What started as a quest to earn his own money has morphed into a humanitarian crusade by 9-year-old Dylan Rodrigues of Ocean Beach to help others in need, especially children. On Wednesdays, between 4 and 6 p.m., soft-spoken Dylan can often be found at his lemonade stand on Bacon Street, giving away free cups of the cold drink. In return, his thankful, thirsty-quenched patrons have compensated him with donations, part of which he regularly contributes toward helping needy others.

One recent recipient of Dylan’s lemonade largesse has been his lifelong friend Kalel Hamilton. Kalel, now living with his family in Northern California, has been stricken by muscular dystrophy. Some of Dylan’s lemonade proceeds have lately been going to help pay for Kalel’s stem-cell treatments.

When life gives you lemonade, pour it forward.
Agent Spotlight

We at Collins Family and Associates are a dynamic mother/daughter team with over 44 years combined expertise selling residential real estate in coastal communities. As a boutique firm, we are selective and prefer to take on just a few clients at a time. While running a business in this fashion may seem counterintuitive, we are highly committed to offering more than just a transaction. The attention, time and quality that we afford our clients is part of the reason why 95% of our business comes from referrals and past clients. Big firms simply can’t duplicate the level of quality and attention that Collins Family and Associates provides.
Point Loma High School Principal Hans Becker has read many recent social media comments and realizes some people are upset about the removal of the old Torrey pine trees at the school’s Chatsworth Boulevard entrance.

“We all really love the Torrey pines and don’t like cutting down trees,” Becker said. “But three of them were in pretty bad shape with cracks and diseases so it was determined they had to come down. But they will be replaced with new Torrey pines and other new trees and landscaping throughout the campus.

“We’re joining up with a local nonprofit, reclaiming the Torrey pine wood for use in the new media center as a nod to our history,” he added.

“These projects have been in the works for more than a dozen years,” Becker said. “I think Point Loma High School should represent the best of what the community of Point Loma deserves in a new, beautiful facility where our students can continue to excel and feel Pointer pride just like everyone who passes by the school.”

Becker explained the other improvements that will be made to his school.

The largest of those is a new three-story classroom building/media center that will rise along Chatsworth Boulevard where the Torrey pines once stood. It will replace the 800 building, a round, outdated structure that holds the current media center and all of the site’s electrical grid, computer networks and telephone system in its basement.

These systems will be moved over summer into a temporary location and must be operational before staff returns to prepare for the upcoming school year. All of these functions will be permanently installed in the new media center including a VoIP (voice over internet phone) protocol system that will be used throughout the school and in every classroom.

With the 800 building slated for demolition in October/November, Becker emphasized students will see no issues with textbook issuing or study space.

“They’ve moved all the books and computers to Room 402, an oversized room, and they’re re-done the entire room, painted and carpeted it, and it will be open for business,” he said.

“This (overall campus renovation) is a 30-month process and [contractors] believe they can build the new building in 10 months and have it ready by November or December of 2020,” Becker said.

This new building will feature 20 classrooms and the new media center. The building’s cost is estimated at $5 million. All work is being financed by Prop. S, Z and YY funds.

PLHS’s unique Engineering Department will be housed there.

A project of Becker’s, the classes are designed as a pathway for students directly to top-level universities,” he explained. “Students can enroll in four years of engineering classes using digital electronics, coding and hardware. Students finishing the program are already being admitted to such programs.”

Almost all classrooms at PLHS have been equipped with current technology, which includes an interactive whiteboard, an audio-visual cabinet, a teacher’s presentation station, a wireless voice amplification system, an advanced-model document camera, a classroom DVD player, a net-book or iPad for each student, and a tablet for each teacher.

“Point Loma will also be secured during the school day,” Becker said. “With only one way on and off the campus from Clove Street,” as a security measure. All campuses in San Diego Unified have been closed for lunch since 1994. Becker noted.

Alumni, who are concerned about personalized bricks placed in the quad around the Pointer dog statue and along a bench in front of the school, need not be worried, Becker said.

