their shot at the bigtime.

“[I’m] still kind of new to the team, but we have a lot of new guys that might be needed, go through your team with you, and provide you with a detailed report on what is the cause of the problem, and what is the solution. Other chiropractors charge as much as $270 for the same exact exam that I am offering you for only $47.

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Dr. Henry Wong, DC

P.S. When accompanied by the first, we’ve also included the second page of this examination for only $25 — What a great offer!

P.P.S. Don’t forget, this offer ends at noon on 10-31-2008 so call right now!
Every Saturday - Little Italy Mercato: City Market

The Little Italy Association is proud to present a new weekly event — Little Italy Mercato — poised to become downtown San Diego’s official ‘city market.’ Little Italy Mercato will be held every Saturday from 9 a.m. to 1:30 p.m. on Date Street (between Kettner and State streets in Little Italy). Visitors will have the unique opportunity to select fresh specialty items such as organic produce; meats, cheeses, pastas and other authentic foods; enjoy live chef demonstrations; tastings and more. For more information, click here. (www.littleitalymercato.com)

October 12, 2008: 14th Annual Little Italy Festa

Little Italy Association is proud to make the Little Italy District come alive. Come and enjoy over 120 Italian Food & Crafter Booths, 2 stages of entertainment, Glosso Italiano (Italian Chalk): Little Italy’s Chalk Painting Event, a Stickball Tournament and a Beer & Wine Garden. Load up the family, friends & pets and come to the Largest Italian Festival outside of New York City. This event is held on India Street between Ash and Grape Streets from 10:00a.m. - 6:00p.m. For more information, click here.

October 16 – The Bulls of St. Agata Charge Little Italy: Lamborghini Show

Symbolic Motors, Lamborghini of San Diego and the Little Italy Association are thrilled to invite the Lamborghini USA to display over 50 Lamborghini, some of Italy’s finest Italian machinery, on the corner of Date and India Streets from 6 to 10 p.m. Come see these fine vehicles gleam in the evening lights and make the ground rumble with their powerful engines. It is an event you and the family won’t want to miss.

October 31 – 2nd Annual Trick-or-Treat on India Street

Little Italy businesses are opening their doors for the little ghouls and goblins of the Downtown neighborhoods to come Trick-or-Treat from 5:30 to 7:30 p.m. This fun-filled family event allows children to experience Trick-or-Treating in an safe and urban environment. Just because children grow up in the City doesn’t mean they shouldn’t enjoy the fun of dressing-up and getting candy. There will also be a Halloween costume competition for the kids (10 and under) at the Piazza Basilone at 6:30 p.m.

November 5 – Taste of Little Italy

Back by Popular Demand, Taste of Little Italy…Come Taste the Flavors of Fall from 5 to 9 p.m. For more information and tickets, visit www.tasteoflittleitalysd.com

December 6 – 9th Annual Little Italy Holiday Tree Lighting

The Little Italy Association is proud to present the kick-off to its annual holiday shopping, dining and pampering season with the 9th Annual Little Italy Holiday Tree Lighting held at the Piazza Natale on the corner of India & Date Streets from 5:30 to 7 p.m. Come one and all, family, friends and pets are welcome. Also we are expecting a surprise guest to add that additional holiday cheer; along with the music, Italian cookies, cider and coffee we will be providing.

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Anthology, Little Italy's internationally acclaimed, new live music venue and fine dining restaurant celebrates October with two big events.

Sunday, October 12. Anthology joins the neighborhood Festa festivities by opening their venue to a free concert from 12 to 5 p.m. on the Anthology Stage. Winners from this year’s San Diego Music Awards will be featured including: Billy Midnight —Best Americana Album; Say Vinyl — Best Local Recording; Eve Sells — Best Americana; and Nathan James & Ben Hernandez — Best Blues Album. KYXY and Sophie 103.7 are co-sponsors.

Anthology will open the doors at 11 a.m. with full bar service, drink specials, light fare menu, plus burgers and hot dogs on the grill. After Festa, it’s Sunday Night Football with the San Diego Chargers vs. New England Patriots on the largest screen in Little Italy. Festa runs from 10 a.m. to 6 p.m. and expands for the first time down India Street to A Street in downtown San Diego.

Friday, October 31. Anthology turns into the favorite neighborhood haunt with a rockin’ Halloween in Little Italy sponsored by Jack 100.7FM. Happy hour potions and brews start at 5:30 p.m. High performance rockers The Tubes (most recognized for their song: Talk to You Later) headline the 7:30 p.m. dinner concert and the 10 p.m. show. The late night 10 p.m. party crowd gets in half price if donned in a costume. Over $15,000 worth of prizes will be given away — including $1,000 cash prize for best costume.

For a complete up-to-date calendar listing, artists, online ticket purchases, and private event information visit www.anthologysd.com.

Little Italy’s Festa Extends to Anthology’s Stage for a Free Concert with SD Music Award Winners

Little Italy’s Festa Extends to Anthology’s Stage for a Free Concert with SD Music Award Winners
A NEW LAW FIRM IN DOWNTOWN SAN DIEGO

May 22, 2008

Judge Municipal Gerald E. Smith decided to merge with Pacific Law Center, where a senior associate handled serious felony cases such as murder, assault with deadly weapon, child molestation and serious drug charges.

Smith grew up in Superior, Wisconsin. As a youth he consistently achieved high academic levels while competing with the Traveling All-Star Hockey Team in national tournaments throughout the Midwest. He was also a standout in the Martial Arts, both as an instructor and Full Contact Fighter. After attaining three years at the University of Minnesota, he transferred to the University of Texas where he obtained his Bachelor of Science Degree.

Prior to his decision to pursue his career as an attorney, Mr. Smith had a highly successful career as a Texas Police Officer, ultimately attaining the rank of Sergeant. In addition, Mr. Smith was a member of the Department’s SWAT Team. Mr. Smith was recognized not only for his work while on duty, as a police officer, but also for the implementation of a lifelong Educational Program (G.I.G.I) in Three School Districts. Mr. Smith achieved his Instructor’s Certification from Texas Criminal Justice Law Enforcement Officers Standards and Education (T.C.J.S.E.S.) and taught various topics to new officers in the Academy. However, due to a serious car accident, Mr. Smith was forced to pursue another career and decided to attend law school. As a law clerk, Mr. Smith interned for the U.S. Attorney’s Office and in the private sector for a small civil firm. After graduating from Thomas Jefferson School of Law in 1995, he passed the February 1996 Bar Exam.

Mr. Smith is a member of the State Bar of California and the Federal Bar in Central and Southern Districts of California. He had previously worked for a large criminal defense firm (Steigerwalt and Associates) and exceptionally handled the firm’s serious felony cases (e.g., murder, attempt murder, robbery, rapes, sexual assaults, child molestation, assault, battery, domestic violence, drug charges, theft charges, and DUI). Mr. Smith is highly respected by both law enforcement and the local legal community. He had previously worked for the U.S. Attorney’s Office and in the private sector for a small civil firm. After graduating from Thomas Jefferson School of Law in 1995, he passed the February 1996 Bar Exam.

Mr. Smith is an aggressive experienced attorney who has handled a multitude of cases with impressive results. He believes in earning the trust from his clients and getting to know them personally, so they do not feel that they are just a file number. For most of his 15 years as an attorney, Mr. Smith is highly respected by both law enforcement and the local legal community. He had previously worked for the U.S. Attorney’s Office and in the private sector for a small civil firm. After graduating from Thomas Jefferson School of Law in 1995, he passed the February 1996 Bar Exam.

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If at first you don’t succeed: Theatre, Inc. back at old venue

By CHARLENE BALDRIDGE | DOWNTOWN NEWS

“The place has a certain ‘je ne sais quoi,’” says Douglas Lay of The Theatre, Inc.’s new and former location, set to open next month at 899 C St. “Someone threw up outside the door the other day. You just don’t get that in Carlsbad.”

In recent years, the Downtown area has been a veritable revolving door of smaller gypsy theater companies. The Theatre, Inc., of which Lay is artistic director, was no different — it produced two plays at the same Churchill Hotel location last season and then departed for Swedenborg Hall in University Heights.

Lay and The Theatre are back, bloodied but uncowed following their experience with an extremely successful “One Flew Over the Cuckoo’s Nest,” for which they subdued the entire space, having torn out walls and cleaned the bathrooms.

He even had an encounter with a toilet. “‘Melissa! Help! I’m stuck!’” Lay also reported that there are separate bathrooms for actors and audience members. He relates stories of other small theaters where the actors are told to “hold it” till after the show. All this bathroom business brought into the kind of classical farce for which The Theater, Inc. is known.

“The Greeks always started with a tragedy,” Lay said, “then closed the evening with a satyr play.” The new season opens with a double bill — Marianne McDonald’s new translation of Euripides’ “Helen,” and Aeschylus’ “Prometheus Bound,” also translated by McDonald.

