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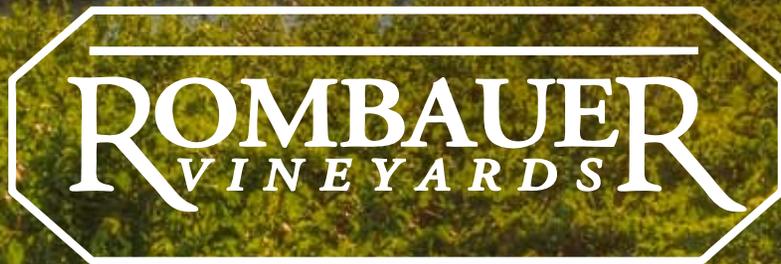


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# 57° DEPARTMENTS

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BY **KATRINA BOLDT**

Sky's the Limit  
BY **ANDREA STUART**

In the Throes of Elegance  
BY **CAROL ZIOGAS**

Last Man Standing  
BY **TONY SETON**

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The New Wilkes  
Grand (Re)Opening

Royal Treasures from the Louvre

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WILKES BASHFORD

# The New Wilkes Grand (Re)Opening

Photography by Drew Alitzer • [DREWALITZER.COM](http://DREWALITZER.COM)



Mayor Ed Lee, Wilkes Bashford



Charlene Court, Maya Alex, Jordan Deschamp-Braly, Alex Skillman, Ashley



ITALIA



Charlotte Shultz, Willie Brown, Ed Lee

Stephanie Mitchell, Tyler Mitchell

A high-angle, close-up shot of the bow of a white Burgess superyacht. The yacht is moving through clear, turquoise water, leaving a white wake. The hull features a dark wood trim and several portholes. A tall, white mast with rigging is visible. In the background, there are lush green mountains under a blue sky with light clouds. The overall scene is bright and scenic.

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SEANNA

Diane







## Diane D'Angelo: Cabaret Queen

by Katrina Boldt / photography by Hemali Acharya Zaveri

Mezzo-soprano Diane D'Angelo was first called to the stage at the tender age of 15, when she was cast in a high school musical version of Rodgers and Hammerstein's *Cinderella*. "I thought I was Leslie Ann Warren when I sang 'In my Own Little Corner,'" she beams. "That was a turning point in wanting to sing."

Diane's love for music is apparent as she recounts her past and present as a singer, from the San Francisco Symphony and Burning Man to entertaining U.S. presidents and Lamplighters. "My experiences have been rich as a singer. I didn't have any formal training, but I had the voice." She goes on to explain that the beauty of vocal performance is casting yourself in a role you love. "It's personal, and it's yours."

This passion appears to have blossomed from Diane's musical family. Her father is a saxophone player in an East Coast band, all six D'Angelo siblings are named after songs, and her late mother was blessed with the same gift. "When I produced and sang shows in New York City, Mom sat in the front row at every performance. Due to Parkinson's disease, she had no facial expression, but I knew she was there."

While Diane's mother also had a beautiful singing voice in her time, she did not have it for the last eight years of her life. "I am giving her my voice," her daughter insists, and she has certainly delivered, her interpretations inspired by timeless musicians such as Barbra Streisand, Ella Fitzgerald, Sarah Vaughan, and Dinah Washington, as well as the desire to follow her bliss and leave a lasting legacy.

After moving from New Jersey to San Francisco in 1988, Diane soon realized that something was missing. While doing laundry at a Laundromat one evening, she spotted an advertisement for San Francisco Symphony auditions. "I was so glad I took that chance. After being accepted, I learned how to sing in about ten different languages."

In 1997, artistic director of Burning Man Pepe Ozan approached Diane with the opportunity to star in the title role of an original opera set in Nevada's Black Rock Desert at midnight. Portraying the Goddess of Love au naturel in *The Daughters of Ishtar*, Diane shared her magical voice with 5,000 spectators. Four actors dressed as winged horses brought her into the playa arena on a chariot. There was an electricity in the air, from the sound of drumming to the fire, dust, and warm desert breeze. "It was a dizzying, out-of-body experience—very sexy and over-the-top! I felt I was right where I belonged."

Following her bliss also led Diane to New York City from 1998 to 2004. In that time, she lent her talent to many productions, including the Waldorf Astoria's Habitat for Humanity benefit in 2000, where former president Jimmy Carter was being honored. There, she accompanied an orchestra playing New York song selections. As a member of the Glide Memorial United Methodist Church Ensemble, she also sang at the World Expo in Shanghai and at a Barbara Boxer fundraiser last year, with President Barack Obama in attendance.

This year, Diane performed with San Francisco's Lamplighters Music Theatre in *The Gondoliers* as Contadine and in *The Pirates of Penzance* as Ruth. Lamplighters was founded in 1952 and is best known for its wit and quality musical theatre productions throughout the Bay Area. In addition, Diane plans to release a CD showcasing her best work by the end of 2012, including songs such as "This Time the Dream's on Me" and "How Little We Know." "I have no great expectations other than to leave something behind. This is what we get to pass on—our experiences. All of these experiences are life lessons, and to share them with each other is important."



# Royal Treasures from the Louvre

TREASURES from the LOUVRE  
S XIV TO MARIE-ANTOINETTE



Stephanie Ejabat



M. Henri Loyrette



Laurie Fullerton-Hedrick, Lisa Zanze, Mary Beth Shimmon



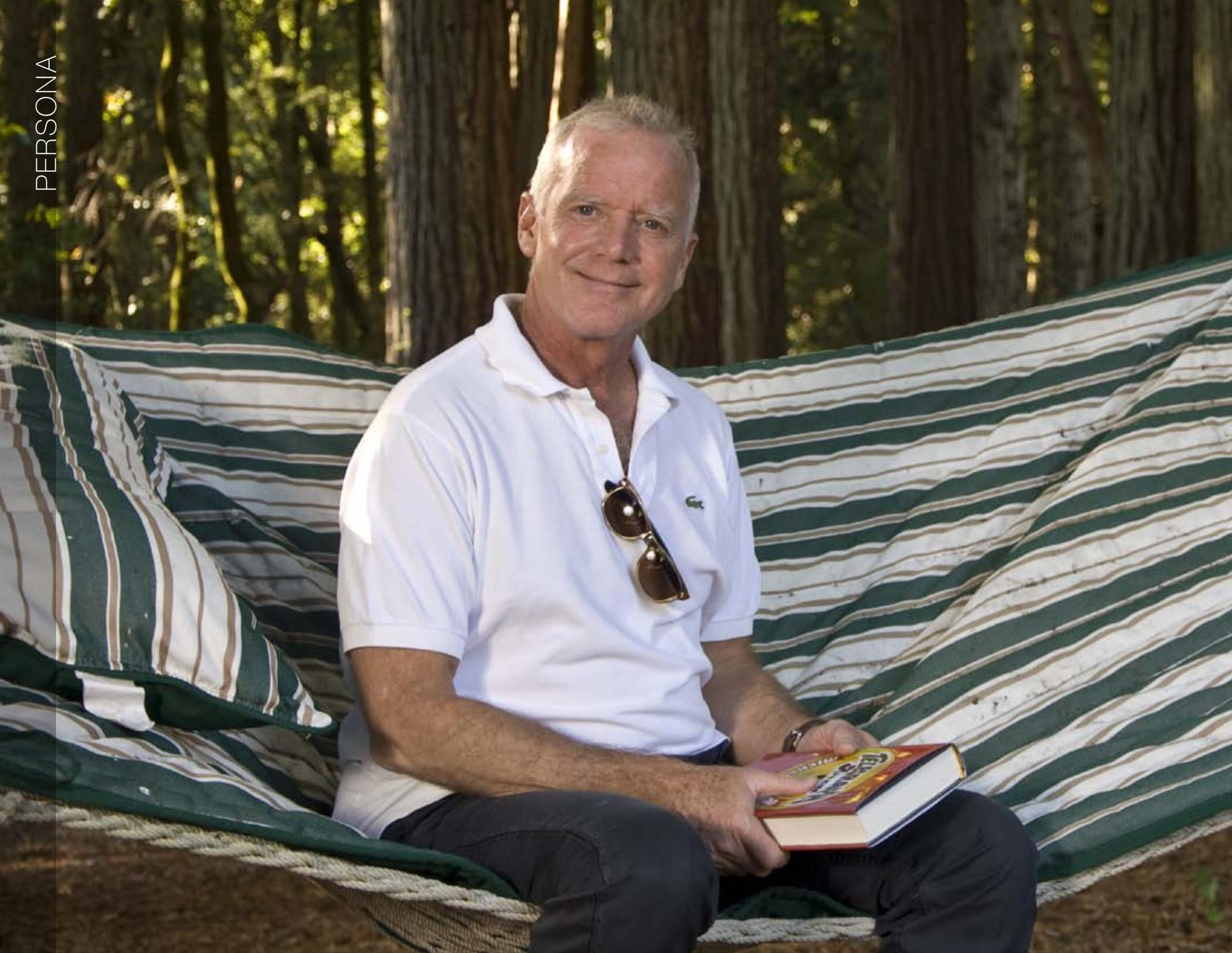
M. Henri Loyrette, Dede Wilsey, Martin Chapman



Nancy Ascher, Becky Ascher



Stephanie Ejabat, James Krohn





Jeff



## Sky's the Limit

by Andrea Stuart / photography by Greg Harris

San Francisco native Fred Reid, former-President of Flexjet by Bombardier and former-CEO of Virgin Airlines, is best known for his expertise in turning “pumpkins into sparkling coaches.” That’s because Reid has a knack for seeing the potential in himself and in the world around him.