“The quad will be sealed off most of the time,” he said. “The district has photographed every brick and will either replace or recast everything. They will be incorporated into the design around the campus.

“The Pointer dog will be put in storage for two years and have a new home, pointing everyone towards the stadium,” he added.
OB welcomes back its seaside celebrity, David Buoy

By Victoria Davis | The Beacon

Every year, eight buoys are deployed by San Diego lifeguards off the shores of Mission Beach, Ocean Beach and Pacific Beach to kick-off the start of summer. It’s been a long-standing tradition, with the buoys being used as markers for lifeguard workouts. But last year, one of the buoys quickly became a local celebrity in Ocean Beach.

“David Buoy reflects the character of Ocean Beach,” said San Diego Lifeguard Sgt. Rick Strobel. “He’s casual, yet sophisticated and has become our own legend.”

About 250 yards directly off the main lifeguard station at Ocean Beach, the orange and egg-styled David Buoy can be seen bobbing up and down with the waves right next to the end of OB Pier. Named after the famous musician, David Bowie, the buoy’s fashions not only resemble “David Buoy” and “OB” labels, but also a bright pink lightning bolt to keep its look iconic.

Swimmers brave enough to make the long lap out to the buoy can even see signed messages to the buoy with her own paint pens. 

“Abe Camero, a good friend of Strobel’s and a big Bowie fan, was the one who first named the buoy six years ago. While hanging out at Shades (now OB Surf Lodge) with friends, Camero was talking about making the swim out to the buoy when he says the name “just came to me.”

“One day it just popped into my head like, ‘OK guys, we’re going to go see Buoy… David Buoy!’” said Camero, a vinyl and records collector. “I went out on my kayak, put a David Bowie sticker on the buoy, and it became our own fun thing.”

But last year, David Buoy became an official OB icon when Dana Vanos, an OB lifeguard and artist, decided to officially brand the buoy with her own paint pens.

“Ocean Beach is an eclectic community and I wanted to do my part to make it fun for local swimmers to challenge themselves in deeper waters,” said Vanos. “It’s a beacon of the OB swim community and is something people can now check off their summer-to-do list.”

During the past winter, the original David Buoy was actually stolen out of the lifeguard storage yard in Rose Canyon. “I guess you could say he lost touch with ground control,” said Camero, jokingly.

The missing buoy was advertised on the Lifeguards of San Diego Facebook page and community members even offered rewards for the safe return of David Buoy. While the original has yet to be returned, David Buoy Model No. 2, purchased last spring by the junior lifeguards, has now officially been repainted, resigned, and relaunched into OB waters.

“David Buoy has been a great vessel for helping get the community involved and spread the word about water safety,” said Vanos. “Everyone wants to go out to see the signatures and take photos with the buoy, but because it’s further off the shore, people need to check in with a lifeguard beforehand. In that sense, David Buoy has also brought the community closer to us.”

Camero, who swims to the buoy almost every day added, “I’ve been living in Ocean Beach for 16 years and everyone over here loves two things: the ocean and music. And, to me, David Buoy embodies what we’re about in OB.”

Strobel says that strong swimmers who can make the lap around David Buoy in less than 10 minutes, are “excellent candidates” for seasonal lifeguard try-outs which begin in September. Those who are interested can visit sandiego.gov/beachlifeguard to learn more.

PIER JUMP FUNDRAISER

Would you like to jump with the San Diego Junior Lifeguards on Monday, July 8? Tickets are available for purchase online until Sunday, July 7 at 6 p.m. Space is limited to the first 80 people (18-plus) for each jump session (8 a.m. and noon). Pier Jump proceeds benefit the Prevent Drowning Foundation of San Diego’s efforts to teach every child in San Diego County how to swim. Your $100 donation can save a life by teaching one child in the community how to swim.

Jumping requirements: $100 minimum donation (each participant), must be 18 years or older, must wear swim fins, must attend safety lecture, must be a strong ocean swimmer, the ocean swim back to the beach after your jump is between 500-1000 yards, waiver form required (provided at check in). Visit preventdrowningfoundation.org for more information.

