The Humble Hippie: a neighborhood-friendly blast to the past

Dusty Ray and Wesley Young, two life-long friends from Missouri, opened The Humble Hippie in September. Located on the northeast corner of Cable Street and Newport Avenue, what used to be a predominantly “by appointment only” interior design firm is now a welcoming neighborhood stop.

Grateful Dead, Cream and Johnny Cash tunes emanate from an old speaker. The sweet scent of nag champa incense wafts on the breeze. There’s a hat tree of fedoras, retro-esque dresses and jackets, band shirts, Indian bedspreads, sturdy canvas backpacks and tie-dyed baby clothes.

Ray, who has opened and sold several clothing and specialty shops in Missouri and Colorado, recently moved his family to Carlsbad and has been assisting Young, who has lived in Ocean Beach for the last eight years, in opening the store.

“We want to be part of the neighborhood where we do business,” Ray said. “One of our missions is to connect people, and we’re currently in the planning stages with a few get-to-know-your-neighbors events. It’s amazing how often people’s paths cross on the street and they don’t realize how much they have in common — especially music.

“It’s also about neighborhood pride,” he said. “It’s the little things that make a difference. In the morning, you’re sweeping up the sidewalk, feeling great. People start caring. We have customers going in and out, and it feels more like a neighborhood.

“We feel it will add to the vibrancy of that immediate and surrounding area,” said ColRich COO Graeme Gabriel. “By raising the profile of the area, you have a greater investment by the community; you see greater synergies and you see many more options for people — both for homeowners, renters and commercial users.

He added that ColRich, a local, family-run development company, will work to complement the area’s intimate neighborhood feel, pedestrian-friendly lifestyle and idyllic waterfront location.


Kettenburg: Revitalization of blighted area or farewell to rich marine tradition?

In late November, San Diego-based residential developer ColRich finalized the purchase of the storied 1.65-acre bayfront property bounded by Scott, Carleton and Dickens streets near the entrance to Shelter Island in Point Loma.

The site, which was the 6.5-year home of Kettenburg Marine & Boat Works until the business closed in 1991, continues to house marine industry businesses, including The Dinghy Doctor and Richard’s Marine Services — but not for long.

In 2008, developers acquired permits to construct a 40-unit collection of luxury condominiums including seven two-bedroom units, 29 three-bedroom units and four two-work commercial spaces atop a level of subterranean parking.

Proponents of the project say the new upscale condominiums will transform a blighted area into a pedestrian-friendly treasure, attracting tourists to the stunning waterfront location, improving the economy by investing in the prime real estate and enhancing the attractiveness of its bayfront location.

“In late August, San Diego Community Newspapers Group www.SDNEWS.com

The Humble Hippie is a welcoming new neighborhood shop that was once predominantly a “by appointment only” interior design firm.

This rendering shows what the Point Loma Townhomes are expected to look like, once finished.
Prescription drug misuse has now exceeded both motor-vehicle fatalities and illicit drug abuse as the leading cause of accidental death in San Diego County for the second year in a row, according to a report by the San Diego Medical Examiner’s Office.

Last year, the coroner reported 267 such unintentional deaths, up from 228 the previous year.

“One or two times a day, my firefighter paramedics respond to a narcotic overdose somewhere in the city. That’s about 500 times a year,” said James Dunford, medical director for the city of San Diego at a press conference at Kellogg Park in La Jolla on Sept. 28. “Last year in San Diego, our emergency departments treated 2,931 people for prescription drug misuse.”

He said about 2,500 teenagers use prescription drugs to get high for the first time each day in the United States, and 20 percent of 11th-grade students surveyed by San Diego County’s Methamphetamine Task Force admitted to using over-the-counter recreational drugs.

“It’s really important to underscore what spectrum of society we’re talking about here. We’re not talking about disadvantage poor people who are scraping their way through. These are kids that are coming from affluent communities and parents are basically not aware of what is happening,” Dunford said. “The story is always the same: someone takes drugs experimentally, recreationally, sometimes combined with alcohol. Their friends misinterpret their snoring for just a deep sleep and instead of calling 911, they come back to check on them in an hour and they’re dead.”

A countywide effort to counter this disturbing trend culminated on Sept. 29 for National Prescription Drug Take-Back Day, where a collaborative network of community partners, including the Drug Enforcement Agency (DEA), local law enforcement, environmentalists, healthcare providers, and prescription drug advocates helped collect hundreds of pounds of prescription drugs at nearly 40 DEA-registered take-back sites across the county.

“These take-back days are very important because, before that, there was no way to logistically get rid of old prescription drugs that were no longer needed. It was illegal to throw them in the trash, it was illegal to throw them in the toilet because it would go into our water stream, the pharmacies weren’t prepared to take them back, so what do you do with them?” said county Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Supervisor Simulator.
It's vacation time! Peninsula Beacon readers are heading out of town and taking their favorite hometown paper with them! Don’t pass up your chance to have your name and face published in The Beacon. Take us with you to whatever corner of the world you may be visiting and share your trip with other readers. Tell us your name and/or the names of your family members in the photo and give us a brief description of where the shot was taken. Email the photo and the information to beacon@sdnews.com. It’s that easy! Photos are published based on space constraints and in the order in which they are submitted.

Bon jour! Point Loma residents Jane Doft and Pat Fitzmorris took the Beacon to Paris for a week of museums, shopping and wonderful French cuisine.

Lee Ann Stangi and Australian granddaughter Eleanor Jefferson hold their Beacon near the beach sign in Wollongong, Australia with the local lighthouse in the background. Ken and Lee Ann of Point Loma have arrived home safe and sound.

Matt Baker and Molly Major took their Beacon on vacation to Seattle to visit the Lynns (former Ocean Beach residents) and to see the Lynns’ new baby girl, Zobelle. “On the only sunny day, we visited the Space Needle. We love reading the Beacon and can’t wait to get back to our home in Ocean Beach.”

