

# The Point

AN ADAMS POINT ZINE



ISSUE #1  
FALL 2025

# Foreword

Welcome to *The Point!* What's *The Point*? Is it you? Maybe! Hopefully? If you don't see yourself here, we challenge you to share something that reflects your perspective for our next issue (send to [thepointzine1909@gmail.com](mailto:thepointzine1909@gmail.com)). The mission of *The Point* is to build a sense of belonging, trust, and resilience among our neighbors through shared stories, art, news, resources, and opportunities to connect and gather.

This quarter, *The Point* stays close to home—though we do highlight some bus service improvements for when you need to get out—continuing to explore the neighborhood culture, built environment, and our own powers of convergence (orogenic or otherwise). We're also wondering hungrily about the potential for seafood bisque or vegan lentils with a dash of dating advice.

Well fed, we review a tent construction technique for animal friends and consider long-term bonding with our apparent mascot. We take a break with the word search—can you find Palm? We give up; this could take all night. Let's walk the long way to the photobooth pop-up so that we can confirm which Gnomeber is living on Euclid.

Yours truly,

Your Neighbors @ *The Point*

# Upcoming Neighborhood Events

## NEIGHBORHOOD WALK

A community stroll around Adams Point neighborhood.

- **When:** The first monday of the month, 5:30–6:15 PM
- **Where:** The corner of Vernon St. and Lee St.

## APNG MEETING

A leadership meeting for the Adams Point Neighborhood Group.

- **When:** Second Monday of the month, 6–7:30 PM
- **Where:** Clio’s Bookstore, 353 Grand Ave.

---

## TRASH FALCONS MISSION

A weekly trash cleanup of Adams Point, Lakeside Park, and the North East Shore of Lake Merritt. (Gear provided).

- **When:** Every Sunday rain or shine, 9–10:30 AM
- **Where:** 400 Perkins St. aka Castle Trash Falcon
- **Contact:** [trashfalconsokland@gmail.com](mailto:trashfalconsokland@gmail.com) for more info
- **Instagram:** @trashfalcons

---

## TASTING NOTES

Hoping to launch a quarterly Adams Point cookbook club/dinner party this summer.

Please fill out the form at the link/qrcode below if you’re interested!



[bit.ly/4358VqT](https://bit.ly/4358VqT)

Adams Point's OG Blonde Raccoon  
By Pat Katzmann

I've lived in Adams Point for 40 years, first at 352 Palm from 1985-2007, then at 357 Vernon. In that time, my kitchen's back door has been a magnet for a series of stray cats. Most were amenable to moving indoors, however a few were skittish about accepting shelter along with food. But I worried about how they'd keep warm and dry during the cold, wet winter months. So I reinforced a shelter for the wilder ones, using as its base a collapsible nylon and wire tent, big enough for two or three cats to snuggle in. Using sturdy fishing line, I sewed thick cotton batting to the floor and sloping walls of the interior, and covered that by sewing on a soft, fluffy layer of polyester fleece. Then to weatherproof the exterior, I cut up an old Gore-tex jacket, matching the pieces to the bottom and sides of the tent, and sewed them on. That cozy tent on my tiny back porch was a welcome haven during rainy season. And not just for cats.

During January of 2000, a shy feral who'd been sheltering in the tent decided quite suddenly that he wanted to move indoors and try living as a house cat. He'd been evicted by a raccoon who realized that the inviting tent was superior to the tree nest she was building next to my porch in anticipation of delivering her litter of kits.

Once she moved into the tent to await the birth of her kits, we avoided using the back door. Shortly after the Spring Equinox, I happened to be in the small yard outside my kitchen door. I'd recently heard noises emanating from the tent and was anxious to see if the raccoon had given birth.

The mother raccoon was away, so I approached the porch to peek into the tent. I counted four kits, but one was different from the other three. Obviously the runt of the litter, this one also stood out for being blonde and cream in coloring, rather than black and tan. I'd never seen a raccoon that looked like that, and wondered at first if it was an albino, since I couldn't see the eyes.

I called the Wildlife Center at Lakeside Park to alert them to this unusual birth. They said that the kit was likely not albino, but a rare blonde raccoon, and asked if I could take pictures. Unfortunately, I was never able to get a picture of the little blonde raccoon, who I assumed was a female since she seemed less boisterous than her brothers. While I continued to avoid the mother, I checked in on the kits every day and they regarded me as a friendly face. (And a source of peanuts and fruit.) The raccoon family moved out of the tent before Spring's end due to crowded conditions, and I forgot about them.