POST 4TH OF JULY BEACH CLEAN UP

The Morning After Mess Cleanup takes place 9 a.m. to noon July 5 at the grassy area near Dog Beach. The San Diego River Park Foundation is teaming up with Surfrider to clean up trash left behind from 4th of July festivities before it makes its way into the ocean. This event is open to volunteers of all ages, but volunteers under the age of 16 must come with an adult.
Mad Munch melts appetites in Ocean Beach

Zach Heintz and Kate Uhle have graduated, transferring their “cheezeria” from OB Farmers Market to a brick-and-mortar spot on Newport Avenue.

The couple opened Mad Munch Grilled Cheezer Co. this May in a completely remodeled former retail space at 4871-B Newport Ave.

They started their homegrown restaurant business six years ago, serving at farmers markets in OB and four or five other places every week “test driving” their new food concept.

The business’ origin dates back to when Zach started making and selling sandwiches from his college dorm room with a single electric griddle in Illinois in 2003. “We were just trying to make some money, it was like two for $1, just white bread and American cheese,” he said. “They would deliver them,” added Kate. “They had to take their phone off the hook because it was ringing so much.”

The fledgling restauranteurs have been Obecians for about a decade. They met at Sunshine Company Saloon about eight years ago where they first became acquainted. That’s when Zach first proposed doing the farmers market together.

Kate believes they were just about the first ones in San Diego to build on the cheese-sandwich concept. Of their menu, Kate said: “We’re vegetarian-friendly but not vegan yet. We just kind of play around with [ingredients]. You can really put anything on a grilled cheese. We have a monthly special too.”

The menu offerings go from Zach Daddy, a spicy Italian cheese, to Mexican corn, to French onion roast beef, etc. Mad Munch also has a limited breakfast menu Fridays through Sundays while supplies last with a variety of scrambled eggs, hash browns and cheese dishes.

Basic cost for the current assortment of 23 different cheese sandwiches is $7 for vegetarian items, $8 for meat. Chips and other sides are extra. What of their business name?

Kate and Zach have menus in all the brewery tasting rooms on Newport Avenue for pickup. “Right now you have to come get it, but it’s just the two of us,” Kate said.

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Cesarina impresses with fresh pasta and grilled octopus

Dr. JUDI CURRY / THE BEACON

There are so many new restaurants opening up in the Ocean Beach and Point Loma area that it is hard to decide which one to try first. On the spur of the moment Irene from my widows group came over and we decided to go to lunch. Because we had been at Walter Anderson’s Nursery earlier in the day, and were headed home, it was almost a natural to stop off at Cesarina and give it a try. We are so glad that we did.

I had been to the two previous restaurants at the same location many times. Irene remembered going once when we had to place our order at the counter and then it was brought to us by a server. This is different in that you place your order from the table. In addition to all of the pastas, they have a full range of Italian specialties. There is an array of antipasti, which included grilled crispy octopus, caponata, Romesco peppers sauce and salmorigli; deep fried calamari; bruschetta, and more. There are several salads offered as well.

Tommy recommended the short ribs, but since it was a lunch we were having, we decided to try that at a later time. They have a “baked pasta of the week,” and this week it was lasagna. The entrees included a beef filet; fresh salmon; layered eggplant; brushetta, and more. There are several salads offered as well.

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Irene decided to order the fettucine with the Zio Alfredo sauce. It was described as “creamy Alfredo sauce with crispy guanciale, Parmigiano crumbled and Parmigiano Reggiano.” The cost was $16.95. I decided to have the Polpo and Capanotta – grilled octopus. I asked Tommy how big the order was and he said it was a nice size.

The Polpo and Capanotta – grilled octopus – dish at Cesarina.

The last time I did a review of the Taste of the Himalayas was June 13, 2011. At that time they were new and striving to make the experience a memorable one. I have been back several times and have never been disappointed.

I am pleased to say not much has changed in those eight years. Eight years ago, it was named Punjab, and Sanjog Chaudhary was the manager. I was so pleased to see he is still there and he remembered me.

