Babycakes reemerges in Hillcrest

World premier of 'The Luckiest'

North Park’s extraordinary policeman

Cory Briggs: Why I’m running

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“He did the cooking, and she worked as the hostess,” said Bill LoMedico of his late grandparents, who ran the restaurant until the early-1970s before passing the torch to their daughter Margherita and her Sicilian-born husband, Joseph. The couple are distant cousins and share the LoMedico surname.

“Those are my parents,” added LoMedico, who manages the restaurant. “They’re now retired but still own the business and enjoy traveling in their motor home.”

Bill LoMedico recalls jumping into the fray at the age of 10 to wash dishes and help out with other chores at the restaurant. But it was the culinary end of the operation that ultimately called.

“I was always fascinated by cooking and would help my mother make bacon and eggs at home. I eventually learned from my dad how to make sauce and meatballs. He probably made about two million of them before retiring. That’s not exaggerating. Now I’m the meatball guy.”

The menu features recipes that have remained firmly intact since the restaurant’s inception. Those items include lasagna, manicotti, eggplant Parmesan, the red sauce, and others.

“They all originated from my grandparents,” LoMedico pointed out while hand-rolling dozens of beef meatballs on a recent weekday afternoon. “We make about 200 a week,” he added.

Today’s pizza selection runs the gamut from traditional and modern to unexpectedly outrageous.

If building your own pie, toppings that were common in decades past include anchovies, pepperoni, salami and house-made fennel sausage.

Contemporary choices extend to various veggies, Canadian bacon, roasted chicken, barbecue sauce, and cheeses such as feta and ricotta — fixings that pizza consumers back in the day would have deemed sacrilegious.

The same reaction would have likely applied to some of the currently popular specialty pizzas created by LoMedico’s brother-in-law, Tom Vergos, who serves as kitchen manager.

One of his biggest sellers is the chicken cordon bleu pizza topped with a melange of chicken, ham, Swiss cheese and Alfredo sauce.

Vergos recalls initially introducing the pizza as a weekly special after experimenting with 10 different recipes. Customers gave their rousing approval.

“It’s the richest thing you’ve ever eaten in your life,” he said while noting that his “double pizza” is a formidable heavyweight contender as well.

Inspired by the sinful foods of the San Diego County Fair, and available only during its June-July...
run each year, the invention features a pizza with up to three toppings piggybacking a second pizza also with three selected toppings. The dual dose of goodness takes 40 minutes to bake.

New Jersey transplant Sheila Fischer says Venice Pizza House is her family’s go-to place for plain cheese and vegetarian pizzas. And she doesn’t mind making the drive from Hillcrest to get them.

“My grandfather lived near the restaurant and favored their pizza and meatballs over everyone else’s. I remember going there as a child when my parents took me to San Diego to visit him. Since moving this year, I find it’s the closest thing to New Jersey-style pizza anywhere in the city,” she said.

Venice’s pizza crust sports medium thickness and offers faint notes of yeast, an attribute that back-East transplants often complain is missing in San Diego pizzas. In addition, the pies are baked long enough to properly melt their generous mantles of cheese and lightly toast them up in spots.

All of the pizzas are sold whole and measure 12-inches in diameter.

“We’re a pizza house first, and a restaurant second,” said LoMedico of his two-section dining room, where other items such as house-made soups, fresh salads, assorted torpedo sandwiches, and “Mama’s meatloaf” also rule the day.

The latter is another menu offering by Vergos, based off a recipe from his friend’s mother. It’s made with beef and pork and covered with mozzarella and marinara sauce.

“I always hated meatloaf but loved this when I’d visit their house as a kid,” Vergos recalls. The restaurant is also famous for its linguine with sea clams, a quintessential Sicilian meal that merges chopped clams with herb butter and fresh parsley. Several of the bivalves sitting in their open shells further distinguish the dish.

“It’s all homestyle cooking. Our portions are huge, and nobody walks away hungry,” said LoMedico.

Coveted limoncello cake and spumoni ice cream are on the dessert list. Both have become increasingly hard to find on the San Diego dining scene, despite our city’s glut of new, Italian restaurants.

LoMedico believes in consistency when it comes to the restaurant’s culinary offerings, preferring not to eliminate long-established dishes — or tamper with them.

“We’ve seen the same customers coming in for 40 and 50 years,” he noted. When asked if he foresees the restaurant enduring for many more years to come, he hopes a certain family member might someday fill his shoes.

“My son and daughter have no plans to take it over, but a young nephew of mine might. I would love to see the restaurant go on forever.”