A couple of years later while on a walk in Lakeside Park, I spotted a familiar presence. Two men were feeding a blonde raccoon. I approached them and told them a blonde raccoon had been born on my back porch two years earlier. As I talked, the blonde raccoon crept nearer. Of course I can't say for sure that it was the same raccoon, but she seemed to recognize me as she got closer.

The men told me that she was very friendly towards them, probably because they fed her every day, but they acknowledged that she could very well be the kit I used to know since she was so comfortable to be near me. They confirmed that she'd given birth to her own kits, and that one resembled her blonde good looks.

It's gratifying to know that in the ensuing 25 years, the OG blonde raccoon has had generations of progeny, noteworthy enough to become the face of Adams Point as its mascot.

—By Pat Katzmann



*Spotted!* September 12, 2025, Redwoods Apartments lawn at night time

RYAN NAKANO

**Assemblance** it's not on the map she said  
*or* on the end crystal clear as our future Oakland on one  
*All of us* Orange casting a shadow of fences on the other  
*in an Alley* in between is an assemblance of neighbors/citizens  
*on Perkins* and by neighbors I mean  
*Way* Manu brings his parents who bring home-made pakora not even 24 hours since  
touching the tarmac and by citizens  
I mean to escape the false flag of nations  
and return to township fellowship relationship before  
these ships set sail  
maybe I'm staring at another land  
witnessing convergence  
orogeny  
a 5th season  
the heat absorbed by our better natures  
there are so many dogs it makes me nervous happy even  
there are so many families together we take  
for granted the gravity of situations namely togetherness and  
the fact that gravity is not the only force holding us down  
I love this alley  
it's so beautiful it doesn't exist  
it's so existent it's beautiful a bowl of cherries  
apparates beyond the fence  
extending the assemblance into one of the houses  
I think now I understand spirit as something that happens without  
explanation yet feels as if it was always was supposed to happen  
maybe this is care  
maybe the two words are synonymous Hunter appears and says  
I put them out for everyone because  
I live here leaving a woman says this feels like belonging  
In so many words she tells me how hate  
concentrates in the margins until a ship capsizes and capsicum  
seeps from the eyelids but not here she says  
I want to cry then and there but instead condolences  
sorry for the loss of what  
I can't imagine  
what if no one shows up you ask  
I can't imagine  
is this faith or the acknowledgment of labor  
boring its way into deadened trees?  
the first neighbors to commune  
they whispered from the corners before disappearing  
for the past year I've been trying to start a forest  
from what we left behind in their absence  
Emma alived a raccoon, gnome, heron  
from the expression of a wrist  
what else to call this but craft  
less sleight of hand  
more the hand itself  
communing with its subject  
it's not magic  
super and natural  
but not magic  
it's an assemblance  
what happens when  
we come together  
when everything else falls apart  
mountains



## Better know your Gnomebers

Can you match the Gnomeber with thier street?



- |                     |                          |                                |
|---------------------|--------------------------|--------------------------------|
| <b>A.</b> Burk      | <b>E.</b> Bellevue       | <b>I.</b> Park View Terrace    |
| <b>B.</b> Orange    | <b>F.</b> Euclid         | <b>J.</b> Van Buren & Euclid   |
| <b>C.</b> Monticito | <b>G.</b> Euclid & Grand | <b>K.</b> Perkins & Jayne      |
| <b>D.</b> Adams     | <b>H.</b> Perkins & Palm | <b>L.</b> Van Buren & Bellevue |

# Join us for Adams Point Secret PHOTOBOOTH Pop-Up: Round Two – a free community event where neighbors meet, connect, drink tea, share stories, and leave with candid portraits that capture the real you.



I launched this SECRET NEIGHBORHOOD PHOTOBOOTH POP-UP as an excuse to bring neighbors together, hang out, flex some hospitality and try to capture some strong, candid portraits in my Photobooth. (yes, i have a homemade “photobooth” in my garage). It’s this cool, handmade setup that creates simple, timeless portraits – different from my usual professional portrait and headshot work.

15 people showed up and somehow became friends. Dogs made cameos. We shared stories about how long we’ve lived here, what we love about Adams Point, and exchanged some spicy 🌶️ (honestly not that spicy) neighborhood 🌶️ hot-takes!

“The cats of Adams point need more recognition.”

“Adams point dog owners: you don’t need to cross the street when you see another dog.”

“Some people don’t care for the Gnomes.”

“No hot take, but just want to express how grateful I am to have found Adams Point 💙”

It was so fun that I decided to do a round 2. You’re invited!

