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For 100 years, Carmel Realty Company has proudly assisted both newcomers and locals with accessing all that our beautiful area has to offer. The Monterey Peninsula possesses geography with diverse and dramatic landscapes, a burgeoning community full of residents with passion for life, and unique and masterful architecture with historic and modern alternatives. Finding the right combination of these elements enables buyers to live a personally tailored and fulfilling lifestyle. At Carmel Realty Company, we believe our role goes far beyond the real estate transaction, and truly centers on enriching the lives of others. We take our responsibility as ambassadors to our customers seriously. Carmel Realty Company is excited to celebrate a century of showcasing stunning landscapes, a vibrant community, exceptional architecture and unparalleled lifestyles, and we look forward to continuing our mission in the years ahead.



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65° DEPARTMENTS

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Big Sur Forager's
By ANDREW CALL



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Model: Amanda Antle, provided by California Models and Talent
Jeep Cherokee: provided by Steven Huish of Wagonmaster
Christmas Tree: provided by Greenscape California
Location: Home of Jack and Becky Kendall
Dogs: Garon and Jessie
Set Design: Jim Ockert, Khakis of Carmel
Make Up and Hair: Kala Ketcum
Photographer: Kevin Thomas



PUBLISHER'S NOTE

by Richard Medel

People who encounter *65°* and *57° Magazines* for the first time often ask us if the degrees stand for latitude or longitude. In fact, the names of the magazines actually stand for the median temperatures of the Monterey Peninsula and San Francisco. However, if they did stand for coordinates they would be 65°N 65°W and 57°N 57°W, respectively. Therefore, 65° would be located in a cove of the Labrador Sea between Canada and Greenland and 57° would be located just south of there. Understandably, our demographic would be quite specialized. Since the polar bear makes frequent swims from icy shore to icy shore, clearly, they would be our primary readership. In which case, we should cover more stories on kelp, caribou, and long distance swimming!

October marks a special time for the owners of The Sardine Factory, Ted Balestreri and Bert Cutino, who are celebrating the restaurant's 45th anniversary. Aware that the press has provided ample coverage of this already, I joked with Ted that everyone will be sick of hearing about it by the time our story comes out. Then, he reminded me, "There is no such thing as too much coverage!" And in many ways he's right. So, here we present our celebratory piece with a dash of 65° flavor.

You probably recognize the person on the front cover of *57°* as Eddie DeBartolo, Jr. A down-to-earth man whose reputation for having traditional values precedes him, Eddie shares how his life journey has reinforced what matters most to him: relationships and good will.



It's hard to believe the holidays are right around the corner. Halloween is practically knocking on our doors while Thanksgiving waits in the wings, carving knife in-hand. By the time Christmas arrives those of us here at 65° will be preparing for spring. That's why we are taking this time now to soak up good times with friends and family. We encourage you to do the same. Happy holidays!







VENTANA
BIG SUR



65°

THIS IS THE MONTEREY PENINSULA

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Mark Mahoney of Shannock Social Club

Featuring Dita Von Teese

Nancy





From the Heart

By Kimberly Horg / photos by Randy Tunnell

Growing up in the small college town of Claremont, California instilled a sense of community in Nancy Scheid. Abundant in volunteerism, the city supported various organizations, promoting the community's well-being. As such, the people who live here are close-knit and watch out for one another's best interest.

One of Scheid's happiest memories is of the annual Fourth of July celebration. Months of planning go into the volunteer-based celebrations, which include parades, carnivals, musical performances, and a fireworks show. The event made a lasting impression in her younger days and Scheid vividly remembers the "caring for thy neighbor" spirit that was reinforced by her parents, Marge and Steve Bromfield.

Heavily involved in community outreach, the Bromfields set an example by volunteering and supporting others. Whether it was at church, a school, or Meals on Wheels, Scheid recalls helping her dad deliver meals when he was unable to drive due to Parkinson's disease. "I was very close to my parents, so I learned from them that you need to give back to your community to make it a better place," says Scheid.

As a Girl Scout, she continued her nurturing skills into high school, where she then focused on her new found love of dance and cheerleading. Her passions were cut short after a devastating car accident, leaving the blossoming 21-year-old with an artificial hip.

Driving down a four-lane road on her way to go waterskiing with friends, a car came out of nowhere and clipped her vehicle. The impact propelled Scheid into oncoming traffic. The next thing she remembers is waking up in the hospital, where she spent the next three months of her life. After regaining her strength and ability to walk, she marched back to California State Polytechnic University, Pomona with a walker in

hand, ready to start the next chapter of her life. "We all have different challenges in life that makes us what we are," she says.

She looks at the accident as something she had to go through to appreciate how fortunate she truly is. Nowadays, she cherishes her 20-year marriage to Scott Scheid and her two children, Kira, 14, and Chloe, 12.



For the past 12 years, she has lived in Monterey County. The community reinforces elated familiarity for Scheid due to the same caring small town feel as her hometown. Helping out with the family business (Scheid Vineyards), working in human resources, and volunteering have kept Scheid busy throughout the years. Now that her daughters are older, she is able to give more of her time to helping others.

A couple of years ago, an opportunity presented itself to Scheid to work as the Monterey Campaign Manager, Champions of Hope, Man & Woman of the Year for The Leukemia & Lymphoma Society (LLS).

Working diligently to recruit community and business leaders, the Man and Woman of the Year candidates have 10 weeks to tap into their network to raise money on behalf of research and patient support for LLS. During the campaign, she works long hours knowing that cures are important. Scheid sees firsthand the adults and children who are touched by research conducted by LLS. The pleasure she receives from her work is feeling that her efforts are making a difference in someone else's life.

After losing close friends to leukemia, and having the knowledge that blood cancer runs in her family, the cause she promotes is near and dear to her heart. It's no surprise teaching her girls about giving back to the community at large through National Charity League is her biggest joy in life.

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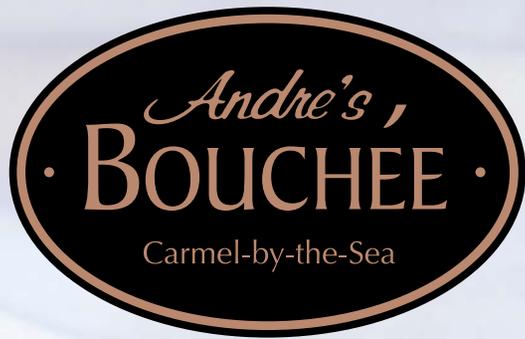


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From Big Sur to Santa Cruz

Greenscape California, Inc.

By / photos by Manny Espinoza

“Gardening Solutions by Design” is not just part of Greenscape California, Inc.’s mantra; it’s the artful way in which they create garden sanctuaries. “While we service a large area of the Central Coast, our approach has remained the same since we first started: attention to gardening/landscaping details and building long-term customer relationships,” says Co-owner David Otterbach. Their team of professional Green Gardeners’ focus, commitment, and pride has allowed them to grow their business year after year.

David, Co-owner Greg Cottingham, and their gardeners are passionate about what they do because they love gardening. “We meet with each new customer and listen to their vision for their property’s gardens,” says Greg. “As Certified, Advanced Green Gardeners (www.green-gardeners.org) we then utilize Green Gardening practices, which incorporate water conservation, pesticide mitigation, and utilization of drought tolerant and native species to accomplish each customer’s goals.”

“The Williamson gardens and landscape in Markham Ranch was designed by Marion Weaver (www.epdla.com), a well-known local landscape architect, who we enjoy working with,” says David. This four-acre estate features large water fountains and sculptures among native plants including many different succulents and drought tolerant shrubs and trees to match this site’s microclimate. Back in Carmel, the Ayers’ residence incorporates a natural “English garden” with abundant blooming plants among mature oak trees. “It is important to install well-suited plants and properly irrigate them with a drip system,” shares David. “A Green Gardener ensures not to over water, especially around oaks, which require little water.”

For more information about how Greenscape California’s professional team of experienced Green Gardeners may be able to assist you, visit greenscapeca.com or call 831.392.7099 (David) or 831.236.7381 (Greg).



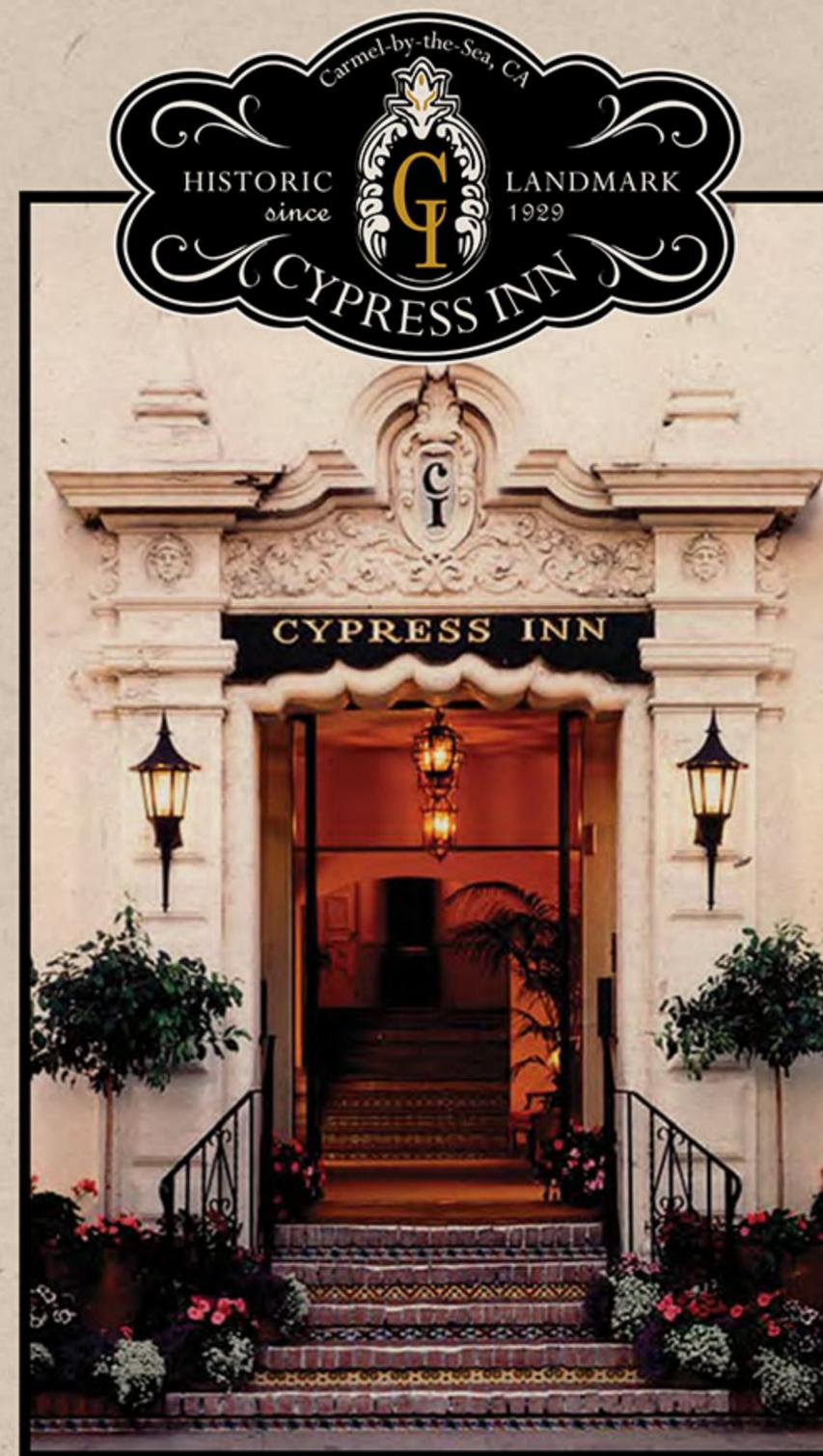
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Happy Holidays from Cypress Inn!

Photo by D.M. Troutman



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Cinnamon French Toast with warm berry compote

Challah bread pan-fried in a rich egg batter topped with a warm berry compote served with fresh fruit

Smoked Salmon Hash

2 eggs sunny-side up, hash of hot-smoked salmon, diced potato, onion, red peppers, with dill crème fraiche and caviar garnish, served with fresh fruit

Cypress Benedict

Two poached eggs, fresh Dungeness crab, sliced avocado, house-made hollandaise and a fresh toasted English muffin, served with fresh fruit and potatoes

Huevos Rancheros

Two eggs over easy with tender black beans, Monterey jack cheese, salsa roja, sour cream, queso fresco and sliced avocado, served with warm flour tortillas



PERSONA





PERSONA

Lily

Master Your Mind, Master Your Weight

By Andrea Stuart / photos by Manny Espinoza & Philip Rohlik

Imagine, just for one second, that you are content with every aspect of yourself: your body, your quirks, your daily routine, and every unique element that makes up your life. According to Lily Hills, expert weight loss coach, radio show host, speaker, and award-winning author of *The Body Love Manual*, this is an attainable reality.