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On vacation with the Peninsula Beacon

Ocean Beach | $299,000
Spacious 1 br, 1 ba top floor w/an updated kitchen & bath, laundry and newer appliances. Large BR has ocean view, built-ins & large closet w/organizer. Secure building w/heated pool & BBQ perfect for 2nd home or 1st time buyer.

Ocean Beach | $2,849,000
Trophy property just 1-1/2 blocks to the sand. Oversized 14,000 appx sf lot. Great mix of units. 6-1 br/1 ba, 2-2 br /1 ba, 1-3 br/1 ba & 1-4 br/1 ba and 8 garages. Improvements and upgrades over last couple of years. Fresh painted ext.

Point Loma - Wooded Area
$995,000 - $1,095,000
Custom Spanish hacienda features a 3 br, 3 ba + detached guesthouse. Hardwood floors, fireplace, updated kitchen w/brkfst nook, wood burning stove plus 2-car gar. Level 11K lot w/roses, succulents and fruit trees.

Bay Park | $469,900
This tri-level 3 bedroom, 2 bath home features wood floors, open floorplan, 2-car garage & panoramic views. Central Bay Park location close to bay, beaches & downtown.

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Revelers ringing in the new year at Humphreys Backstage Live will have extra room to move in 2013 with an expanded dance floor. The bigger floor, an upgraded sound system and VIP seating are all part of a renovation Humphreys is undergoing to reflect the global modern cuisine created by chef Paul Murphy.

In Backstage Live, where local bands and musicians take the stage nightly, a new motif of browns and blacks culminates in a wall of sleek floor-to-ceiling granite behind the bar. Wood elements and accent lighting add emphasis to the contemporary décor. A VIP seating area has been added to give special attention to patrons willing to pay for a more personalized experience.

Complementing the remodel at Backstage Live is the bar menu, a wide-ranging selection that appeals to the diverse crowd Humphreys draws. The baked Dungeness crab portobello with a hint of fennel satisfies the more adventurous palate, while tried-and-true dishes like sliders and fries appeal to the comfort-food set. A special prix fixe menu is being offered and includes a box of Murphy’s own organic Equadorian truffles to take home.

Purchased by hotelier Richard Bartell in 1984, Humphreys is the flagship of seven locally-owned properties.

“When there’s nothing like us,” Davies said. “There’s not a bad seat in the house for our concerts and many people don’t know they’re sitting next to hotel rooms.”

While the property is ever-changing to keep its cutting edge, it has retained its original name, which is taken from the actor who played ex-patriot Rick Blaine in the Oscar-winning classic Casablanca. In the 1980s, Backstage Live was a piano bar serving cognac and cigars to echo the era of Rick’s Café. “It’s definitely changed,” Davies said. “We’ve invested, evolved and believed.” For more information about Humphreys Restaurant and Backstage Live, visit www.humphreysbythebay.com.
Cruise industry continues to face stormy skies ahead

By JOHNNY MCDONALD | THE BEACON

Recently, three cruise ships were in San Diego’s port, which, under present travel conditions, had to be a rarity. Coupled with a poor economy and Mexico’s cartel crime wave, the cruise ship business here hasn’t been that good of late. The business has dropped off 75 percent since the peak days in 2008. That year, 255 ships sailed into the bay.

“The Unified Port of San Diego will have 8-9 cruise ships for the 2012-13 season,” said Port District Executive Director Marlene楊, manager of media relations. “However, more than 270,000 passengers are scheduled for the calendar year.”

There is hope of a turnaround, but that may not occur until between 2013 and 2017, according to projections.

As an indicator of how important these vessels are to the local economy, Port District officials said each brings in about $1 million worth of business. Total passengers from those three ships in port in the past few weeks ago were 8,200. A recent feasibility study performed by the firm of Bermen Aujalı & Partners maintains that the cruise industry is still the fastest-growing tourism sector in the world and that the San Diego region is among the top 10 to see the biggest frequent cruise line calls beginning in late 2013 or beyond.

The fleets have moved to ports in Galveston, Tampa, Fort Lauderdale and even New York in search of business. Holland America, which carried 60 percent of San Diego’s market share for passenger berths sold, pulled the Ocean Class ships from the West Coast and sent it to Australia. The 2,500-passenger Carnival Spirit, which has used both San Diego and Los Angeles ports, also went to Australia, while Carnival’s Splendor is moving to New York next year.

Elcone said cruise lines are looking to come back to the West Coast because the European market is getting too expensive and the Australasian market is becoming saturated.

**Falling with a view**

Historic Sail Ho Golf Club’s tree-lined par three course at Liberty Station treats golfers to panoramic views of San Diego’s skyline and harbor. Its well-placed bunkers can offer a stiff challenge.

The course was built in the 1920s by A.G. Spalding of the Spalding Sports company.

Historically, golf great Sam Snead served as head pro while in the service during World War II and Phil Mickelson and Craig Stadler played in many junior golf tournaments there.

With the new Liberty Station Development by the Corby McMinn Companies, Sail Ho went through a major refurbishment and redesign by golf course architect Gary Backer.

Improving quality of life

The Point Loma Association is a formation of residents and businesses committed to improving the quality of the Peninsula through beautification, education, charitable activities and civic affairs.

It was organized in 1961 and originally called Point Loma Village the serviceable and beautiful, primarily concerned with aesthetics. The PLA is directly involved with federal, state and local government agencies, the Port District, San Diego Unified School District and the Peninsula Community Planning Board. Annual membership fee is $30.

Johnny McDonald is a longtime writer and columnist for the San Diego Community Newspaper Group.
Thought she hit a sofa or a coyote and didn’t wear dark clothing at 4:30 a.m. and that_con走 in the roadway in the dark. Her attorney, Paul Pfingst, argued she was attending a DUI course.

Funai was ordered to perform 100 hours of volunteer work. The judge said in the case, "I don’t think Ms. Funai was walking in the roadway in the dark. Her attorney, Paul Pfingst, argued she was attending a DUI course."

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on. It has a legacy, so we’re mindful of that," he said. "Our intention is to move very much in step with the overall majority of the Point Loma residents. We feel that if we do that, that is what will lead to a successful project there.”