My friend Mary and I have been trying to get together for a meal. She happened to come over to pick something up and asked if I would join her for dinner. It so... Indian food it would be.

Memorable and delicious dinner at Taste of the Himalayas

Dr. JUDI CURRY / THE BEACON

The pastas were offered as well.

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Sweet and savory return to Raglan Public House

By JUDI CURRY | THE BEACON

With so many new restaurants opening up in Ocean Beach, it had been a long time since I ate a meal at Raglan Public House. It is rather surprising, because it has been one of my favorite restaurants and I was there on opening day.

A new friend – Claudia – and I decided to try it out. We had already decided that we wanted to eat outside, in spite of it being a cloudy, damp day. There are many space heaters mounted on the wall and we knew it would be quiet outside. For the most part, we were comfortable and did not feel the cold at all.

Our server – Aubrey – was attentive and immediately brought us a jug of water. I appreciate water being brought to the table without asking for it, and it was there so that we could constantly refill our glasses if we wanted.

The menu has changed since I was there last. It now starts out with munchies, which included sweet potato fries, grilled corn, onion rings, calamari, chips, etc. Many of the orders are listed as “small” or “kivi size” and range in price from $4.90 to $12.90.

There are “Burgers & Witches,” which lists all the burgers, from salmon to grass fed beef, to chicken or lamb or swordfish, all to $25.

There are also “Townie Faves,” which included Steak, Fish and Chips, Chicken Pot Pie, Meat N’ Mash (otherwise known as meat-loaf but made with lamb and beef). There are five different salads on the menu and topping it off are “Happy N’ Ding,” which for those of not living in New Zealand, are desserts.

They have cookies, which you are told take 15 minutes to make, a Virgin Float, which is a traditional root beer float, and there was one that I was tempted to order – an Old Float – an ice cream float made with stout. It is for old souls only – you must show your ID proving that you are at least 21!

I remembered how great tasting the sweet potato fries were when I was there last, so Claudia and I decided to have an order for appetizers. She sold us, and we gorged ourselves until our food arrived.

Claudia ordered a Newport Wedge salad. There were two large iceberg lettuce wedges, with bacon, egg, blue cheese, cherry tomatoes and fried chicken on the side. It was covered with Bleu cheese dressing, and Claudia asked for more dressing, which was brought almost immediately. She said the salad was very good.

I ordered the Average Joe hamburger, 100 percent organic grass fed beef, with American cheese on a fresh bun. I also asked for some of their aioli sauce, which was just piquant enough to satisfy all my taste buds!

There is still no doubt that this hamburger is one of the best around, and I compare it to the other hamburger place in Ocean Beach. Both of them spare nothing in their meat; the way it is cooked; and the way it is presented make you want to eat there again and again.

I decided to be a little different, and rather than order an entrée I ordered several items from the appetizer menu. I started out by ordering vegetable Pakora. This was onion, spinach, and cucumber baked with Himalayan spices and herbs. It was served with mint chutney. I also ordered Badami Naan – the typical Naan bread but infused with cherries. Yummy!

I wanted to try a specialty salad so I ordered a Sadae Ko aloo Raka, which was made with cucumber, potatoes and green peas marinated Himalayan style.

The Average Joe hamburger, made with organic grass fed beef.

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CONGRATULATIONS TO THE 2019 WINNING CHILI TEAMS!

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We had a great time at the 40th Annual OB Street Fair & Chili Cookoff! Sending our thanks to all the wonderful people that helped to make it such a fun event.

CHILI TEAMS

Congratulations to the 2019 Winning Chili Teams! A huge THANK YOU to all participants for helping raise funds for the Ocean Beach Fireworks Show!

Amateur:
- Hangover Cure Chili WINNER!
- Sunset Cliffs Mermaid Chili
- Grate Full Chili WINNER!
- Ocean Dental Care WINNER!
- LT’s Summer Down Chili
- White Boy John’s Chili
- Bubba’s Texas BBQ
- Poopdeck Pappy WINNER!
- The Devil’s Ice Cream
- Chuck Wagon Chili
- People’s Champ Chili Club
- Jetty Chili WINNER!
- Bacon or Bust

Restaurant:
- OB Noodle House WINNER!
- Raglan Public House WINNER!
- Wonderland WINNER!
- Culture Brewing Co.
- Pizza Port WINNER!