In an average day, we convince ourselves of many things. The voice inside of us talks us out of trying new things. We tell ourselves that there isn't enough time. And, for one reason or another, we believe we shouldn't engage in activities we enjoy. We speak to ourselves like mulish toddlers, saying the word "no" in spite of ourselves. Finally, we roll the proverbial tape of failures in our minds, reliving them to a point of fatigue. Then, we wonder why we feel so expended and discouraged at the end of the day. The good news is that we can stop this vortex of discontent.

"It all starts with how we think," says Lily. "The mind is like wearing a backpack full of rocks. Once you master your mind, you can manage and improve your relationships, your health, and reach your goals. Your backpack becomes lighter."

Her new program, Master Your Mind, Master Your Weight, is an online curriculum that acts as a pillar of support, reinforcing positive patterns of thought. The philosophy behind it is that these daily lessons implant permanent positive truths, eventually replacing the negativity that perpetuates destructive consequences such as overeating. The course training is a composite of 11 modules, each containing a specific focus. Each module is broken down into bite-size segments for easy digestion and implementation.

"It's like having a coach or best friend available to you 24/7," adds Lily. "It's so easy to revert back to old patterns that we need to pay attention to our relationship with our body. We need training every day."

The trainings include relaxation and distraction techniques, guided meditations, tips on combating obsessions and compulsions, and so much

more. Through regular practice, these lessons ease into the subconscious mind until we ultimately transcend from living our lives passively to living our lives with intention. This is when we begin to experience opportunity in lieu of disappointment. When challenges pop up, the program provides the tools to handle them with grace and positive foresight.

Lily knows the power of the mind and has lived on both sides of its potential. A former overeater who suffered from bulimia, Lily created a designer future for herself by retraining her mind to think in the present moment. Doing so, she minimized her tendency to worry about the future and eliminated the self-deprecating voice in her head, both of which were contributing factors to her eating disorder and her unhappiness. She was inspired in part by her best friend, Karen Hudson, also a motivational speaker, who has been a life-affirming force for Lily since they were children.



Excited about the program's potential, Lily is giving away 25 scholarships for the online program (worth \$2,500 each) to teenage girls on the Monterey Peninsula, ages 13-19, who are struggling with body image or self-esteem issues that result in compulsive eating tendencies or food obsession. "The program will teach them how to love the bodies they have even as they create their healthiest bodies," says Lily. Applicants are encouraged to share their stories about body image challenges and/or compulsive eating issues in their application emails.

Continuing her charitable endeavors, Lily volunteers with the WELI (Women's Educational Leadership Initiative) program at Hartnell College, where she teaches a self-esteem and self-care class, launching the college careers of women who want to better their lives and the lives of their families through higher education.

While the Master Your Mind, Master Your Weight program was initially designed for weight management, its format makes it accessible for anyone who wants to overcome personal adversity and live a rewarding life.

For more information, visit masteryourmindmasteryourweight.com. Scholarship applications should be sent to Master Your Mind Master Your Weight, P.O. Box 4886, Carmel CA 93923

Life at the Lodge





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Life at The Lodge: Love Where You Live!

Do you wish you could wake up everyday and say, "I love where I live?" Want to experience life at a luxury resort where just out your door is a panoramic ocean view and a world-class golf course? If so, the Pebble Beach Townhouses might just be everything you ever wanted, and more.

Discreetly situated above The Lodge at Pebble Beach, these exclusive townhouses offer a private resort lifestyle, yet are at the hub of some of the world's most prestigious events such as Pebble Beach Food & Wine, Concours d'Elegance, AT&T National Pro-Am Golf Tournament, and the U.S. Open.

There are not many places in the world where a person can live in the shadow of prestige and still maintain a feeling of seclusion. "It's like hiding in plain sight," says Carmel Realty Broker, Peter Butler.

Townhouse #19 is immaculate with a view of the famous Pebble Beach Golf Links. Remodeled and updated with refined finishes, this home features hardwood floors, white plantation shutters, and vaulted ceilings. The light and airy eat-in kitchen with high-end appliances flows easily from the adjoining family room to the outside deck. The privately situated master suite features walk-in closets, and a jetted tub, perfect to unwind after a game of golf.

The Pebble Beach Resort has been consistently ranked in the top ten for best golf resorts by Conde Naste Traveler, Golf Magazine, Links Magazine and Forbes.

Townhouse #13 is reminiscent of the Presidential Suite at The Lodge, and said to have the best views in the neighborhood. This residence is top in its class. The focal point of this elegant home is the expansive whitewater ocean and Pebble Beach



3301 17-Mile Drive #13 | 3 Beds, 2.5 Baths | 2,951 s.f. | \$4,350,000 | www.pbtownhouse13.com

Golf Links views. In the distance, the beautiful Santa Lucia Mountains, sparkling Stillwater Cove, Carmel Beach, and Point Lobos, are fully appreciated from the viewing deck. The master suite features French doors opening to an additional viewing deck. This home is the quintessential golfer's paradise, ready for you to "check in."

All of the amenities one needs to feel at home are conveniently located in one spot including the Pebble Beach Post Office, a gourmet market, luxury boutiques, fine restaurants, and the Beach and Tennis Club. Life at the Townhouses is a permanent vacation with room service and housekeeping services available from The Lodge. "It's like checking in and never having to check out," adds Butler.

There are 23 stand-alone private residences, two of which are currently offered for sale through Peter Butler, who has successfully represented buyers and sellers on 12 previous townhouse transactions. "Peter Butler is one of the smartest realtors in Pebble Beach!" says local real estate entrepreneur, Denny LeVett, who has lived in

6 of the Townhouses. "He knows the territory. His thumb is on the pulse of Pebble Beach happenings. He is educated on values and an expert on the residences at The Lodge!" adds Levett. Peter's 16 years of real estate experience specializing in Pebble Beach and the Monterey Peninsula, proves there is no one better qualified to represent the Townhouses at The Lodge.

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45 Years



The Sardine Factory's 45th Anniversary

By Andrea Stuart

(Monterey, CA) Nineteen sixty-eight was a year of political and social excitement. In that year, America successfully completed the first manned mission to the moon. The Beatles wooed us with their ballad "Hey Jude." Woody Allen introduced Hollywood to a quirky style of self-reflective comedy with an offbeat intelligence that has continued for more than 40 years. And, The Sardine Factory restaurant in Monterey debuted on the "wrong side of the tracks," more or less on a hope and a prayer; only to later prove itself as a world-class restaurant fit for the likes of Prince Albert II of Monaco.

When business partners Ted Balestreri and Bert Cutino opened The Sardine Factory, they had one common goal: to pour all of their love into every element of the restaurant. "Love is the philosophy of The Sardine Factory—love for food and wine and the restaurant. Love for the customer. It's even on a sign in our kitchen," says co-founder and CEO Ted Balestreri.

Recognized as a pioneer of American regional cuisine, The Sardine Factory restaurant has earned numerous awards and accolades, including the Distinguished Restaurants of North America (DiRoNA) Award (1993-present), American Automobile Association's (AAA) Four Diamond Award, Restaurant Hospitality Magazine's Best Wine List in America, and Wine Spectator's Grand Award for over 20 years, among others. With each of these acknowledgements, The Sardine Factory garnered a reputation for epicurean excellence, which, in part, sparked the revitalization of the once-forsaken Cannery Row.

Much of The Sardine Factory's success may be attributed to the talented team behind the operations. In addition to a dedicated service and kitchen staff, Frederick Dame, of the Court of Master Sommeliers, is the architect behind the restaurant's extraordinary wine collection. Moreover, their award-winning chefs, directed by Bert Cutino, have created a library of signature dishes, including the Abalone Bisque. Legend has it that every elected official who has tried the bisque has won. As Ted Balestreri says, "I wouldn't run for office without having a cup."

All of their sustainably harvested seafood dishes from the Pan Seared Petrale Sole Meuniere to the Grilled Wild Abalone Medallions have earned their place on the menu. Furthermore, having once helped put the bar on the map, Papa Vince—a Monterey area bartending icon—worked at The Sardine Factory bar into his 80s. The Monterey County Hospitality Association's highest employee service award is named in his honor.

As they celebrate the restaurant's 45th anniversary this year, Balestreri, Cutino, and their staff are rolling out the metaphorical



red carpet. Among the celebratory features is the 45th Anniversary Dinner—a Prix Fixe Heritage Menu featuring items from their original 1968 opening menu, piloted by a complimentary glass of champagne.

Wine aficionados will appreciate the extraordinary vintages offered by their “Treasures of the Wine Cellar.” The 1932 Maison Leroy—Meursault-Charms—Meursault France is only a sample of the rare offerings. However, the restaurant’s owners take the most pride in offering the best California and Monterey County wines to compete with the finest European vintages.

Enjoyed by a menagerie of icons from Julia Child and Rachael Ray to local celebrities Clint Eastwood and CBS sports anchor Jim Nantz, The Sardine Factory has come a long way since its day as a cannery workers’ cafeteria.

Separate dining rooms provide a variety of ambiances suited to each diner’s mood. The Lounge, for instance, provides casual elegance with a reasonably priced menu. This year, Happy Hour (5 – 7 p.m., nightly) offers several wallet-friendly signature cocktails and small bites. A notable bite is the crab-filled baked mushrooms, a mouthwatering start to any evening. Meanwhile, the Conservatory provides an experience reminiscent of New York’s Tavern on the Green, and the Captain’s Room offers classic elegance.

Balstereri and Cutino consider the restaurant one of their most thrilling ventures. It opened the doors to even bigger endeavors such as other restaurants, hotels, and real estate. Since Balestreri and Cutino understand how much it means to lend a helping hand, they have endowed scholarship funds for meritorious hospitality students with aspirations for careers in the foodservice industry. “I think supporting youth is key to our future,” says Balestreri.

Wealth, Health & Stealth

By Andrew Call / photo by Philip Rohlik

Steve Keller and his financial team are content with their 6:30 a.m. in-office duties—the inevitable alarm clock rings an hour prior at the mercy of an East Coast market opening. Regardless, Steve is easily excited and invigorated as Merrill Lynch's Senior Vice President and Wealth Manager. "Every day it's different. In the world we live in, there are so many different forces that affect the markets, be it geo-political, economic, psychological, etcetera. You come to learn that the problems that arise end up being great opportunities for investing."

Despite 25 years of experience in the financial industry, Steve is discovering that wealth is an ambiguous term, cluttered by its value as it pertains to accumulated money. Wealth also pertains to accumulated moments—a moment watching his son receive a new scouting merit badge, a hike with his family through the Santa Lucia Preserve or a kayaking trip along the jagged edges of Pebble Beach's shoreline. Steve Keller feels fortunate both vocationally and recreationally, and he's adamant about giving



back to the Monterey Peninsula—a newfound Harbor he's happy to call home.

Steve's charitable contributions include Monterey's Meals on Wheels program. With his vast insight into the ebbs and flows of our country's economic tendencies, Steve acknowledges inattention with regards to our elderly, and he understands it's not a financial problem he can eradicate from behind his desk. "Our older generation seems to be getting squeezed financially as higher healthcare and food and energy costs have devastated many of our elderly living on a fixed income."