Having grown up in the aviation industry with a father who worked for TWA, Reid became a nomad of the heavens. Splitting his time between San Francisco, where he was born, and Ethiopia, to where his father was transferred, was routine. As a regular of African puddle jumpers, Reid’s flying experiences bordered on eccentric. Some terminals, consisting of four posts and a tin roof, offered only floor space for waiting passengers—among them, goats and cattle. “Some people brought cooking equipment on board and tried cooking during the flight,” adds Reid. The pilots, who were mostly WWII veterans, would scold to put out their open wood fires. “The pilots would say, ‘You can’t do that or we’re gonna crash the plane, boys!’” Chalk it up to times being different then—when a trip from New York to San Francisco took nearly 12 hours.

Growing up between Ethiopia and San Francisco provided Reid with a unique perspective of the world. Ethiopia, he says, was a naturally beautiful country with stunning people. Education was highly valued. Whether he was attending an American school with a polyglot of nationalities or an English school with no walls, Reid found education stimulating. Views of forested countryside during rainstorms also provided Reid with a nice distraction. After school activities were “limited” to forest exploration, hunting, playing soccer in dirt patches, or playing the native game, Brrr. One time, Reid took his parents’ golf clubs out to the nearly desolate airport to drive balls down the runway before being shooed by airport officials in a jeep.

Health care was another issue. Reid recalls needing a tooth extraction at around five years old. With his hand in his mother’s hand they walked up a dark staircase to a room where a barber with foul smelling purple disinfectant yanked out his tooth with a pair of pliers. “Health care was spotty,” he admits.

Independence made a home within Reid from an early age. Perhaps the lifestyle lent itself to it, and perhaps Reid himself is an adventurous person at heart. Reid spent much time in Germany due to his mother having emigrated from there. The family, although not wealthy, took safaris in Kenya and vacationed in Paris and London. As a teenager, Reid would sometimes travel to Paris for a week to stay in youth hostels. When he wasn’t traveling, he and his friends would ride bikes from his Atherton home to the Stanford Mall. The fact that they had no shirts on and wore only Levis didn’t seem to attract unwanted attention.

Reid credits his parents for instilling in him integrity and dependability. His father was a WWII veteran who actually lied to get into the Army. After he was injured in the line of duty, he pursued aviation. His mother was a poor German immigrant who once survived on root vegetables and bartered silverware for chicken. Their tenacity and ability to thrive was passed to Reid at an early age.

Always struck by the beauty of San Francisco, Reid likens parts of San Francisco to another favorite city—Athens, Greece—with ocean views from almost any vantage point. “If I can’t see the ocean, I get disoriented. It calms me,” says Reid.

Reid, who has three sons, now owns a farm in Sebastopol, originally owned by his aunt, who he admired, greatly. He is also on the advisory board for The Taub Institute for Research on Alzheimer’s Disease and the Aging Brain, his participation having been partially inspired by his father’s battle with the disease. As for what adventure awaits Reid next, only the heavens know.



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Malin

# In the Throes of Elegance

by Carol Ziogas

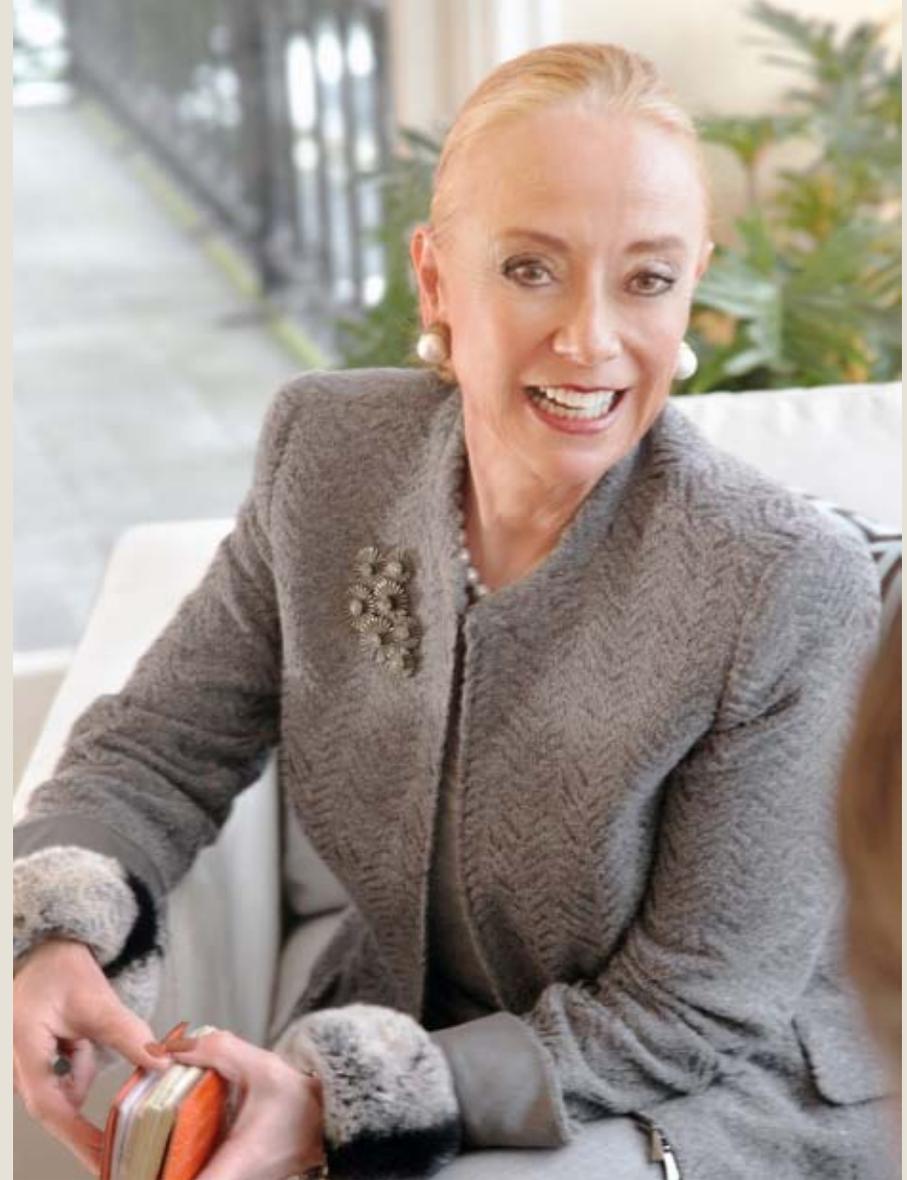
With a stunning view from her villa's rooftop garden of the Golden Gate Bridge and overlooking the San Francisco neighborhood she has come to know so well, Malin Giddings is grand dame par excellence of the Northern California real estate market and beyond.

Born in Stockholm, Sweden, and raised in one of the few privately owned homes in the Swedish royal family's Haga Park, Malin has an innate sense of grace, elegance, and style. Her father was the first president of the Nobel Foundation, a position he held for the next 40 years. Malin helped by taking care of the laureates' children, an opportunity that introduced her to people from around the world. The long Swedish winters were filled with "game nights," which included dancing and entertainment with family friends at her home. She skied to school, with Haga Park as her backyard. "I grew up very privileged, but I was very lucky that even though I was privileged, I never knew I was," she says of her childhood. "I'm not unique, but I think my background has shaped me."

At age 25, she left the relative comfort and security of life in Sweden to be a youth travel agent in New York for one year. The experience enabled her to learn about the U.S. by traveling through it as a guide for others. She sees this early work as a foundation for what she does now—as a guide for her real estate clients. In her late 20s, she married Pete Giddings, the KGO-TV meteorologist. After their divorce, she kept his surname, as she found it easier for most people to pronounce than her Swedish maiden name.

It was the divorce that prompted Malin to look into real estate in order to support herself. She was fortunate enough to mentor under Florian McGuire Moore, the "Queen of Real Estate," who only worked with specific high-end properties. "She never quit. She taught me exactly what I am doing today. I never wavered or moved away from my goal, which was to do what she was doing, and it takes time, but I have to say I've reached my goal. I only do the best locations."

That chatter emitting from various communication devices offers a peek into a day in the life of Malin. Her cell phone rings and pings with texts, and her computer beeps every few minutes with email alerts. While she finds great joy in her work, there are times when Malin takes time to get away from the City and head up north to her home in Healdsburg, where she takes in a few rounds of golf. "Golf is life; the rest are details," she says with a smile. These



days, Healdsburg is as far as she prefers to travel from San Francisco, desiring to remain available for her clients. "Luxury is peace of mind, and I can't get that by traveling. I've done it enough. I've been a travel agent."

As if to make up for all those long Swedish winters from her childhood, sunlight fills every corner of her San Francisco villa. With a dramatic view from every window in the front and peaceful views of her "Hanging Garden of Babylon" in the back, Malin has filled the interior space with stunning artwork, contemporary and antique art and furnishings, and many close friends. "This is what is interesting in life: it's relationships. That is what makes my world go around."

# PRIDE OF AFRICA

FINE ART PHOTOGRAPHY BY KLAUS TIEDGE



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# Mandarin Oriental San Francisco Celebrates its Milestone

by Michael Cervin

Every anniversary is a milestone, but in the world of high-end hotels, a quarter of a century brings out all the stops. The Mandarin Oriental in San Francisco has turned 25, and the venerable business district hotel has undergone a massive redesign to celebrate and to reposition itself for the next quarter century.