For more information visit: OCEANBEACHSANDIEGO.COM

Also, many thanks to the Ocean Beach Town Council for being a co-host of the Chili Cook-off and to OB Surf Lodge for serving up gallons and gallons of delicious Committee Chili! Thank you to Dirty Birds for hosting the 1st Annual Dirty Birds Wing Eating Competition to raise money for the OB Clean & Safe Program and Hodad’s for hosting the Burger Eating Competition! And special thanks to our main sponsor Two Roots Brewing, supporting sponsor Golden State Greens, and Raglan Public House for sponsoring the Bacon Sun Stage, along with Brown Marketing Strategies for their PR support.

VOLUNTEERS

Many thanks to our Community Volunteers... Without you, the Street Fair would not be possible!

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Barbara Adams
Barbara Iaconetti
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Calling all past and present members of the tuna industry: It’s time to honor those who served in the industry with a plaque or paver at the Tuna Industry Monument in Point Loma.

Located in the front of The Portuguese Historical Center since 2014, the large black monument made of granite pays homage to all those in the tuna industry. With about 85 names engraved on plaques, there is room for more to be added.

According to PHC President Therese Garces, she had the idea after many in the tuna industry were denied having their names included on a similar monument located at Shelter Island.

“The Shelter Island monument has been there since about 1977 and was finished in 1984,” she said. “It was created for the men lost at sea — they were pioneers and founders of the tuna industry. Their names were put on the monument but only those who passed away on a tuna schooner. The criteria for a plaque was very strict, and was finished in 1984,” she said. “It was cheaper to go to America than to fish for tuna,” she said. “It [the dolphin issue] blew the industry away — and screwed up our whole business.”

She added it was the end of an era and now fishing for tuna is outsourced and there are only five American tuna boats that fish for the product.

“It’s a sad thing,” she said. “We are trying to keep the history alive with the monument and the pavers, we’re also working to get a tuna museum on the Embarcadero to let kids know what the tuna boat looked like.”

Criteria for applying to have a plaque or a monument includes being male; a tuna fisherman as a livelihood on a commercial vessel; a tuna industry-related job such as a captain, deck, boss, deck hand, unloading worker or owner; a resident of San Diego at any time; and doesn’t have to be injury related.

If you are interested in honoring those that gave, or those still giving, their livelihood to the tuna fishing industry, please see the application for criteria and questionnaire at phcsandiego.com.

All applications will need to be approved by the PHC board of directors before the plaques and or pavers will be added, Garces said. It could take up to three months for names to be added and only 20 characters are allowed including spaces.
Menehune Surf Camp

Opt outside! Menehune Surf Camp, celebrating 19 years in business, invites you to come surf with us at La Jolla Shores and Del Mar. We help kids unplug and unglue from their devices, and generate ocean currents, history of surfing, and learning about the kids ages 5 to 17. The camp focuses on surfing and learning about the ocean currents, history of surfing, and learning valuable ocean skills. Comfortable in the water while receiving personalized attention, feel confident and generate ocean currents, history of surfing, and learning about the kids ages 5 to 17. The camp focuses on surfing and learning about the ocean currents, history of surfing, and learning valuable ocean skills. Comfortable in the water while receiving personalized attention, feel confident and ready to unplug and unglue from their devices. Our surfers participate in standup paddleboarding, Ocean Adventure camp offers a taste of surfing, paddleboarding, kayaking, snorkeling, bodyboarding and hand-plane body surfing. Menehune also offers adult clinics daily with the Aloha Party Wave Class, and private lessons for adults and families who want to learn to surf together. Drop in on us at www.menehunesurf.com for more info. See you in the surf!