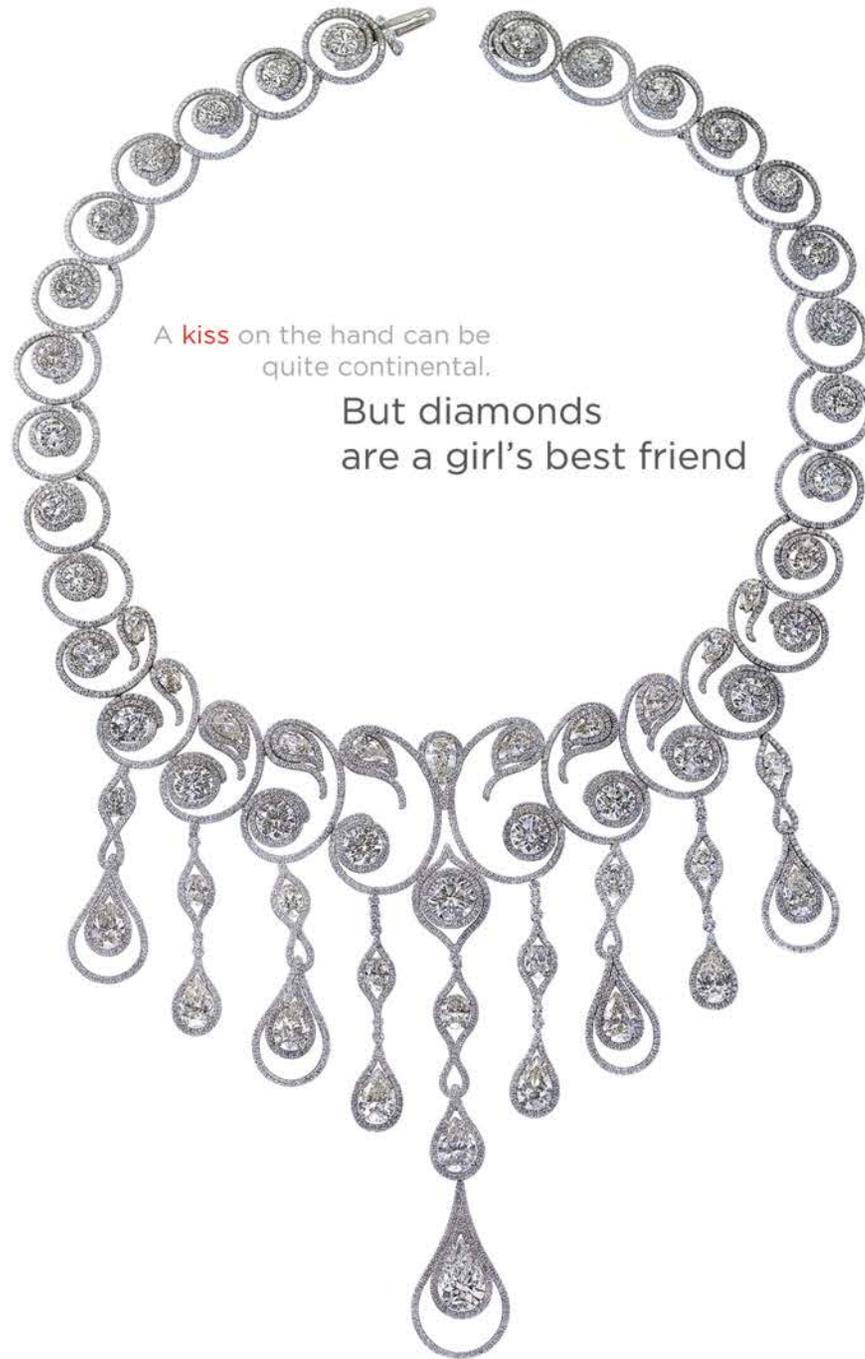
Steve has always used his financial insight as tools to help those without that same capacity, and he has taken it on as his duty to spread financial literacy. As Scott House—a Merrill Lynch financial understudy and a promising 24-year-old Pacific Grove High School and Chico State Graduate—reaps the benefits of those same wise important financial lessons, it's safe to say Steve Keller is truly a generational leader.



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Seventh & Dolores

By Andrew Call / photo by Manny Espinoza

A combination of unwavering affection for Carmel and an innovative vision for adaptive reuse led to the creation of the highly anticipated Seventh & Dolores event space. His affection for the town and commitment to preserving the charming character dates back to 1982 when building owner Jeff Peterson proposed to his late wife in Carmel-by-the-Sea.

It was in early 2001 when Jeff and his family were unexpectedly encumbered by his wife Karen's diagnosis of mesothelioma and his son Eric's battle with both diabetes and leukemia. That powerful reminder of the delicateness of life led to the creation of the Peterson Family Foundation, a charitable organization devoted to scientific, clinical, and translational medical research.

Today, with the support of his wife Julee, his 14-month-old daughter, and two collegiate baseball-playing sons, Kort and Eric, Peterson is using his philanthropic motivations to reinvent the former seventies bank

building. Originally designed by award-winning architect Walter Burdie, the transformation of Seventh & Dolores will preserve the distinct architectural character while establishing a meaningful vision and purpose.

Seventh & Dolores is a celebration of the renowned businesses and communities of Carmel. The space will feature events on the local, national, and international stage; providing a flexible, central, premiere venue for hosts to create exceptional affairs. From weddings and car events to wine soirees, pop-up dinners, and philanthropic gatherings, the community will enjoy diverse and momentous event experiences. Jeff, Jeff's family, and his team look forward to the widespread use and enjoyment of a remarkable space in this remarkable town.

For more information, contact
contact@seventhanddolores.com.







Basil Restaurant

By Gina Broderick

The sustainable lifestyle has always resonated for Carmel local Soerke Peters. Growing up in Wilhelmshaven, Germany, as a young boy he rode his bicycle to the dairy to pick up milk each morning, followed by a jaunt to the local bakery for bread, and finally to the open market for local produce. Chef Soerke Peters and Denis Boaro opened Basil Seasonal Dining in Carmel with a promise to consistently feature locally grown produce and organic ingredients.

A Certified Green European style restaurant, Basil boasts a seasonally rotating menu, which also features gluten-free and vegan alternatives. The elegantly curated list of local wines complements the fresh, wild, sustainable seafood and grass-fed beef raised on family-owned ranches. Signature cocktails—made from locally-gleaned herbs and fruits—complements the fare it accompanies. Chef Soerke impresses the most discerning palates with outstanding quality and exquisite presentation.

Soerke Peters has been a chef in Germany, Moscow, New York, and Los Angeles. He was most recently the executive chef at the Sunset Restaurant in Malibu and Ca' Del Sole in North Hollywood. Breaking free from the kitchen often to visit with his guests, his presence inspires a sense of excitement and energy.

Basil Seasonal Dining is located on San Carlos between Ocean and 7th in Carmel.

Visit, www.basilcarmel.com, call 831-626-8226



Cayen Collection Concours Luncheon

Photos by Philip Rohlik



Purrrfurably Cats

By Andrew Call / photo by Philip Rohlik

The acquisition of Purrrfurably Cats is the result of surviving veterinary grunt work in places like Edison, New Jersey; Waterloo and Danville, Illinois; undergraduate studies at Rutgers University and then obtaining a veterinary degree from the University of Illinois; a three-thousand mile trek in a timeless post-college-Subaru (with attached, equally-cliché U-Haul); and practicing in Los Angeles, Palo Alto, Sugarland, Texas and a few veterinary hospitals on the Peninsula, but Dr. Kathleen Marcus doesn't regret a second of it.

"I had this tunnel vision of what I wanted to do, but to get to this point right here took a lot of bashing and breaking through walls. I don't know how to phrase it, but it was a battle. Nothing came easy. You have to work hard for what you want. That doesn't scare me, and I don't mind doing it."

Dr. Kathleen Marcus, Owner/Veterinarian at Purrrfurably Cats, is an outspoken cat lady, and sees no reason why her humble but passionate feline home away from home should cater to any other animal. With a heartfelt devotion, Dr. Marcus and her team have intuited what it takes to care for such an elusive animal, and what they've learned along the way is that the best policy isn't always rigid or by the book. "That's what I love about owning my practice," says Kathleen. "It gives me a place for justice in the world. It frees me to practice exactly the way I want to with whatever sense of intuition and medical know-how I have."





Kathleen has come to find that her practice as a whole requires her to be part doctor, part teacher. One main priority of Dr. Marcus is the cats' stress levels, which have everything to do with both their internal health and their external environment. Having spent her whole life appreciating and caring for cats, (as a girl, she-homed many kittens in need by carrying them in her bicycle basket to new homes), Dr. Marcus is eager to impart her medical understanding of what it takes to own a happy cat onto everyone that walks through Purrfurably Cats' doors.

Venturing all the way from Piscataway, New Jersey to make a home on the Central Coast is a proud feat in and of itself, but to successfully own and operate a business doing what she loves after all these years of sacrifice and hard work is a lesson in perseverance Dr. Marcus can teach us a lot about. Her attitude is encouraging: "Everyone can find their niche. I have my personality, and not everyone is going to like it. I try to be a good person and to be honest. "I know who I am." She's content and happy, and it seems like the cats are, too.



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On behalf of all our volunteers, participating wineries and restaurants we want to thank everyone who attended the 2nd annual Carmel-by-the-Glass for your generous support.

This event successfully raised \$5,000. for the Carmel Mission Foundation, which is responsible for the restoration and preservation of the Carmel Mission Basilica, museums and courtyard complex.

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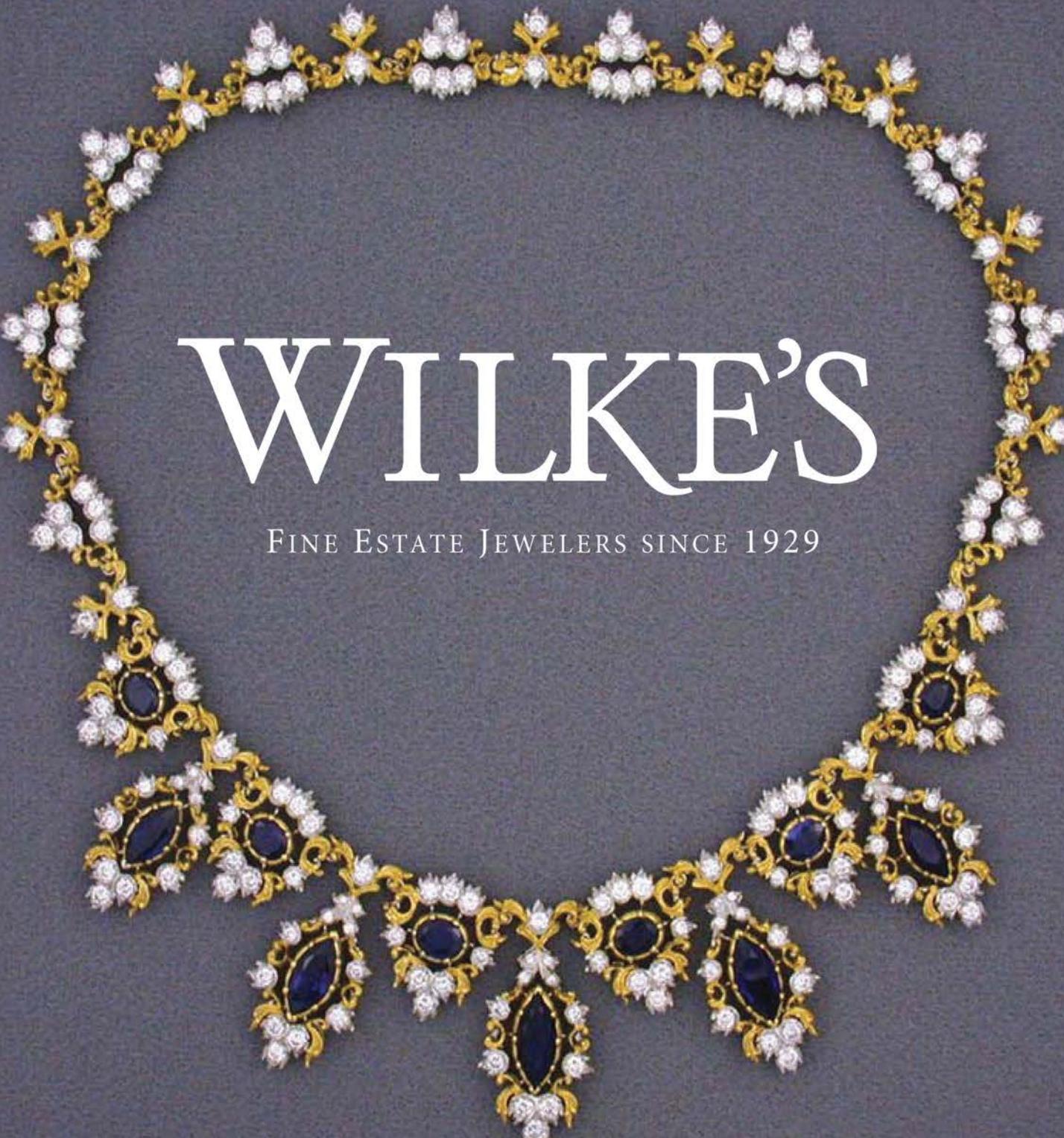


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holiday style



Jim Ockert, Owner
Men's Fashion Consultant

All photos by MossMediaCarmel

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Khaki's of Carmel offers clothing from the best creators. We carry elegant Italian designers such as **Luciano Barbera, Brioni, Canali, and Incotex**; plus innovative Italian performance brands such as **Allegrì, Paul & Shark and Cornelliiani** that add a modern twist in fabrics and design. For handmade knits and sweaters, Khaki's is proud to stock limited pieces from **Inis Meain, Ballantyne and Drumohr**. In rugged outerwear, we've sought out long-lasting and hard-wearing jackets from **Barbour in England, Woolrich John Rich & Sons** from the United States and lightweight leather coats from **Gimo's in Italy**. Our expansive shoe range features the best from England including **Edward Green, Gaziano & Girling** and **Alfred Sargent**, plus the sleek lasts of Italy's **Di Bianco**. And we're excited to stock the newest names in men's fashion including past menswear designs of the year **Billy Reid** and **Todd Snyder**.

In addition to carrying sought after brands, Khaki's of Carmel continues to its **J. Lawrence line of clothing designed by proprietor Jim Ockert**. With dedication to authentic clothing designed with an American heritage past, Ockert's line of made in America sport coats, trousers and shirts combine quality craftsmanship and signature boldness that's unique to Khaki's.