— Frank Sabatini Jr. is the author of ‘Secret San Diego’ (ECW Press) and began his local writing career more than two decades ago as a staffer for the former San Diego Tribune. Reach him at fsabatini@san.rr.com. —
I looked up to growing up were radio shows. The people that wrote op-eds against me and being critiqued by the most in -

point of becoming fully affirming of queer identities. Watching her mother transform into an advocate for LGBTQ+ people in Christian spaces is one of the rea -

ocks Holly still has that the church can change. The really terrible history of the relationship between LGBT [people and] the church is devas -

people and the church is devas -

world behind because I can’t have my book deals anymore. They’re calling me a heretic. They don’t want me.” Instead of leaving, Robertson decided to use the platform he was given to “blow up the patri -

Sarah Holly was in high school when she came out to her mom as a lesbian and was kicked out. Luckily, she was able to move in with her dad, but for a year she did not have a relationship with her mother. In that time, her mother reexamined her theology to the

were kicking out on the street. Teens were kicked out on the street. A quarter of those homeless are part of the LGBTQ+ community. A quarter of those teens were kicked out on the same day they came out to their parents. San Diego Pride Executive Director Fernando Lopez was homeless for part of their youth, and they believe religion was a key factor in why they were left without shelter, which had lasting impacts on their faith.

That experience severed me a lot from my ability to navigate my own faith and spirituality because family [is] usually where your connection to faith comes from,” Lopez said in a phone interview. For Holly, to see her mother ac -

AIDS activist Susan Jester’s

Here are a few of my favorite summer tips to help you save between 4pm and 9pm when energy prices are highest:

Use a portable or ceiling fan to save big on AC.

Keep blinds and curtains closed during summer days to block out direct sunlight and reduce cooling costs.

Precool your home until 4pm then set AC higher until 9pm.

Charge an electric vehicle before 4pm or after 9pm.

If you have a pool, run the pump before 4pm or after 9pm.

Find more tips at sdge.com/whenmatters

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mother started a conference promoting conversion therapy as a location in the wake of Jester coming out. Conversion therapy, also called reparative therapy, attempts to change someone's sexual orientation or gender identity. It has been proven to be ineffective and mainstream medical practices dismiss it, partially because of its links to suicide and self-harm among LGBTQ+ people who undergo it. Her mother's public anti-LGBTQ+ advocacy is one of the reasons Jester left San Diego for New Jersey with plans to never come back. Decades later though, she returned to care for her mother in the last years of her life. Jester says the decision to sac- rifice in this way was so she could feel at peace with herself and God, not an attempt to finally receive her mother’s approval. “I really felt the call of God, as we say in my world of Christianity, to go home. As much as I never thought I would ever return to the cathedral. “75-year-old Jester explained over tea at Peet’s Coffee. Jester wonders what her par- ents would have thought knowing the decisions she made. “I, how can we move forward so that someone else doesn’t have to go through that.”

Sarah Holly gives announcements at Normal Heights United Methodist Church. (Photo by Tandy Starnes)

Sarah Holly is the children’s director at Normal Heights United Methodist Church. (Photo by Tandy Starnes)

In the aftermath, Haus said he learned the denomination still of- ficially condemned homosexuality. He stepped down after the leaders in the denomination who confirmed to him that the policy was not changing. Since then, he has rebuilt his life as a music teacher and as the artistic director for the San Diego Gay Men’s Chorus. He came on last year as the music director for UCC. Eventually, Haus would like to return to full-time ministry but has no plans for that yet. Haus was not surprised when the UMC church, which has 7 mil- lion members in the U.S., voted to strengthen anti-LGBTQ+ policies during their February general conference. “The vote on the ‘traditional plan’ was brought about because of opposition to Bishop Karen Oliveto — the first openly gay bishop to be elected in the UMC in 2016. At a previous job, Haus was selected for a fast-growing church in National City and a televangelist headed to- ward ‘anti-marriage’ when his wife confronted him about his sexuality. “After 13 years of marriage and pastoring churches, my wife called me one day and was like, ‘I think you’re gay,’ Haus said. In a room reserved for music rehears- als at UCC, “I was a conservative Christian by faith and I never wanted to be gay. I never dreamt about coming out and being separat- ed from my kids.” He had always viewed same- sex attraction as an external temptation testing his faith. Identifying as gay was incompati- ble with his fundamentalist faith. “I couldn’t even say the word when I was a preacher. I didn’t preach ever on homosexuality because I couldn’t even say that word — I was so scared of it.” Haus recalled. In the year following that phone call, he and his wife at- tempted to make it work. He vol- untarily took part in conversion therapy and sought out support groups in a sincere attempt to change his sexual orientation. After months of trying to change himself, the couple decid- ed he was not going to change so the best they could hope for was that Haus never “acted on” his inclinations. A lifetime of self-re- pression is long. The pair decided to divorce. In the aftermath, Haus said he went from having a house in Palm Springs and Texas to being home- less. He worked three jobs to try to cobble together child support from his five kids. “I lost my church, my reputa- tion, my home, my friends,” Haus said. “It was so surprising to me that people and parishioners that I had loved and parented and vaca- tioned with just overnight were just gone… I lost everything. I mean literally everything, to where I was crawling into an unused church Sunday school classroom with my kids when I had custody of them — hiding un- der Sunday school tables to sleep because we had no place to go. It was a really, really difficult time.”