Despite the promising notion, opponents of the permitted project contend that the new development will, in fact, displace a unique and longstanding marine industry that exists — and can only exist, opponents said — at its loca-
tion on Shelter Island.

“Testimony is perfect for marine business,” said Point Loma resident Christy Schisler. “It’s going to be tough for them to find something that’s 120 feet from the waterfront to work.”

Breaking up the unique concentra-
tion of marine industry businesses in the area might just make the entire sea-
faring industry in Point Loma crumble, said Debbie Pedersen, a fellow Point Loma who fought with Schisler throughout the five-year process.

“I can’t imagine they won’t just go out of business,” she said. “Because this is so concentrated, everyone supports everyone else. It all perpetuates itself. Everything you need is right here. It’s really going to affect the economy, and not just these people, but sailors will not come in San Diego to get their sail repairs done. It’s such a one-of-a-kind atmosphere and really one of the only places on the West Coast like it.”

Five years ago, Schisler and Pedersen — both novices in the realm of community planning and permitting — boldly stepped into the complex world of land use policy with an aim to urge developers and community planners to protect the marine tradition that has existed on that harbor for decades.

What the duo discovered, however, was disappointment in the process and a lack of support from the marine mer-
chants they say are most impacted by this project.

“I really tried to rally the marine industry. At a couple of community meetings, people showed up, but it was really tough a lot of times because there were just two of us at the Coastal Com-
mission meetings,” said Schisler. “The marine industry needs to step up. They felt that developers had “all the time in the world” to speak and the public just three minutes, and the negative por-
trayal of the local marine industry folk.

Pedersen called her experience with the city like swimming upstream, bat-
tling professionals, city representatives and lawyers along the way.

Schisler agreed, calling the ordeal “business at usual” for the city and the California Coastal Commission.

“Business at usual” for the city and the Coastal Commission is allowing this project to happen. All of these merchants are going to be displaced,” said Pedersen. “Condos can be built anywhere, but marine businesses can’t.”

Gabriel’s response to the ladies’ claims was that the project is, in fact, moving in step with the desires of a majority of Point Lomans.

“We are very mindful of the sur-
rounding community, and we always feel that our best foot forward is work-
ing with the community as to what the overarching majority of the communi-
ty’s short-term and long-term needs are,” he said. “The trends of the change in use of the area going from more of a marine industrial to commercial resi-
dential has been a long-term trend that was set in place long before this site was planned for redevelopment.”

For better or for worse, it is out with the old, in with the new. Collich and real estate investment partner. Res-
mark, will break ground on the proper-
ty starting in mid-2013.

“It’s going to be tough for them to find something that’s 120 feet from the waterfront to work.”

The ladies were also shocked by the system in which the permitting process took place — the fact that Coastal Com-
mersion meetings were all over the state and always during the day, the concept that developers had “all the time in the world” to speak and the public just three minutes, and the negative por-
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Spirit of Adventure Charters owners Mike and Annemarie Keating also voiced concerns that their sportfishing vessel business, which has sailed in and out of H&M Landing for 27 years on late night trips, will suddenly receive noise complaints from the new neigh-

“Most sport fishing trips leave between 10 p.m. and midnight. Bright lights, traffic, loudspeaker announce-
ments and carts pushed up and down metal ramps are sure to cause friction between townhome owners and the sportfishing business,” the couple stat-
ed in an email.

Schisler and Pedersen and a handful of others in the area said they will continu-
ue to fight for the preservation of the marine industry in Point Loma on behalf of marine industry merchants.

Now, with more of a handle on the pro-
cess, they said they will continue with more gusto than ever before.

“The city needs to be taken into the spotlight and say why the city and Coastal Commission are allowing this to happen. All of these merchants are going to be displaced,” said Pedersen.

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Point Loma racing wiener dog goes to Hollywood

By MARKING LANAI | THE BEACON

The 2012 Olympics may be only a memory now, but another sporting competition surfaced in San Diego in September—and this one is a whole different animal.

The 16th annual Wiener schnitzel Wiener Nationals kicked off with a fun—but fierce—dachshund racing competition at Qualcomm Stadium in August. The event brought 3,300 dachshunds to the field to vie for just 16 coveted spots at the final race in Del Mar on Sept. 1. Typically, many of the same veteran names populate the finals, making for a close race that is often distinguished by just a nose.

One such dachshund racing veteran, 6-year-old Mila Miesner, has made it to the finals the last three years in a row. This year, however, Mila chose to temporarily hang up the old racing cleats in favor of the Wiener Nationals. "She picks up tricks quickly because she's got a lot of the basics down already," said Denise. "She loves to show off, she loves to ad lib and she loves to act.

Denise, who has trained dogs her entire life, gauges and embraces each dog's individual personality when she teaches new tricks. "I try to see what they are naturally good at doing, and that's the easiest way to train tricks quickly," Denise said. "A lot of people, like her [on-set] trainer can get frustrated, but she'll try whatever is put in front of her. I even had her skateboarding and had her sitting up on the skateboard. She just trusts me."

Denise, who has trained dogs her entire life, gauges and embraces each dog's individual personality when she teaches new tricks. "I try to see what they are naturally good at doing, and that's the easiest way to train tricks quickly," Denise said. "A lot of people, like her [on-set] trainer can get frustrated, but she'll try whatever is put in front of her. I even had her skateboarding and had her sitting up on the skateboard. She just trusts me."

One of the reasons we got Mila into so many things is that she had so much energy as a puppy," said Chris. "Denise just had to channel that. She did a lot of exercise, dog obedience, long walks—all sorts of stuff. Then we started training all of the stuff that she could do. We just did the dog racing because we had [brother] biscuit trying to do it, and Mila just turned out to be really good at it.

Despite their size, dachshunds—a member of the hound family—are actually hunting dogs. They were originally bred and trained to scent, chase and flush out prey from burrows. For that reason, activities like Earth Dog—a complex obedience, agility and skill test in a maze of tunnels—turned out to be a perfect fit for Mila.