The double bill plays at 8 p.m. Thursdays through Saturdays Nov. 8 through Dec. 4. The Theatre will remount “Helen” at 2 p.m. Sundays during the double bill’s run. Next up is William Wycherley’s licentious Restoration comedy “The Country Wife,” playing Feb. 28 to March 27, to be followed by McDonald’s translation of Euripides’ “Phoenician Women,” playing May 1 to 24, and Lillian Hellman’s “The Children’s Hour” August 1 to 30.

For additional information, visit www.thetheatreinc.com or phone 216-3016.

14th annual Festa set for Oct. 12 in Little Italy

It’s not just any festa. It’s a precious festa. No kidding — that’s its name.

The 14th annual Little Italy Precious Festa, one of the largest events of its kind west of the Mississippi, is set for Sunday, Oct. 12. About 140,000 are expected for the event, which features Italian food, art, craft vendors, gourmet food, stickball tournament and an Alfa Romeo car show highlight various aspects of Italian culture.

For more information on the event, please visit www.14thfesta.com.

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Are you a doula at heart?
MUSIC—A LOOK ahead

Kelly’s astral local acclaim continues; British vocalist Alison Moyet won’t go

Astra Kelly Oct. 20

Many local performers have quickly gained a foothold in the local music scene, but singer-songwriter Astra Kelly’s rise has been nothing less than meteoric. Relocating to San Diego from Chicago in 2006, she has become one of the area’s top promoters of local music, a DJ on KPRL and a host of KNSD-TV’s “Concerts on The Square” show. But performing her own music remains her first love. On Oct. 20, Kelly performs an acoustic set at Dulin Square previewing material from her upcoming fourth album. While there is no shortage of singer-songwriters today, Kelly infuses her tunes with just enough rock ’n’ roll edge to keep things fresh while keeping the melody quotient in her music high.

Alison Moyet Oct. 23

Although British vocalist Alison Moyet has had an illustrious career since she first made an impact on the charts in 1981, it’s still the early tracks recorded with her group Yaz that resonate with fans. Moyet, who performs at the House of Blues on Oct. 23, was part of a synth-pop wave of bands, but Moyet’s soulful voice gave her group a power their contemporaries lacked. Though her later solo work didn’t fare well in the U.S., Moyet’s catalog is packed with superb material, from 1984’s “Love Resurrection” to 2007’s “A Guy Like You.” While the emphasis at the show will likely be on her most recent album, “The Turn,” it’s safe to say the biggest cheers will be reserved for her early dance-floor classics such as “Don’t Go” and “Situation.”

Johnny Vernazza Oct. 24

What is it about San Diego that finds so many legendary guitarists settling here? To a list that includes Barney Kessell, Greg Douglass and Jake E. Lee, add blues guitarist Johnny Vernazza, who performs at Patricks II on Oct. 24. While his name may not be familiar, you’ve heard his music. He came of age in the San Francisco music scene of the late ’60s, paying his dues in myriad local bands before landing in The Elvin Bishop Group. His tenure in the band yielded Bishop’s solo hit, “Flooded Around and Fell in Love,” which propelled them to international stardom. Vernazza stayed with the band through six albums before embarking on a solo career that has seen him record or perform with the likes of Santana, Chuck Berry and Charlie Daniels. If you’re a blues or guitar fan of any stripe, Vernazza’s performances are never less than a rousing good time.

Mundell Lowe Oct. 26

The word “legendary” gets bandied about a lot these days, but in the case of jazz guitarist Mundell Lowe, who performs at Dizzy’s on Oct. 26, it barely begins to describe the man or his music. A current resident of San Diego, Lowe began his career in the 1950s and encompasses recordings with such legendary performers as Billie Holiday, Stan Getz and T-Bone Parker. In the 70s, he moved on to TV and film work, notably the cult classic film “Blacula.” Recently, one of the Lifetime Achievement Award at the 2008 San Diego Music Awards, Lowe is in his 50th year and continues to tour and record regularly. Jazz guitar players will come and go, but none will ever scale the technical heights that Lowe has achieved.

Greg Laswell Oct. 28-29

Greg Laswell’s most recent album, “Three Flights from Alto Nido,” hasn’t set radio on fire— but when it comes to television, it’s a different story. Long a major local act, Laswell has seen his national profile rise in conjunction with his songs being placed in major TV shows. In the past year alone, he could be heard on numerous shows including episodes of “Grey’s Anatomy,” “Cold Case” and “Kyle XY.” It’s a fitting fate for songs that at their core are cinematic. Now working on his fourth album, Laswell continues to be one of indie music’s most promising young performers. Radio will catch on eventually.

Wild Weekend Oct. 31

They started out as an all-girl tribute band to 70s-era punks The Zeros, but Wild Weekend, who performs Oct. 31 at The Casbah, has changed. They still perform the occasional Zeros tune, but their set is now primarily originals-based, while the addition of drummer Marcus D’Camp confirms the change of direction. One thing that has remained the same is the group’s high-energy performances. Currently working on their debut album, the band’s headliners The Night Marchers, Wild Weekend excels at catchy tunes that recall a cross between the Ramones and The Go-Go’s. The band’s music is both high-octane and fun.

FASHION

Strut for Sobriety!

A New PATH (Parents for Addiction Treatment and Healing) presented the fourth annual Strut for Sobriety! at the Westin Gaslamp Quarter Sept. 20. The event began with a boutique and silent auction in the foyer and moved into the California Ballroom for the luncheon. Lael and Annika Kovtun were honorary chairs. Geni Cavitt, Channel 76th District. San Diego, CA 92121(858) 536.8962

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Now hear this: 2008-09 Symphony season features some serious guest artists and events

According to a symphony spokesman, Jahja, who was conducting San Diego Symphony in China at press time, is exceedingly proud of this season’s progress. "Despite the challenges of the orchestra, with whom he recorded San Diego Symphony’s first CD in ten years. Recently released, it features Hector Berlioz’s “Benvenuto Cellini” Overture and Nicolai Rimsky-Korsakov’s “Scheherazade.” The plan is to release two CDs each year for ten years.

For a complete schedule of Jacobs’ Masterworks programs, visit www.sandiesymphony.com or phone (619) 233-1004.
Julian's October Event Calendar 2008

- **Every Sunday** (weather permitting) – Julian Doves & Desperados – Historic comedy skits at 1 p.m., 2 p.m. & 3 p.m. – stage area between Cabbages & Kings and the Julian Market & Deli. For information call Krisie at (760) 765-1857
- **Friday & Saturday Evenings** – Santa Ysabel Casino Live Music – 9 p.m. to 12 a.m., country, blues and classic rock bands – (760) 787-0909, 25575 Highway 79, Santa Ysabel. www.santaysabelcasino.com
- **Every Friday** – 7:15 p.m., Saturday: 1:15 p.m. & 7:15 p.m., and Sunday: 1:15 p.m. – Triangle Club’s OLD TIME MELLODRAMA – Town Hall
  - 10/1-10/12: – Home Show – 9 a.m. to 5 p.m. – Town Hall
  - 10/14-10/1: – Town Hall Crafters Fall Arts & Crafts Show – 10 a.m. to 4 p.m. – Town Hall
  - 10/1-11 – Annual Laguna Mountain Rendezvous – Gate open 8:00 a.m. to 6:00 p.m. Friday until 8:00 p.m
  - 10/19 – Volcan Mountain Guided Hike – 4 p.m. – Volcan Mountain trail head – (760) 765-4096
  - 10/21 – Julian Snowman & A High Halloween Carnival – 1 p.m. to 5 p.m. – Cake Walk, Wheel of Luck, Go Fish & Duck Pond, Tattoos & Face Painting, Ping Pong Toss, Dime Toss – 1704 Cape Horn Drive (behind the Julian High School)

- **Thursday - Monday**
  - 11-5pm
  - 760-765-0089
  - 4510 Highway 78, Wynola (next to King Leo’s Chocolate Stores)
  - www.countrycellars.com

- **MENGHINI WINERY**
  - Julian’s First Producing Winery
  - Est. 1982
  - **OPEN DAILY**
  - 1150 Julian Orchards Drive
    - (2 miles north of Julian on Farmers Rd.)
  - 760-765-2072

- **Witch Creek Winery Tasting Room**
  - Open Daily: 11am - 5pm
  - 2000 Main St.
  - Julian, CA
  - (Historic District)
  - 760-765-2023

- **Wynola Junction Antiques & Collectibles**
  - Every Saturday 11:00am – 4:00pm
  - 4329 Highway 78 in Wynola - Julian
  - 760-765-4755
  - OPEN 7 days a week – 10 am to 5pm
  - www.wynolajunction.com

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  - Julian, California
  - 760-765-1700
  - www.orchardhill.com

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- **Aditional Copies are available at:**
  - Town Hall
  - Julian Drug Store
  - Miner’s Diner
  - and all participating advertisers
More than a name

Lots of people have a nodding acquaintance with classical music’s “Carnival of the Animals,” or at least the title. The Camille Saint-Saëns masterwork depicts lions, roosters, donkeys and more in its trip through the animal kingdom — and Wednesday, Oct. 22, through Sunday, Oct. 26, San Diego Ballet (SDB) will give the piece its own stamp. It will dance to “Carnival” and a series of world music selections from Argentina, South Africa, Brazil, Trinidad and the Netherlands before it sets out on a tour of Texas and Colorado. The performance, the latest in a seven-year collaboration between SDB, Culture Shock San Diego and Young Audiences of San Diego, will run at the Lyceum Theatre, 79 Horton Plaza Downtown, at 8 p.m. For more information, call 619-544-1000 or take a look at www.sandiegoballet.org.