Haus faced another setback while trying to rebuild his life. He was attending a United Methodist Church (UMC) seminary when he learned the denomination still of- ficially condemned homosexuality. He dropped out after meeting with leaders in the denomination who confirmed to him that the policy was not changing. Since then, he has rebuilt his life as a music teacher and as the artistic director for the San Diego Gay Men’s Chorus. He came on last year as the music director for UCC. Eventually, Haus would like to return to full-time ministry but has no plans for that yet. Haus was not surprised when the UMC church, which has 7 mil- lion members in the U.S., voted to strengthen anti-LGBTQ+ policies during their February general conference. “The vote on the ‘traditional plan’ was brought about because of opposition to Bishop Karen Oliveto — the first openly gay bishop to be elected in the UMC in 2016. At a previous job, Haus was selected for a fast-growing church in National City and a televangelist headed to- ward ‘anti-marriage’ when his wife confronted him about his sexuality. “After 13 years of marriage and pastoring churches, my wife called me one day and was like, ‘I think you’re gay,’ Haus said. In a room reserved for music rehears- als at UCC, “I was a conservative Christian by faith and I never wanted to be gay. I never dreamt about coming out and being separat- ed from my kids.” He had always viewed same- sex attraction as an external temptation testing his faith. Identifying as gay was incompati- ble with his fundamentalist faith. “I couldn’t even say the word when I was a preacher. I didn’t preach ever on homosexuality because I couldn’t even say that word — I was so scared of it.” Haus recalled. In the year following that
City passes annual budget

D3 Update
Chris Ward

On Thursday, June 20, the San Diego City Council—approved fiscal year 2020 budget was signed by Mayor Kevin Faulconer. This was a budget my colleagues and I amended to increase investments in city staff and projects to better serve our neighborhoods.

This is an impressive spending plan that addresses our most pressing issues, prioritizes long-standing community projects, and builds a foundation for an equitable, sustainable future.

My role in the budget process is one of the greatest responsibilities I have as your elected representative and I’ve spent these last few months fighting for the priorities that will support all neighborhoods and raise the level of service that San Diegans receive.

I have met with many residents and community groups to learn what issues and programs our neighborhoods have prioritized. Your input was valuable and it’s why I ensured this budget reflected our district’s values.

The FY 2020 budget includes significant investments to address homelessness — with $36.7 million dedicated to services and programs including bridge shelters, interim housing programs, multifamily rehabilitation, Safe Parking Program sites, storage facilities, Housing Navigation Center, rental assistance, and youth-serving homeless programs.

The budget also secures the largest capital improvements budget in the history of our city — with $70.4 million dedicated to updating San Diego’s aging infrastructure. The budget also secures $14.3 million to improve transit infrastructure and bring new mobility choices to neighborhoods to meet our climate action plan and Vision Zero goals.

Many of my initial budget proposals from this City Council were reflected in this budget, including:

Child care coordinator
Creating an inclusive, successful environment for working families at the city of San Diego is an attainable goal if we invest in supporting and improving access to child care systems in San Diego. This budget includes $118,000 for a dedicated child care coordinator position focused on increasing the accessibility of child care facilities and services for city employees and the city of San Diego.

Code enforcement officers
More personnel are needed to protect the public from a variety of health and safety violations. The FY 2020 budget will deliver $148,000 to hire two additional code enforcement officers under Development Services.

Get It Done support
Additional positions in the Transportation & Stormwater Department will be funded in the FY 2020 budget to assist and support staff in addressing the Get It Done requests received by the city of San Diego.

Library technology updates
Secured $200,000 for technology updates to help secure critical and much-enjoyed community library services across the city of San Diego.
City arborist Investing in green infrastructure is a key component of our climate action goals. This budget will allocate $100,000 for a city arborist focused on increasing our urban canopy cover in San Diego and reducing greenhouse gas emissions.

North Park Mini Park breaking ground this year! After years of anticipation, the North Park Mini Park will be breaking ground this year and open in late 2020. This year, the City Council approved a fiscal year budget that fully funded the development and maintenance of the park.

El Cajon Boulevard bus-only lane pilot project A collaborative effort between the El Cajon Boulevard Business Improvement Association, MTS, city staff and SANDAG will bring a dedicated transit (bus-only) lane to El Cajon Blvd from Park Boulevard to Fairmount Avenue. This pilot program is aimed at improving transit speeds and ridership on the 10,000 daily rides along the boulevard. Funding for the pilot was made available in the fiscal year 2020 budget.