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Beach Rider

By Andrew Call / photo by Philip Rohlik

Beach Rider, Todd and Darlene Azevedo's most recent addition to Azevedo Ranch, rings with the potential of becoming a must-see on any Peninsula pleasure seeker's bucket list. Having been allowed unprecedented commercial access to 10 breathtaking miles of sand and sun on the Salinas River State Beach, Darlene and Todd offer guided horseback tours along the Monterey Bay's pristine coastline.

The couple has a keen sense of everything equestrian right down to the particular temperament of a horse in relation to its bloodline. "They have this intuition about who's on their back," says Todd. "They're incredibly intelligent." The only issue in the Azevedos' experience is that people bond with their horses so deeply that they want to purchase their beloved tour guides. Since their horses are "priceless," the couple has created a Beach Rider membership service so guests can satisfy that often-unavoidable tendency to care for and grow to understand such a beautiful animal.

Todd and Darlene certainly understand the sentiment.

Historically, horses have played an integral role in the story of the Central Coast, and Beach Rider is a tangible way to keep that Californian heritage alive. In addition to bringing to fruition their dream of sharing the world of horses, they have made it their civic duty to preserve the historical culture of an area they've enjoyed for 20 years. "If no one keeps this old Western culture going, it's going to be lost," adds Todd.

More than anything, Todd and Darlene hope that their patrons learn what it means to lose themselves inside an adventurous two-hour inner-child-engaging tour. Todd reverently quotes Winston Churchill: "There's something about the outside of a horse that does something to the inside of a man." That feeling, alongside the expanse of the ocean, the refreshing waft of a salty breeze, and 10 miles of open white sand are the impetus for the Azevedos' passion.



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Top Suites of the Monterey Peninsula





The Presidential Suite: The Inn at Spanish Bay

Located on the uppermost level of The Inn at Spanish Bay, the 1,650 square-foot Presidential Suite offers a view of the enchanting Del Monte Forest and features a parlor with a comfortable seating area, a large dining area, an entertainment system, and a private bedroom. Adding to the opulence, The Presidential Suite provides a king bed made up with luxurious 300 thread count Egyptian cotton sheets. Amenities include a gas-burning fireplace, a grand piano, and a marble bathroom. For those who fancy a night cap or cocktail hour, the room features an honor bar with several complimentary items. For entertainment, there is a large HDTV with DVD and audio

system, complimentary wireless Internet, bathroom amenities from The Spa at Pebble Beach collection, and 24-hour room service. The Inn at Spanish Bay offers five dining experiences, The Spanish Bay Club fitness facility with pool and tennis courts, The Links at Spanish Bay golf course, and a retail shopping arcade. Guests also enjoy complimentary shuttle services throughout Pebble Beach Resorts, with transportation to the resort golf courses, Pebble Beach Golf Academy, The Spa at Pebble Beach, Casa Palmero, The Beach & Tennis Club, and The Lodge at Pebble Beach.



Senator's Cottage: Tickle Pink Inn

The Tickle Pink Inn, set atop the rugged coastline in Carmel Highlands, was once the original home site of State Senator Edward and Mrs. Bess Tickle. Mrs. Tickle, a great lover of flowers and especially pink flowers, named their hillside stone cottage "Tickle Pink," which they inscribed on a wooden plaque that hung above their door. This enchanting stone cottage has long since disappeared, but the name and its traditions happily remain with the "Senator's Cottage" — the last of their estate and named in their honor.

Tucked away in a secluded cliffside setting, nestled among the pines and flowers, the Senator's Cottage is located just below the Tickle

Pink Inn and is a two-bedroom cottage that's perfect for one or two couples. The cottage features ocean views, a Jacuzzi bathtub, a kitchenette, dining and living rooms, a wood-burning fireplace, and a private stone patio for entertaining and relaxing.

From the luxurious bedding and full-service Concierge to the delights of a complimentary continental breakfast as well as wine and cheese reception, you'll realize that you've discovered a very special place at the Tickle Pink Inn.



Vista Hot Tub Room: Ventana Inn & Spa

Legend meets natural splendor at Ventana Inn & Spa. Enveloped in rolling meadows and forests, outlined by a powerful coastline, and punctuated with a history rich in pioneers, Hollywood starlets, and literature, Ventana Inn & Spa sweeps patrons away with opulence wrapped in authenticity.

Ventana's Vista Hot Tub Room sits in the heart of a wilderness paradise, nestled atop a meadow facing the Pacific Ocean. A suite fit for a king and queen, this 700-plus square foot hideaway boasts luxurious

accommodations including leather furniture, four-poster beds, cedar ceilings and floors, a wood-burning fireplace, a dining area, a wet bar, and an oversized soaking tub, which includes an open slate shower and dressing area. Floor to ceiling windows provide expansive views of majestic Big Sur from every corner of the suite. It's a place where elegance and grandeur are the main ingredients for creating a symphony of opulence. Ventana Inn & Spa is an eco-friendly resort cohabitating with the natural wonders of the area.

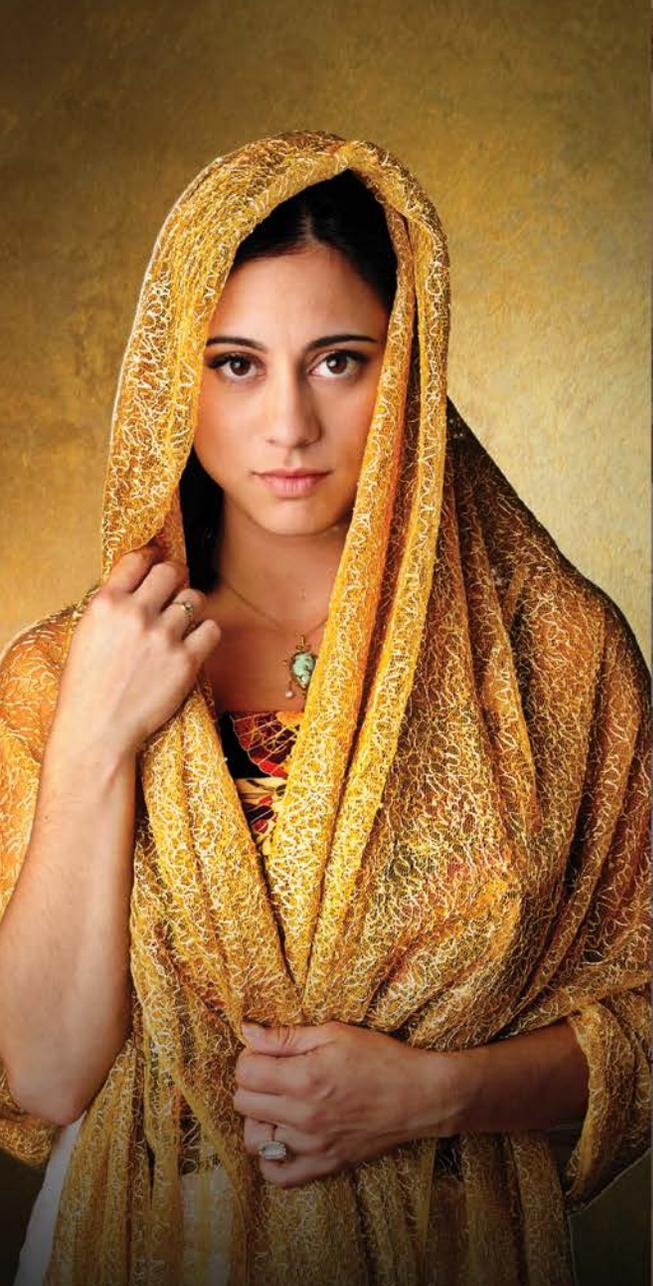


Pacific Suites: Post Ranch Inn

Overlooking the cascading Pacific Ocean, the aptly named Pacific Suites at Post Ranch Inn offers 960 square feet of indoor and outdoor space while providing separate living and sleeping quarters. A natural king mattress adorned in organic linens offers effortless sleep comfort as the wood-burning fireplace and radiant-heated flooring blanket the space in warmth.

Spanning the width of each room, the patio delivers full panoramic ocean views, private stainless steel hot tubs, and lounge chairs.

Pull open the complimentary mini bar, draw a warm bath in the indoor spa tub while indulging in organic bath products, and relax into the sumptuousness of Heaven. Whether snuggled in bed or enjoying champagne in the spa tub, panoramic views are abundant. Of course, the suites are also equipped with digital music systems, iPod docking stations, complimentary Internet service, and binoculars for a full immersion experience.



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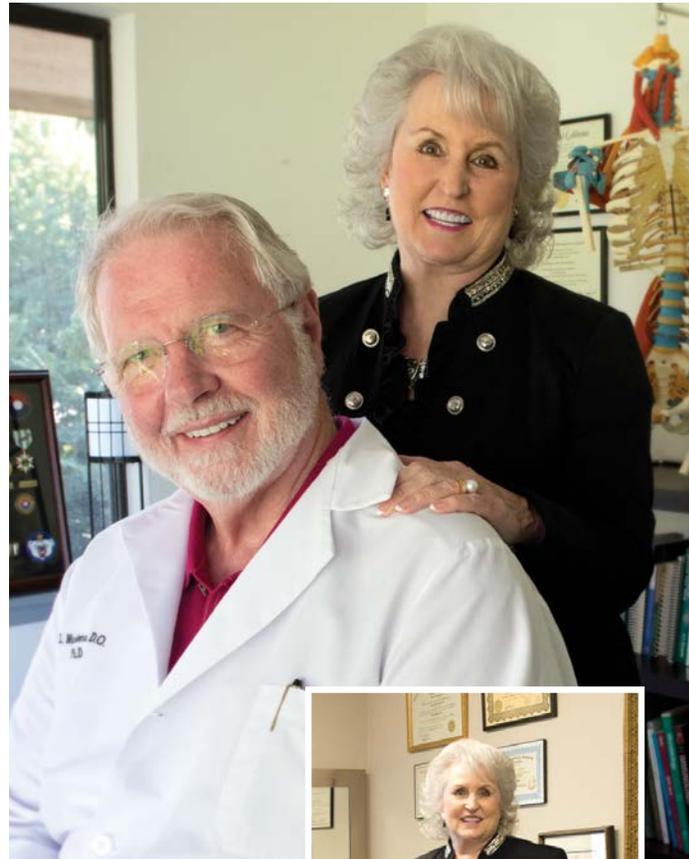
For the Health of It

By Gina Broderick / Photos by Manny Espinoza

Dr. Clarence Nicodemus is an osteopathic physician. Grace Nicodemus is a minister, who offers spiritual based medical preventative counseling. Together, they create a healing process for their clients.

Linda O'Brien was a patient of Dr. Nicodemus, referred by a friend, who had similar symptoms. In her mid-fifties and serving as Executive Director of Meals On Wheels, she was roughly six months away from using a walker. Her scoliosis was progressing, and she was in a lot of pain. Having tried many other avenues to gain relief, including acupuncture, massage, and pain management care, she was at a loss. When Dr. Nicodemus examined her, he told her he could help. O'Brien says: "He doesn't give false hope. He is very upfront and states what is possible and what is not possible." In six weeks, under his care, her pain level was down by 75 percent after a

series of gentle manipulations, exercises, and medication. O'Brien found that her mind and body work together in the healing process. Her emotional and physiological problems in life affected her body. Her body assimilated the challenge in its own way through back pain. After O'Brien shared her life struggles with Dr. Nicodemus,



he listened sympathetically while Grace stepped in and worked with O'Brien. O'Brien describes Grace as very supportive, non-judgmental, and empathetic. "Grace gave me the courage to take one step at a time. She also gave me alternative ways of thinking and a different perspective on life," says O'Brien.

A collection of letters imbued with gratitude fills Dr. Nicodemus' mailbox, including one from LM, a military patient. "Thank you, Dr. Nicodemus, for everything that you have done for me. Between you, Grace, and your staff, I have never been this free of pain since I was 18. I am convinced it is your style of care and medical insight that is responsible for my recovery. It is such a momentous period in my life that it cannot go un-thanked," he says.

Nicodemus Medical
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MontereyClinic.com



Holiday Is a Call for Gratitude and Minimalism

By Kjeld Aamodt / photo by Philip Rohlik

Thanksgiving is Dr. John Eisinger's favorite holiday. It harkens back memories of a warm house within the snowdrifts of North Dakota as a child; the whole family together around a table laden with wild-caught turkey, thick gravy, homegrown sweet potatoes, and fresh cranberry sauce made from scratch.

Thanksgiving seems to tap into the core of American history and values without so much as a taint of the overwhelming commercialism that has burdened other holidays. It is a time for civic and familial reflection and remembrance; a time when the abundance of the things that really matter—family, food, shelter, and love—take precedence in our sometimes frenetic daily life.