"Mila didn't fail one test. For the master one, you have to pass five times, and she's so far passed four. Just one more to go," said Chris. "For the master test, they start out about 500 yards from where the rat is, and then they scent the trail, so the dogs have to go along and follow the scent.

Throughout the test, obstacles like fake dens, blocked exits and dead ends are just a few challenges the dog has to contend with.

"She does so many other things, too, like the Hunt Hound, work herding and now the movie," he said.

Mila started off channeling her agility with lure coursing, an activity where dogs—typically sight-hounds—chase an operated lure, like a bag in a field. "We took her to Wags for Wishes and they had this," said Denise. "We tried her at it when she was under a year old, and she just loved it. Doing that, she built up her running speed and her endurance.

Although Mila might not be the biggest dog on the racetrack, she is certainly not one to underestimate. "She does very well. She always makes it to the finals, and she's won at various little events," said Chris. "At the races, a lot of the other dogs start out turned around and calm, but Mila is ready to go. She just runs straight. She knows what to do.

At larger venues, however, the competition is often bigger and—at times—more cutthroat. "If you get to Del Mar, they're all focused," said Chris. "None of them are going to turn around and go back to their owner. You're going to see 16 dogs that know what they're doing. You typically know which ones are going to go. Every year, at least eight of the 16 [finalists] I'm very familiar with.

At last year's Wiener Dog Nationals at the Los Alamitos racecourse, Mila won her preliminary race and advanced to the finals. In the finals—true to form—Mila sat the pace by taking the lead. Halfway along the 50-yard track, however, Mila got bumped by one of her racing friends, which sent her tumbling into the soft dirt. Yet Mila got right back up and continued on her way, even surpassing several other racers before crossing the finish line.

Although Mila would undoubtedly want to bounce back this year, she was forced to turn her racing hiatus because of her busy schedule in Hollywood.

"She's done the race every year, but this year, she just came back and was really kind of tired," said Denise. "Plus, they got her weight down because they were worried about her health, and she was sort of on the bigger side, so she needs to get her weight back up and build her muscles back up before the races.

After a humble start in Dog Beach 16 years ago, the Wiener schnitzel Wiener Nationals has really hit the ground running, with hundreds of participants flocking to the racing event at Qualcomm stadium every year.

"We hope to continue both racing and acting, but probably more just acting because she's getting older. I really like racing her, but I guess it depends on what happens. There have been dogs that have raced until they were pretty old," said Denise.

Only time will tell for the little racing dachshund from Point Loma turned Hollywood star. "Maybe if the movie does well, Maxim's Top 100?" said Chris.

"Wiener Dog Nationals" has completed filming and is currently in postproduction. The movie is slated to debut early next year. For more information about Mila, visit www.milamiesner.com or "like" her on Facebook at www.facebook.com/MilaMiesner.

This story originally appeared in San Diego Pets Magazine.

**Take the chill out of winter bills.**

San Diego winters may be mild, but they can still impact your energy costs. That’s why it pays to winterize your home now. By being more energy efficient, you’ll not only save energy and money, you’ll be more comfortable too. Installing things like insulation, weatherstripping, programmable thermostats and CFL lighting can make a surprising difference in your energy use.

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- Holiday Cheer
- Unique Shopping
- Friendly Folks
- Delicious Food
- Festive Atmosphere

SHOP LOCAL THIS HOLIDAY!

Look for our OB Local Holiday Gift Guide online at OceanBeachSanDiego.com/shoplocal

— www.OceanBeachSanDiego.com —
They’re (skate) jamming in the streets

What would Christmastime in Ocean Beach be without some skate action? Youngsters got a great taste of the action during the eighth annual Holiday Skate Jam and Wall Ride Contest at the Fun Zone in the Ocean Beach Pier parking lot prior to the holiday parade on Dec. 1. The event is put on by OB Skate ‘n’ Surf and AWOL Productions. Among the skaters catching air and attention was Toby Ryan (in white helmet, above and right).

Photos by Jim Grant / The Beacon
Celebrate the Season in Ocean Beach!

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www.oceanbeachsandiego.com • www.obtowncouncil.org

Newport Avenue is being prepped for fun with all things holiday in advance of the 33rd installment of the Dec. 1 Ocean Beach Holiday Parade – the only nighttime holiday parade in San Diego.

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SHOP LOCAL
AND IMPROVE THE ECONOMY!

How much of your shopping dollar is retained in your community?

- **6 cents** of every dollar spent with a Big Box retailer is retained/recirculated in a community.
  Source: Rocky Mountain Institute
- **20 cents** of every dollar spent with a chain store is retained/recirculated in a community.
  Source: Small Business Administration
- **60 cents** of every dollar spent with a sole proprietorship is retained/recirculated in a community.
  Source: Small Business Administration.

Reprinted from Barbara Wold, Professional Speaker’s email.

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Murph
2002-2012

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For all your Holiday baking desires . . .
People’s Food Market has the the organic ingredients you need!

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4933 Voltaire Street, Ocean Beach
619-523-1700
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HOURS: 7am to 9pm, 7 days a week
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Happy Holidays One and All!
ATTENTION!
Ocean Beach Merchants
’Tis the Season to promote your business.

Brighten your Holidays (and your business) by being a part of OBMA’s Special Holiday Sections published in The Beacon throughout the Holidays!

Be Sure To Be
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CHRISTMAS IN OB

The parade of hits continues ...

Photos by Mike McCarthy | The Beacon

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4991 Newport Ave. (619) 221-2941
Corner of Bacon • Open from 8am to 10pm Daily

OB Resident Maggie says “Come in to check out our Saturday Specials!”

Parade grand marshal James “Birdie” Carter gets a lift in a tricked-out hotrod.

In one of his last acts and appearances as outgoing city mayor in December, Jerry Sanders shares a parade ride with his “posse.”

In an annual fun entry, float riders are all smiles on the “We Just Want to Be in the Parade.”