The design and planning of restrooms at Trolley Barn Park Trolley Barn Park is a treasure in University Heights, delivering a safe, fun area for neighborhood children to play and hosting community events year-round. I fought to ensure the FY 2020 budget includes $500,000 in funding for the planning and development of restrooms at this park, so residents can continue utilizing Trolley Barn Park to its fullest potential. This budget cycle was an opportunity to reaffirm our commitment to all San Diegans and address some of our most pressing issues. I want to thank Mayor Faulconer, my colleagues on the City Council, and all San Diegans for their part in producing a budget that reflects our values and commitment to safe, accessible neighborhoods and reliable city services.

While the budget has been finalized, it’s not too soon to look ahead and advocate for additional neighborhood services throughout the year. Visit my city website to see all the policy and community specific accomplishments we have achieved together. If you have any questions or concerns, please contact my office at 619-236-6633 or by email at ChristopherWard@SanDiego.Gov.

Councilmember Chris Ward serves the 13 communities in District 3, which include the Uptown neighborhoods of Old Town, Mission Hills, Hillcrest, University Heights, North Park, South Park, Normal Heights, Bankers Hill and others.

Climate resiliency study San Diego is already seeing the impacts of climate change. To manage our exposure to a dramatically changing climate, protect our quality of life and ensure we remain a thriving, vibrant city, the city of San Diego is developing a Climate Adaptation and Resiliency Plan. The FY 2020 budget will include $100,000 for a Climate Resiliency Study to support these efforts.

Balboa Park infrastructure and planning funding Balboa Park has played an integral role in the story of San Diego for the last 150 years, and today continues its legacy as a cultural hub of creativity and history educating thousands every day. This cultural jewel deserves the resources and attention to continue its role as a cultural and economic driver for our region. This budget includes $3.5 million for facility maintenance, $4.3 million for restroom improvements across the park, $1,200,000 for the Palisades Project, and $300,000 for a Balboa Park Project Implementation Plan in order to prioritize park improvements.

OPINION/ NEWS
FROM PAGE 1
PRIDE MUSIC
from 2:45-3:45 p.m. She recently played at a party associated with Los Angeles Pride and will be spending the rest of San Diego Pride weekend DJing at Gossip Grill. “I love to play different remixed, new remixes of different songs. I pride myself on being a full-spectrum artist playing all for all types of age ranges and all types of cultures,” Anjum said. “I want people to feel safe and also enjoy themselves.” Her set will take place at The Movement stage, which is designed for dancing. While Anjum has gained experience at one of the top women’s bars in the country and has played at Rich’s, the biggest gay bar in San Diego, this will be her first set performed outdoors as her star continues to rise. Eventually, the Toronto-raised DJ who lives in North Park would like to travel and play music for different crowds as a way of connecting communities worldwide.

“There is a wide spectrum of music I think needs to be heard...to make people fall in love with themselves,” Anjum said. For many of the queer performers, sharing their talents at Pride is especially meaningful.

San Diego Pride, pg 13
extraordinary people occupied North Park’s bungalows through the Roaring Twenties, the Depression, and two world wars. They worried about work, rejoiced in family, and suffered loss. The hard-working residents who first moved into North Park’s growing neighborhoods included teachers, clerks, policemen, and small business owners. Their stories are as varied as the architecture of their Craftsman homes.

A case in point is Harry J. Kelly, who was the first owner of an unassuming 1922 bungalow built on Dwight Street in Pauly’s Addition. Early city directories list occupations, and Harry Kelly was listed as a detective with the San Diego Police Department (SDPD) in 1912, the first year he and his wife Julia Helen moved to North Park.

Harry Kelly, the second son of an Irish blacksmith, was born in Piqua, Ohio, in 1891 and came to California at the age of 19. His first job in San Diego was a warehouseman for Cook-Haddock Co., a wholesale grocer. He joined the SDPD on Dec. 20, 1915, and served as patrolman, detective, chief of detectives, and acting chief of police in his nearly 30-year police department career.

A 24-year-old Harry Kelly made his first arrest just after midnight on Christmas Eve, 1915. He collared P. Finnegan, an Irish laborer, for disturbing the peace and regrettfully had to take his countryman to the station. In the late nights and early mornings of 1916, Harry Kelly arrested waiters, cooks, and laborers for vagrancy and being drunk. One May evening, he arrested a chauffeur for reckless driving. He teamed with George Sears — who later served as chief of police from September 1934 to April 1939 — to arrest two men for battery. He teamed with others to make arrests for highway robbery and manslaughter.

In October 1917, Harry Kelly and George Sears, along with four others, were promoted to investigators. Kelly was later promoted to detective sergeant, and in 1929 he became a lieutenant. In 1932, he was promoted to detective sergeant; he led the bureau for 11 years.

When George Sears retired under pressure from the mayor in April 1939, Harry Kelly — next in rank below Sears — was named acting chief of police. He served until July 18, 1939. Though his tenure was brief, Harry Kelly was the chief for the key move of the Police Department into its new headquarters on Market Street. These historic buildings designed by master architects Charles and Edward Quayle and Alberto Treganza were renovated in 2013 to serve as the Headquarters at Seaport District, a dining and retail destination adjacent to the Embarcadero.