ArtBriefs

Kid-pleaser

Animals can be pretty gross sometimes, which is of course what makes them so cool in your kids’ eyes — and until Jan. 4, the Reuben H. Fleet Science Center is presenting “Animal Grossology,” a 5,000-square-foot exhibit that satisfies their inquisitive interest in all things gross. Hands-on activities and clever animations explain why cows are one of the gasiest animals on Earth, how blood-sucking leeches and snails are used in medicine and exactly how the dung beetle got its name. Visitors will learn about animals in a uniquely gross and exciting way through lifelike models and games such as “Party Popper,” where participants follow clues to correctly identify which doo-doo belongs to each animal. The Fleet is located at 1875 El Prado in Balboa Park. For details, call (619) 238-1233 or see www.rhfleet.org.

New face in the crowd

Shostakovich and Tchaikovsky you know. But chances are you’ve never heard of Bright Sheng, whose “Shanghai Overture” depicts the state of things from his side of the world. The San Diego Symphony thinks Sheng’s music is worth an introduction accordingly, it will present “Shanghai Overture” Friday through Sunday, Oct. 10 through 12, along with selections by the other two. Shostakovich’s Violin Concert No. 1 is on tap, as well as Tchaikovsky’s “Swan Lake.” Acclaimed violinist Nadja Salerno-Sonnenberg is featured. East meets West at Copley Symphony Hall, 750 B St., at 8 p.m. Oct. 10 and 11 and 2 p.m. Oct. 12. Call (619) 235-0804 or see www.sandiegosymphony.com for details.

A bow to the East

The Berlin Wall, which theoretically divided Western and Eastern European culture, fell about 20 years ago — and even when it was standing, it did little to dispel the Eastern flavor of centuries-old European song and dance. You’ll get a slice of what that means at this year’s Lawn Program of the House of Czech and Slovak Republics Sunday, Oct. 19, at the House of Pacific Relations in Balboa Park. Old World music and songs are on tap, and artifacts from both republics will be on display. And you can have your fill of traditional sausage, rye bread, sauerkraut, dill pickles and pastries. The House of Pacific Relations is located at 2125 Park Blvd. Acclaimed violinist Nadja Salerno-Sonnenberg is featured. East meets West at Copley Symphony Hall, 750 8th St., at 8 p.m. Oct. 10 and 11 and 2 p.m. Oct. 12. Call (619) 235-0804 or see www.sandiegosymphony.com for details.
The Quarrymen, precursor to history’s greatest band, set to play Anthology

Since the dawn of the rock ‘n’ roll era in the mid-1950s, many groups have been considered important, or even iconic, but only one can lay claim to having been part of the birth of pop culture’s greatest phenomenon. Without The Quarrymen, John Lennon’s first band of import, there would have been no Beatles. No one could point to The Quarrymen as part of the birth of pop culture’s greatest phenomenon. Without Lennon and McCartney first exchanging musical ideas, and The Quarrymen didn’t play rock ‘n’ roll per se. They were part of a skiffle boom among British teenagers at the time. Using homemade instruments, including a washtub bass, the group would tackle folk favorites such as “Cumberland Gap” and then-current hits such as The Everly Brothers’ “Wake Up Little Susie.”

“It’s incredibly surreal that The Quarrymen still exist and tour,” noted bassist Hector Pulmona of The JaJa Bugs, a Beatles cover band. “But any Beatles fan who knows his or her Beatles history should appreciate this phenomenon.”

The Quarrymen’s set list are all considered standards today, but Four Eyes guitarist Mark DeCerbo queried Rockola guitarist Mark DeCerbo. Known for their note perfect renditions of late-period Beatles classics, the band occasionally digs further for their set list, including tunes performed by The Quarrymen. “We stay mostly in the classic rock vein, but songs like “Ain’t That A Shame” or “Rock Island Line” are crowd-pleasers we’ve been known to throw into the set to spice things up,” DeCerbo said. He considers the band to be ground zero for rock ‘n’ roll groups as we know them.

“Considering that the Quarrymen at one point held 3/4 of the members of the greatest band in the world, I would say that they are very important to the history of modern music. I give them 4 out of 4 on the importance scale.”

Whatever you are a fan of The Beatles or just want a great night of music, The Quarrymen may be one of the year’s highlights. “It’s as close as you’re going to get to The Beatles or just want a great night of music founders are performing 50 years after the fact,” queried Rockola guitarist Mark DeCerbo. Known for their note perfect renditions of late-period Beatles classics, the band occasionally digs further for their set list, including tunes performed by The Quarrymen. “We stay mostly in the classic rock vein, but songs like “Ain’t That A Shame” or “Rock Island Line” are crowd-pleasers we’ve been known to throw into the set to spice things up,” DeCerbo said. He considers the band to be ground zero for rock ‘n’ roll groups as we know them. “Considering that the Quarrymen at one point held 3/4 of the members of the greatest band in the world, I would say that they are very important to the history of modern music. I give them 4 out of 4 on the importance scale.”

Whether you are a fan of The Beatles or just want a great night of great roots-based fare played by pioneers in music, this show just may be your year’s grand finale. “It’s as close as you’re going to get to where it all started,” DeCerbo said. The Quarrymen perform at Anthology, 1337 India St., on Tuesdays and at Island Avenue between 6th and 8th. For more information, visit www.anthologysd.com.$33. For more information, visit www.gaslampquarter.org.
‘Change’ involves more than a spell-check and a vote

“Nothing endures but change.” — Heraclitus

There is a ubiquitous buzzword, smattered throughout conversations, swirling around us everywhere we turn these days; the word we cannot escape is change.

There’s climate change; change in season and a change in the way we look at energy. Even Barack Obama’s trademark tagline recently received a change (from “Change we can believe in” to “Change we need”).

There are far-reaching global and national changes and changes close to home. Come November, not only is there a vote on who will lead our country for the next four years; more than half of San Diego residents will vote for new city council representation. Even though Downtowners are not voting in the upcoming city council race, this election will dramatically affect our community. As well as assuming their duties governing the city, the newly elected council will serve as the board of directors for the Redevelopment Agency, the unit that oversees Centre City Development Corporation (CCDC).

Decisions on our quality of life hang in the balance. They involve issues such as funding open space and parks, our main library, the location of the temporary and permanent homeless shelter, the development of a new Civic Center complex and, heaven forbid, the San Diego Quiet Zone.

As a Downtowner for nearly 17 years and a former employee of CCDC, I am an ardent supporter of the organization and its accomplishments in transforming our community. However, under former president Nancy Graham’s reign, there was a whole lot of talking and studying but not much work accomplished, much to the silent chagrin of her staff and the community.

How many redevelopment dollars were spent on projects no longer viable due to the alleged double-dealings of the former president? What is the cost to restore the public’s faith? And will there be enough available funds to finish the revitalization?

I question: Can we endure the change?

Change, the hot word of the season, means something different to each of us, but we Downtowners all have a common wish for the best changes possible in our community.

The biggest priority right now is approving funding for the Quiet Zone improvements, says Richie Griffith, a new resident in The Grande South. The project needs to be quickly completed to ensure a good night’s sleep for residents.

Rae Ellen Simmons Adatto (Element), retired economist, is excited about participating in the revitalization of her East Village neighborhood, yet she wonders if the current economic climate will slow down the influx of new businesses and residents moving into the community.

With so much of the money being spent on large infrastructure projects, Lee Morris (CityWalk) hopes that parks aren’t forgotten. In addition to creating green spaces for residents, there is a need for an open place for his two dogs, Sara and Daisey, to run and play.

Change is not always easy, but it is inevitable. Even as I spell-check this column, one of the options is change.

Viva-city fostering a vibrant, welcoming community; where residents greet neighbors as friends! Visit www.vivacity.info.
THERE COMES A TIME WHEN LIFE’S MAJOR DECISIONS ARE DETERMINED BY THE SMALLEST MEMBER OF THE FAMILY. CHILDREN ARE OFTEN THE BIGGEST DECIDING FACTOR WHEN CHOOSING A PLACE TO LIVE. DEL SUR FEATURES MILES OF TRAILS, NUMEROUS NEIGHBORHOOD PARKS AND SOME OF THE BEST SCHOOLS THE STATE OF CALIFORNIA HAS TO OFFER.

Del Sur is a community designed with families in mind. With eight neighborhoods starting in the high $400,000s, Del Sur is home to eight parks, 18 miles of trails and Del Sur Elementary School—the newest addition to the award-winning Poway Unified School District. DELSURLIVING.COM • 858.481.4200
**REDUCE**

- The most effective way to decrease waste is to prevent it in the first place.
- Purchasing durable, long-lasting products is a means of waste prevention.
- With a Noritz tankless water heater you can rest assured that you will be getting an extremely durable unit. The average tank water heater has a lifespan of 8-10 years, but a Noritz tankless water heater can last 2.3 times longer.