“This is an absolute change of design,” says Edwina Kluender, Director of Communications. To that end, the former design iteration utilizing Asian details of vibrant colors representing Hong Kong has given way to an abundance of neutrality : beiges, warm wood elements, and light-hued blues, the colors and tones more reflective of San Francisco. “We have invited the outside in,” says Kluender. “Since none of our properties are cookie cutter, each Mandarin Oriental hotel reflects its own unique sense of place,” she says. And San Francisco is no ordinary place. The 158 rooms covering 11 floors still retain their original footprint, but the colors and décor now mirror the ever-changing landscape of the moody City. Mandarin Oriental brought in Michael Booth, one of the founders at BAMO, a San Francisco-based interior design firm whose design projects include the Four Seasons, to oversee these changes. The rooms are still fengshui proper. They were initially designed that way. However, the allure and feel have been heightened while preserving the signature sweeping views of San Francisco. It is not merely the guest rooms that





have been transformed. There are new meeting spaces, a brand new lobby, new restaurant, and new spa and fitness center covering 8,000 square-feet, located on the third floor. Previously, the hotel partnered with an off-site spa, but now guests need not leave the hotel to get pampered with a line of exclusive Mandarin Oriental spa products.

The new restaurant, Brasserie S&P, located on the first floor (the more formal Silks was on the third floor) is comfortable and approachable with only 90 seats, again reflecting the changing tastes and needs of guests who are looking for a casual dining experience. "We are still working with the same producers and farmers as before, and our wine program has been enhanced to make sure we have even more variety," Kluender says of the gastronomic changes. In addition to wines from nearby Napa and Sonoma, you will also find an expanded list of international wines. Another change was one that few really expected. The restaurant has become gin-centric, focusing on gin-based cocktails and using house crafted tonics to allow guests to experience this underappreciated spirit. The genesis of the gin focus was really a personal passion of some members of the food and beverage team, and they were allowed to create a slew of standard cocktails as well as more adventurous libations. There are only a handful gin-centric hotels and restaurants in the U.S., and now, the Mandarin Oriental will become the flagship of gin inspired cocktails on the West Coast.

Change is good, and after 25 years the Mandarin Oriental, still offering the exact level of impeccable service, has gracefully entered a new phase.

*For more information or to book a room, please visit*

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Stephen



## Last Man Standing

by Tony Seton / photography by Alessandro Desogos

Stephen Barclay was born in New Zealand, “a country with four million people and 20 million sheep”, and spent most of his life there. New Zealand is nuts about its rugby, and like many boys, Stephen wanted to be a rugby star. Instead, he became a business star. “I started off in the construction industry and then transported those skills from construction projects into business projects.” He “carved out a bit of a niche merging banks” for a period of time, then ran a couple of his own businesses before a friend called and asked him to run Oracle Team USA.

“I joined the America’s Cup circus in 2007 as the chief operating officer for the Oracle team. We won the cup in 2010.” Nice start. He then worked on finding the venue for the next race, where Oracle will defend the cup. San Francisco Bay was the winning site, and the race was in September of 2012

In Spring of 2012, some changes were made to the management of the America’s Cup organization. Stephen was chosen as the CEO. “It probably meant that I was the last man standing.”

Stephen is not a sailor, nor does he have to understand the winds, the tides, or the state-of-the-art science that goes into the building of a winning ship.

“Whether that’s building a 100-story building or merging two large banks or putting a team of people together to win the America’s Cup, the same skill set of organization and planning is just applied to different projects.”

Still, it was “a new challenge, a lot of the same skills, which is big project, single-point objective, 120 people, different skills and disciplines.” Some of those people compete with NASA, Boeing, the Army, and Formula One NASCAR for the scientists who design these things because it’s all about composite technology, carbon fiber, strength...but very lightweight.

The America’s Cup is governed by a 150-year-old document called the Deed of Gift. It’s only one and a half pages long. He wryly observes, “It’s amazing, really, all the money that’s spent, that’s governed by one and a half pages of text written 150 years ago.”

The first race was in 1851. Two ships sailed around the Isle of Wight. The winner of the cup was a schooner named America; hence the name. The Deed of Gift lays out the terms of the race. In the old days, there was usually only one challenger, and now there are many. They race each other until one is left floating, so to speak, and that’s the ship that races the cup-holder.

The America’s Cup race has become a big event, with millions of dollars setting up in the defender’s host city, creating infrastructure that will draw fans and generate revenue for the locals. In San Francisco, there has been an enormous investment to create a cruise terminal at Piers 27 and 29 for the racing yachts. After the races, the terminal will be turned over to the city; the first of such in more than five decades.

There is a big play for a television audience. Instead of a single race, there are now 17 races, with a shorter course and two races per day. These finals are between the top two ships in early September, after a series of run-offs, which start in July. The races are scheduled not on the basis of tides or weather but when the television networks will provide coverage.

“The America’s Cup has always been a technology and sailing competition and much more weighted to technology than sailing,” says Barclay. This was true even back in 1851 when sails were made out of flax. The America’s Cup this year is more about actual sailing because it’s not open ocean but a course set in San Francisco Bay. The boats could approach speeds of 50 mph. “It’s going to be hugely challenging. The team that has a good boat that’s quick, not necessarily the fastest, and the most proficient sailors will probably win.”

ESTATE GROWN



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# Reminiscing The Stick

by Tammy Neal / photo courtesy of Library of Congress

Situated in the blustery southeast corner of San Francisco at Candlestick Point rests the weather-beaten stadium known as Candlestick Park. Notwithstanding its several ceremonial name changes, the name Candlestick Park was chosen by the community in 1958 when construction of the park began. A new name proceeded in 1995 to 3Com Park, to Monster Park in 2005, and reverted back to Candlestick in 2008. The stadium has long been adoringly nicknamed “The Stick.”

Originally built for the San Francisco Giants, The Stick became the home of the 49ers in 1971 and is most famous for its legendary five Super Bowl Champion teams and Hall of Fame players Joe Montana, Jerry Rice, and Steve Young. The Giants played their final game at Candlestick Park on September 30, 1999, before they moved to their new abode, AT&T Park.

Many memorable concerts have passed through the archways of Candlestick Park; one of the most memorable being The Beatles’ final unitary concert on August 29, 1966. Performing many of their popular songs such as *Yesterday*, *Paperback Writer*, *Rock and Roll Music*, *Long Tall Sally*, and *Nowhere Man*, The Beatles were etched into spectators’ minds eternally. The Rolling Stones and Monsters of Rock concerts, in 1981 and 1987 respectively, each drew crowds of 85,000, and Pope John Paul II’s 1987 visit attracted 86,000 people to the City’s iconic monument.

Due to its location next to the bay, strong winds often swirl down into the stadium, creating unusual playing

conditions. One atmospheric moment blew former pitcher Stu Miller off the pitcher’s mound during the 1961 All-Star game. Houston’s Eddie Mathews hit his 500th career home run on July 14, 1967, and Willie Mays’ 3,000th hit took place on July 18, 1970. Willie McCovey hit 521 home runs during his career, 231 of which were hit in Candlestick Park. Barry Bonds hit 40 homeruns and stole 40 bases during the 1996 season. On April 20, 1961, the Giants played their first game at Candlestick Park. Perhaps the most memorable occasion was in January, 1982, when Dwight Clark caught a game-winning touchdown pass from Joe Montana to lead the 49ers to their first Super Bowl, notoriously known as “The Catch.”

Candlestick’s integrity goes far beyond the who’s who that have passed through her doors. Even the 7.1 Loma Prieta earthquake failed to bring her to her knees. Minutes before game three of the 1989 World Series between the Giants and Oakland Athletics, the earth unleashed its fury. The game was subsequently delayed for 10 days, in part to give engineers time to check the stadium’s overall structural soundness. Remarkably, no one within the stadium was injured, although minor structural damage was incurred to the weathered arena. The stadium’s design was later credited for saving thousands of lives.

This season marks the 49ers’ last year at Candlestick before they move into their new stadium in Santa Clara in 2014. As for what comes next for Candlestick Park; the future of the windswept citadel is yet uncertain.











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# 65° DEPARTMENTS

## COLUMNS

Publisher's Note

## PERSONA

Classic Cover Girl  
BY KATRINA BOLDT

Talbott's Speed Racer  
BY KIMBERLY HORG

iSalud!  
BY PETER HEMMING

A Light in the Attic  
BY ANDREA STUART

## FASHION

Maeghan Hall

## COMMUNITY

The AT&T Pro-Am:  
Through the Eyes of Searle  
BY ANDREW CALL

## SCENE

Carmel-by-the-Glass

Monterey Symphony



## COVER

Left to right: Cam Puget, Bing Crosby,  
Jimmy Demaret, George Coleman

Photo by Julian P. Graham



## PUBLISHER'S NOTE

by Richard Medel

Upon entering the New Year, I am grateful for the continued support that we've received from the people who have opened up their private lives and allowed us to share their stories with the world. That we can grow so much from learning about each other's experiences is what makes *65°* and *57° Magazines* the most rewarding endeavors.

As we venture into our sixth year, I've found myself reflecting on the ebbs and flows of the publication industry and business in general. It's interesting to note, that when people are walking on air, when the economy is bestowing fortune upon everyone, there are friends at every corner. But when the cloud's silver lining is shadowed, when the wine flows a little less freely, the crowd seems to thin. But there is a beauty in this phenomenon. Through it all, a close inner network is built between those who stand together through successes or setbacks. This is ultimately what becomes the very backbone of our community.

Some personal highlights from this issue included a most enjoyable conversation with Classic Cover Girl Phyllis Hubbard and her husband Don. Likewise, Robert Corliss, CEO of Robert Talbott, Inc. provided ample energy for an engaging photo shoot. We also introduce you to another bright light in Carmel, Brie Mathers, a woman who believes we should all "love the skin [we're] in." It was great spending time with Stephen Barclay, CEO of America's Cup, the climax of which was seeing the oldest trophy in the world at the photo shoot. A sincere "thank you" goes to Allan Kersgard for making it all happen.