Given a time to pause and reflect over such generosity, Dr. Eisinger feels it is an opportunity to say thank you to the patients who have warmed his days over the past 37 years practicing in Carmel and the Monterey Peninsula. "Thank you to all my patients who have brought me their smiles every day and left my office beaming," he says. "Smiles are infectious, and I can't help but find myself with one after each day is through."

Dr. Eisinger has locations in
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The Inns of Monterey is a luxury collection that includes the Spindrift Inn and Monterey Bay Inn, sophisticated, oceanfront hotels that serve complimentary breakfast to the room and feature fireplaces, balconies and window seats.

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Cannery Row is destination fun, with more than 20 restaurants, wine tasting, boutiques, sensational nightlife and the new Cinemark XD Movie Theatre.

Browse art and jewelry galleries, gourmet food and wine purveyors, boutiques and gift shops. Take a break from the treasure hunt to enjoy a glass of wine or a meal at one of the many ocean view tables at Cannery Row's award-winning restaurants, ranging from casual to elegant.

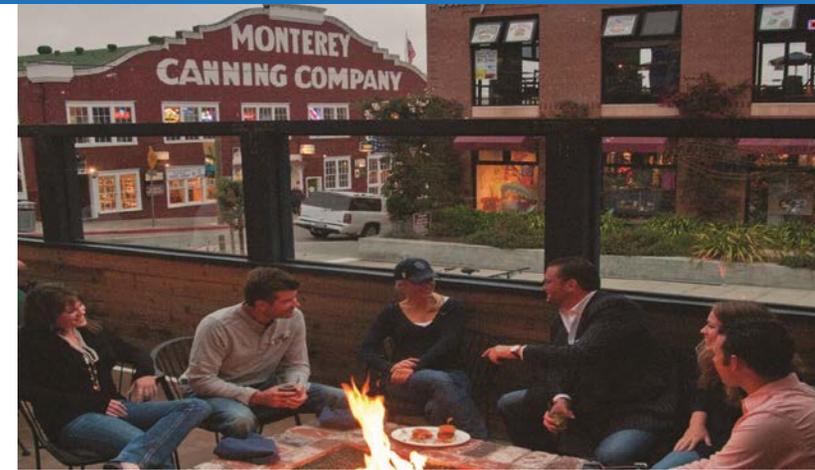
The sun never sets on Cannery Row, because there's always live music to be found and the nightlife here is the most exciting in Monterey.

For movie buffs, the Cinemark XD Movie Theatre is the best place to see the newest feature films and blockbusters, with a wall to wall, floor to ceiling screen, state-of-the-art sound system and stadium seating.

INSIDER'S TIP: *Parking is easiest at the Cannery Row Garage on Foam Street (locals park for free after 4:00pm)*

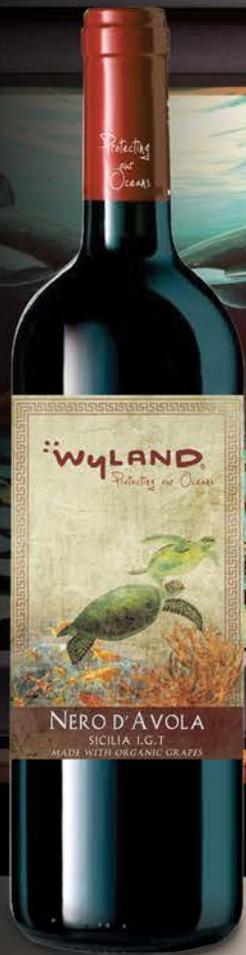


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Luke, age 8, wished to visit Hawaii and watch sea turtles

Passport to Wishes

By Andrew Call

“I wish to have,” “I wish to go,” “I wish to be,” “I wish to meet,” and occasionally, “I wish to help”—these are the five wishful themes expressed by children with life-threatening illnesses to Make-A-Wish, an organization that unquestionably and immediately takes to action, transforming a child in a dire situation into their favorite super hero, sending them around the globe, celebrating them at their dream birthday party, or empowering them to create the change in the world they’d like to see. Ben Duskin, for instance, with the help of Make-A-Wish and software engineers at LucasArts, used his wish and his creativity to develop Ben’s Game, a video game designed to encourage young brave cancer fighters like himself as they vicariously battle evil diseases through the game’s main character. Ben, whose game tallied over 300,000 downloads, ultimately earned the attention of the Dalai Lama himself, who awarded the young entrepreneur with an “Unsung Hero of Compassion award.”

Most of these wishes, says Jen Wilson, marketing and promotions manager for Make-A-Wish Greater Bay Area, cost approximately \$7,500. Along with her colleagues and other wish granters around the area, she is excited about the 14th Annual Monterey Bay Gala at Tehama Golf Club in October. After having raised a landmark \$1,000,000 dollars last year, all of which contributed toward making wishes like Ben’s Game possible, the Monterey Bay Gala has become a staple in piecing together not only the quality of young people’s deepest aspirations, but also the quantity of young dreams they can fulfill.

This year’s gala theme, Passport to Wishes, sets the stage for a worldly soiree—an accumulation of international formal attire from the far corners of the world converging together to create an evening of global richness like a scene straight from casino night in the latest James Bond *Skyfall* film. The mission, this time around, while certainly taking place under one of Monterey’s breathtaking mid-fall skies, will be all about anonymous giving by the 300 guests in attendance—secret agents of wish-fulfillment for children who need it most.

For many years, Clint Eastwood has generously enabled Make-A-Wish to host the event at Tehama Golf Club, allowing the foundation to fully focus their fundraising efforts on the children they’re dedicated to without the extra cost. In recent years, with donations derived from the gala’s silent and live auctions, this has allowed the foundation to grant wishes to over 130 children, and that ever-important number is growing.

On Saturday, October 26, as Monterey’s sunsets begin to emit heather-orange and deep blue, the charitable late-afternoon crowd will arrive in a timely manner again at Tehama Golf Club for one dreamlike night of the adult appetite—cocktails, dinner, auctions, and, most importantly, giving. With recent guest appearances by Brad Paisley, Tony Bennett, George Lopez, and Josh Groban, you can bet attendants are feeling just as wishful as the kids they’re supporting as they wait in anticipation of who will perform this year. They say it takes a village to raise a child, but it takes an army of planners, coordinators, celebrities, philanthropists, and one special night at an internationally acclaimed golf course to make that child’s deepest wish come true. Make-A-Wish is happy to orchestrate it all.



PASSPORT

October 26, 2013

5pm - Midnight, Tehama Golf Club

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Big Sur Forager's

by Andrew Call / photo by Jim Pinckney

To the folks at the Big Sur Forager's Festival, the Ventana wilderness—all 159,000 acres of it—is an endless sea of culinary exploration, with its wild mushrooms, natural spices, and native vegetables, and they want to share it with you. Save the dates of January 16-19 for an explorative weekend through one of Monterey County's most underappreciated culinary meccas in the forests of Big Sur. The 2014 Second Annual Big Sur Forager's Festival includes foraging expert-led hiking sessions, wild mushroom lecture series, cooking competitions, a Grand Celebrity Chef Dinner at Ventana Inn & Spa, and a Sunday brunch. Guests will have the opportunity to buy tickets to the wild mushroom walk for \$35, the Fungus Face-Off competition for \$45, the Forager Dinner for \$175, or an all-inclusive ticket for \$230. Proceeds from both the Fungus Face-Off and the mushroom walk will be donated to the Big Sur Health Center, Big Sur's sole medical facility and the only one of its kind in an otherwise medically desolate stretch of coastline. Smaller portions of the other Forager's Festival event proceeds will also be donated to the Health Center.

Following their major success last year, the Big Sur Forager's Festival is excited to again invoke some healthy local culinary competition, with categories ranging from most nutritious to most inventive. Renowned local chefs already have big shoes to fill as they try to one-up some of last year's winning dishes, like Tim Navadara's

and Douglas Bush's Abalone Porcini Fritter with pickle weed and red dulse or Enrique Esparza's and Steve Mayer's French dip with chanterelle au jus with black sage, specialty black sage salts, Meyer lemon, chanterelle and oyster mushrooms. Truman Jones and Kory Stewart, executive chef at the Restaurant at Ventana and executive chef at Americano Restaurant located in San Francisco's Hotel Vitale, respectively, will be headlining the preparation of Saturday's Forage Dinner—sure to impress both the creative spirit, and most importantly, the palate. Guests can expect to have their unique dishes paired with equally unique local wines, creating an unparalleled combination of our Central Coast's truly elemental and earthly offerings.

The Big Sur Forager's Festival proudly continues the tradition of a popular Chanterelle Festival that lasted years until it was discontinued, leaving some passionate Big Sur Health Center advocates with an opportunity to fill the festival void and benefit a local treasure. When those Health Center advocates approached Steve Johnson, general manager of Ventana Inn & Spa, and explained to him their intention of continuing the chanterelle tradition while continuing to fundraise for the future of the Health Center, it was synchronicity at its finest. Ventana Inn & Spa had been searching for a way to benefit the Health Center and keep the festival alive as well, and the Big Sur Forager's Festival was born. With such a huge success in its first year, the 2014 Forager's Festival is highly anticipated by vendors and guests alike, and with such a great cause, it looks like the festival is here to stay.





Splendor Beneath the Stars

by Andrea Stuart

Suspended on the precipice of the northern division of Los Padres National Forest, 24105 Fairfield Place in Carmel invokes feelings of divinity with panoramic views of the Monterey Harbor and the soft arch of the bay.

An extended driveway weaves through over five plus acres of open field and forest, ushering visitors through the single story home's outdoor sanctuary, delivering them to the top of the hill where the looping driveway meets the house. Bordered with an attractive mix of native and drought tolerant trees and plants, the home extends refuge to those who enter.

The home's immediate draw toward the spacious, open-beamed living room complements the formal dining room, with a built-in China cupboard and sideboard, which looks out over the city of Monterey and across the sapphire bay. A range of inviting views from different angles is offered from the master bedroom and its adjacent outdoor hot tub, as well as from one other bedroom. Each bedroom boasts generous closet space..

A homelike feeling is accented by spacious room sizes, nine-foot ceilings, and ample natural lighting that cascades through the large double-paned windows and skylights. Surrounded by flower beds, a sunken patio off the kitchen/breakfast area provides a relaxing spot to enjoy the sun during the afternoon or to warm oneself by the outdoor fire pit during cool evenings. A feeling of private spaciousness exists throughout the home.

Nature lovers will appreciate the sight of deer roaming the property on the entry side of the house, and birds, including coveys of quail, throughout the property. The home marries the outdoors by offering a large deck, a small lawn area, gardens, as well as a sizable and unobtrusively fenced area.

The home's two fireplaces feature beautiful tile work, while the large mantle in the living room, a gift from the original general contractor who harvested it from a fallen tree on his own property in Big Sur, is solid redwood.

A separate apartment—with its own fenced patio and garden—is separated from the main house by a wide breezeway. The private entrance leads into the living room/dining area that has a tiled fireplace, built-in bookshelves, and built-in wood storage bin. Several oversized windows provide vistas of the fields, trees, and bay. A sunny deck outside the front door and the bedroom's French doors offers further views. The apartment is built with the same open, homelike feel as the main house and features its own office/art studio (with sink and cabinets), as well as its own two-car garage, making a total of four garages on the property with room for more.

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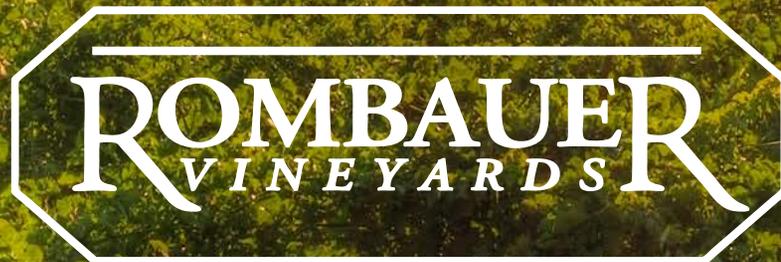
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57° DEPARTMENTS

PERSONA

Feet on the Ground, Eyes on the Horizon
By CAROL ZIOGAS

Here to Then, Then to Now
By ALEX MAY

Tough Love in the Tenderloin
By CHAD MEDEL

Stalwart with a Stiff Arm
By ANDREA STUART

Savor the Flavor! of Napa Valley
By ANDREA STUART

SCENE

L.A. Food & Wine

STAY

Top Suites



SPECIAL

The Table is Set
By ANDREA STUART



COVER

Edward J. DeBartolo, Jr. Photo by Bill Serne.





'Tis the Season

By Andrea Stuart

As we sit on the precipice of the holidays, peering out over the coming year with eager eyes, reflections from the past year appear in the scrying pool of reminiscence. For some of us, 2013 has been an amalgam of beautiful episodes punctuated by challenging circumstances. Thankfully, we can take solace in knowing that where there was loss, the embers from those experiences illuminate what lies ahead, allowing us to see past the shadows and into the brilliance of tomorrow.