**RECYCLE**

- Recycling turns materials that would otherwise turn to waste, into valuable resources. The main components of a Noritz tankless water heater are recyclable, so there will be a significant decrease in waste materials from a Noritz unit.

**GLOBAL WARMING**

- With the growing concern over the threat of Global warming, the time to take action is now. While it’s hard to predict the full-scale impact of Global warming, it is feared that if measures aren’t taken to reduce it within 10 years, catastrophic impacts may be inevitable. By taking a few simple steps to reduce greenhouse gas, we can all make a difference and reduce the effects of Global warming.

**CO2 EMISSION**

- By reducing the amount of CO2 emitted into the atmosphere we can reduce the effects of Global warming significantly. A Noritz tankless water heater is 83%-93% efficient so it reduces over 700 lbs. of CO2 per year. This reduction is compared to a tank water heater greatly reduces the emission of CO2 into the atmosphere, and greatly reduces the effects of Global warming.

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Neuman & Neuman does not guarantee the accuracy of square footage, lot size or other information concerning the condition of property. Buyer is advised to independently verify the accuracy of the information through personal inspection and with appropriate professionals.

For full details in a recorded message,

13-foot ceiling, exposed ductwork and cement-accented walls,

includes a full-size laundry room, lovely views from its northeast

brand new Plantation shutters throughout, this pristine residence also

Enjoy almost 1,500 square feet of upgrades in the area’s landmark

This prime, Northeast corner residence at one of the Marina District’s

Hillcrest · “Century Plaza Towers”
Ensuite almost 1,000 square feet of upgrades in the area’s landmark

This southwest corner unit offers wonderful bay and airport

Reminiscent of an East Coast brownstone, this upgraded, two-level,

Originally constructed in a single-family home and modified into

Soaring to the 27th floor, this view penthouse boasts the ultimate in

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And the Winners Are...

... all of you! Downtown San Diego sports a population of about 30,000 these days, and a lot of you have a thought or two about the best restaurants and bars in the immediate vicinity. As befits our duty to the community, we thought you might like a peek at your own reflections on those establishments, which were compiled over the summer. The most striking thing about the results is your worldliness – you’re not afraid to venture to far-flung North Park or Coronado for your favorite fare, and you let us know accordingly. Thanks for participating – now, put your money where your mouths are and support these venues!

Martin Jones Westlin, editor
San Diego Downtown News
Brian Malarkey – The Oceanaire

You might say chef Brian Malarkey was home-schooled at first. His initial fascination with seafood was cultivated at his grandmother’s house in Oregon (a seafood-crazy state to bring with), and he’d take his ichthyologic sensibilities on the road to a Portland cooking school. From there, the rest is history – Malarkey’s been to Europe and Northern Africa in an effort to learn what food means to different cultures and launched Oceanaire restaurants in Minneapolis and Seattle prior to opening the local outlet in 2004. Since then, he’s donated his time, talent and food to support charitable organizations such as the National Kidney Foundation, It’s All About the Kids, the San Diego Zoo, KPBS, Huntington’s Disease Society of San Diego, the Juvenile Diabetes Research Foundation, Eldercare and many more. Malarkey continues to extend his talents to these groups because he’s proud to be a part of the community. If food is at the heart of a locale’s sense of self, then Malarkey is a community service all by his lonesome.

Overall Restaurant
Urban Solace

Downtowners are a curious bunch — we know this because Downtowners are a curious bunch — we know this because Downtowners are a curious bunch — we know this because Downtowners are a curious bunch — we know this because Downtowners are a curious bunch — we know this because Downtowners are a curious bunch — we know this because Downtowners are a curious bunch — we know this because Downtowners are a curious bunch — we know this because Downtowners are a curious bunch — we know this because Downtowners are a curious bunch — we know this because Downtowners are a curious bunch — we know this because Downtowners are a curious bunch — we know this because Downtowners are a curious bunch — we know th...
Urban Solace  
(See entry under Overall Restaurant.)

Family Restaurant

Bucà Di Beppo
Okay. So it’s a chain. That doesn’t make Bucà Di Beppo a lousy restaurant, by any means. It continues to innovate and create recipes beyond traditional Italian style by adding new menu items, featuring appetizers, salads, pastas, pizzas, entrees, desserts, beer and fine wine.

Bucà Di Beppo
705 Sixth Ave.
233-7272
www.bucadeppo.com

Filippì’s Pizza Grotto
San Diego is a long way from Italy and France – but that’s the route Vincent DePhilippis and Madeleine Stefani, the original founders of Filippì’s, took to get here. What once was a deli on India Street is now a bastion of traditional Italian recipes these 58 years later.

Filippì’s Pizza Grotto
1747 India St.
232-5094

Restaurant with Wine Selection

Ruth’s Chris Steak House
Imagine it was 1,800 degrees Fahrenheit outside your house. Now imagine that same 1,800 degrees searing a delectable Ruth’s Chris sirloin inside out. The second part’s easier on the brain, since that’s the temp at which these nationally renowned steaks are prepared. They sizzle steaks are prepared. They sizzle throughout your meal.

Ruth’s Chris Steak House
1355 North Harbor Drive.
233-1422

Wine Bar

Sogno di Vino
“Signo di Vino” means “a dream of wine,” and that’s a good thing. Indeed, this is a dream of a place, what with its comfty couches, rustic inside tables, friend-friendly bar and outside patio. Don’t forget to try the wine and appetizers (the poke tuna’s the best!).

Sogno di Vino
1607 India St.
531-8887
www.sogno-divino.com

Wine Shop

Wine Bank
You’ve tried the shops that tout their scores and hundreds of labels. Now check out The Wine Bank, with its thousands of labels of wines, spirits and liqueurs. This place has had more than enough time to build on its wine list – it was opened more than 40 years ago, and it’s recently gone through a major overhaul and renovation, which has meant more brands, some experienced wine professionals who can assist you with your selections and a new passion for wine. A serious collection of worldwide wines packs two floors. The lower level houses a wide variety of worldly wines to allow for easy comparison. You’ll be able to find everything you’re looking for, in all price ranges and styles. Wine tasting can seem like a complicated hobby; however, it can be a lovely way to spend an evening. Quite instinctive, traditional wine tasting is based on your senses. Swirling, sniffing and peering into your wine glass allows you to enjoy the full experience and impact of the specialty wines we have to offer. Let these wine experts take your tastebuds on a guided tour of wines from all over the world.

Wine Bank
363 Fifth Ave.
234-7447
www.thewinebank.com

3rd Corner
3rd Corner is actually a restaurant – but it’s the wine bar, or, as this venue calls it, the Wine Vault, that’ll especially capture your attention. Hundreds of bottles from around the world are there for the taking, surrounded by funky-colored walls and maps of the world’s most well-known wine regions; many dinner patrons make a habit of ordering a meal and then visiting the racks to pick the wine that goes best with their food. It’s cool.

3rd Corner
2265 Bacon St.
223-2700
www.the3rdcorner.com

Local Winery

Orfila Vineyards
Orfila Vineyards & Winery, even though it’s not exactly downtown – it’s about 30 minutes outside the city, nearly into Escondido. So just go to the store, already.

Orfila Vineyards & Winery
13455 San Pasqual Road, Escondido
(760) 738-6500, ext. 27
www.orfila.com

Salerno Winery
Ermanno Salerno and his wife Rose used to run a pizza place in North Park. After many years, they decided to move up to North County and settle in Ramona, an area that has recently started to be called the “Ramona Valley.” Sounds like there’s lots of wine manufacturing going on or something – and at Salerno, indeed there is.

Salerno Winery
17948 Highway 67, Ramona
(760) 788-7160
www.salernowinery.com

Beer Selection

Hamilton’s Tavern
San Diego’s South Park has its historic side. Take Hamilton’s. It’s been licensed to serve beer and wine for over 75 years, making it the oldest beer and wine licensed location in San Diego. Formerly the beloved dive bar, Sparky’s, Hamilton’s opened in 2006 under new ownership and is now solely focused on offering the highest

The Cask Room
505 Park Blvd.
822-1606
www.caskroom.com

Voted Best Wine Bar

The Cask Room
If Mike Kallay knew as much about curing cancer as he does about wine, the disease would have been under the bridge about 700 years ago. You should hear him talk about mouthfuls, bouquet, points, the difference between growing seasons in the hemispheres, the number of cases it takes to establish credibility—the man’s a total walking grape orchard, and he eagerly notes the gaps in his knowledge amid the constant discoveries in his field. But Kallay’s expertise is a big part of what makes downtown’s The Cask Room, which he owns, such an enjoyable place. Pick something like Argentina’s Bodega Hurton Pinot Gris from 2006 (you learn that it’s not only “great food wine” which it is) but also that the 90+something family patriarch, who lives in France, is still working the land! Kallay has nuggets like that off the top of his head at every turn. Leather sofas, free wi-fi, a modest-bistro menu, beer, cheeses and desserts also await.