On another note, to say that Rich Pepe's Carmel-by-the-Glass event in December was a success is a gross understatement. Over 450 Carmelites from every corner of the village found their way to the event, proving that Carmel does, indeed, boast a thriving nightlife.

We now turn your attention to a new section of the magazine that is sure to turn heads. This issue, we are featuring local model Meaghan Hall, giving us all just another reason to keep flipping the pages.

Happy New Year, Everyone!





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# HYATT CARMEL HIGHLANDS

Forks. Corks. Action! 2013

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BIG SUR COAST

# Pacific's Edge: Unfailingly Satisfying

by Andrew Call

Pacific's Edge at the Hyatt Carmel Highlands is without a doubt the Monterey Peninsula's premier merging of convenient coastal cuisine with an unparalleled sense of Big Sur sanctuary. A mere five-minute drive from Carmel-by-the-Sea, the renowned restaurant's ambiance assuredly creates an atmosphere of escape while retaining its commitment to the local quality cuisine and culture we all know and love.

That very commitment to everything local sets the stage for Pacific's Edge introduction of its 2013 culinary series — Forks. Corks. Action! 2013—that will, among other things, immerse its guests, on a very personal level, with the distinguished journey of excellent ingredients before they are plated or poured.

To start, Pacific Edge's Winemaker Series is an enlightening opportunity for guests to discover the art of winetasting and pairing. With an emphasis on Artisan Wines of California, renowned Wine Director Paul Fried is eager to share his lifelong acquired knowledge and relationship with California viticulturists. From January through June, the stage will be set for Pacific's Edge guests to discover a rigorously selected collection of exclusive, small batch California wines, harvested throughout the state, from Napa Valley to Santa Barbara County. The Winemaker Series is another intimate hands on experience for guests to understand and fully participate in the life of the agricultural pride our state, from seed to glass.

Pacific Edge is also excited to compliment its wine series with its Meet the Farmer Lunch Series, a unique perspective on the local bounty they feel so fortunate to utilize throughout their menu. Come and awaken your inner foodie and meet





fervent farmers, including the Monterey Abalone Company, a peninsula wild food forager, AA Sport Fishing of Monterey, and Carmel Valley Olive Oil Company.

To supplement its Winemaker Series, Hyatt Carmel Highlands will also host its much-anticipated cocktail series—Shake, Rattle and Roll at the Sunset Lounge—throughout the year. The art of cocktail making is the focus of the workshops. However, the joy of cocktail drinking will, of course, immediately follow. The four workshops will thematically pertain to the four seasons, and each guest will be able to take home all the cocktail making essentials—tools, recipes cards, and ingredients—so that they leave Pacific's Edge happy, nourished and content...and equipped to repeat the process at home.

Lastly, Hello Sunshine Thursdays will take advantage of the unofficial sunset season here on the central coast—from June through October each Thursday from 5-7 p.m.—and to offer an extraordinary assortment of appetizers, tapas, and cocktails. Again, Pacific's Edge is unique in that it offers a convenient, accessible happy hour ambiance while retaining its sense of peaceful seclusion. Much like the mid-summer and early fall sunsets themselves, Hello Sunshine Thursdays' menus each week will be both unpredictably varied and unfailingly satisfying.

Pacific's Edge is intent upon deepening its relationship with its customers, which, to them, means deepening the customers understanding of the relationship Pacific Edge has with its ingredients. The beautiful cliff-side restaurant opens all of its doors to your viewing and tasting pleasure, and looks forward to Forks. Corks. Action! 2013.

For more information, please visit

[hyattcarmelhighlands.com](http://hyattcarmelhighlands.com)

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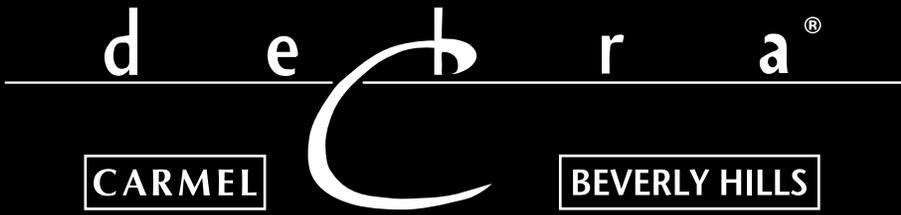


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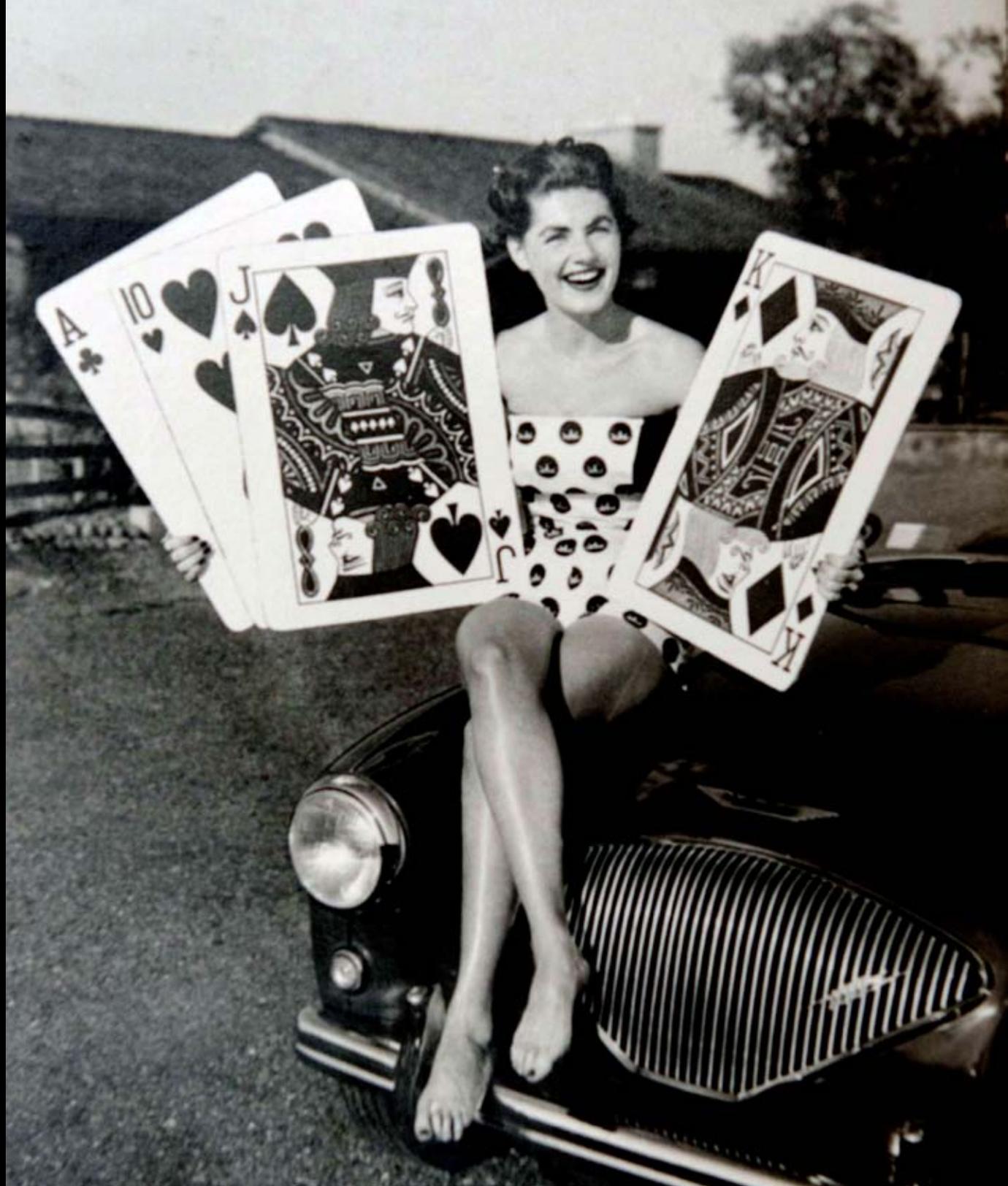
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Photography: Joanne Dost

Phyllis







## Classic Cover Girl

by Katrina Boldt / photography by Christine Holding

A line from the 1958 film *Auntie Mame* comes to mind while chatting with former print and fashion model Phyllis Hubbard, her silhouette framed by the backdrop of Cypress Point and Cachagua: “Life is a banquet, and most poor suckers are starving to death!” Much like Mame Dennis, Phyllis has lived a bountiful life, never starved of adventure or adoration.

Photographs with Audrey Hepburn, Clint Eastwood, friends, and family grace the walls, shelves, and bedside table of the custom-built hillside home Phyllis shares with her husband, Don. Upon admiring the many still frames of smiling faces, I recall viewing three scrapbook portfolios of her work and a handwritten list of past travel destinations, convinced that this is a woman whose life exudes the same vibrant color, cultural diversity, and sophisticated glamour of a fashion show.

Phyllis began modeling for local stores as a Santa Rosa high school student and continued to do so after moving to Carmel in 1968, when her first husband, Earl, purchased the local Oldsmobile Agency. “When I first moved here, there was a store downtown run by a Mr. Hughes. He had me do informal modeling once a week at the Pine Inn during luncheon. I was also the house model for Saks Fifth Avenue, one of the oldest they had ever had, but as long as they were willing to hire me, I was happy to do it.”

After 20 years of marriage, Earl succumbed to cancer, and Phyllis met Don Hubbard at a dinner party some time later. Don had also lost his wife, Sally, to cancer after 18 years of marriage. One and a half years after that dinner party, they were married in Carmel, with Phyllis’ two sons, Jim and John, her daughter, Christina, and Don’s two sons, Alex and Christopher, in attendance.