In the summer of 1939, when appointment of a new police chief was imminent, rumors of a Police Department purge flew. In a “local politics” column, Richard Pourade wrote: “Certain not to be purged is Capt. Harry J. Kelly, chief of detectives, who is acting chief of police. He has lots of friends, his honesty has never been questioned, and there is no officer in the detective bureau rated capable of taking over his job. And, if Captain Kelly is left in the chief’s job on a temporary basis long enough, there might not be any cleaning up left for his successor. Captain Kelly has been accomplishing very quietly many of the objectives of the new city administration. And he has come in for much unofficial praise from Navy officials on the way he handled the city on the return of the fleet.”

In July 1939, John T. Peterson was coaxed out of retirement by the city manager to serve as police chief, and Harry Kelly returned to his chief of detectives position. When he retired in 1943, the bureau retired the title with him, appointing his second-in-command M.J. Donnelly to captain of detectives.

Around 1945, Harry Kelly and his wife left the North Park bungalow that had been their home for over 20 years. They settled in Berkeley, where he worked as a security guard. He died of cancer on Feb. 4, 1955 in Alameda and was buried with Julia’s sisters, brother and mother at Holy Cross Cemetery in San Diego.

If you are interested in learning more about SDPD history, visit the San Diego Police Historical Association’s museum at 4710 College Ave. Hours, entry fees and many interesting photos are on their website at sdpolicemuseum.com.

—Katherine Hon is the secretary of the North Park Historical Society. Reach her at info@northparkhistory.org or 619-294-8990.
Friendship is easy when life is easy. It’s when life gets a little sticky that relationships are tested.

Lissette (Aleque Reid) is a spirited woman in her late 30s who has carefully guarded her independence. She’s determined not to die leaving anything she wanted to do undone. But Lissette has just found out that she’s looking death in the face.

Playwright Melissa Ross’ latest play “The Luckiest” gives us a meditation on friendships, family and final exits. Part of La Jolla Playhouse’s 2018 DNA New Work Series, “The Luckiest” is directed by Jaime Castañeda in its world premiere through July 28 at the Potiker Theatre.

The topic sounds a bit heavy, eh? But Lissette, who has always lived life in her own way, treats the diagnosis of a devastating, debilitating, always fatal disease — amyotrophic lateral sclerosis (ALS), or Lou Gehrig’s disease — the way she’s handled the rest of her life: her way.

Still, it’s a good thing she met her best friend Peter (Reggie D. White), a welcome returnee with humor and concern. Reid is excellent as take-charge Lissette, who has lived her own way. She’s left Peter with a “lucky” bicentennial penny and now she’ll exit in her own way.

We should all be so lucky.

— Jean Lowerson is a long-standing member of the San Diego Theatre Critics Circle and can be reached at infodame@cox.net.

“The Luckiest” is having its world premiere at La Jolla Playhouse (Photos courtesy La Jolla Playhouse)

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And you can achieve all in just two sessions a week that take less than 23 minutes each.
Feel better every day, sleep better, look years younger. Improved health means fewer doctor bills.
Scientifically proven results; workouts are ultra-safe, yet amazingly invigorating.
Personalized workouts customized for each person, even if he/she has physical limitations.

Serious fitness – serious results.

“I recommend The Change Fitness to everyone.”
— Dr. Dan Einhorn, M.D., President American Assoc. of Clinical Endocrinologists, medical director of the Scripps Whittier Diabetes Institute, and professor of medicine at UC San Diego

“This is the best 20 minutes of my week!”
— Joyce Bruun, age 78, Home-maker / artist

“I definitely feel difference in balance with stronger legs. It’s been very helpful in preventing serious falls … Mobility is so important as we age and hit or miss workouts aren’t enough to keep the body strong.”
— Dr. Scott Mubarak, Orthopedic Surgeon

“This has made my golf game better. I can hit the ball much further now. In recent bone density tests, it has increased the bone density in my hips.”
— Jan Delair, age 63, retired

Strength, Endurance, Appearance
‘This is the best 20 minutes of my week!’
Dr. Paul Neustein, Surgeon
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Serious fitness – serious results.
Hillcrest welcomed the return of Babycakes on July 8 as a pop-up outlet for its famous cupcakes and full-size cakes inside Fiji Yogurt at the HUB Hillcrest Market.

Babycakes left its popular digs on nearby Fifth Avenue a year ago to focus on its larger facility in Paradise Hills while maintaining its coffeehouse and bake shop in Imperial Beach. At the time, it operated as a retail shop and bar.

Co-owner Christopher Starvos says the Hillcrest outlet will be temporary until he settles on a permanent space. 3010 University Ave., 619-990-2282; babycakessandiego.com.