German Language Camp

Does your child speak German? How about a German language camp at German Pacific School San Diego? GPSSD offers four weeks of very creative, imaginative camps with many hands-on projects. This year’s topics “Princesses, Knights and Dragons” (a fairy tale journey through Europe), an “Artist’s work-stations,” and “European Children’s Book Characters”. (See detailed plan on website.) GPSSD, a nonprofit school with four locations in La Jolla, Carmel Valley, Clairemont, and Poway, also offers classes on Saturday days and on weekday afternoons. The younger students learn German by playing, singing, theater, stories and games. Later the students focus on reading and writing. During their time at GPSSD students take different exams which lead to the AP exam and the German Language Diploma (DSD I and II). The DSD II exam is proof of the language proficiency for students applying at German universities. Registration for Summer camps is now open! gpssd.org 858-461-9118 germanpacificschool@gmail.com

Ceramics Art Camp for Kids

Morning at Studio 6-July & August. A 2 part class with 2 career artists each week. Each week is different! Discover clay sculpture, make animal mugs, finger puppets, dragons and garden gnomes. Learn glazing. Try the potter’s wheel. New! Explore water color, mono prints, mixed media monster sculptures. This year’s topics “Princesses, Knights and Dragons” (a fairy tale journey through Europe), an “Artist’s work-stations,” and “European Children’s Book Characters”. (See detailed plan on website.) GPSSD, a nonprofit school with four locations in La Jolla, Carmel Valley, Clairemont, and Poway, also offers classes on Saturday days and on weekday afternoons. The younger students learn German by playing, singing, theater, stories and games. Later the students focus on reading and writing. During their time at GPSSD students take different exams which lead to the AP exam and the German Language Diploma (DSD I and II). The DSD II exam is proof of the language proficiency for students applying at German universities. Registration for Summer camps is now open! gpssd.org 858-461-9118 germanpacificschool@gmail.com

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By most accounts, the 40th annual OB Street Fair & Chili Cook-Off was a rousing success. “Phenomenal,” is how longtime event organizer and Ocean Beach Mainstreet Association executive director Denny Knox described the annual summer event.

“The weather was just perfect – sunny but not too hot,” she added. New this year, the Dirty Birds Wing Eating Contest, won by Anthony Vasquez, donated almost $2,000 to the beach community’s Clean & Safe Program.

Hodad’s sponsored the Hamburger Eating Contest and raised money for the iconic local restaurant’s foundation. The contest winner was Jesse Heilig.

The Chili Cook-Off winners:
- Special awards – Best Costumes and Booth Decoration: Ocean Dental Care, Hottest Chili Award: Team Noodle House.

Two Roots Brewing was this year’s Street Fair sponsor. Golden State Greens was supporting sponsor. The stage at Bacon and Niagara, which was packed all day, was sponsored by Raglan.

“One of the busiest street fairs I can remember,” said Knox. “We sold out the mural squares to paint quite early. Everyone seemed so happy, and they were having so much fun.”
As San Diego commemorates 250 years – a broad sweep of the city's history

The dedication of Junipero Serra Museum on Presidio Hill in 1929 (left), Lane Field brought the Padres, who joined Major League Baseball in 1969.
Two women – from Point Loma and Pacific Beach – walk into a bar

Do they have what it takes to become comedians?

By VICTORIA GAVIRIA | The Beacon

With 20 live theatre venues, 12 acting schools and 10 comedy clubs, San Diego is not a bad launch pad for those trying to catch a break in the entertainment industry. From The Old Globe to The American Comedy Co., the city is enriched by theatre and is particularly welcoming to those who are willing to bear their amateur skills on the live stage.

Two of those brave souls are Jules Chanel Hoberg and Ava Bunn, both looking to tap into the world of comedy, one through stand-up and the other through acting.

Point Loma High graduate Bunn, now 18, has started attending The American Comedy Co.’s Tuesday night Open Mic Nights, where she recently had the chance to see Hoberg, who prefers “Chanel,” take her shot at the spotlight.

“It’s in these little clubs and the theatres where people often get discovered,” said Bunn. “My friend and I saw probably 40 people go up on Open Mic Night and take a swing at comedy. It’s amazing to know there’s so many people out there trying to pursue their passions and do what they love here in San Diego.”