The Cask Room
505 Park Blvd.
822-1606
www.caskroom.com

BEER SELECTION

Hamilton’s Tavern
San Diego’s South Park has its historic side. Take Hamilton’s. It’s been licensed to serve beer and wine for over 75 years, making it the oldest beer and wine licensed location in San Diego. Formerly the beloved dive bar, Sparky’s, Hamilton’s opened in 2006 under new ownership and is now solely focused on offering the highest

The Cask Room
505 Park Blvd.
822-1606
www.caskroom.com
The Yardhouse

The Yardhouse derives its name from a 3-foot-tall glass originally designed in England to hand stagecoach drivers back in the day. You don't care about that, though. You just like the diverse menu of American fare and the classic rock that comes with it and what's not to like?

The Yardhouse Restaurant
1023 4th St.
233-1940
www.yardhouse.com

Happy Hour

Bare Back Grill

The Bare Back's website says its
www.barebackgrill.com
1502 Market St. / San Diego / 619-238-9674

The Local Eatery and Drinking Hole

Some places claim they have the cheapest happy hour; others say theirs features the most beers on tap. None of 'em comes close to matching The Local's challenge: Happy hour runs from 4 p.m. until closing Mondays through Thursdays. At The Local, it's all about keeping you happy.

The Local Eatery and Drinking Hole
1065 4th Ave.
231-4447
www.thelocalcaisdieng.org

Local Brewery

Stone Brewing Co.
The Stone Brewing Co. logo

Sports Bar

East Village

Tavern and Bowl
Like a little beer to celebrate that

Java Jones Coffeehouse

With the opening of its roasting facility in 2007, Java Jones has been committed to selling only 100 percent organic and 100 per-

cent fair-traded coffee. Shortly after that facility was opened, Java Jones Coffeehouse opened its fifth store in the East Village. You should go there.
Java Jones Coffeehouse
431 9th Ave.
696-9664
www.javaJonescoffeehouse.com

Restaurant with Live Music

Croce's Restaurant & Jazz Bar
When rocker Jim Croce died in 1973, his wife Ingrid left him with an uncertain future. Twelve years later, she would launch this club
Croce's Restaurant
802 5th Ave.
696-9664
www.crocesrestaurant.com

Gastropizza

The Gastropizza Quarter is known for its hopping bars and nightlife above all else — so it's easy to forget that the Gaslamp area features one of the best straight-ahead late-night pizza joints in town. Gastropizza Pizza's cheesy topping is second to none, making it a local favorite as well.
Gastropizza
505 5th Ave.
231-7542
www.gastropizzasd.com

Place to People-Watch

Fred's Mexican Café
Fred's Mexican Café has won a slew of awards (including this one). It has to be better than those serving up some of the best Mexi-
can fare in town. Fred's also can accommodate big fat gatherings, as its menu lists for up to 100. That'll hold the people-watchers over for a while.
Fred's Mexican Café
527 5th Ave.
232-8226
www.fredsMexicancafe.com

Favorite Comfort Food

Hash House a Go-Go
Hash House a Go-Go has ren-
ered the comfort food market around here amid its iconic, con-
veniences. And location. Have you checked out the sizes of the portions lately? The sand-
wiches, desserts and entrees are totally enormous. If the gigantic fare doesn't comfort you, nothing will. Tip: The sage chick-
en is to die for, as is everything else.
Hash House a Go Go
3628 5th Ave.
296-4646
www.hashhousea2go.com

Neighborhood

Neighborhood is all things to all people — it's refined and stylish, yet it retains the beer-and-burger feel that epitomizes the San Diego mainstream. Bearnaise on your burger? You'll find it here, and you'll eat amid some chic, post-
modern trappings. Dine here, and you're getting two places for the price of one.
Neighborhood
777 G St.
446-0002

Late-Night Eatery

Maryjane's Coffeeshop
The Hard Rock Hotel rocks hard and long into the roily Gaslamp night, as you already know — but you might not have considered that one of the hotel's main attractions outdoes itself in late-
night foodery. Maryjane’s Coffeeshop is open 24 hours and touts contemporary Ameri-
can cuisine with an upscale vibe. Must be that central bar with the
two stools around it, or the super-shiny floors, or the purple booths, or the Benatar and Jag-
er retro posters, or the dark wood trim dotted with dashes of purple and blue on the walls. Or maybe it's just the drinks them-
selves. Or the funny waiters that serve them. Hard to pin this place down — then again, that's the fun of it.
Maryjane's Coffeeshop
207 5th Ave.
751-6979
www.hardrockhotelsd.com

Gaslamp Pizza

Gaslamp Pizza's cheesy topping is second to none, making it a local favorite as well. Your wings super-hot, you're on your way.
Gaslamp Pizza
505 5th Ave.
231-7542
www.gaslamppizza.com

Place to Go on a Budget

Sushi Deli
Downtown's businesspeople and locals seek a good thing when they eat it — that's why they come here. Japanese entrees such as Sashimi Chicken and Tempura are available, yet, oddly enough, the primary item on the menu is sushi, and the combos are too numerous for the human
Chez Loma
French Bistro
The first of this venue’s romantic trappings is the locale itself. It’s not situated in a restaurant space, or at least not the kind you think of right away. It’s actually situated in a house — Coronado’s 120-year-old Carez Hizar house, to be exact. And it’s moments from some of the most romantic beachland in the area.
Chez Loma French Bistro
1132 Loma Ave., Coronado
426-0661
www.chezloma.com

Best Ocean View
Hotel del Coronado
(See entry under Sunday brunch.)

Island Prime/C Level Lounge
C Level is like the ocean it overlooks — mesmerizing. Check out the magnificent view of the world’s largest body of water over a lobster truffle or pineapple cake. The food and the view simply can’t do without one another here.
Island Prime/C Level Lounge
880 Harbor Island Dr.
296-6802

Appetizer
Urban Solace
(See entry under Overall Restaurant.)

Indigo Grill
(See entry under Dinner.)

Burrito
Fred’s Mexican Cafe
(See entry under Place to People-Watch.)

Valentine’s Taco Shop
The Santa Fe burrito is the hands-down fave here — it’s the size of Wichita Falls and comes in chicken, vegetarian and beef editions to satisfy any taste. And if you’re looking for a late-night breakfast, here’s your answer.
Valentine’s Taco Shop
844 Market St.
234-0256

Burger
Bare Back Grill
(See entry under Happy Hour.)

Desserts
Extraordinary Desserts
Owner Karen Krasne says food is best enjoyed as a reflection of culture — so she embellishes her desserts with tastes from faraway places. Krasne says she’s discovered a connection between her yoga practice and the pleasures of a fine dessert — it so happens that the word “yum” is also a yogic mantra for healing a heart, so the link is fairly obvious. Meanwhile, the cakes, tarts, pies, cookies, scones and puddings, shortbread and ice cream at Extraordinary Desserts are spiritual practices of their own.
Extraordinary Desserts
1430 Union St.
294-7001
www.extraordinarydesserts.com

Fleming’s Prime Steakhouse & Wine Bar
You know Fleming’s for some of the best steak and wine around — as it happens, this place doesn’t second-guess itself in the dessert department, either. The cream brulee and lava cake are to die for — unfortunately, that means you’ll miss out on the magnificent peach cobbler. Meanwhile, kudos to Michelle Tran Dube, from East Village, who recently won a $100 gift card to Fleming’s.
Fleming’s Prime Steakhouse & Wine Bar
350 K St.
237-1155
www.flemingssteakhouse.com

Margarita
Fred’s Mexican Cafe
(See entry under Places to People-Watch.)

La Puerta
It’s said that the margarita was named after the wife of a Mexican bartender. Nobody knows the extent of the truth behind such things — but if that guy were to visit today’s La Puerta, he’d say the staff had done Margarita proud. The margarita machines here are gigantic, and they yield nothing but the best frosty concoctions.
La Puerta
560 4th Ave.
696-3466

TACOS	TEQUILA	TUNES

LA PUERTA

HAPPY HOUR EVERYDAY 3-6
HALF PRICE COCKTAILS & APPETIZERS
MONDAY-THURSDAY 3-CLOSE
TUESDAY - S3 TECA/TACO/TJ DAWG
LATE NIGHT DINING EVERYDAY TIL 1AM

550 8TH AVENUE SAN DIEGO - GASLAMP
619.696.3466 WWW.TACOS101.COM
MYSFACIAL.COM/LAPUERTA
**Organic to Go**
Organic to Go is the nation’s first cafe chain to be certified as an organic retailer. The food is grown and assembled without the use of pesticides, herbicides and other proven contaminants — and you, sir/madam, love the idea, which is why the San Diego franchise gets a big fat mention.

**Corner Restaurant and Bar**
How does a restaurant wind up feeling like a bar, other than the fact that it’s a corner? We don’t know — but this one sure feels like both. Maybe it’s the great abu burger, which goes perfectly with any of the bar’s beers you can name.

**Salad Style**
The Cheese Shop
Don’t let the name fool you. This place serves all sorts of fare, including blueberry pancakes. It’ll even deliver them to your office. Not bad for a place that started out as a small La Jolla cheese vendor. Oh, yeah — the sandwiches: No better grilled cheese was ever made.