Girl Scout Troop 3759 enjoys a ride down Newport Avenue on Dec. 1 during the 33rd annual Ocean Beach Holiday Parade in its Holy Jolly Holiday Trolley.
NEWPORT PIZZA & ALE HOUSE
5050 NEWPORT AVE.
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21 CRAFT BEERS ON TAP • 100 BOTTLED BEERS
PIZZA BY THE SLICE • FREE DELIVERY IN OB
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BEST RESTAURANTS PIZZA/BEER
Hoppy Holidays!
Open Christmas Eve – 11 AM - Close
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1846 BACON ST., OCEAN BEACH
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Plus Party Trays of Lasagna, Pasta, Salad & More
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POMA’S
PARTY TRAYS FOR THE HOLIDAYS
Mini Sandwich Tray - 25 Sandwiches
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Lucy’s Tavern
Wishing You A Very MERRY CHRISTMAS
HAPPY HOURS - EVERYDAY 4-7PM
WELL DRINKS: $2.50
MARGARITAS $3.75
ALL PITCHERS $1.50 OFF
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7 TVS  5 PLASMA TVS
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4906 Voltaire St. (corner of Voltaire & Cable) Ocean Beach
Voted a favorite for Bar & Bar Tender (Juli)
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Where everybody knows your name.
We’re on the Pier at the end of Niagara
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Bed and Breakfast
ELSBBRE HOUSE VACATION CONDO
5054 Narragansett Ave. Ocean Beach
Make your family and friends reservations now for the holidays!
Ocean Beach 125th Anniversary Ornaments Now Available

As part of the ongoing celebration of the 125th anniversary of the community, the Ocean Beach MainStreet Association’s Promotions Committee developed an ornament based on the anniversary seal, artwork originally created by Ashley Lewis, Dog Beach sign. Each ornament comes in its own tin collectors box, and ornaments are fun way to notably celebrate the holidays but the community’s anniversary as well. O’Keefe found that visitors and residents both really enjoy the piece, “it’s great for a Christmas tree, hanging in your kitchen window—just look great anywhere,” says Tevia Oskin, Chair of the Promotions Committee for the OBMA. The ornaments are sold at the OBMA store and through their online store at: OceanBeach-SanDiego.com/OBMAStore. The ornaments are $25 each, or if you purchase more than one the cost goes down to $20 each. The ornaments are another part of the anniversary fundraising project. Call the office if you have any questions 619-224-4906.

Happy OB holidays!

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OB Storefront decorations light up the town

Santa Claus is Always the Highlight of the OB Christmas Parade!

The Black Bead
Some of the winners from the Group / Block Award for Celebrate with Lights in the 2012 Holiday Storefront Decorating Contest. Photos by Carol Ladiges.
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Celebrate The Holidays with these special deals!

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May your holidays be filled with cheer and joy.

Happy OB holidays!
**Wine & Food Festival wows San Diego foodies**

By LORALEE OLEJNIK | THE BEACON

Foodies from near and far converged in America’s Finest City for the ninth annual San Diego Wine & Food Festival Nov. 14-18. The second-largest festival of its type in the country, the week highlighted local, as well as national and celebrity, culinary talent.

“Each year, we strive to bring attendees an extraordinary lineup of the nation’s top celebrity chefs. San Diego’s best restaurants, and award-winning wineries, breweries and spirit companies,” said Michelle Metter, event organizer. “This year’s festival experience was nothing short of spectacular.”

A week-long series of events, including cooking classes, fundraiser lunches and a “grand tasting” held at Marina Park North, where upward of 5,000 people gathered to sip wine and sample fare from San Diego’s top restaurants, helped boost San Diego as a destination that is as desirable for its sautés as its sunny days.

Reach-area culinary talent was one of the many stars at the festival, including several local chefs placing in the “Chefs of the Fun” competition. In the top ten were chef Stephen Window from Koppong Restaurant & Sushi Bar in La Jolla, chef Amy Dillman from The Shorey Restaurant and Jaison Burke from the Pearl Hotel in Point Loma. Burke took the People’s Choice Award. Chef Bernard Guillas of The Marine Room also helped host a festival luncheon to benefit culinary scholarships for the next generation of chefs.

One of many highlights of the festival was its array of cooking classes. Held at the Macy’s School of Cooking in Mission Valley and The San Diego Wine & Culinary Center downtown, guests were taken on a culinary world tour.

Steps included a sherry and Spanish tapas class hosted by chef/owner James Campbell Curioso of La Boca in Santa Fe. N.M., and a celebration of Julia Child with modern twists on her classic French cooking by former “Iron Chef America” stars Katsuyo Fukushima and RJ Kooper. This was not your mother’s apple Charlotte and chicken liver mousse. Fukushima and Kooper count cooking for Julia Child before her death in 2004 as one of their memorable culinary career accomplishments.

The festival was also a way to catch up on trends in the restaurant industry. For example, it captured the trend of moving toward small plates and high-energy eating environments.

“It’s part of a revolution across the U.S. People want to have an experience, to eat in a room that feels good,” said Curioso, who has extensive knowledge of Spanish culinary culture and features a wide variety of tapas and wines at his restaurant. “You should have the right space that brings people together.”

The San Diego Wine & Food Festival has been growing and adding new features every year and is already gearing up for 2013. “We are looking forward to topping this year with our 10-year anniversary in 2013,” said Metter. “We’ve got some exciting things in the works for 2013, so stay tuned.’’
OB Farmers Market musical madness to tout holiday food, toy drive

By BART MENDOZA | THE BEACON

Ocean Beach has an incredible num-
ber of options when it comes to listening
to live music, with such respected venues as
Winston’s Beach Club and Java Joe’s among the local favorites.

That said, one of the most popular
spots to catch a set from area musicians is outdoors at the Ocean Beach Farmers Market. It’s literally a spot in the street at
the intersection of Newport Avenue and Bacon Street, with a small public address system for sound. Yet week after week,
hundreds of San Diegans stop by to take
in music from some of San Diego’s best-
loved musicians, courtesy of local pro-
ducer, promoter and musician Michael
Head.