While Chanel, a Pacific Beach resident, had no idea she was being observed by another aspirant comic, she says she’s not surprised. To her, this is one of San Diego’s many charms when it comes to entertainment.

“San Diego is very pro-youth,” said Chanel, who moved from Bremond, Wash., to Pacific Beach said Chanel, who moved from Bremond, Wash., to Pacific Beach.

Bunn added: “I’ve heard from people, ‘Good luck being an actor. You’ll live with your parents forever.’ I know it’s going to be tough, but there’s no point in not believing in what you love to do.”

For the past 10 years Bunn has performed in local theatre shows, such as in “Annie (Get Your Gays)” and The Old Globe’s “Dr. Seuss! How The Grinch Stole Christmas,” as well as starring in college short films and national commercials for Petco, SeaWorld, and Jeep. This May, Bunn was asked by TEDxYouth@SanDiego to do a TED Talk. Her subject: Having the “BALLS” to chase your dreams. Standing for “Believe,” “Achieve,” “Listen,” “Learn,” and “Support,” Bunn, who will be attending University of Southern California on scholarship for an acting major in comedy, believes these are the main ingredients everyone needs in order to successfully achieve their dreams.

“Point Loma High School’s recent production of ‘Heathers: The Musical’ received a National Youth Arts award for Outstanding Supporting Performance in a Musical and a nomination for Outstanding Direction. This past spring, Point Loma High School’s theater program performed at the end of each academic year to recognize outstanding theatrical and technical theater student performances throughout San Diego. This year marks the 14th annual awards ceremony.

‘I was fortunate to have a super supportive cast around me who made every moment better.’

By SAMANTHA WEBSTER | The Beacon

Point Loma High School’s production of “Heathers: The Musical” was nominated for her direction of this production. She has been the drama teacher and director as well as an English teacher at Point Loma for the past two years.

In a conversation with Chagnon, she said that the enthusiastic students contributed to the success of the show. “A major part of the success of any high school theater production is when the students commit to the production. They really stepped up to the plate, showed up, and made the show a priority.”

And the students did step up to the plate. Fiona Byrne (Class of 2020) won Outstanding Supporting Performance in a Musical for her portrayal of teen alpha Heather Chandler. Byrne attributes her win to the strength of the cast. “I was fortunate to have a super supportive cast around me who made every moment better. They were great scene partners as well as great friends.”

Bethany Baker (Class of 2021), who was nominated in the same category for her performance as one of Heather Chandler’s sidekicks, Heather Duke, agrees with Byrne. “The thing that most contributed to my success in this production was my cast and the energy we all had with each other.”

Ironically, Point Loma High School set out to interpret a musical that focuses on high school drama and cliques; yet in the process, the students created lasting memories and friendships. Chagnon muses that the growth of the tight-knit cast was the most rewarding out of the whole process.

“For some of these students had never been in a production in their life and had stage fright,” Chagnon said. “I see that in progress in their faces from the first day of rehearsal to closing night. I’ve seen how much confidence they’ve gained and friendships they’ve made in those two to three months. I am proud to have impacted them in that way.”

Two of these students had never been in a production in their life and had stage fright,” Chagnon said. “I see that in progress in their faces from the first day of rehearsal to closing night. I’ve seen how much confidence they’ve gained and friendships they’ve made in those two to three months. I am proud to have impacted them in that way.”

LEMON

argest of any page 1

young son’s enterprise.

“In 2016 when he was 6 years old, Dylan came up with the idea of getting a $100 bill,” she said. “His dad Marco and I told him he had to earn it, either by doing chores or starting a lemonade stand. He asked his dad to help him build a lemonade stand, and he started selling in summer 2016.”

Noting Dylan’s lemonade is absolutely free, she said it soon became obvious that his customers were being generous with their donations. That led she and Marco to encourage Dylan to use his proceeds to return the favor.

“We suggested that, since people had been kind to him, that he ought to think about paying it forward, giving back to the community,” Holly said. “So he started investing, and by winter he had enough money to do something to help people living on the streets.”