While the holiday season beckons indulgence in spoils as we scurry from one boutique to the next searching for decorations and gifts, it also inspires us to be kinder, more generous, and to make time for the important things and people in our lives. After all, this is why we travel thousands of miles this time of year, standing in long lines at the airport and wading through crowds.

We do it so we can watch as our niece tears through the wrapping paper of our gift with nimble fingers, eyes stretched over a mysterious box, emitting squeals of excitement as she holds up her new Furby (vintage toys are all the rage). We do it so we can sport the obligatory holiday sweater that proves we belong to our clan. We do it so that we can hold up our glasses at the end of a meal, and share that moment with the people we treasure.

So, write those holiday cards, not with a scowl on your face and a twitch in your eye, but with cheerfulness between your fingers, and know that whoever opens your card will enjoy an extra smile that day. Spice it up a little and do something different this year: volunteer at a food bank or soup kitchen (San Francisco Bay Area residents should visit www.sffoodbank.com). Enjoy an extra night on the town. Take that ski vacation you've been putting off. Ask Santa for a new four-legged family member (or perhaps one with feathers). However you celebrate this season, do it with enthusiasm. The holidays are just waiting for you to make the first move.

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Siobhan



Feet on the Ground, Eyes on the Horizon

By Carol Ziogas / photos by Hemali Zaveri

With a ready laugh and razor sharp wit, Siobhan McFeeny, the American Automobile Association's COO, is an adventurer par excellence. Her love of travel was instilled at an early age; summer holidays with her family involved long hikes in the Irish countryside and stays in hostels rather than hotels. One of seven children, her childhood in Dublin during the 1970s and 1980s was marked by high unemployment and lean times. Life was modest, but fun.

Like many Irish youth of her generation, McFeeny found life on the island cramped and came to the U.S. looking for adventure. Of her graduating class of 115 students, nearly each one left for the U.S. or Australia. Jobs were scarce in Ireland, and President Clinton was offering a program that made getting an immigrant visa more of a reality.

Following in the footsteps of a brother, who had come to the U.S. earlier, and accompanied by Trinity College friends, one suitcase, and \$200, she landed in Chicago, where she "found an apartment with 960 people in it, and we all paid a dollar for rent." A series of "lucky breaks" followed in finding work, a trend that has continued.

"Seriously, the stuff dreams are made of. A month in Hong Kong, Geneva, London... Hard work, long hours, tons of fun."

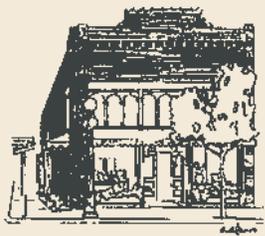
McFeeny's buoyant nature seems to have repeatedly brought her to the right place and right people at the right time. Deciding that Chicago winters were "too chilly," she joined her brother in San Francisco. Then, she met Terry, a fellow hiking enthusiast, while climbing the North Cascades in Washington state. Nine months and one job in London later, they married. After fourteen years, they have four children: Ciaran, age 10; Sinead Lucy, 8; Ronan, almost 6; and Saoirse, 4.

While her start at AAA 10 years ago was meant to be only a temporary consulting position, McFeeny worked her way up the ladder, "then I woke up and I was 42." She's enjoying a more settled life these days, although evidence points to the contrary.

In the spring of 2013, she climbed Mount Everest in part to raise funds for the charity she and her husband founded, Water For Nepal. Partnered with Charity Water, which is based in New York, Water For Nepal's aim is to build wells in remote areas that have limited access to clean water. The wells will have GPS trackers attached so funders can see via Google Earth how their donations are helping these communities. "Every penny of your donation goes to the charity," says McFeeny, who has raised \$110,000 so far. "We've got to give back to make the world better." During her time in Nepal, McFeeny's children visited and realized that "they are very lucky every day to turn on the tap and have water come out."

"We're going to do more with the charity, and our children will be involved. I'm going back to Everest again," says McFeeny, explaining that her last climb was cut short by a chest infection that developed into pneumonia. "The only way not to die is to go down," she explains. She points out that climbing Everest is more of an emotionally and mentally challenging climb than a physical one. "I've never seen so many grown men cry," she says of her seven weeks spent in sleeping bags on snow and ice.

Back home in Northern California, McFeeny knows the roads well and enjoys the journey, which makes it all the sweeter.



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Christina







Here to There, Then to Now

By Alex May / photos by Hemali Zaveri

The day is sunny and clear and Cristina Palomo Nelson's boutique shoe store is quiet, save for the soft clicks of a laptop and the rattle and hum of the Nespresso machine. "You want one?" offers her friend and Freda Salvador co-founder, Megan Papay.

Cristina's dark hair cascades off her shoulders, giving way to her lean stature, one typical of the models who wear her shoes. The 28-year-old entrepreneur speaks about her upbringing in El Salvador, eventually moving at 14 to Carmel for a better education and more opportunities.

Her upbringing consisted of the activities typical of people born in proximity to a beach: weekends hiking, water sports on the lake, or simply relaxing with her extensive family. She has 14 cousins, not counting the second, third, or even fourth extensions of the family tree, considered equally important in Central America.

Her family's shoe company just celebrated its 60-year anniversary, and it's clear how she got to where she is now. Design is rooted firmly in her DNA. She's had an interest in fashion since she was young, going so far as to redesign her school uniforms in sixth grade and present them to administrators. "These are horrible; please let's change it," she says with a laugh to her former principal. She'd spend

time in her father's studio and use the sample room at the factory as her own make-believe collection. For her First Communion, she designed her own dress, knowing specifically what she wanted. The fundamentals were anchored in place, and her course was set.

She learned a lot about style from her mother, a Belmont, California native. "I have vivid memories of her getting ready in her dressing room while I sat and watched," says Palomo Nelson. "She made it seem so easy." Cristina eventually followed her older brother north and attended high school in California. "I didn't want to be the foreign exchange student, so I would mimic everyone else's American accent." It worked, because though her roots are strong, she mentions her country of birth, one she spent half her life in, with no trace of an indigenous accent.

Doing just about anything at 14 is a challenge, let alone moving to a new country to start fresh, far removed from the majority of family and friends. She admits she got lucky, finding a good group of people who took her in and taught the sheltered new girl the intricacies of American pop culture. Cristina also credits the laid-back haze that seems to blanket the state of California for the easy transition.

These days, she's all business. Her father, having worked from the bottom rung to the top of the family company, insisted she study it, something for which she lauds him. So that's what she did at the University of San Diego, all the while keeping the creative juices churning with summers abroad in London and Milan. There, respectively, she interned with a shoe company, performing nearly every role in the process, and completed a rigorous footwear design and pattern-making course.

Spending time abroad not only helped expand horizons and teach the now grown design fanatic about the technical aspects of shoes; it also gave her creative brain insight into a vast array of different people and different cultures, providing inspiration that would translate into the daunting task of starting a business with, at that time, only one other person.

Though she's only 28, Cristina's dream came true. She wanted a line of shoes, and she got it. She's worked hard, and she's happy. Long gone are the days of playing make-believe in the family factory. Now, she's surrounded by reminders—leather samples, concept drawings, the never ending slew of emails—that she's here, she's made it.



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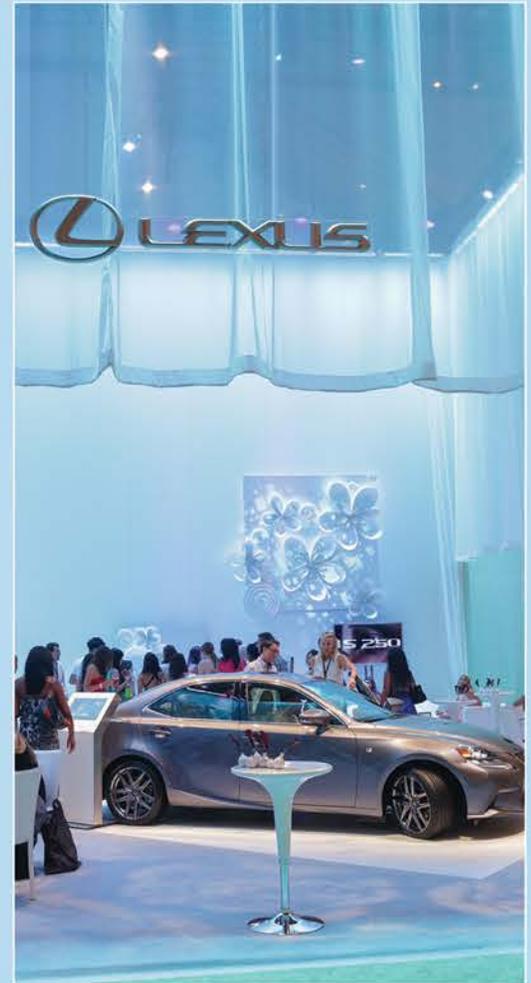
A large vertical banner for the Lexus Live performance at the Los Angeles Food & Wine Festival. The banner features the text "LEXUS LIVE ON GRAND" at the top, with "LOS ANGELES FOOD & WINE FESTIVAL" written below it. A central image shows a smiling man, identified as Gavin Degraw, with the text "Hosted by Chef Curtis Stone" below. A circular inset shows a portrait of Gavin Degraw with the text "GAVIN DEGRAW" and "LIVE PERFORMANCE" in yellow. At the bottom of the banner, the Lexus logo and the word "FOOD & WINE" are visible.





LEXUS







A close-up photograph of a person's legs resting on a grey, curved yacht sofa. The person is wearing white shorts. The sofa is adorned with large, white, ruffled pillows. The background shows a glimpse of the ocean and the yacht's railing.

BURGESS

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Tough Love in the Tenderloin

By Chad Medel / photos by Mark Zahnlecker

The mist hangs still in the air, and pockets of apartment windows become slowly lit to the awakening Tenderloin morning. Two officers sit in their patrol car surveying the vast area, looking upon the growing street life. The possible events are limitless, and the call to their duty is a perpetual state of demand.

Officers Joe Juarez and Gary Peachy have been partners for six years in San Francisco's Tenderloin district.



Joe
&
Gary



Officer Juarez grew up in San Francisco with a family of five brothers and sisters, a family centered on the life of the local church and a wide variety of sports such as boxing, baseball, and football. In 1986, Juarez joined the Marine Corps and obtained his master's degree at National San Diego University. After Juarez left the Corps, he had the opportunity of enforcing the law in his hometown of San Francisco. "San Francisco was home. I missed home all those days in the Marines," says Juarez. "I missed all the holidays, the family gatherings, the Mexican and Italian food. I just missed my family."

Meanwhile, Officer Peachy grew up in Daly City, and was a businessman for 21 years. The opportunity to become a police officer presented itself through a family relative, which gave Peachy the chance to act on one of his oldest yearnings by joining the police academy at the age of 40. "It was almost meant to be," says Peachy. "I remember when I was around five years old and we would walk across a beat cop. It was something that always interested me."

Officers Juarez and Peachy eventually became partners in the Tenderloin district of San Francisco. There, patrol is centered on

the homeless, a position that isn't wanted by most in the department due to the political quagmire and difficulties, yet they still feel a call to it. "The Tenderloin is a rough place. It's very dense, and people are living all on top of each other," says Juarez. "But there are a lot of very good people there, who are just trying to look for an opportunity to live their life."

The two officers find themselves in the line of being social workers for those who have abused drugs and have no sense of financial security. The people they come across strike a chord of sympathy for the two officers, as many of them are living in harmful ways.

"The hard part is getting to know them and finding out how and why they ended up on the sidewalk—to understand the path they took to get them there," Peachy says. "It totally makes sense what happened to them, but we're cops and we have to deal with this."

Juarez and Peachy try everything to convince those who are in need of help to go to drug rehabilitation; if rehab doesn't succeed, the officers are forced to help them. There was one woman in particular who had a high paying position but turned to drugs when she had a stillborn baby. She refused all of Juarez's and Peachy's offers of help and continued to harm herself and others. "We did the tough love thing," Peachy says. "We started arresting her every day. She would resent us and yell at us, but we weren't going to let her die on the sidewalk like that."

In the end, their toil prevailed when she attended drug rehabilitation. She has now left the Tenderloin, married, and has two kids. It's moments like these that make the police duo's efforts worthwhile.

"If we can be a voice, or we can help these people, we will do it," Juarez says. "It's the very idea of being a cop."