A third San Diego location of Yesenia’s Mexican Food has opened in North Park, with this one offering ice cream made by the former tenant, La Michoacana, which moved to National City. In addition to Yesenia’s large selection of classic tacos, burritos and quesadillas, the ice creams are available in 12 flavors. They include mango, strawberry, lemon and a unique vanilla-tequila. 2505 El Cajon Blvd., 619-255-1605.

Stay tuned for a big September bash at Ponce’s Mexican Restaurant in Kensington as the business gears up to celebrate its 50th anniversary. The 300-person event will be held in the adjacent parking lot starting at noon on Sept. 15. It will feature food, drinks, live music and family-friendly activities. Admission price is yet to be announced. 4050 Adams Ave., 619-282-4413, ponce’srestaurant.com.

Since splashing into University Heights three years ago with their sweet and savory pot pies crafted in individual sizes, owners Steven Torres and his husband Gan Suebsarakham of Pop Pie Co. have added whole 9-inch dessert pies to their repertoire. Those same pies are now also available by the slice.

“We’ve done whole pies for catering and weddings since we opened, and thought it was time to change it up at the restaurant,” Torres said to San Diego Uptown News via email. “We are still doing individual size sweet pies with minimum orders, but this format is here to stay,” he added.

The new, large varieties are Key lime, apple crumble, coconut cream, strawberry-rhubarb and German chocolate fudge. They sell for $30 apiece and $5.50 per slice. 4404 Park Blvd., 619-501-4440, poppieco.com.

The do’s and don’ts of pasta making will be taught at Cucina Sorella. (Singler Photography)

The iconic Ponce’s soon turns 50. (Photo by Frank Sabatini Jr.)

The ice cream and Mexican food comes under the same roof at Yesenia’s. (Facebook)

Gay-owned Pop Pie Co. debuts whole pies in assorted varieties. (Photo by Haley RV)

From the “usual suspects” to irreverent “signature pies”, Max and Demetria’s Pizza has opened in the North Park address that previously housed Berkeley Pizza. The pies are sold whole or by the slice, and include such basics such as pepperoni, Hawaiian or plain cheese pizzas. Toppings turn more colorful on creations like “the bomb,” which combines pork, cabbage, pickled onion, garlic, cilantro and sriracha sauce. Or on the “jumbo,” ingredients include salami, spinach, garlic, caramelized onions and goat cheese. In keeping with the neighborhood’s culinary protocol, the eatery offers a range of San Diego craft beer. 3934 30th St., 619-255-5177, maxandedeetriospizza.com.

Cucina Sorella in Kensington will hold another pasta-making class on Aug. 24, from noon to 2 p.m. Those interested should book reservations soon, as the July class sold out weeks in advance.

Executive chef Tim Kolanko will teach attendees how to make laminated dough and stuffed pasta. The class includes a glass of wine, lunch, and freshly created pastas to take home. The cost is $82.75, which includes service fees and tax. 4050 Adams Ave., 619-281-4014, cucinasorella.com.

—Frank Sabatini Jr. can be reached at fsabatini@san.rr.com. 

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The Luckiest

Melissa Ross

DIRECTED BY Jaime Castaneda

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Adult tickets start at $40

Book, music, and lyrics by PigPen Theatre Co.
Based on the novel by Kate DiCamillo and the Universal Pictures animated film
Directed by Marc Brill and PigPen Theatre Co.

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A popular bakery reemerges in Hillcrest. (Courtesy photo)

Gay-owned Pop Pie Co. debuts whole pies in assorted varieties. (Photo by Haley RV)

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Lunching under the gaze of a prehistoric beast

Restaurant Review
Frank Sabatini Jr.

Not until recently did I learn of an option for food and drinks inside Balboa Park other than The Prado, Panama 66 and various cart vendors perched here and there.

Behold the often-overlooked Flying Squirrel Cafe, found just inside the north entrance of the San Diego Natural History Museum. Your landmark is the park’s humongous 104-year-old Moreton Bay fig tree sitting majestically across a small road right outside the doors. Situated in the center floor of the museum’s naturally lighted atrium, the cafe is accessible to non-museum guests when using this point of entry.

The space greets with a defined area of blond-wood tabletops, bright-green metal chairs and a small order counter stocked with grab-and-go parfaits, salads and wraps. They’re replenished two or three times a day as needed.

At the front of the layout sits an imposing cast skeleton of a carnivorous dinosaur that pre-dated T. rex. Opposite that are replicas of large turtles and taxidermy displays, which include an American badger. There’s also a kid’s seating area toward the back.

At first glance, you don’t get the impression the cafe serves made-to-order food. But hidden behind the walls is a kitchen headed by chef Reid Nichols, who previously worked as a sous chef at The Oceanaire Seafood Room in the Gaslamp Quarter and at the former Salt & Cleaver Room in the Gaslamp Quarter.