**Sushi**
Ono Sushi
Roughly, “ono sushi” means “one sushi,” which is simple enough — but things get complicated when you figure that sashimi, not sushi, is actually what you order at a sushi restaurant. It doesn’t matter — the stuff here is delicious, and the drink menu is spectacular.

**Seafood**
Oceanaire
(See entry under Overall Restaurant.)

**American**
Rainwater’s
The steakburger. The club sandwich. Corn chowder and black bean soup. The Chicago salad. They’re all American, all right, and they’re all at their best at Rainwater’s. Corn-fed steak, fish, soups, even wine-tasting dinners and a price fix menu. Rainwater’s has you covered, even if you’re with a corporation. Business dinners are a specialty here, and you and your coworkers can enjoy a relaxing stroll through Little Italy after your meal (the restaurant is located just south of the heart of the neighborhood). When Ameri- cana is the byword, Rainwater’s is the eatery.

**Café Chloe**
Café Chloe likes to think it’s where the East Village meets Paris chic — and by any definition, the comparison is pretty darn close. Check out the “Urban Tea” feature, which includes an assortment of sandwiches and house-made cakes. You’ll see what they mean.

**Indian**
Royal India
Royal India serves gourmet lunch buffet and Monday night buffet that include more than 20 items. It serves delicious, authentic North Indian foods like vegetarians, chicken, lamb, seafood curries and fresh tandori kababs in the magnificent architectural decor imported from the palaces of India. Café Chloe and see what the buzz is about.

**Irish**
The Field
The Irish have earned a worldwide reputation for friendliness and hospitality — your first trip to The Field will show you why. This turn-of-the-century Irish pub was shipped literally piece by piece from Ireland and relocated in the heart of the Gaslamp.

**French**
Red Pearl Kitchen
(See entry under Overall Restaurant.)

**Asian Fusion**
Lotus Thai
(See entry under Overall Restaurant.)

**Ceviche**
Rainwater’s
The ceviche is the byword, Rainwater’s is the eatery.

**Corner Restaurant**
5202 Kettner Blvd. 232-5757
www.rainwaters.com

**Cowboy Star**
Cowboy Star is the first restaurant in the East Village to serve up a unique dining experience by combining contemporary American cuisine with a western flair. The restaurant features exposed beam ceilings, cowboy accents and classic landscape photography — all translating to a welcoming atmosphere, into which locals gravitate.

**Steak**
Fleming’s
(See entry under Overall Restaurant.)

**Sushi**
Ono Sushi
Roughly, “ono sushi” means “one sushi,” which is simple enough — but things get complicated when you figure that sashimi, not sushi, is actually what you order at a sushi restaurant. It doesn’t matter — the stuff here is delicious, and the drink menu is spectacular.

**Seafood**
Oceanaire
(See entry under Overall Restaurant.)

**McMick & Schmick’s**
Tilapia and codfish are about as far apart geographically as they are gastronomically — but darned if McMick doesn’t serve them both, along with about 30 other seafood entrees. There’s steak, too, and the cocktails make you proud to wash it all down.

**Spices of India**
Royal India
(See entry under Asian Fusion.)

**Masala**
Spices of India
www.masalarestaurant.com

**Dublin Square**
Irish Pub
www.dublinsquareirishpub.com

**Italian**
Acqua Al 2 Ristorante
The staff at Acqua Al 2 got pretty tired of the same old same-old among Italian restaurants — the menu and food, they said, lacked...
flair. Innovations like a series of five different pasta dishes, each with a different sauce, three different salads served creatively and cut beefsteak on a plate of warm bread and served with various sauces took care of that.

Acqua Al 2 Ristorante
322 5th Ave.
320-0382
www.acquaal2.com

Mediterranean
The Kabob Shop
Dare to come face to face with humongous tortilla-wrapped doner kebab sandwiches of lamb, chicken or falafel. Or try a lunch special, with a shish kebab plate, choice of salmon, shrimp, spiced ground beef or vegetables lined up on a skewer and adorned with your choice of a side and salad.
The Kabob Shop
630 9th Ave.
525-0055

Mexican
Ortega’s, a Mexican Bistro
Ortega’s brings an authentic Mexican dining experience to the heart of San Diego. Enjoy Baja-style lobster, fresh guacamole prepared at your tableside and other regional specialties while sipping decanted pomegranate margaritas. The recipes originate from the Ortega family, which was among the first to prepare a repertoire of Baja cuisine, such as beans, rice and steamed lobster, in Baja’s lobster village of Puerto Nuevo in the 1950s. These traditional flavors are celebrated with a world-famous one-and-a-quarter-pound grilled lobster, served Baja-style with rice, beans, and homemade tortillas. The restaurant’s spacious atmosphere and design capture the festive Mexican traditions and tasteful flavors. Host a meal for two or for a party of up to 60, courtesy of the eatery’s recent expansion.
Ortega’s, a Mexican Bistro
141 University Ave., Suite 1
692-4200
www.ortegasbistro.com

La Puerta
See entry under Margarita.

Bakery
Sadie Rose Baking Co.
If you live anywhere near this place, early morning is your luckiest time of the day. The exquisite aroma of fresh-baked bread fills the East Village air – and one local wine bar was so impressed with the fare that it contracted the family to supply its bread supply.
Sadie Rose baking Co.
1340 G St.
718-9532
www.sadierose.com

Bread on Market
Sadly (or happily, depending on who you talk to), the Padres have closed shop for 2008. That’s too bad, because Bread on Market kept longer hours during weekend games. You’ll just have to adjust your schedule now to get hold of some great homemade lasagna or a scrumptious chicken pot pie.
Bread on Market
730 Market St.
799-2730
www.breadonmarket.com

Bar
Nicky Rottens
See entry under Burger.

Confidential Restaurant and Loft
It’s the loft part that sets this place aside. Overlooking the main dining room (and its requisite hustle and bustle) with a drink in your hand gives you a feeling of independence, a moment to regroup before rejoining the hustle and bustle yourself.
Confidential Restaurant and Loft
901 4th Ave.
696-8888
www.confidentialsd.com

See page 14
The De Portola Wine Trail is located at the picturesque southern part of beautiful Temecula Wine Country. It consists of 7 unique and charming wineries nestled among rolling vineyards and spacious horse ranches. De Portola Wine Trail is becoming well known for its outstanding wines and exceptionally friendly service. Guests are often greeted by the owners and winemakers and get first-hand information on the histories of the wineries and their individual winemaking styles.

Beginning this summer visitors to the De Portola Wine Trail will have the opportunity to participate in a fun and exciting game called “Mapping your way through the De Portola Wine Trail.” Every participant will receive a map of the De Portola Wine Trail at their first winery and a sticker from that winery to put on the map after they enjoy their tasting. When the map is complete with all 7 stickers the guest will leave it at the last winery they visit and they will be entered into a monthly drawing. The lucky winner will receive 2 bottles of wine from each winery, signed by the owners. Wine tasting along the De Portola Wine Trail has its benefits. Come visit us and see....
Belgian tripels to the chocolate, and clove like esters in German flavor. From the citrusy nose of their beers allow for the wide range of flavors perceived. Your palate perceives only four sensations, sweet, salty, sour, and bitter. Your eye to a new world of fine dining. Craft beers are truly a unique and complex dining choice which help us taste and appreciate the thousands of different sensations we experience. The complexity of beer comes from these compounds melding together with all of the other factors mentioned.

The festival grounds were alive with great music, great beer, and great food. In fact, this event has become so popular over the years that maximum capacity for the festival grounds was reached early in the evening, denying entry to some tardy guests. Those of us, who did get in, were able to taste some of the best beers in the country.

Each brewery brought a few of their tasty creations. San Diego Brewing Company brought their Hoppy Face Amber Ale, a well-rounded pale ale, which uses marshmallow peeps as an additional source of fermentable sugar. Hoppy Brewing out of Sacramento, brought some of their Hoppy Face Amber Ale, a nice representation of a west coast IPA. Airdale Brewing brought their Homecoming Spiced Holiday Porter. A fine example of a brown porter, Homecoming’s chocolate flavors are enhanced through spicing with cinnamon, nutmeg, and vanilla, giving it a smooth espress so flavor.

The San Diego Professionals Against Cancer (SDPAC) put this event on annually. SDPAC is run entirely by volunteers, and is dedicated to generating monies for cancer research, patient treatment, and services through fundraising events. SDPAC President Candace Brown noted that there were over 300 volunteers who worked on the festival and $70,000 was raised for cancer research in the one day charity event.

Overall, the night was a big success. Over 4,500 people came out to celebrate San Diego’s award-winning craft beer scene, while raising money to help our community and its families fight the ongoing battle against cancer. Mark your calendars for next year and plan on attending this worthwhile event as it has come into its own as an annual San Diego favorite!

San Diego Professionals Against Cancer sdpac.org

The 14th Annual San Diego Festival of Beers took place September 19th in the Columbia neighborhood of downtown San Diego. A record-setting attendance of 4,595 beer lovers came out to raise money for cancer research and do a little beer tasting as well.