VESSEL GLASSWARE

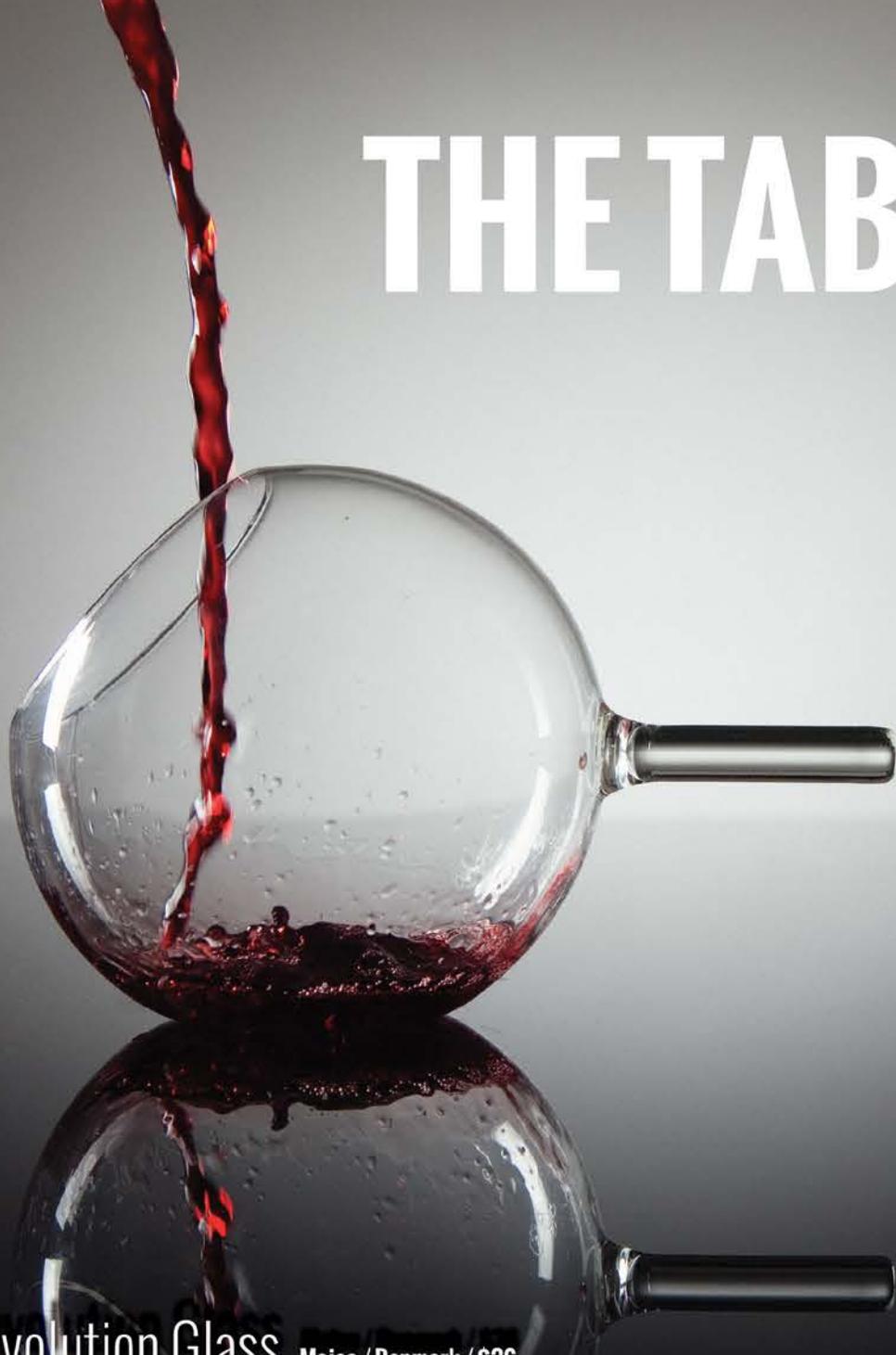
THE TABLE IS SET

BY ANDREA STUART

The seed for Vessel, a source for unique, chic, and boutique tabletop items and accessories, was planted years ago. And following a series of entrepreneurial ventures, it has since blossomed into a full-fledged concept.

In 2004, Brook Bradbury and her husband, Andrew, opened 55 Degrees Wine + Design at Mandalay Place. The concept was to bring wine, design, and technology together in a sleek lifestyle brand; to elevate the wine bar/retail experience from floor stacked crates and shelf talkers into a modern, social experience.

Sensing that consumers sought alternative options for readily available brands (e.g. Riedel and Spiegelau), Brook went in search for inimitable, stylish glassware and accessories to showcase at 55 Degrees. "We had an amazing response. In fact, some days our accessory sales outpaced wine sales, so I knew we were on to something," says Brook.



Mojoo Revolution Glass Mojoo / Denmark / \$36

Revolutionary in design, this aptly named glass from Mojoo turns the idea of a traditional wine stem on its head...or at least its side!

“We aim to tell a story, which is that good design makes life that much better”

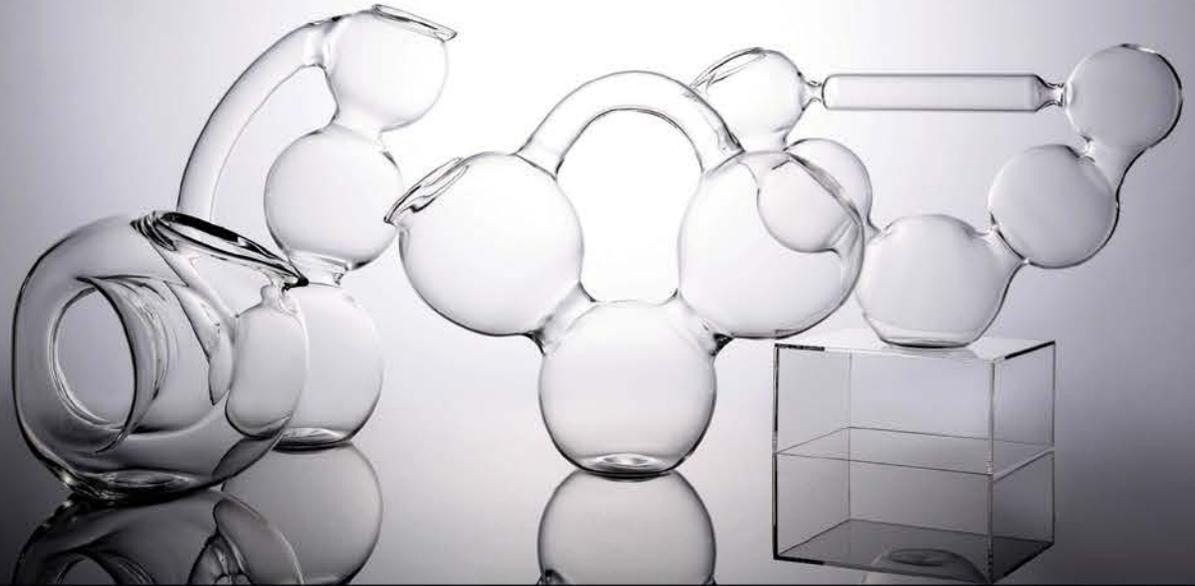
In 2008, Brook and Andrew launched Clo Wine Bar at Time Warner Center in New York City. Similar to 55 Degrees in scope, they expanded the brand to encompass edgy designs that they displayed on the exterior of the wine bar. It even caught the eye of Rachel Ray, who bought holiday gifts for her staff.

Rose Petal Sommelier Key

Forge de Laugioule / France / \$225



Studio Sano Collection Studio Sano / Italy / \$395



Two years ago, Brook and Andrew moved to Hong Kong and opened up Amo Eno (Love Wine). Working with long-time vendors, they created designs that were exclusive to Amo Eno. Their display attracted Lane Crawford (the “Barney’s” of Hong Kong) and last Christmas, they collaborated on a pop-up store with Lane Crawford, integrating their high-design accessory collections into their home store experience.

They finally set their “fledgling child” on its own when Vessel was born, teaming up with Amo Eno, wine entrepreneur Charles Banks, and Coastal Luxury Management. The concept: to offer a highly curated selection of designs from across the globe with an emphasis on handcrafted, distinctive, and artful table accoutrements including an

eclectic spectrum of dining related items such as decanters, wine stemware, cocktail glasses, serve ware, candlesticks, vases, and more.

“We aim to tell a story, which is that good design makes life that much better,” says Brook. “Our products endure in style and last a lifetime.”

For more information, contact info@weareVessel.com.



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bathroom adjoins, providing an elegant sanctuary that features an oversized bathtub, vanity area and a walk-in rainforest shower with delicate amenities, perfect for the ultimate pampering experience. Superior technology is installed throughout the suite, making the living room an ideal place to entertain guests. With a beautifully appointed Mid-Century modern dining table designed by Warren Platner, the dining area further complements this area. Finishing the suite is a walk-in closet area with a private work desk, which also looks over the mystical bay. The Oriental Suite is an icon in an iconic city.

Reservations at mandarinoriental.com/sanfrancisco



The Presidential Suite: The Ritz-Carlton, San Francisco

Perched on the Club Level floor of The Ritz-Carlton is The Presidential Suite. At approximately 1,960 square feet, it is the most opulent and largest suite in the hotel, featuring a master bedroom, grand living room, dining room, pantry and fully-stocked wet bar, one and half bathrooms, plus a 1,200 square-foot private outdoor balcony overlooking the hotel's Terrace Courtyard and the city's Financial District. The suite features hardwood floors and custom fabric patterns for a layering of textures. Contrasting wood tones in walnut burl, sapelle mahogany, and rosewood showcase inlaid patterns, and rich stone tops and burnished hardware adorn each piece. The Presidential Suite offers a king-bedded master bedroom

with an optional connecting king-bedded one bedroom suite. Highlights include a whirlpool overlooking the master bedroom; a Steinway grand piano; a private dining room; three high-definition LCD televisions; an iPod docking station with a Bang & Olufsen 10-speaker, surround-sound system; an espresso machine; and a personal wine cellar with a separate service entrance. Artwork has been selected to reflect the robust and vigorous heart of The City. Selections include pieces by local artists with fresh approaches to famous landmarks. Guests in the Presidential Suite also receive exclusive access to our private Club Lounge with full-service Club Concierge and several complimentary services.

Reservations at ritzcarlton.com/en/Properties/SanFrancisco



Landmark Terrace: Hotel Vitale, San Francisco

The Landmark Terrace Suite at Hotel Vitale is the property's only one-bedroom suite, and is located on the top floor. The Suite's moniker is derived from the many Landmark views you soak in upon entering the room: unobstructed views of the San Francisco Bay, Bay Bridge, Ferry Building Clock Tower, and Alcatraz.

The Landmark Terrace Suite provides a truly one-of-a-kind San Francisco experience. Guests will enjoy the comfort of over 650 square feet of indoor living space including a bedroom with a king bed and a living room with sliding glass doors leading to a private 875 square-foot terrace with comfortable couches and chairs. Heat

lamps are also included for those chilly San Francisco evenings. Floor-to-ceiling windows in the living room and bedroom allow for views of the passing water traffic, and at night, the twinkling of the Bay Lights art installation on the Bay Bridge. This suite also has two full bathrooms and provides an ideal setting for intimate entertaining.

Hotel Vitale is an urban retreat where guests are afforded an unforgettable experience. It is also home to Americano Restaurant & Bar and Spa Vitale.

Reservations at hotelvitale.com



Presidential Suite: InterContinental Mark Hopkins

Fifteen hundred square feet of majestic mahogany wood-lined walls create a tranquil space for what is aptly named the Presidential Suite at the renowned InterContinental Mark Hopkins Hotel San Francisco. The decorative center fireplace with marble trim gracefully warms the two-bedroom suite while double-headed showers and twin Jacuzzi tubs in the exquisitely decorated bathrooms soothe weary travelers. Indicative of an early California design style, the Presidential Suite is adorned with deep reds, soft browns, and beautiful gold, complementing the warmth evoked by the amenities themselves. Originally built in 1926, the Presidential Suite, along with the rest of the hotel, received a multimillion-dollar face-lift in 2002

with the ultimate intention of preserving the original old-world style. The Presidential Suite certainly upholds the best of both worlds with its modern technology and sweeping views of one of America's most innovative cities, while retaining a classically professional and presidential ambiance. The suite offers a genuine sense of seclusion for business or leisure with direct access to all of San Francisco's corporate and playful offerings just outside its doors. Luxurious and welcoming, the Presidential Suite at Mark Hopkins InterContinental has deserved its election as one of San Francisco's finest getaways.

Reservations at intercontinentalmarkhopkins.com

Eddie

Stalwart with a Stiff Arm

By Andrea Stuart / photos by Bill Serne

The Dalai Lama once said: “Love and compassion are necessities, not luxuries. Without them, humanity cannot survive.” For Edward J. DeBartolo, Jr., otherwise known as “Eddie” or “Mr. D” to friends and colleagues, this mantra is knitted around his interpersonal acuity. More than an entrepreneur, he is a leader enveloped in an exoskeleton of humility.

Best known as former owner of the San Francisco 49ers (1977 – 2000), presiding over the team during its most triumphant decade, DeBartolo has cultivated an empire out of empathetic accord, continuing his father’s legacy with DeBartolo Holdings. His ability to fuse compassion with pragmatism in the otherwise brutal industries of sports and real estate development has elicited the formation of numerous lifelong relationships; having become the foundation for his life.