In the 1970s, Phyllis started Monterey Models Agency. “I have always loved fashion, like every woman I know!” she says with a radiant smile. “The agency grew into a busy job for me, producing large and small fashion shows on the Monterey Peninsula. We did many charity shows for the Monterey Symphony, Carmel Plaza, Saks Fifth Avenue, The Lodge at Pebble Beach, The Elan Store, and private clients.”

Phyllis’ packed schedule often competed with much-desired vacation time. The first of many travels began in Tahiti, where the Hubbards spent three blissful weeks as newlyweds. Don said Phyllis could choose anywhere in the world for their honeymoon, so she picked Tahiti to relax. “I was so busy with my job; we would have to postpone family trips. It was like that for 20 years, but I had fun.” Phyllis had the opportunity to travel for work but preferred to do so at her leisure. “India was one of the most colorful and exciting places we have been. I also loved Spain, New Guinea, Argentina, Bali, and Marrakech.”

Twenty-seven years later, Phyllis’ life centers around recreational tennis, friends, and spending quality time with Don, their four children, and seven grandchildren. Her eldest son, Jim, tragically lost his battle with leukemia in 1994, but the tender way Phyllis speaks of him as she shares his picture makes it clear that she is not only a woman who is passionate about fashion but also about the people that have inspired her. Phyllis has even expressed the wish to live until 100 in order to further embrace the colorful life she adores. I cannot help but cheer her on and wish her many more framed photographs illuminated with timeless smiles and breathtaking backdrops of foreign lands.



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## GIN

### Orange Blossom

9

**Beefeaters Gin, sweet vermouth, fresh orange juice. Served with jelly beans.** Simple and tasty! From Ronnie Reagan to Snoop Dogg, the "gin n' juice" concept is an all-around pleaser.

### Ramos Fizz

10

**Bombay Gin, fresh lemon juice, heavy cream, sugar, orange flower water, egg white, topped with selzer.** Want to see your bartender shake fast and furious? That's what it takes to achieve the foamy perfection of this smooth, creamy delight.

### French 75

12

**Plymouth Gin, fresh lemon, simple syrup, topped with champagne.** Another brainchild of Harry's Bar in Paris, this tasty champagne cocktail packs such a kick, it was named for the French 75mm howitzer artillery piece!

## RUM

### Zombie

12

**Bacardi Superior Rum, Bacardi gold rum, Myers Dark Rum, apricot brandy, passion fruit nectar, pineapple juice, simple syrup, Bacardi float of 151-proof rum.** Don the Beachcomber coined this drink after a request for something small to help a customer get through a particularly difficult business meeting. He later reported that it was so strong, it turned him into a zombie!

### Hemingway Daiquiri

9

**Bacardi Superior Rum, maraschino liqueur, fresh lime juice, grapefruit juice, simple syrup.** "Daiquiri" was also the name of both a beach and an iron mine near the town of Santiago, Cuba, where this classic was invented by a group of American mining engineers working there around the year 1900. Earnest Hemingway clocked a lot of time in Cuban bars, and preferred his drinks a little less sweet.

### Mary Pickford

11

**Leblon, Bacardi Superior Rum, pineapple juice, maraschino liqueur, grenadine** Created during the 1920's, for screen actress Mary Pickford and invented by Fred Kauffman at the Hotel Nacional de Cuba. Mary was filming alongside her husband Douglas Fairbanks and the legendary silent movie actor Charlie Chaplin.



If the martini is the king of cocktails, then gin is the crown it wears upon its head. The classic gin martini was a favorite of many Hollywood legends, such as Humphrey Bogart, Mae West, and Dean Martin, who famously said, "If you drink, don't drive. Don't even putt." Ronald Reagan, who starred alongside Doris Day in 1952's "The Winning Team", favored the Orange Blossom, which he liked to drink with a side of jelly beans.

"You should get out of those wet clothes and into a **dry martini.**"

-Mae West, 1937's "Every Day's a Holiday"

Whiskey was James Cagney's favorite drink. Long before starring with Doris Day in "Love Me or Leave Me", he tended bar in New York's lower east side. He liked any Irish whiskey, and lots of it!

"Lots of people drink to get drunk  
- I drink to celebrate,  
and I like to celebrate all day  
and into the night.  
If I can make  
it that far."

-James Cagney



## WHISKEY

### Plenty O'Toole 12

**Bushmills Irish Whiskey, Baileys Irish Cream, Frangelico over ice.** Named after the iconic James Bond character in "Diamonds Are Forever".

### Perfect Manhattan 12

**Maker's Mark 46 Bourbon, sweet and dry vermouth and a dash of bitters.** Named after New York's Manhattan Club, this cocktail took over the lead role previously held by gin martinis.

### Marlene Dietrich Cocktail 11

**Canadian Club Whisky, Grand Marnier, fresh orange juice over ice with orange and lemon peel garnish.** Invented in a Hollywood nightclub in the 1930's. Legend has it that Marlene Dietrich used to suck on lemons during film making to keep her mouth muscles taut for the camera.

## BRANDY

### Stinger 9

**Christian Brothers Brandy, white crème de menthe.** This classic was born during the prohibition out of the need to disguise the taste of homemade hooch!

### Sidecar 12

**Courvoisier, Cointreau, fresh lemon juice.** The famed "Harry's Bar" of Paris is generally credited with inventing the Sidecar in the 1920's for a patron who often rode in one. While many variations can be found, this is the original, and it screams "suavité"

### Between the Sheets 12

**Christian Brothers Brandy, Bacardi Silver rum, Cointreau, fresh lemon juice.** The name itself suggests you exercise caution (or not!) with this deliciously smooth Sidecar cousin.

Robert





# Talbott's Speed Racer

by Kimberly Horg / photography by D.M. Troutman

Death defying speeds hurtling around race tracks; shifting gears to accommodate the extension of 140 miles per hour; fastening inertia to 40 miles per hour while whipping around turns, where spectators get a glimpse of Robert Talbott Motor Sports displayed along the side of the car; all while maintaining control, the same necessary composure Robert J. Corliss utilizes throughout his life.

Often wearing different hats, he took his first breath in Munich, Germany, lived in France and England, and was raised in Spain. Fully absorbing the culture while picking up different languages with his younger sister, Rhonda, Robert and his family knew this as a normal way of life.

James A. Corliss was a military man, working for the department of defense in Munich, where he met Robert's mother, German native Katharina.

The two traveled a lot with their two kids, exposing them to different cultures. "I am a global person," says Robert. "I have a strong perspective of the world and value that."

While attending the University of Maryland in Munich, Robert met his future wife of 38 years, Melanie, who was also a road warrior by family trade. Corliss finished his education at the University of Maryland in Washington, D.C., graduating with a degree in political science and a minor in economics. During



college, he played basketball, crossing paths with a friend, role model, and professor who also happened to be his basketball coach, Rob Wonder (aka Doc).

Early on, Corliss liked to do things his way, talking his way out of push-ups. The coach agreed to let him run laps until he dropped instead of muscling into the arm exercises that effected on his shot. To Corliss, basketball is life, bringing people together.

Every year, the old team meets during March Madness, although some players have excuses not to play. Robert always laces up his shoes just like the old days. Both Corliss and his son, Bobby, spend time on and off the court as avid Lakers fans. The two have always loved the sport, playing one on one competitively, sometimes until there is "blood-shed." After Bobby accidentally broke his dad's nose in one particular game, Robert iced it and popped it back into place. Then, he insisted on finishing the game in which he smoked his son -partially because Junior was afraid of getting his own nose broken. Working together at Robert Talbott Inc. in Monterey is a new (and often safer) interest of the two. Robert became CEO in July of last year and moved his family from Atlanta. His daughter, Shelby, works for the company in the New York office.

A couple of years prior, it was Robert's passion for racing that led him to meet Sam Jones, a sales representative from Robert Talbott,. When he met him at a car race, he recalls him saying, "It is nice meeting you. You made my day. Now, buy a shirt and tie."

Becoming racing buddies, Jones eventually asked Robert to meet with Rob Talbott, who was looking for someone to take over the business while he focused on his passion for wine-making. Robert worked for 16 years in high level consulting before becoming a CEO. For him, the word "no" does not exist in his vocabulary. Believing strongly in the saying, "Patience is a virtue," he is not one to give up easily.

This same virtue trickled down in his lifelong dream of becoming a race car driver. Spending much time with his father watching races and then on the track as a passenger, it was two years ago when he got his SCCA license. In the past year, he has competed in nine races.

"What is there not to like about racing? It is real intense competition that I find challenging, and like most boys, I like the speed," he says.



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SCENE





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PERSONA





Gabe



## iSalud!

by Peter Hemming / spread photo by Randy Tunnell

If anyone could be named Carmel royalty, it is Gabe Georis. Born and raised in Carmel, he is the son of Gaston Georis, one of Carmel's best known restaurateurs. Gaston, a Belgian immigrant, traveled the country teaching French before meeting Gabe's mother, Sheila, while working in Oregon.

Following his brother Walter to Carmel, Gaston took a job teaching French at MIIS, and the two opened their first restaurant, La Boehm, in the late 1970s. Later, the brothers and partners opened Casanova, one of Carmel's most famous restaurants.

"I had a great childhood," Gabe admits. "We'd go the beach, build bonfires, go hiking in the Ventana wilderness, and work on my computer." Surfing has always been Gabe's great passion. "Surfing's a great sport because it's non-competitive," Gabe adds. "It allows me to communicate with nature, and it feels peaceful." Summers were spent traveling in Europe, visiting aunts and cousins in Malmedy, a rural village in his father's native Belgium. He played with the village kids, building forts in the forest and riding their bikes in the countryside. Between schooling at All Saints and RLS, Gabe worked in the family restaurants. "I did a little of everything: washing dishes, bussing tables and learning wines from my Uncle Walter, who studied winemaking in Bordeaux.