Guitarist in the Country Rockin’ Rebels and owner of Head Trapp Studios, Head has been behind the farmers market
music for the last three years. He will be
performing with his band on Wednesday,
Dec. 19, which also happens to be the final chance to donate canned food or
unwrapped toys to the annual Ocean Beach Town Council’s annual Holiday Food & Toy Drive before the Christmas holiday.

We will take donations right through the end of year,” Head said. “The bulk of the giving, however, will be before
Dec. 25 with this the final big push before Christmas. But there is always ongoing generosity here in OB. Donations started a little slow but they are picking up over-
all. Every little bit helps.”

After three years of coordinating the farmers market music, Head said he has things down to a science.

“The hardest part about the FM shows is all the coordination and getting bands on same page,” he said. “It’s all in the bands’ best interest. I book 45-60 days in advance just so I never have to worry about plans. It’s all the coordination and getting bands together that I think will do well.”

Though the gig is relatively low key, it’s begun to pick up notice nationwide.

“We welcome bands from all over — not just OB or San Diego. Trevor Green is a regular and is from Huntington Beach. Other out-of-towners will hit me up when they are coming through. I try to accommodate a band that I think will do well.”

Head points out that for this perfor-
mance, the Country Rockin’ Rebels will be ramping things up a bit.

“We always have something special planned at a Rebel show; CD and T-shirt giveaways, artists sitting in, new covers to throw in,” he said. “Certainly with Christ-
mas around the corner we will be in a giving mood.”

Fans of the Country Rockin’ Rebels can expect a handful of crowd-pleasing classics in the set.

“We throw in a mix of covers and origi-

tals, depending on the crowd, and like to say we rip through the history of music,” he said. “We try to find less-worn covers that are still crowd pleasers. ‘Money’ by Pink Floyd is a good example lately — not many bands cover it and the crowd loves it. ‘Rusty Cage’ Johnny Cash-style is always big; we mash it with ‘Voodoo Child’ by Hendrix to give it our own flavor. Other lesser-worn artists we like to cover are Link Wray and Freddie King.”

He noted a band is in the midst of recording its third album.

“We’ve begun recording a new CD, ‘Ride Rebel Ride,” due out next summer,” Head said. “It is the third in a CD cycle concept singer Tristan Luhrs and I came up with over five years ago (the first two being ‘Sketches of San Diego’ and ‘Coun-
try Rockin’ Rebels’).”

While many bands struggle with places to record, Head and his bandmates are already looking ahead.

“We have at least two more CDs mapped out — we are just trying to keep up with ourselves. We’ve recorded a song called ‘Too Rock for Country (and too country for rock),’ which is sort of our band motto. We really like it and think it may have appeal.”

Though the band has made an impact countywide, Head said he considers his OB gigs special.

“OB is like an idyllic artist community by the beach,” he said. “The people there just really appreciate and good song, a dynamic artist a great performance. I stage shows right on the streets of OB and it’s one of the most gratifying crowds you could ever imagine. They just appreci-
ate it because Obeceans ’get it.’”

Head concedes coordinating all his musical doings can get hectic, but he said it’s a life he loves.

“I do enjoy working at the market,” he said. “I often liken it to working with the circus. It ain’t for everybody, but for some of us, it’s the only place we belong.”

• The Country Rockin’ Rebels perform at 4 p.m. on Wednesday, Dec. 19 at the Ocean Beach Farmers Market. All ages. www.oceanbeachandsiego.com/events/- farmers-market-wednesdays

ON THE MENU: NEW DELIGHTS WITH AN OCEAN ON THE SIDE.

WRAP IT UP

Through December 24.

After a long day of holiday shopping, receive two complimentary gift wrappings while you enjoy lunch or dinner in the dining room.

CHRISTMAS EVE SPECIALS

Monday, December 24, from 6 to 10 p.m.

Along with our seasonal dinner menu, enjoy de la carte Chef’s specials including Terracnea Olive Oil Poached Maine Lobster and Horseradish Crusted Meyer Ranch Prime Rib.

CHRISTMAS DAY BUFFET

Tuesday, December 25, from 10 a.m. to 2 p.m.

$44 per person, plus special children’s pricing.

Celebrate the season with a holiday feast including Clam Chowder, Buchmann’s Ranch Poached Eggs Benedict, Slow Roasted Black Angus Beef Steakship, Almond Citrus Zest Crusted Butterfish, Caramel Gingerbread Pudding, a children’s station and more.

NEW YEAR’S EVE

Monday, December 31, from 5 to 10 p.m.

$65 per person

Countdown to 2013 at The Shores Restaurant. Enjoy a four-course dinner with main course options of Country Meadow Lamb Chop, Angus Flat Iron Steak and Herb Crusted Albacore plus live music from the Stoney B Blues Band from 8:30 p.m. to 12:30 a.m.

Enjoy complimentary two-hour parking validation when you dine at The Shores Restaurant.

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Ocean Beach and Point Loma for Your Support!

To our advertisers and our loyal readers
we want to wish you and your family
Happy Holidays and a Joyous New Year!

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DINE ON THE BEACH

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Moving Mom and Dad to Assisted Living

Almost everyone hopes as they grow older that they will be able to spend the rest of their lives in their own home enjoying the comfort and memories that go along with having a long life. Sometimes parents tell their adult children “I want to stay in this house forever. Promise me you’ll never put me in a home.” This promise can put undue stress on the children when the parent’s good health begins to change.

Joan’s parents, John and Anna, had been married more than fifty years and were doing well then. Anna began having short-term memory loss and then she broke her hip which put her in a rehabilitation facility for three months. Joan was at a loss of what to do when her mother was ready to leave the facility.

She contacted Innovative Healthcare Consultants, a Geriatric Care Management company, who met with the entire family. Even though Anna wanted to stay in her home forever, it wasn’t practical as John could not manage the demands of his illness at home. The nurse at Innovative was able to help Joan find an assisted living home with specialized dementia care for Anna with a senior apartment complex for her. It’s working out well. Anna is being seen six times a week by a physical therapist, and John sees her every day but still can golf and do all the things he loves without the worry of leaving Anna. Call Innovative Healthcare at (877) 731-1442 to talk to a nurse or view our website at www.innovativehc.com.