Over 55 breweries donated their time and product to the worthy cause. As has been the trend in the past, the festival included a well-rounded list of local, regional, and national breweries. Some participants included Victory Brewing of Pennsylvania, Oskar Blues Brewery of Colorado, Allagash Brewing of Maine, and Coronado Brewing and Airdale Brewing of San Diego.

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While the politicians and policy makers figure a way to fix the economy, it should already be quite apparent to everyone that times are a bit tighter than nor-
mal. Of course you don’t want to stop drinking your favorite wines, beers, and cocktails, but you’ll need to be a bit more shrewd in order to help offset the rising costs all around you.

One of my favorite adages about wine is from Napoleon. “In victory, you deserve Champagne, in defeat, you need it.” Therefore, with the spirit of that saying, you’ll need it. “varietal.” That is, once you

I am defining a wine value as a wine that retails in the $8 - $15 range. I’ll say right now that if you’re looking for value from California, you are going to be sorely under-
looking for value from California, wines are priced north of $20 -- not the value that we are looking for. There are some anomalies. Paso Robles puts out some nice blends in the $15 range. Same with Amador & Lodi up near the wine-

Kevin Pacific offers an incredible $30 blend, a bit over the $30 price point. I choose to release its taste, aroma and

The best place in the world for value right now is Argentina. I’m sure you all know that Malbec is the adopted red grape of Argentina, but have you ever heard about the incredible Cabernet Sauvignon, Merlot, and Chardonnay? What they are making there around the globe, you will almost always find some great wines with some great values. Probably the best in the world for value right now is Argentina. I am sure you all know that Malbec is the adopted red grape of Argentina, but have you ever heard about the incredible Cabernet Sauvignon, Merlot, and Chardonnay? What they are making there around the globe, you will almost always find some great wines with some great values.

Chile also offers an incredible bang-for-the-buck, with the star varietals being Cabernet Sauvi-
gnon, Merlot, Chardonnay, and Carmenere. Chilean wines have a distinct "funkeness" that I think should be real. They have been making wine in the area longer than we have here in America.

So, while you are looking for value, you may want to consider some wines from Chile. Chile also offers an incredible value, as a wine that retails in the $8 - $15 range. But do not let your wine budget without the hassles of passports & Euro conversion. Of course, there’s plenty of other great stuff out there from the likes of Australia and Italy, but we’ll talk more about those next month.

You can absolutely find & enjoy some incredible wines without letting your wine budget go the way of the gas budget. Cheers!

Mike Kallay & his wife Stephanie own The Cask Room, a wine bar in East Village.
www.thecaskroom.com

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Chargers Become Second Upset Victim to Resurgent Dolphins

If anything, the San Diego Chargers proved Sunday that Miami’s upset of New England nearly two weeks ago was not a fluke. The Chargers became the second straight upset victim of the resurgent Dolphins, losing 17-10 at Miami.

The usually explosive Bolts were held to their fewest points since the end of the 2005 season, when they scored only seven points in consecutive losses to Kansas City and Denver. San Diego came into the game leading the NFL with 34.5 points per game.

Miami running back Ronnie Brown was up to his old tricks, taking a direct snap and running five yards for a touchdown and 17-3 lead in the second quarter. Brown had 24 carries for 125 yards, while his counterpart, LaDainian Tomlinson, was limited to just 35 yards on 12 carries.

The loss kept the Chargers winless in six games at Miami since their playoff win in overtime in 1982.

Philip Rivers brought the Chargers back on a 17-yard scoring pass to Chris Chambers in the third quarter, making it 17-10. But Tomlinson was stopped on a fourth-and-goal at the Dolphins 1 early in the fourth.

“It was one of our favorite plays down there, and we have been successful in doing it,” Tomlinson said. “They get paid too, and they did a good job of snuffing out the play.”

Miami didn’t give the Bolts much time with the ball, owning the possession game 36:41 – 23:19, including the last 5:55 of the game.

The Dolphins (2-2) surpassed their 2007 win total when they went 1-15.

San Diego (2-3) hosts New England on Sunday night at Qualcomm Stadium before going on the road to Buffalo and New Orleans.

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**SAN DIEGO CHARGERS OCTOBER SCHEDULE**

<table>
<thead>
<tr>
<th>Date</th>
<th>Opponent</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sun. Oct. 12</td>
<td>New England</td>
<td>5:30 p.m.</td>
</tr>
<tr>
<td>Sun. Oct. 19</td>
<td>at Buffalo</td>
<td>10:00 a.m.</td>
</tr>
<tr>
<td>Sun. Oct. 26</td>
<td>New Orleans</td>
<td>1:00 p.m.</td>
</tr>
</tbody>
</table>

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**THE LINE UP**

$2 Miller Pints
$3 Coronado Brewery Drafts
$5 Svedka Cocktails
Sunday Bloody Mary Bar
Saturday & Sunday Breakfast Buffet

**NFL Sunday Ticket**
College Games
Fantasy Football Stations
High Def LCD TVs
High Def Projection Screen
Darts/Billiards
Game Day Raffles

**NOW SERVING**

**BREAKFAST!**
Saturdays & Sundays
9am to 1pm

NFL & College Package • Killer Drink Specials

---

**REDFIELD’S SPORTS BAR**

Located at Market and Harbor • Complimentary 3-hour self-parking

NFL Sunday Ticket
College Games
Fantasy Football Stations
High Def LCD TVs
High Def Projection Screen
Darts/Billiards
Game Day Raffles

**THE LOCAL**
www.thelocalsandiego.com
1065 4th Ave, Downtown SD

Awesome food
casual vibe
By: Raymond J. Tioseco

You were eligible for the draft last year. Why did you decide to come back to Arizona for one season?

“I wanted to accomplish some goals I had not reached yet like winning the Jim Thorpe Award, being an All-American, leading my team to a bowl game with a winning season, and of course graduate.”

What are your goals for your career so far?

“I just want my first year to be successful. I want to keep my body right and do the things necessary to have a long career.”

What current DB’s do you most resemble style wise?

“I don’t know. I’m just trying to mold my own style. I haven’t really studied other DB’s in depth and how they compare to me.”

Who is your favorite musician?

“I like a lot of stuff. I don’t want to go with the rap or R&B because that is so common so I’ll go with my favorite jazz musician, Wayman Tisdale.”

What is the first thing you are going to buy with your signing bonus?

“Good question. I haven’t even thought about it because training camp and the season have been the only things on my mind. I haven’t really bought anything yet.”

What is your favorite Movie?

“I have a few: Coming to America, Top Gun, Norbit, Harlem Nights.”

What was your first car?

“I had an ‘89 Chevrolet but I totaled it so that didn’t last too long. I’ve always had a Dodge after that happened. I’m a big Dodge guy. I bought a Dodge Charger even before I got drafted here.”

What is your favorite TV Show?

“Right now I’d have to say The Office.”

What is your favorite thing to eat?

“I love homemade family food.”

Who was your hero growing up?

“I’d have to say my family. They are my personal heroes.”

Best advice anyone has ever given you?

“The best advice anyone has given me is don’t stress over things you can’t control.”

If you were stuck on a deserted island, what are the three things that you can’t live without?

“I’ll say my dog, my couch and a TV.”

Do you have any interesting hobbies or interests?

“I like dogs, I like bowling, and I like vintage muscle cars.”

Do you have any pets?

“I am laid back and chill.”

What are two words that describe you?

“I have a Rottweiler and I am looking to get another dog after the season.”

What is one thing that not a lot of people know about you?

“I’m mostly a homebody. I don’t really go out too much.”

#20 ANTOINE CASON

You were eligible for the draft last year. Why did you decide to come back to Arizona for one season?

“I wanted to accomplish some goals I had not reached yet like winning the Jim Thorpe Award, being an All-American, leading my team to a bowl game with a winning season, and of course graduate.”

What are your goals for your career so far?

“I just want my first year to be successful. I want to keep my body right and do the things necessary to have a long career.”

What current DB’s do you most resemble style wise?

“I don’t know. I’m just trying to mold my own style. I haven’t really studied other DB’s in depth and how they compare to me.”

Who is your favorite musician?

“I like a lot of stuff. I don’t want to go with the rap or R&B because that is so common so I’ll go with my favorite jazz musician, Wayman Tisdale.”

What is the first thing you are going to buy with your signing bonus?

“Good question. I haven’t even thought about it because training camp and the season have been the only things on my mind. I haven’t really bought anything yet.”

What is your favorite Movie?

“I have a few: Coming to America, Top Gun, Norbit, Harlem Nights.”

What was your first car?

“I had an ‘89 Chevrolet but I totaled it so that didn’t last too long. I’ve always had a Dodge after that happened. I’m a big Dodge guy. I bought a Dodge Charger even before I got drafted here.”

What is your favorite TV Show?

“Right now I’d have to say The Office.”

What is your favorite thing to eat?

“I love homemade family food.”

Who was your hero growing up?

“I’d have to say my family. They are my personal heroes.”