But Gabe admits, "What I really liked was watching the cooks work." This early restaurant experience would serve him well in the future. At 18, Gabe flew to Europe. San Sebastian, a town along the north coast of Spain, has a university and some of the best surfing in the country. He enrolled in the school to learn Spanish, surf, and just "hang out." After one year, Gabe went back to the U.S., but the Spanish lifestyle and especially the unique cuisine, never left him.

Subsequent to majoring in business management at San Diego State and UC Santa Cruz, Gabe moved back to Carmel to become the general manager of Casanova. A well-known dining destination for the rich and famous, Gabe recalls, "Late one night, singing broke out in a private room. I went to investigate and saw Bill Murray standing on a chair, leading 17 guests in a rousing chorus of Proud Mary!" As good as those years were, the memories of those years in Spain were still calling him. That inspired Gabe to open his own restaurant in 2009.

Mundaka offers the same dining pleasure that Gabe experienced in Europe. This was his vision: the enjoyment of good food and just having a good time. The food is traditional tapas, Spanish small plate meals. You can get a burger or a steak, but Mundaka also serves unusual dishes such as grilled goat chops and squid sautéed in its own ink. Gabe says, "The great thing is that people are willing to try these new things." Mundaka has only 15 tables, a kitchen, and a small bar. Practicing sustainability, the restaurant is constructed almost entirely with recycled materials. Wood floor tiles come from old houses, pillows were upholstered from material by Talbott Ties, and light fixtures are from a closed military base in Marin.

Gabe shares his life with his wife, Mandy, and their son, Luke. Keeping close to his family, Gabe says, "The guys I looked up to were my Dad and Uncle. What I took from them is that the restaurant business is a personal business." Having also followed his calling, Gabe's younger brother, Nico, is a musician. The two grew increasingly close starting in 2004 during Nico's recovery from Lyme Disease, which he caught on a camping trip in Big Sur. "It was tough for everyone, both emotionally and financially," Gabe recalls. "Though Nico and I fought like crazy growing up, we still loved each other." After seeing specialists in both California and New York, Nico is 98% recovered.

Gabe's future ambition is to open more restaurants. "I try not to get ahead of myself," Gabe adds. "I'm definitely living the good life, working hard, and having fun."



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CARMEL REALTY COMPANY PRESENTS

1248 Padre Lane



## Sweeping Ocean Views

by Andrea Stuart

Uniquely situated on a sunbelt street perched above Cypress Point and a short jaunt to the Lodge, this gracious Padre Lane estate includes a main house with five bedrooms, five full baths, plus two half baths. It is accompanied by a spacious one-bedroom one-bath guest house.

At 8,654 square feet, this estate has resplendent light and superior ocean views. Its formal living room, dining room, gourmet kitchen, and family room are ideal for social gatherings. The main home's highlights include a golf practice room that is beyond compare. Having attracted world-renowned golfers to its allure, the home punctuates a lively lifestyle with Pebble Beach repose. A glorious upstairs master suite with sitting room, his and hers offices, enviable closet space, and views to Point Sur Lighthouse further accent the home's unmatched location. Offering additional entertainment opportunities, there is a separate downstairs

guest suite and a bonus space that would serve well as a game room or provide additional two-car garage bays.

The protected interior courtyard encourages private indoor and outdoor enjoyment of the property's many attributes and perfect entertainment flow. Accentuating the exterior of the home, gardens, Meyer lemon trees, as well as rose and lavender gardens frame its ocean views. Evenings spent in front of one of the outdoor fireplaces completes the elegant lifestyle and opportunities to enjoy the estate on a ground or intimate scale.

Supplementing the main home, the generous guest house on the property includes a mini kitchen, vaulted ceilings with exposed beams, garden views, and a stunning marble bathroom. Reminiscent of classic Pebble Beach, this estate is one-of-a-kind.

*For more information, please contact:*

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Lynn Knoop - 831.596.4726, [lynn@carmelrealtycompany.com](mailto:lynn@carmelrealtycompany.com)**





# Elegant French Country Estate

by Andrea Stuart

Old world charm meets modern appeal as you enter into French elegance at this grand home located at 1480 Padre Lane in Pebble Beach. An imported antique oak door leads into the two-story limestone entry, which features an imported Italian chandelier and custom designed wrought iron spiral staircase, emanating a storybook lifestyle.

Experience the grandeur of a formal living and dining room. Passing beneath exposed beams, you will be awed by views of the beautifully landscaped gardens and ocean as seen through the beveled glass French doors.

Close to the Lodge and the Tap Room, this luxurious three-story grand estate with over 8,400 square feet of living space is perfect as a primary residence or as an elegant retreat. The home features six bedrooms, four full baths, two powder rooms, and five antique stone fireplaces (four dating to the 1700s). The media/library room provides an opportunity for entertaining family and friends while separate guest quarters offer an overnight retreat for visitors.

The home also features a private, large stone spa, private offices, and a stone patio with wrought iron balcony offering vistas of the Pebble Beach Golf Links and Carmel Beach.

Find enchantment at 1480 Padre Lane, where intimacy meets grandeur in the form of French sophistication.

*For more information, please contact:*

**Steve LaVaute - 831.241.1434, [steve@carmelrealtycompany.com](mailto:steve@carmelrealtycompany.com) or  
Shelly Lynch - 831.277.8044, [shelly@carmelrealtycompany.com](mailto:shelly@carmelrealtycompany.com).**





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## Silvestri Vineyards: Tasting by the Sea

by Andrea Stuart / photo by Nate Mandurrigo

Sequestered in Carmel Valley approximately 15 miles from the Pacific Ocean, Silvestri Vineyards' terroir lends itself to the soft elegance present in its grapes. Recognizing the harmony between climate and soil in this region, Composer Alan Silvestri and his wife Sandra have drawn on an Italian winemaking heritage that began with the Silvestris in the Piedmont region of Italy in the early 1900s. "Wine is an expression of lifestyle that we are fortunate to have in our lives," says Alan. "For me, wine is like music in that it's a blend of art and science that you can always learn from. It's never completely predictable."

This winter, Carmel residents and visitors will have another reason to fall in love with small village by the sea all over again. Silvestri Vineyards is moving its tasting room from Carmel Valley to a charming historic building at 7th and Dolores in Carmel-by-the-Sea, where they will offer a respite for wine enthusiasts to enjoy the Bella Sandra Chardonnay, Rising Tide Pinot Noir, Syrah, and Pinot Blanc seven days per week.

Abiding by the philosophy that a bottle of wine is a living entity like a piece of music, the Silvestris are extending this sensibility to the public and are excited to build upon their extended Carmel family.

**For more information about Silvestri Vineyards,  
please visit [silvestrivineyards.com](http://silvestrivineyards.com).**

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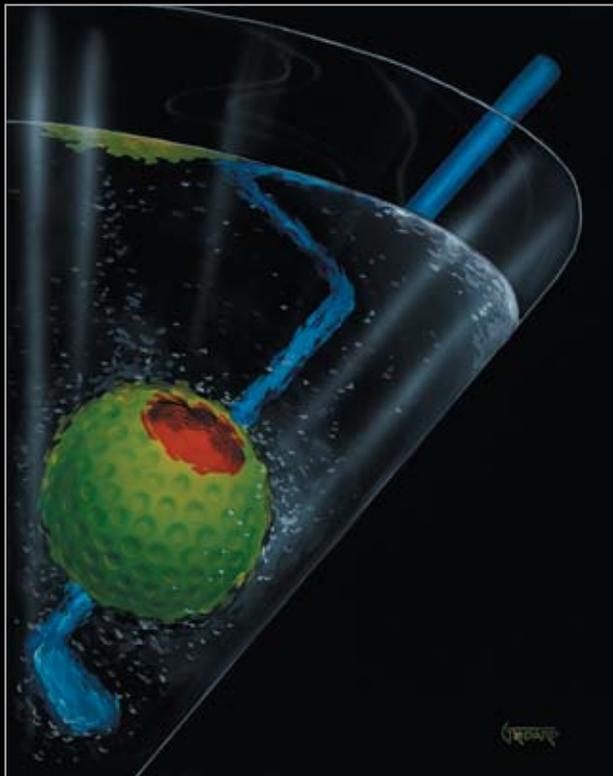
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PERSONA





Brie



## A Light in the Attic

by Andrea Stuart  
photography by Randy Tunnell

Growing up in Muskoka, Canada—just outside of a First Nation’s reservation—provided Carmel transplant Brie Mathers with a kaleidoscopic view of the world, embedding her with a connection to Spirit and an appreciation for nature. One might say the overarching aspect of her nearly idyllic childhood, which wore an Anne of Green Gables patina, helped ground her through ensuing health challenges, ultimately provoking a life of altruism.

The middle of three children, Brie is an outdoorsy type by design. Hours were spent exploring the dense forests of fragrant Balsam fir, pine, and spruce, traversing pastures, and frolicking with her Golden Retriever, Higgins, near their home by the lake. In summer, Olympia Sports Camp liberated her from routine. A competitive athlete, Brie won provincial championships, with times ranking her third in Canada for ages 19 and under at 15, and sixth in North America. Athleticism ran so thick in her blood, it helped birth her first spiritual opening at age 14. On Christmas Eve, while running up and down a kilometer-long road, Brie’s mind became liberated of thoughts. A cloud of calm engulfed her, and there was suddenly nothing but the slush of one foot in front of the other as “seamless awareness pierced the dark night.” She arrived home, eyelashes dusted in snow, cheeks frosted with the kiss of winter, having experienced an ineffable intimacy with life.