Nichols’ menu is succinct. It features only a couple of scratch-made soups, five hot sandwich-es, and exquisite mac’n cheese that brings together white cheddar, Parmesan, Romano and Asio in a smooth bechamel sauce sprinkled with fresh herbs and breadcrumbs.

“The experience is part of the overall atmosphere,” said my lunch companion. “Not until recently did I learn of an option for food and drinks inside Balboa Park other than The Prado, Panama 66 and various cart vendors perched here and there.”

The Flying Squirrel Cafe
1788 El Prado (Balboa Park)
619-233-3823; sdnhm.org/visit/amenities/the-flying-squirrel-cafe/
*While Supplies Last

**Prices:**
*While Supplies Last

### The “Firebird” offers a busy rooftop for drinks and noshes

A gourmet PB&J sandwich

While sipping cucumber-mint kombucha dispensed from a tap, and fantastically refreshing blueberry lemonade made in-house, our sandwiches arrived. Both were sizable. The “firebird” offers a busy rooftop for drinks and noshes.

### The crunchy honey-kissed pea-nut butter is made onsite.

A gourmet PB&J sandwich

The crunchy honey-kissed pea-nut butter is made onsite. It is a “posh” version of the all-American sandwich, as my friend accurately described. The crunchy honey-kissed pea-nut butter is made onsite.

### The crispy “grand grilled PB&J” proved exciting.

A gourmet PB&J sandwich

The “grand grilled PB&J” proved exciting. It is a “posh” version of the all-American sandwich, as my friend accurately described. The crunchy honey-kissed pea-nut butter is made onsite.

### The oversized “surf-and-earth” salad, various tacos, and ceviche.

A gourmet PB&J sandwich

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### The Flying Squirrel Cafe is named after a citizen-science research project through the museum that focused on the elusive San Bernardino flying squirrels.

A gourmet PB&J sandwich

The Flying Squirrel Cafe is named after a citizen-science research project through the museum that focused on the elusive San Bernardino flying squirrels. The cafe launched two years ago after the museum acquired the space from Cohn Restaurant Group, which ran it as Dino Cafe.

### The museum also opens its rooftop for drinks and noshes.

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Friday, July 12

San Diego Pride Parade

The annual San Diego Pride Parade is the largest single-day civic event in the region and is among the largest普ride events in the United States, attracting over 250,000 cheering supporters each year. The parade route starts at the Hillcrest Pride Flag on University Ave. Free. 10 a.m. sdpride.org.

Saturday, July 13

San Diego Pride Festival

Tickets are on sale for this year’s San Diego Pride Festival on July 13-14. The festival will be a family-friendly event that will appeal to everyone. The festival will feature live music, food vendors, children’s activities, and more. Tickets start at $15. All ages are welcome. Tickets are available at sdpride.org.

Sunday, July 14

"In Shape and Mode: Murmurs of the Future"

OASIS presents: Archaeology and Art's "In Shape and Mode: Murmurs of the Future" on Thursday, July 25, from 6-10 p.m. at the Fleet on Friday nights at the Fleet. Enjoy a unique culinary experience at Bleu Bohème, located at 4090 Avenue of the Arts. Join us for a spectacular animal-inspired menu for only $50 per person. Call 619-235-7944 or visit BleuBoheme.com to make your reservation today. 

Monday, July 15

San Diego 250: Where California Began

The San Diego Civic Commemoration Ceremony will be held on Friday, July 19, at the San Diego Museum of Art. The ceremony will include a performance by the San Diego and California began. Distincted guests, officials, and the public will gather to recognize the important role that San Diego played in the development of California. Admission is free. Check san diego museum of art.org for more information.

Thursday, July 25

"Art of the Summer" at Balboa Park's summer celebration.

"Art of the Summer" is a free event that takes place every Thursday from 10 a.m. to 1 p.m. at San Diego's Courtyard and at the Visitor Center. This event features live music, interactive art installations, and a chance to explore the park's historical landmarks. It's a perfect way to spend a summer afternoon with family and friends.

By Robby Robertson

Embedded in the history of America, the hate and violence towards LGBTQ+ people have never gone away. However, despite the progress made, the struggle continues. The proud tradition of Pride Parades is a testament to the resilience and strength of the LGBTQ+ community in the face of adversity. These parades serve as a催化剂 for change, inspiring others to take action and fight for justice and equality. Pride Parades are more than just a celebration; they are a powerful statement of solidarity and a call to action for a future without discrimination or violence against LGBTQ+ people. As we celebrate the 50th anniversary of the Stonewall riots and continue to work towards a future where everyone is free to live and love without fear of discrimination, let us remember the lessons of history and the importance of acts of courage and resistance.
unification is a big staple for me — the community coming together. We have it pretty good in a lot of major cities in the United States, but there’s still a lot of places where we need a lot of work, where we need advocacy and bravery from community individuals.”