A Youngstown, Ohio native, DeBartolo found himself in the reflection of his father, having built a relationship with him from a shared interest in each other and in the family business. In-between childhood pastimes of tossing a pigskin or cracking a bat in the local sandlot, DeBartolo regularly accompanied his father to various job sites, where steel beams and the echo of jackhammers cultivated enthusiasm for such matters. Although his father was often burdened by business issues, he always found his way







home at the end of the day. Family dinners were a cornucopia of Italian fare that included baked eel, calamari, and pastas, and conversations belted by boisterous Italian relatives. “Both sets of my grandparents were born in Italy, so we experienced every Italian tradition,” says DeBartolo.

Through great successes and occasional setbacks, DeBartolo has bestowed a gracious attitude upon those with whom he works and associates, making many of them a part of his extended family, albeit occasionally punctuating such appreciation with a tough-love approach. “I don’t think you can ever maintain relationships without compassion and love,” he adds. “My dad believed in treating everyone equally, and so do I.”

He considers it a privilege to have been brought up in the Midwest, where a procession of seasons yields vibrant communities. His personality is a discerning mélange of autumnal nuance and buoyancy. The cooling breath of fall, with its blushing trees, complements the sunbursts in his disposition.

When DeBartolo entered the sports arena, he faced several challenges. Building relationships became his biggest asset while shuffling through these beginning experiences. “I didn’t know much about sports, management, or ownership,” he chuckles. “One reporter said I didn’t know if a football was stuffed or blown up.” But, after a few years of trial and error, and having adopted a “damn the torpedoes” philosophy, he was no longer the proverbial square peg in a round hole. Over two decades later, when apprehension set in during his transition out of sports, DeBartolo solicited Joe Montana for valuable post-NFL advice, to which Montana

replied: “Just pretend that football is in your rear view mirror and the rest of your life is in front of you.” And, that is just what DeBartolo has done.

On his wall hangs a phrase by which he lives: “Worrying is just praying for things you don’t want.” He fortifies this maxim by spending time with loved ones. At home, he’s simply Dad, Papa, and Husband.

During DeBartolo’s induction into the 49ers Hall of Fame at Candlestick Park (his favorite place), the glitz and glam of the experience passed over his five-year-old grandson, Asher, who accompanied him. “When they started chanting as I walked onto the field, my grandson looked at me and said, ‘Papa, why are they doing that for you?’ I couldn’t explain it.” Now that he understands, Asher, 10, wants to join Papa at John McVay’s induction in October, and celebrate Grandpa’s glory in-between the hot dogs and sodas.

After summarizing the events of a fulfilling summer bouncing between his ranch in Montana—where he raises mules and Clydesdales—and family time in L.A., DeBartolo folds the conversation into two of his passions: children and animals.

Born from the 49ers Foundation, The DeBartolo Family Foundation raises funds for children’s scholarships, battered women, orphanages, and similar causes. “It tears at my insides to see hopelessness in a child,” says DeBartolo. “We have to help our children for a better tomorrow.” Meanwhile, the eponymous Frankie’s Friends, named for one of DeBartolo’s late greyhounds, raises funds for BluePearl Veterinary Partners. At the start of the interview, DeBartolo’s voice was hollowed by distress as he shared a recent medical emergency concerning his dog, Sami. The importance of his four-legged friends is evident. He is currently the loving owner of three canine companions, including two Greyhounds and a Bernadane.

DeBartolo scoffs at the idea of retirement. He’s content wiping the sleep from his eyes each day at 4 a.m. and working out for two and a half hours before putting his nose to the grindstone. “Every single day, make sure you live, laugh, and love. That alone makes you whole,” he advises. Clearly, DeBartolo isn’t taking a knee anytime soon.

BRINGING FASHION TO THE FARM

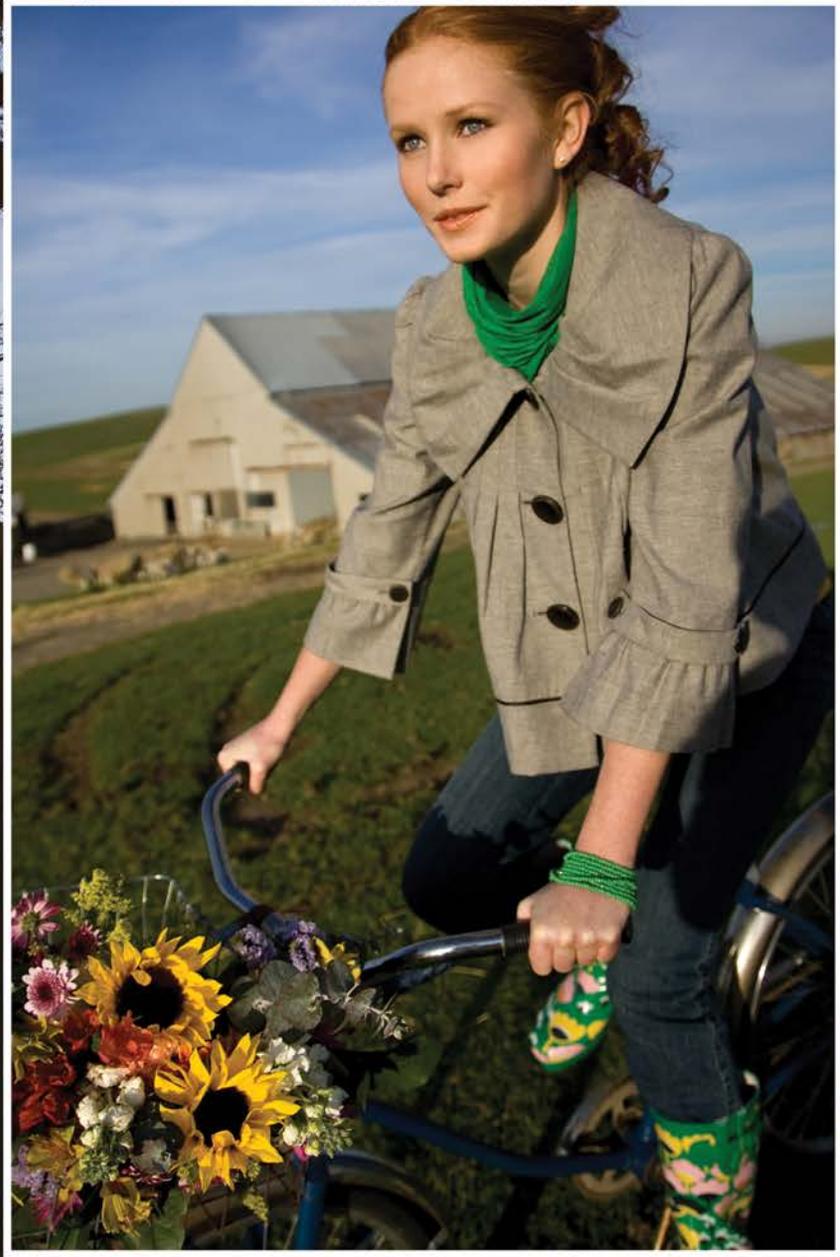


Photography by Kevin Thomas
kevinthomasphotography.com

Wardrobe Credits: Konrad Janus
Make-Up and Hair: Kala Ketchum











Savor the Flavor! of Napa Valley

by Andrea Stuart / photo by Remy

The art of winemaking has been revolutionized since the existence of prehistoric cave wineries. An antiquity in its own right, the fermented grape has imbued itself into nearly every culture around the world as collateral for lifestyle. The Napa Valley has commemorated this tiny fruit by fortifying viticulture and oenology through decades of passion and education, the most recent effort of which is the Flavor! Napa Valley® food and wine festival.

The five-day fete is a gastronome's fantasy offering a bounty of local delectables prepared by the area's most talented epicurean wizards, including resident chefs and graduates of the Culinary Institute of America (CIA). This year's roster includes three-star Michelin recipient Christopher Kostow, Todd English, Roy Choi, Michael Chiarello, Masaharu Morimoto (Iron Chef), Cindy Pawlcy, as well as iconic wineries Cakebread Cellars, Chandon, Grgich Hills Estate, and Robert Mondavi Winery, many of which are celebrating milestone anniversaries this year.

Hosted in part by founding sponsors Silverado Resort and Spa and Dolce Hotels, Flavor! Napa Valley® is intended to elucidate the importance of sustainability in farming practices while demonstrating the potential for delectable living. Napa Valley is credited for enacting the first Agricultural Preserve in the United States and has continued to protect the area through various initiatives including Napa Green, an active Land Trust, and the Healthy Oceans Project.

Flavor! Napa Valley® is a provocative approach to—and celebration of—conscientious food cultivation and discerning consumption practices. In other words, we are what we eat; therefore, we should eat and drink only the best. And this year's experts aim to satisfy that philosophy.

The festival offers a taste of something for everyone, featuring an assortment of food and wine events. For people interested in the art and science of pairing, the three-day Wine Lovers Boot Camp offers instruction regarding which variables in wine and food-pairing make or break the marriage. If learning is your game, but commitment isn't your aim, numerous abbreviated cooking demonstrations and tastings await.

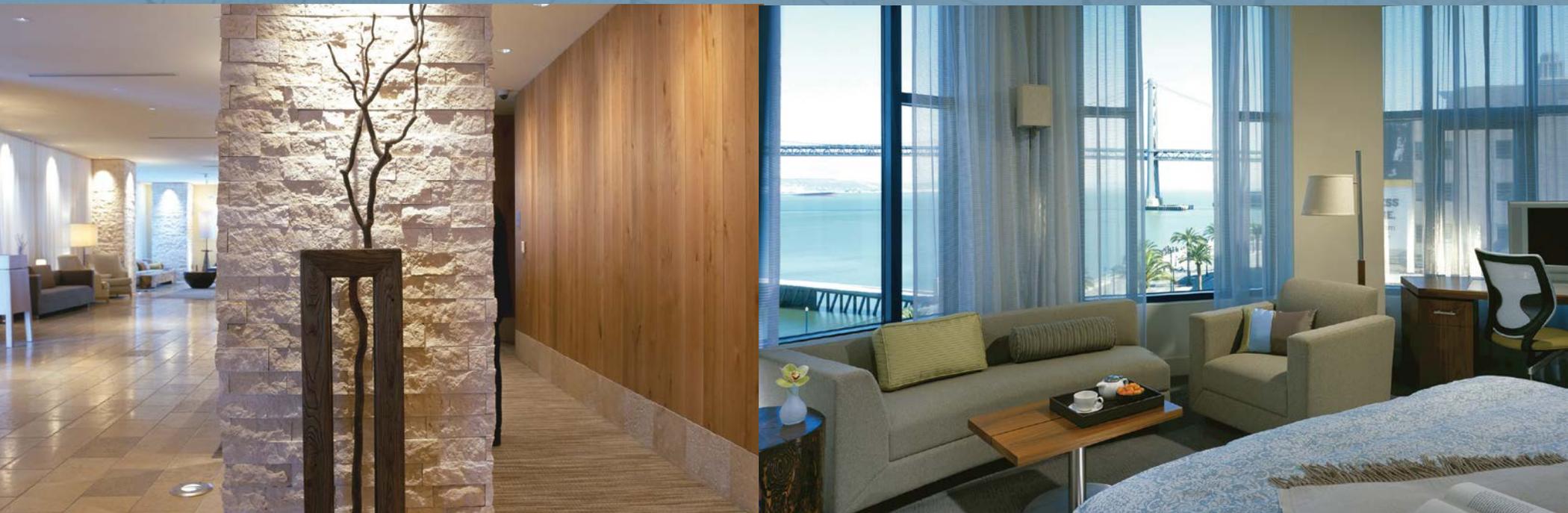
For hands-on farm, cellar, or kitchen themed experiences led by a principal from a famed Napa Valley food purveyor, restaurant or winery, the Terroir to Table®: Farm, Cellar & Kitchen Experiences might be just what the doctor ordered.

Bon vivants seeking a more intimate experience, where victuals are engineered with the utmost finesse, need not look any further. The Welcome Dinner will overload the senses and sensibilities as renowned chefs and winemakers share in the community spirit of food and wine with diners. Meanwhile, the Interactive Lunch with Todd English will tempt participants with a three-course demonstration, a cooking lesson in the CIA kitchen alongside English, followed by lunch. Close out the festivities with the popular Dinner with Napa Valley Winemakers and the Terroir to Table: Sustainable Brunch, both of which will leave an epicure drunk on satisfaction.

From one immersion experience to another, Flavor! Napa Valley is a multifaceted culinary excursion with an organic vision: to support the programs and scholarships at the CIA's campus in St. Helena while bringing the public to the source of its bounty.

For more information about Flavor! Napa Valley, or to purchase tickets, visit flavornapavalley.com.





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