Years later, a cocktail of early-onset body image issues, a naturally heightened sensitivity, and a genetic predisposition to addictive behavior weaved itself into a complex tapestry that fed her inner bully. Brie developed an eating disorder, seeking therapy at age 16, and her career in competitive sports eventually faded into self-preservation. At 24, she discovered Zen mindfulness practice, yoga, naturopathy, and implemented a diet rich in specific nutrients. This difficult journey transformed her into a totem of singular mentorship that teaches about sovereignty and sisterhood. “I have been mentoring a Métis young woman for four years now.” Brie’s eyes mist over as she continues. “She gifted me with an original carved necklace bestowed to her by her Ojibway grandmother. She described the times she had wanted to end her life but had found sustenance and sisterhood in our connection.”

Once haunted by the ghostly voices of tormentors, and having endured a health crisis of her own, Brie relates to many young women. Every breath she takes forms a touchstone for the light-filled truth of who she has become. “I have my teachers to thank for lighting my path out of suffering. If I can, in some small way, offer this wisdom to the young women before me, I have done my job,” she says, a whisper of a grin crossing her face.

Founder of *Love the Skin You’re In™*, a grassroots multimedia seminar designed to empower young women to treat their bodies, their intelligence, and one another with kindness and respect, Brie now spends much of her time connecting with youth. To date, her activism has reached more than 50,000 young women across Canada, New Zealand, and the U.S., etching its way into young males’ lives. Humor has served as her guide. With her first all-male audience, 500 high school boys filled the gym. She opened in the off-the-cuff, candid way saying, “You know, when your counselor asked me to come [here], I thought, ‘You want me to do all the boys?’” The gymnasium erupted in cheers.

Sitting across from her, it is difficult to picture shadows muting Brie’s inner light. Her words are strong. Her posture is nurturing. Her eye contact is deliberate with chestnut tendrils framing their intention. And her presence is illuminated with purpose.

Today, Brie is also the author of *Freedom to Blossom* and a yoga instructor at Yoga Center of Carmel and Om Oasis. Dividing her time equally between Carmel and Canada, Brie hopes to strengthen her message through expansion and assistance from corporate or independent philanthropic partners. Regardless of what the future holds, she has found the light in her attic—enjoying a life filled with hope and warmth in the glow of a brighter future for the world.



## Mon Amie ...a consignment boutique

Tucked inside the Court of the Golden Bough in the heart of downtown and not far from the beach, one of Carmel-by-the-Sea's secret shopping gems is Mon Amie Consignment Boutique. It charms shoppers with its hidden treasures, offering luxury at a fraction of the cost of retail. Owner, Kimberly Adams Gere has many years of customer service experience and maintains a life-long passion for all things en vogue. She inspires customers by offering a unique opportunity to update their wardrobe with prominent fashion labels without having to break the bank. Intimate and comfortable, perusing the wares at Mon Amie is like taking a stroll through Kimberly's closet. Mon Amie has a standard of excellence that is unsurpassed and keeps its customers coming back. Like a diamond in the rough, your next treasure awaits.

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# My Attic

by Andrew Call / photo on right by Chris Iatesta

There was a time when Jason Coniglio's father woke up before school to sweep My Attic's bar floor, and if it was merely clean but not "Coniglio clean," Jason's great father marched up to Monterey High and brought his son back down to do the job right. The story is simple enough, but it embodies essentially the type of personable service Jason—second generation owner and operator of My Attic Bar on Alvarado Street—is dedicated to instilling in each and every guest that walks in through his doors, eventually leaving them with a richer historical and cultural understanding of everything Monterey as they walk out.

My Attic's beautiful adobe exterior and original refurbished interior are as customary to genuine Monterey as the kind, warm, unostentatious hospitality it offers. Jason, much like the long family lineage of My Attic owners before him, takes pride in fostering a fun friendly environment with quality food and beverage for all walks of life. At My Attic, the measure for success is based solely upon its ability to bring together a diverse group of people exuding a single emotion of contentment.

Ultimately, it is My Attic's unique representation of timeless Monterey hospitality that makes this possible, but Jason's impeccable attention to detail doesn't hurt. The sofas, loveseats, ottomans, even the glassware and the shape of the ice cubes themselves were all carefully chosen in order to deliberately enhance just how effectively each guest absorbs the wholeness of the experience. Clearly, their commitment to revealing Monterey's true spirit is more than something the guests hope for; it's something they've come to expect, right down to the drink.

Jason's and his partner John Cardinalli's objective is not monetarily motivated. It's motivated by the idea of infecting his guests with a love affair with Monterey. He's also inspired by the possibility of My Attic guests seeing and understanding Monterey as his father saw and understood it when he arrived fresh and fair-minded from Sicily. My Attic looks forward to your visit. Allow them to show you the type of personable service of which a small fishing village by the sea ought to be proud.





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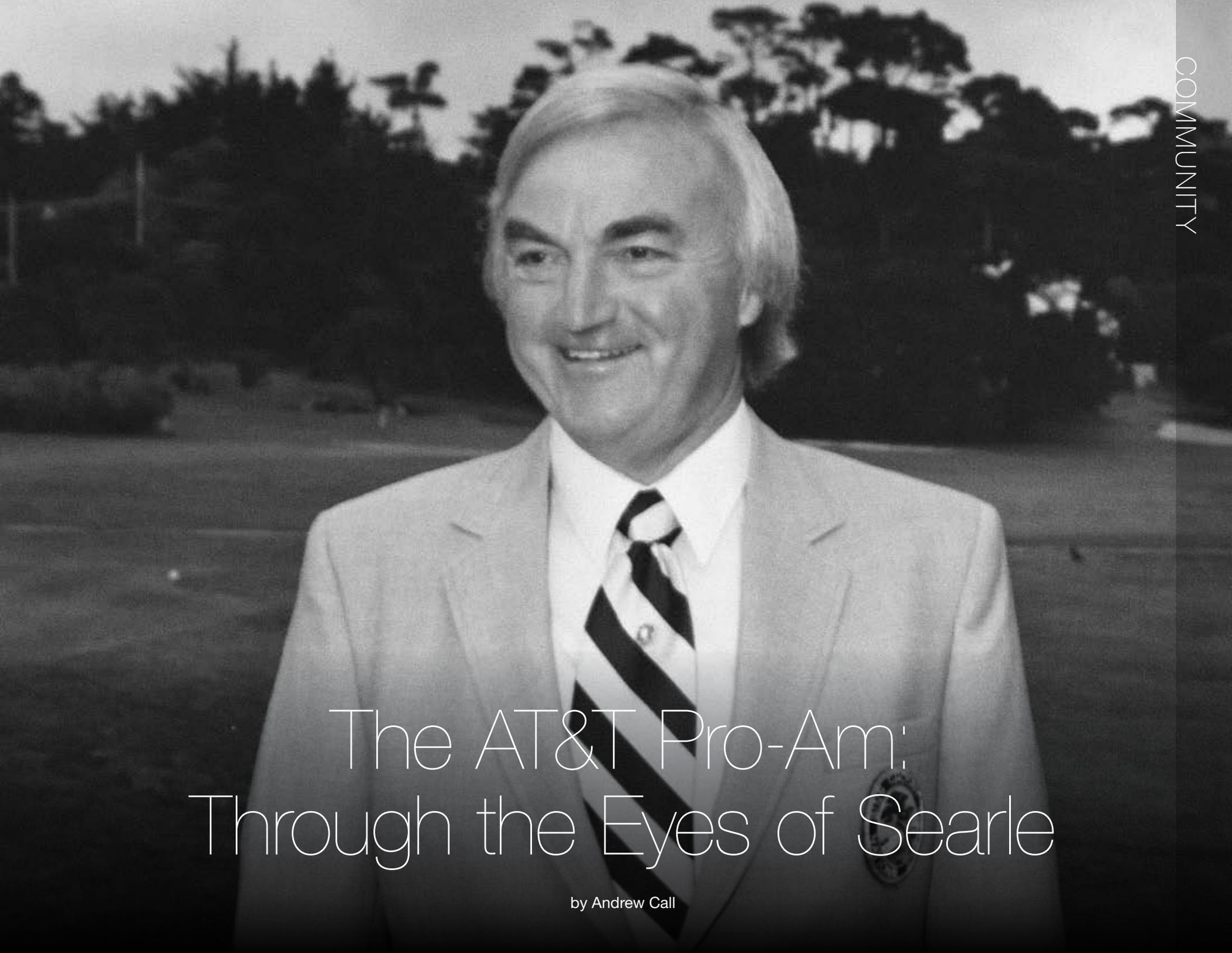
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The AT&T Pro-Am:  
Through the Eyes of Searle