Grab Bars Provide Safety for Seniors

SAN DIEGO GRAB BARS is dedicated to helping you stay independent and safe in your own home. We offer grab bars, shower seats, and hand held shower heads to help make the bathroom a safer environment. And while the bathroom is where people normally think that they need grab bars, we can install hand rails and grab bars anywhere in your home: next to the bed, at the top of the stair case, in the hall or outside the back door.

When we visit you, we bring along a great selection of products for same day installation. Decide what diameter and texture feels best before you buy. We can match the finish of your existing hardware.

Falls are one of the main reasons people leave home and move into assisted care. Let us help you prevent falls and stay in the home you love.

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sanctuate! offers luxury chair massage that’s both convenient and affordable. Massage is provided by the Inada Sogno Dream Wave, “The World’s Best Massage Chair.” Stress? Fatigue? Sore muscles? No problem. sanctuate! has the massage you need when you need it.

Drop in today! Our 15-minute massage starts at just $15. At this price, you can’t afford NOT to buy yourself! It’s time to re-charge your body, mind, and spirit. It’s time to sanctuate! 

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The NuAge Facelift procedure is a minimal incision approach for facial rejuvenation of the lower face and neck. Compared to the traditional facelift the NuAge Facelift is less invasive with quicker recovery time. Grossmont Oral & Facial Surgical Center takes pride in the vast scope of services they offer their patients. With three main focuses of practice: Oral Surgery, Maxillofacial Surgery, and Facial Cosmetic Surgery, they are able to customize a treatment plan for each patient.

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For more information about a free consultation, contact the office of Grossmont Oral & Facial Surgical Center. Call 619-463-4486 or go to their website to learn more about this revolutionary procedure at vchoms.com.

Anderson Medical Emergency Center

Dr. Kenneth Anderson has been practicing facially and sports medicine in Pacific Beach for 22 years. Now he has opened his own clinic. The Anderson Medical Center is located at 1945 Garnet Avenue. The clinic features the latest in technology including digital x-rays and electronic health records. Patients will be seen on a walk-in basis. This allows easy access with the extended hours from 8 a.m. to 8 p.m. during the week and 9 a.m. to 4 p.m. on weekends and holidays.

The Anderson Medical Center is equipped to handle minor emergencies such as suturing and casting. It is designed to take care of patients of all ages as their primary care physicians. Physical therapy will also be available on a scheduled basis.

Most insurance will be accepted. For more information you can call 619-224-2224.
SHOWING OFF THEIR STRIPES

The Abbott Street parking lot next to the Lifeguard tower was closed for on Dec. 6 for several hours to be restriped again after an initial restriping about 10 months ago.

Two workers from Statewide Stripes Inc., an independent subcontractor out of Mission Gorge finished the job within three hours.

Next up for restriping work are the Ocean Beach Pier parking lot and the Dog Beach parking lot on Monday, Dec. 12 and Tuesday, Dec. 13.

Both lots will be closed for traffic on both days from 5 a.m. to noon.

— Bianca Koch

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Buy one 30 minute massage for $30 & get an additional 30 minute massage for ½ price!

Bring a friend or treat yourself to a 9th visit! Expires 1/31/13

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Located in the South Promenade between Trader Joe’s and Tender Greens
Calendar of Events in Old Town San Diego State Historic Park

November
Shop N’ Dive
DATE: Saturday, December 1
All of the museums, stores and restaurants in Old Town San Diego State Historic Park will be open and tidily decorated. Enjoy special holiday treats, activities and extended shopping hours, along with strolling carolers on this evening and do some holiday shopping at the same time. Guests will also be able to view gingerbread houses in the merchant shops and enjoy cookies by the bonfire.
62nd Anniversary Las Posadas
DATE: Sunday, December 16
This centuries-old tradition is being celebrated in Old Town San Diego State Historic Park for the 62nd consecutive year. Please join the Park Merchants Association as they re-enact the biblical journey of Mary and Joseph through the towns of Bethlehem. The event begins at 2 p.m. with a musical pre-show in the state park, with the live theatrical presentations starting promptly at 5 p.m. A plate luncheon and bonfire follows at 6 p.m. Make this a new holiday tradition for your family. It is sure to be a night you will remember.

The holiday festivities are on at Fiesta de Reyes!
SHOP AND DINE:
For every $20 you spend at a Fiesta de Reyes shop from Nov. 23, 2012 to Jan. 6, 2013, you’ll receive a coupon worth $5 off at Barra Barra Saloon, Casa de Reyes, or The Cosmopolitan in Old Town. You may use one coupon for every $20 of food and beverage you purchase.

Get a jump on your spring cleaning! Place your classified ads on-line at www.sdnews.com
It’s okay to talk to your children about financial situations.

2. Discuss who makes the financial decisions.

3. When discussing the financial situation, make it clear that it’s not their fault. Be empathetic to your child’s feelings.

4. Normalcy - try not to make drastic changes or big changes in their schedule. Try to keep everything as normal as possible with their schedule. This will keep the fear down.

5. Let the children be involved in what changes they have to make. If your family is in a bad mood constantly it will rub off on the kids. Happier people handle situations better, for a job, a college/unemployment, the wife or husband took on more hours at work, or you have a good savings.

6. Change one thing at a time.

7. Reassurance - even if you are worried about the financial future of your family, don’t let it show. Reassure your kids everything will be okay.

8. Tell kids what you’re doing to make the situation better. Look for a job, a college/unemployment, the wife or husband took on more hours at work, or you have a good savings.

9. Basic needs - let the kids know that everything will be okay and nothing much will change.

10. All the basic needs will still be there. There will be food on the table, a place to come home to, a car to pick them up from school, etc.

11. It’s good to use past experiences or real life experiences from your family on how you dealt with these types of situations.