Best advice anyone has ever given you?

“The best advice anyone has given me is don’t stress over things you can’t control.”

If you were stuck on a deserted island, what are the three things that you can’t live without?

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“I have a Rottweiler and I am looking to get another dog after the season.”

What is one thing that not a lot of people know about you?

“I’m mostly a homebody. I don’t really go out too much.”
Vegetarian

Pokez

If nothing else strikes you about this place besides the delightful, garlicky décor, it’ll be the breakfast. Not only is it served all day; there are 10 – ten – options to choose from, all of which are as delicious as the next. Pokez also uses organic produce whenever possible, and its rice and beans are 100 vegetarian.

Pokez

947 E St.

702-7160

www.pokezsd.com

Spread

Spread’s mission is to stimulate the imagination of its diners by working with and serving only locally grown, organic ingredients. With an uncompromising belief in eating exclusively vegetarian and/or vegan, Spread is dedicated to providing the best of the best, and it accomplishes that by scouring the local farmer’s markets daily.

Spread

2979 University Ave.

503-0406

www.spreadtherestaurant.com

Patio Dining

1500 Ocean

Enjoy glowing sunset colors from the patio and beachfront cabana setting at 1500 Ocean Restaurant and Bar, located inside the Hotel del Coronado. The experience begins in theSunset Bar and its terraced entrance overlooking the Pacific. Inside, the venue features two private dining venues and a wine vault.

1500 Ocean

1500 Orange Ave., Coronado

522-6490

www.dine1500ocean.com

Lou & Mickey’s

Two cousins honor their father’s restaurant that showcases their roots, serving choice seafood and prime beef in a relaxed, inviting environment. Located at the entrance to the Gaslamp and celebrating Midwestern hospitality and the music of their father’s generation, the guys serve classic American food.

Lou & Mickey’s

224 5th Ave.

727-9490

www.louandmickeys.com

Yogurt/Ice Cream

Mondo Gelato

Just as there are many food regions and styles of cooking in Italy, so are there many regions and styles of making gelato. Some styles produce a heavy custard-like ice cream; some produce a rich, creamy custard-like ice cream; some produce a rich, creamy custard-like ice cream; some produce a rich, creamy custard-like ice cream. This concept venue was established in 2001 by the father-son duo to honor their father’s passion for making gelato. Mondo Gelato is the first St. Tropez in downtown Encinitas. The combination of fine French cuisine, a splendiferous, soothing décor, and offerings of breakfast, lunch and dinner created a unique dining experience that was well received and made St. Tropez an instant success. And for all this time, you thought St. Tropez was somewhere in the tropics.

St Tropez Bakery & Bistro

600 W. Broadway

497-0297

www.sttrophezsbistro.com

Café Chloe

(See entry under French)

Catering

Waters Fine Catering and Foods

Waters gives nothing less than the best in its desire to please its remote customers – one taste of the eatery’s wok-fried beans, chicken skewers and Portobello Polenta Napoleon roasted peppers, and you’ll know you’ve hired out to the right place.

Waters Fine Catering and Foods

105/115 W. Morena Blvd.

276-8803

www.waterscatering.com

Chicken Pie Shop

A friend of ours remembers going to this place when San Diego wasn’t even a glint in the national eye. Now that the city’s such a treasured destination, you’d expect this place has changed accordingly – but nothing is further from the truth. The same chicken pot pie, and its very, very low cost, awaits.

Chicken Pie Shop

2633 El Cajon Blvd.

295-0156

Coffee Shop

J ava Jones

(See entry under Pot-Friendly Restaurant)

Bartender

Mona Lisa Deli

So why if you get your deli sandwich to go? Sit, relax and chow down on some of the best deli fare in San Diego in this exceptionally cozy little setting. The close, intimate quarters are in keeping with the vibe from Little Italy, where this eatery is located.

Mona Lisa Deli

2061 India St.

234-4693

Beach City Market

Beach City offers a New York-style deli, a sushi bar, a juice and coffee bar, a salad bar, a lunchtime barbeque, hot, healthy breakfast and lunch meals and freshly prepared to-go items. In addition, the shelves are filled with drinks, wine and beer, chips, and candy and energy bars. And don’t be afraid to ask about catering – Beach City has you covered there as well.

Beach City Market

3 Horton Plaza

www.beachcitymarket.com

Junior Special

Hob Nob Hill

This place is probably San Diego’s oldest restaurant in the same location with the same ownership and management. The consistency has allowed it to continue its commitment to quality food and service with maximum economy. Just about everything, from baking the muffins and cakes to cooking corned beef, is done on the premises.

Hob Nob Hill

2371 1st Ave.

239-8716

www.hobnobhill.com

Voted Best Bartender

Shawn Burkholder – Nicky Rottens

(See entry under Burger)
**BONDI**

Great Australian Food, Cold Australian Beer.

Relaxed by day and bustling at night, Bondi Australian beer and food brings the contemporary flavors, sights and sounds of Australia to the historic Gaslamp Quarter. Bondi is all about top-quality Australian products and people. It’s also about the relaxed and casual Aussie attitude to life. Named after Sydney’s famed Bondi Beach, Bondi brings you ice-cold Aussie beer on tap, along with a large range of Australian and international bottled beer and the longest and strongest Australian wine list in the US.

**POKEZ Mexican & Vegetarian**

Welcome to Pokez! We make our food with love. We cook with vegetable oil (no lard). We use the finest ingredients including organic produce when possible. Our beans and rice are 100% vegetarian, low in fat and sodium (no artificial coloring, no MSG).

**Richard Walker’s Pancake House**

Richard Walker’s Pancake House, an upscale fusion of traditional and gourmet breakfast favorites, is now open in the Marina District in downtown San Diego. Serving classic-style griddlecakes, crepes, omelets and other specialties, this pancake house is certain to become the ‘premier’ breakfast destination for San Diego’s residents, employees and the tourist community! Open 6:30 A.M. to 2:30 PM 7 days a week, and if you are unable to stay and enjoy the atmosphere, take Richard Walker’s with you as we prepare orders to go.

**Royal India**

Awarded best Indian food in the Gaslamp, Royal India is the premier Indian restaurant located in the beautiful Gaslamp Quarter. Come by and see what all the buzz is about. Royal India serves gourmet lunch buffett and Monday night buffet that include over 20 items. Royal India serve delicious authentic North Indian foods with vegetarian, chicken, lamb, seafood curries, fresh tandoori kababs in the magnificent architecural decor imported from the palaces of India, Royal Chandeliers with 10 ft waterfall and custom carved wood bar so unique you must not have seen in any Indian restaurant and you would love to dine in. Join us for a drink before dinner in our cozy lounge or sit outside on our largest patio in the Gaslamp. We provide catering and private parties too. You can park in Horton Plaza parking structure and get free validation.

**Tabule**

The tastes of the world combine with the comfort of home at Tabule Restaurant and Bar, Executive Chef Moe Sadighian’s first US restaurant concept in San Diego’s dining heart, the Gaslamp Quarter, at 533 4th Ave. Patrons dine on an intimate patio or inside Tabule’s orange-drenched dining room bordered by an inset fireplace and handsome black glass bar. Wines plucked from Chile, Baja, and Napa compose Tabule’s refined wine list and the restaurant’s signature, “perfect” martinis entice patrons with pomegranate, tamarindo, coconut, mango, pear, banana, and apple renditions. Expert staff guide patrons through Tabule’s menu which unfurls an array of steaks, seafood, and fish dishes, and a selection of traditional Mexican foods such as burritos, enchiladas, and tacos. At Tabule, every taste is familiar yet enjoyably indescribable. For more information, call 619-238-0048.

**Toscana Café and Wine Bar**

Formerly P.Y. Café, Toscana Café & Wine Bar has been recently remodeled and is beautiful and cozy. Outside there is a shaded patio great for people watching. The interior is lavish. Dark wood furniture and wood paneling create a cozy ambience that all chain coffee stores tend to lack. Toscana’s selection of coffee drinks is immense, as is their food menu. The best part? HAPPY HOUR! 2-6pm DAILY! Nachos from $4 to $8 a Bratwurst for $6. Beer on tap $3 (from Stone Brewing Company). Bottled beers are also available upon request. For wine lovers there are wine tastings every Thursday night 5-9pm, $15/taste. Toscana Café and Wine Bar 238 5th Avenue, (619) 231-5788.

**Valentine’s Mexican Restaurant**

Valentine’s Mexican Restaurant is family owned and operated and conveniently located at 844 Market Street in the East Village. Valentine’s offers downtown San Diegans quality traditional Mexican breakfast, lunch and dinner (also OPEN LATE for the bar crowds). In addition to the excellent burritos, tacos, and homemade salsa at the salsa bar, you can also choose from a selection of Mexican beers and fine wine when you visit Valentinés. Call ahead to pick up your orders “to go” 619-234-8256.

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**BONDI FOOD & DRINK**

**POKEZ Mexican & Vegetarian**

**Richard Walker’s Pancake House**

**Royal India**

**Tabule**

**Toscana Café and Wine Bar**

**Valentine’s Mexican Restaurant**