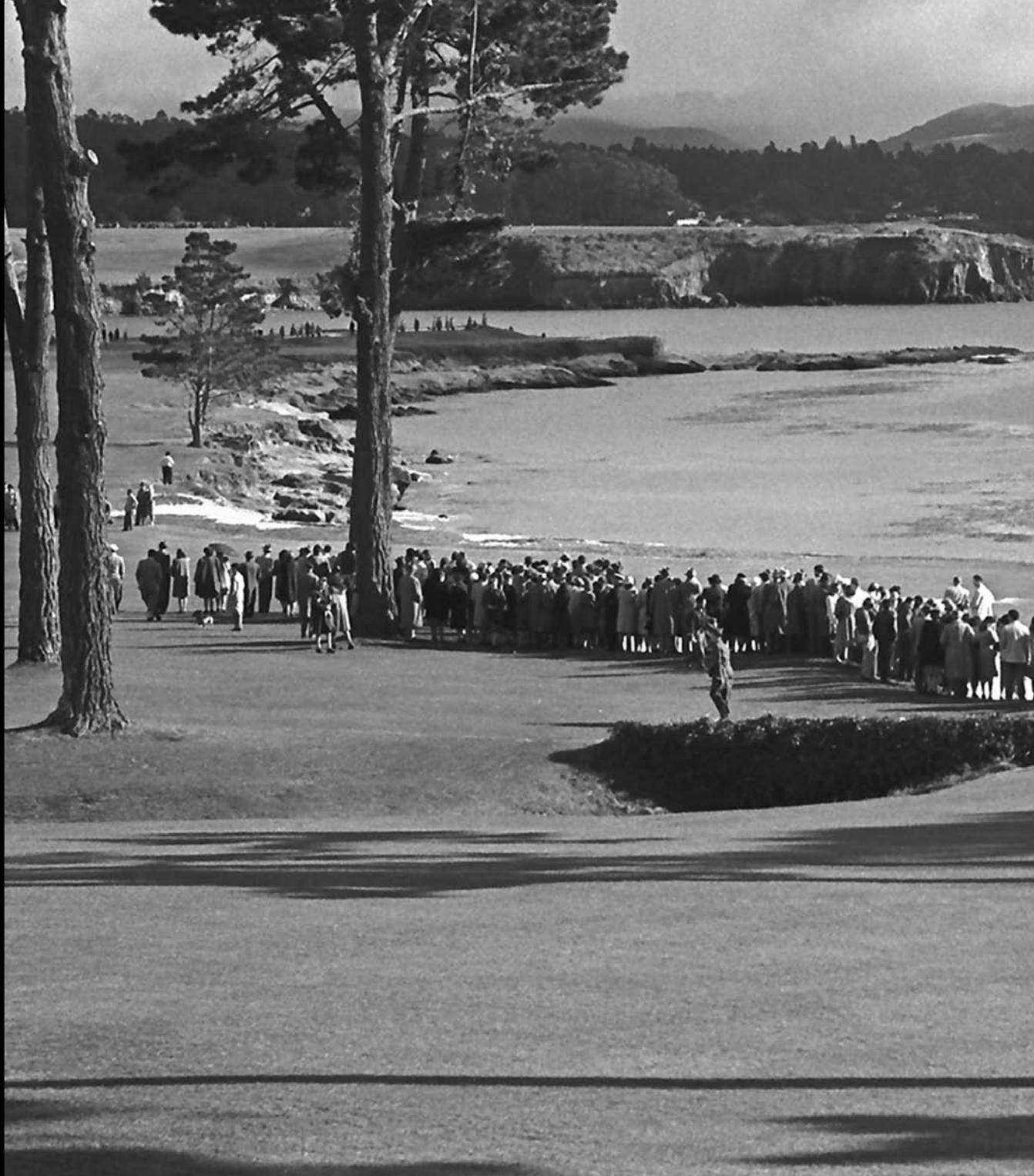
by Andrew Call

# On a crisp February night in 1949,

then 24-year-old Dick Searle silently jotted down Bob Hope's final stroke at the 18th green at Pebble Beach, using the trunk of a 1930s Oldsmobile as a writing surface, its headlights casting a faint glow on an otherwise unlit pin. Sixty-five years later, in February 2012, Mr. Searle—the most tenured volunteer in the AT&T Pebble Beach National Pro-Am's history—still had his eye on the 18th green, only this time from a flat screen TV equipped with digital real-time scoring on a young Justin Timberlake, who had only just been born when Dick Searle began volunteering with the tournament for his 30th year.

Perhaps no one else has watched the evolution of the tournament with more hawk-like precision than Searle: the technological advances, societal changes, the progression of the game, the ebb and flow of PGA regulation, the development of Pebble Beach, the rain, the snow, the heat—all patiently seen through the eyes of a man whose appreciation for the tournament is as vast as his unparalleled historical perspective of it. "I keep coming back because of the people that I've met: Jack Nicklaus, Clint Eastwood. The Smothers brothers—I've been up to their winery. Makes you feel kind of good, you know?" he says.

Even as the tournament inevitably proceeds away from its humble beginnings, Mr. Searle's personal humility is unwavering. In 1947, the first year of the tournament, a small crowd overwhelmed the single ticket booth at the Pebble Beach gate, and Dick, at the request of his father (a friend of Bing Crosby, founder of the tournament), happily walked over to the gate to help



Julian P. Graham photograph courtesy Pebble Beach Company

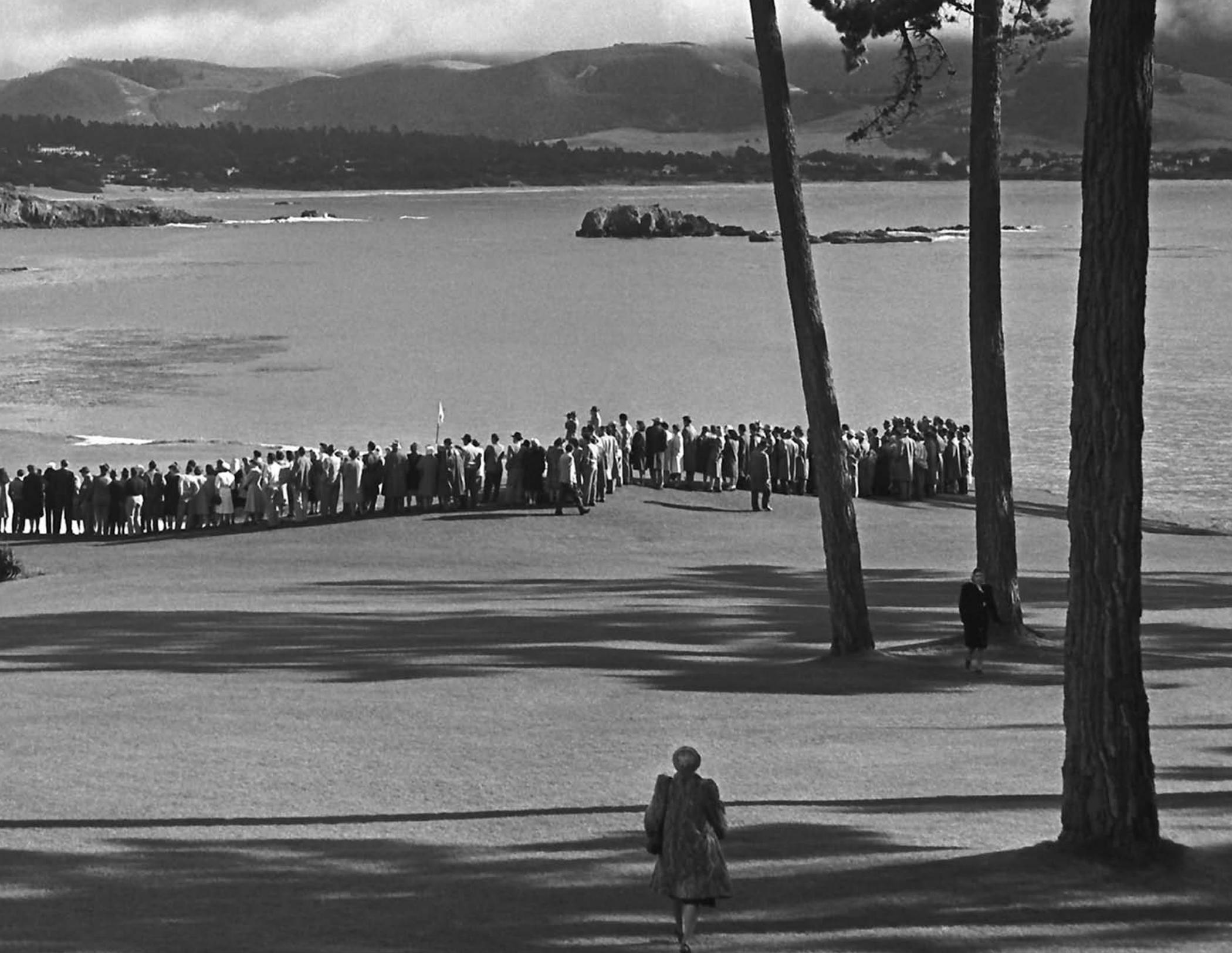






Photo by D.M. Troutman

sell tickets. Now, some 60 buses, hundreds of shuttles, and golf carts navigate thousands of fans around the tournament. "It's a terrific logistical nightmare, really. But I keep coming back because of the people that I've met," Searle reiterates.

While his love for the tournament is timeless, Mr. Searle has an especially nostalgic appreciation for having been allowed to walk alongside the players as they traversed the course. One of his fondest memories was from 1956, when Arnold Palmer's backstroke on the 10th hole at Spyglass was interrupted by a small child who had run over to him at that inopportune moment to give him a hug. The legendary golfer stopped his swing, laughed, picked up the child, gave him a kiss on the cheek, handed him back to an irate mother, and proceeded to tee off, knocking the ball a graceful 10 feet from the pin. "It was so amazing in the old days when you could just walk around with the players."

Fortunately, despite the tournament's new security enforcement, the AT&T Pebble Beach Pro-Am remains a spectacle. Mr. Searle adamantly praises the event, citing its consistent ability to attract over 2,000 unpaid volunteers from all over the country each unpredictably forecasted February—initially the lone time slot available to a late-coming, additional PGA tour stop. "There's only one tournament that makes more money (for charity) than we do, and that's the Byron Nelson tournament. This year, we might surpass them. Now, what if we had it in June or July or October, when the weather is absolutely fantastic?"

Little does Mr. Searle know, it isn't the weather that continues to bring the masses every year. Rather, it's the genuine dedication that persists for over half a century from people like himself.

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