The 21-year-old singer and pianist went viral at age 12 for his performance of Lady Gaga’s “Paparazzi” and then landed on “Ellen,” which launched his music career. He released his first album in 2011. Unlike some other gay artists who were pressured to keep their identity a secret, music executives wanted to use Chance’s identity as part of his public draw.

“My number one worry or concern was that my sexuality was going to be used as an exploitation tactic of people being able to say, OK, so now that he’s openly gay, we can market to this audience, that we can do this and that. And I wanted to avoid that at all costs,” Chance said about his teen years in the music industry.

His experience made him disillusioned with the music industry and he eventually walked away completely. It was only then that he came out publicly in an Instagram post when he was 19.

“I just took my time and, really made sure that when I was ready to come out, I felt like I was doing it authentically.”

At the same time, he was attending college and finally able to sit down at a piano with no one watching.

“I think then I was able to find my voice and rediscover my purpose and also just find the joy in music again. There was a large period of time in my later adolescence where it almost felt like my craft had kind of been hijacked from me,” Chance said.

“So when I was able to step back from it, I was able to reclaim my voice and to reclaim myself again.”

In that period, he began writing his latest album “Portraits,” which he had much more artistic control over and upon its release, received better critical acclaim than his past album. He will be performing songs from the album while in San Diego ahead of his upcoming fall Portraits World Tour.

Years after he feared his identity would be exploited, after four Pride performances, Chance is choosing to press into advocacy for the LGBTQ+ community with the platform he has.

“We have a lot of people out there who are open and who are proud in their lifestyle. And I think I just need to share my story and be a part of that narrative,” Chance said.

A key tenant of the San Diego Pride Festival is access, which is why it is free for high school students and there is a special cool zone for seniors. In addition, there are educational and tangible resources available throughout the weekend, including free HIV testing.

Tickets are still available at the box office for $30 for a weekend pass. Proceeds benefit San Diego Pride’s philanthropy and year-round education and advocacy programs.

— Kendra Sitton can be reached at Kendra@sdnews.com.
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Hernández was awarded in a RoundUp injury case. A recent 2019 San Diego Uptown News report stated: "The San Diego jury awarded a RoundUp cancer victim $2 billion in medical and punitive damages against Bayer. The jury awarded the plaintiff $200 million for medical damages and $1.8 billion for punitive damages. Bayer's attorney called the $2 billion judgment was awarded in a RoundUp injury case a 'risky' and 'highly misleading' verdict." RoundUp@breakinginjurynews.com and let us begin your work on your RoundUp case today.

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Queer Christians who are a part of non-affirming congregations must grapple with their theology and place in ministry and calling—but they also must come to terms with accepting themselves.

“Maybe I am gay but, oh my gosh, if I am what does that mean? Because my faith at that time was a fundamentalist faith and I couldn’t accept that,” Hiss said. The love and grace of God drew him to faith, but he struggled with reconciling that with what he had been taught about his homosexuality. “Are you in faith.”

“Are you in his homosexuality. “Are you in faith.”

Wendy Holland, the associate pastor at Missionsgathering, explained why some of evangelicalism’s teachings can make that more difficult. Holland, who grew up attending a Lutheran church with her grandparents and is bisexual, said she understood Jesus to be loving, affirming and totally accepting. When she found out some in her religion are racist, kept women out of leadership and discriminated against the gay community, she was appalled.

Her exposure to Jesus was positive and even as those around her placed limits on God’s love, internally she was sure of his acceptance. That conviction was difficult to maintain because of evangelical and fundamentalist teaching’s reliance on the verse Jeremiah 17:9, which reads, “The heart is deceitful above all things, and desperately wicked” in the King James Version. “I never felt condemned and never felt like other people. Even when I knew what I knew in my heart, you’re going through evangelical and fundamentalist theology and place in ministry and calling must grapple with their faith will be demonstrated in its results or “fruit,” which eventually convinced Holland her childhood belief was true. “[The] message is [if] you’re aligned with God, your life’s going to bear fruit. And if not, then God is going to smack it down and you’re just going to be living in depravity or lack or whatever.”

So being around some of the most committed Christians — the most passionate and most giving, loving people who are in successful

Christianity and you’re constantly

hearing, that the heart is decep-

tive above all else. So even when it’s the Holy Spirit [God] speaking to your heart, you’re going. ‘Well wait, this is probably deception,’” Holland said over lunch at a Thai restaurant blocks away from Missionsgathering.

If she believed God did not condemn people while everyone else around her did, it made her wonder if she was wrong, which created conflict within herself. There was another teaching, that faith will be demonstrated in its results or “fruit,” which eventually convinced Holland her childhood belief was true. “[The] message is [if] you’re aligned with God, your life’s going to bear fruit. And if not, then God is going to smack it down and you’re just going to be living in depravity or lack or whatever.”

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Elissa McGinn  DRE# 01901086
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NICK ROBERTSON  DRE# 01724681
Asian Vo  DRE# 02037884
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Stevie Klauser  Branch Manager  DRE# 01894156

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