Dylan donated backpacks and sack lunches to the homeless. Other projects of his have since included art supplies (Dylan does abstract acrylic art learned from YouTube) for children at Rady’s Hospital, and gifts for Syrian refugees.

Why does he do it?

“It just feels good when you help out,” Dylan said. “I feel bad when people are having trouble.”

Holly is “extremely proud” of her son and his growing altruism.

“He always ends up donating significantly more money to his projects from his piggy bank,” she said. “It’s not something he has to do. It’s something he wants to do.”

Point Loma High School theater program takes home National Youth Arts award

By VICTORIA GAVIRIA | The Beacon

Point Loma High grad Ava Bunn.
Five Ways Enjoy Your Independence Day (Key: Don’t Stress)

1) Relax Quietly in a Chair:
   - Enjoy a good book or listen to some quiet music.
   - Take a long, relaxing bath.

2) Eat a Second Helping:
   - It’s your Independence Day! You earned it!
   - Go ahead and indulge yourself.

3) Value This Wonderful Nation:
   - Express your gratitude for living in such a wonderful country.
   - Take a moment to appreciate the freedoms we enjoy.

4) Get better with your participation:
   - Volunteer at a local community event.
   - Donate to a cause you care about.

5) Cherish Time With Family:
   - Spend quality time with loved ones.
   - Create new memories with your family.

Remember:

- If you’re hosting a backyard barbecue, be sure to have plenty of fire extinguishers on hand.
- Keep a close eye on the grill to prevent any mishaps.
- Stay hydrated and drink plenty of water.
- Enjoy the day and make it a memorable one!
Bump City Brass to fill the dance floor at Tio Leo’s

By BART MENDENHALL | The Beacon

Originally intended to be a Tower of Power tribute group, Bump City Brass has moved beyond that template. Formed in 2014, the 15-piece, horn-driven, funk and soul band was named for T.O.P.’s second album. “Bump City,” so still features plenty of their songs, as well as hits by other horn-based groups, such as Earth, Wind & Fire and Kool & The Gang. Bump City Brass has even begun to work on original music recently.

“Bump City Brass is a mixture of a previous band that we shifted to become a Tower of Power cover group,” said their manager and trombonist Phil Lozano. “When we started the band, that was the intent, at least.”

The new crop of musicians quickly found their footing. “Once we started practicing together, we realized that it was a very good band and that we could play almost any style of music because we could groove together well. The ambition then became to play funk and soul music in the vintage style with all its accommodations, harmonies, instruments and complexities.”

Performing at Tio Leo’s on July 5, Lozano considers it to be one of the band’s top venues. “We’ve been playing there for several years now,” he said. “It’s one of our favorite places to perform because it has a great dancing crowd, they’ve got a decently sized dance floor and plenty of regulars who come out specifically to dance and enjoy the lounge.

“You can tell that people are there to relax and have a good time.” He notes the venue has recently expanded their stage. “Which is great!” he said. “We often have to set up in some tricky configurations to get all 15 of us onstage.

Funk and soul’s musical heyday was the 1970s, yet it still resonates strongly with audiences. Lozano puts that at least partly down to the interplay between musicians.

“I think audiences are really gravitating toward getting back to the vibrancy and authenticity that marks the music of the ’70s, with a great appreciation for instrumentation and musicianship,” he said. “For us, I always want to make sure the true beauty of the harmonics of the horn shines through in our music. It can’t really be captured and replicated with a synthesizer.”

He also considers that “there’s also a lot of new music that’s as close as you can get, and is very much another ’70s sound.”

Lozano notes the difficulty in helming such a large group of musicians. From rehearsals to gig transportation, to stage size, there is a lot to consider, but he considers the challenges to be well worth it.

“Frankly, for me, I feel that if we don’t keep going then this sound goes away and it’s too much of a precious resource to lose,” he said.

“Bump City Brass to fill the dance floor at Tio Leo’s,” he said.

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“Bump City Brass to fill the dance floor at Tio Leo’s,” he said.
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