12. If you need to make drastic changes in the kids’ life, follow these steps:

   a. Let the children be involved in what changes they have to make. If your family is in a bad mood constantly it will rub off on the kids. Happier people handle situations better, for a job, a college/unemployment, the wife or husband took on more hours at work, or you have a good savings.

13. Don’t ever lie to your kids. You will feel wrong about yourself. Don’t dismiss them. The kids can sense the stress and anxiety.

14. Don’t send mixed messages - don’t say you can’t buy or afford something for the kids and then buy it or give it to them. This will confuse the kids. They need consistency.

15. Don’t bribe your kids with materialistic items. Use positive reinforcement like praise and compliments.

16. Abruption - teach your kids to put it in perspective.

17. Frugal - is not a bad word. Teach your kids about abundance.

18. Elementary age kids can’t understand the meaning of a recession, but they can understand that the economy has its ups and downs.

19. Middle school and older can grasp the meaning of a recession.

20. Media - kids are smarter than we think. Even young kids watch TV, go on computers, listen to their peers and teachers and they know more than we think. My daughter has asked questions about materialism and money, economy, etc. since five years old.

Small Suggestion: Use a mix of words that will help you think about a recession and how to handle it.

Tips for Talking to your kids about short term financial times:

1. It’s okay to talk to your children about short term financial times.

2. Discuss who makes the financial decisions.

3. When discussing the financial situation, make it clear that it’s not their fault. Be empathetic to your child’s feelings.

4. Normalcy - try not to make drastic changes or big changes in their schedule. Try to keep everything as normal as possible with their schedule. This will keep the fear down.

5. Let the children be involved in what changes they have to make. If your family is in a bad mood constantly it will rub off on the kids. Happier people handle situations better, for a job, a college/unemployment, the wife or husband took on more hours at work, or you have a good savings.

6. Change one thing at a time.

7. Reassurance - even if you are worried about the financial future of your family, don’t let it show. Reassure your kids everything will be okay.

8. Tell kids what you’re doing to make the situation better. Look for a job, a college/unemployment, the wife or husband took on more hours at work, or you have a good savings.

9. Basic needs - let the kids know that everything will be okay and nothing much will change.

10. All the basic needs will still be there. There will be food on the table, a place to come home to, a car to pick them up from school, etc.

11. It’s good to use past experiences or real life experiences from your family on how you dealt with these types of situations.

12. If you need to make drastic changes in the kids’ life, follow these steps:

   a. Let the children be involved in what changes they have to make. If your family is in a bad mood constantly it will rub off on the kids. Happier people handle situations better, for a job, a college/unemployment, the wife or husband took on more hours at work, or you have a good savings.

13. Don’t ever lie to your kids. You will feel wrong about yourself. Don’t dismiss them. The kids can sense the stress and anxiety.

14. Don’t send mixed messages - don’t say you can’t buy or afford something for the kids and then buy it or give it to them. This will confuse the kids. They need consistency.

15. Don’t bribe your kids with materialistic items. Use positive reinforcement like praise and compliments.

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Peninsula-area events, Dec. 13 through Jan. 27

THURSDAY, Dec. 13

and WEDNESDAY, Dec. 19

Correia Middle School's award-winning music department performs a two-night Holiday Music Extravaganza at the Correia auditorium. Under the direction of music instructor Marc Dwyer, Correia's Symphonic Bands, Orchestra and Jazz Band will perform in Holiday Extravaganza I on Dec. 13 at 6:30 p.m. and his guitar students will perform at the Holiday Extravaganza II on Dec. 19 at 6:30 p.m. Refreshments and raffle tickets will be sold. Proceeds go toward Correia instrumental music. For more information, visit www.correia-middle.com.

SUNDAY, Dec. 16

 Ocean Beach Town Council hosts its annual Holiday Homes Decorating Contest, highlighting the best of the best home decorations in the 92107 ZIP code. For more information, call Mike at (619) 316-3403.

 San Diego First Church of the Nazarene on the campus of Point Loma Nazarene University will be the site of "Joyful Sounds of Christmas" at 6:30 p.m. Choir, handbells, drama, orchestra and carol-singing will all be a part of the celebration. Dessert will be served starting at 6:30 p.m to support camp scholarships for teens in the The Naz Youth group, while old-time carolers sing. The free program begins at 7 p.m. For more information, call the church office at (619) 849-3100.

MONDAY, Dec. 17

and TUESDAY, Dec. 18

Ocean Beach Town Council hosts its annual Food and Toy Drive in earnest, calling on volunteers to package up food and toys for delivery to disadvantaged families. The volunteer drive takes place at the Point Loma United Methodist Church, 1984 Sunset Cliffs Blvd. Volunteer or bring a donation. For more information, call the Town Council at (619) 515-4400, or Claudia Jack at (619) 846-6269, or visit www.obtowncouncil.org.

Dec. 17-24

Peet's Coffee & Tea will match up to $1,000 in contributions to the Point Loma Association as store employees collect contributions from customers, primarily through product giveaways. For information, visit www.peets.com.

Peet's Coffee & Tea is located at 955 Catalina Blvd., Suite 103.

WEDNESDAY, Dec. 19

Ocean Beach Farmers Market, with singing in the streets and annual Food and Toy Drive, 4 to 7 p.m. For more information, call the Town Council at (619) 515-4400, or Claudia Jack at (619) 846-6269, or visit www.obtowncouncil.org.

THURSDAY, Dec. 20

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SATURDAY, Dec. 22

Delivery of food and toy packages for the Ocean Beach Town Council Food and Toy Drive to aid disadvantaged families. Distribution begins at 8:30 a.m. For more information, call the Town Council at (619) 515-4400, or Claudia Jack at (619) 846-6269, or visit www.obtowncouncil.org.

SUNDAY, Jan. 27

The Uni-Portugueses S.E.S. annual meeting, also known as "the Contas," will be held at the United Portuguese Hall, located at 2818 Avenida De Portugal in Point Loma on Sunday, Jan. 27 at 7 p.m. All members and prospective members are invited to attend. For more information, visit www.upses.com, or email upses.manager@gmail.com.