SECRET PHOTO BOOTH - BRIAN DESIMONE

Date: Sunday November 2nd from 10-2pm.


Location: Orange Street

Cost: FREE! (model release required if you want to be photographed)

Sign up: [briandesimone.com/photobooth](http://briandesimone.com/photobooth)



What to expect: Good vibes, high mountain oolong tea, friendly neighbors and professional portraits in a relaxed setting. Come as you are (PJs, work clothes, dog or no-dog, cat whatever makes you feel like you).

 Bring your hot takes.

Leave with new friends and a printed picture from your session.

[briandesimone.com/photobooth](http://briandesimone.com/photobooth)



## potential seafood bisque?

Born from a kitchen sink shrimp scampi recipe, this broth is reliably savory, spontaneously sweet, and confusingly not fishy. Could this be the base to my very own seafood bisque?

Recipe : Tiara S. Coleman Layout Design: Tiara S. Coleman

TIARA S COLEMAN

Ingredients: rainbow cherry tomatoes, uncooked deveined shrimp, cooked snow crab legs, spinach, lemon, garlic, sake, seasonings: *onion powder, garlic powder, oregano, Old Bay seasoning, chili flakes, salt, pepper*

Prep Work: separated shrimp tails and crab legs shells, shrimp (*evenly seasoned with all seasonings except oregano*), crab meat (*lightly seasoned with only Old Bay*), minced garlic, lemon zest shavings, extracted lemon juice, sliced halved tomatoes, rinsed spinach

Cooking Instructions: preheat saucepan; once pan is heated, drizzle oil of choosing (*recommended: avocado oil*). add a bit minced garlic and after 30 seconds, add in shrimp tails and crab leg's shells. mix, then season shells with all seasonings; afterwards add in lemon zest shavings, mix, lemon juice and sake

occasionally mix, allow broth to simmer; simmer until your preferred alcohol content evaporation (***at a minimum it should simmer for -15-30 mins; for complete evaporation of alcohol content, simmer for -2-3 hours***)

once broth is cooled, use a fine mesh strainer and pour broth into a container of choosing, separating shells and seasonings from liquid. set broth aside.

rinse out saucepan, place onto stove again, preheat, once heated, oil lightly then add rainbow cherry tomatoes. sprinkle salt and let tomatoes simmer, mixing occasionally and simmer until what's left is a sauce with pieces of tomato skins.

in a separate pan (*recommended: frying pan*), repeat preheating and oiling. add the remaining minced garlic, after 30 seconds, place spinach onto pan. salt lightly and let spinach wilt a bit. after brief wilting, combine spinach with tomato sauce. set aside.

quickly clean frying pan (*recommended: paper towel wipe*), repeat preheating and oiling. when heated and ready, sauté shrimp with crabmeat (*shrimp cooks quick, 4-6 mins. crabmeat can be added with shrimp or after- up to you!*)

combine everything—seafood, tomatoes and spinach, and broth in saucepan. Enjoy! :)

*P.s. measurements are intentionally not specified- allow play and experimentation to guide you with cooking!*

# TURKISH RED LENTIL STEW

when my boo and I 1<sup>st</sup> started dating, he had no idea what to feed a vegan. this was the 1<sup>st</sup> thing he cooked for us. it remains a classic. it is....

☑ EASY/QUICK    ☑ INTERESTING    ☑ CHEAP



- 1 medium yellow onion, diced
- 3-4 garlic cloves, minced
- 1 TBSP cumin seeds\*
- 3 TBSP olive oil



SAUTÉ  
UNTIL  
GOLDEN



- 1 TBSP tomato paste
- 1 TBSP smoked paprika\*
- 1/2 TBSP ground cumin\*

ADD TO ONION  
MIXTURE, COOK  
FOR 1 MINUTE

- 1 cup red lentils, rinsed
- 2 TBSP rice (basmati)
- 2 tsp salt
- 5 cups water



ADD TO ONION &  
SPICES. COOK COVERED  
ON MEDIUM HEAT FOR  
30 MINUTES.

IN A SEPARATE PAN.....



- 3 TBSP olive oil
- 2 tsp aleppo pepper\*

COOK IN  
PAN  
UNTIL  
BUBBLES  
APPEAR



{ ● fresh mint

DRIZZLE ALEPPO OIL OVER  
LENTILS, GARNISH WITH  
FRESH MINT.

\* CHECK OUT OAKTOWN SPICE SHOP

# Adam's Point Word Search

V M P O A K L A N D T Z U G Q Q J U H Q  
 K H A Z C S M U P I U Z M T Y I Y J T D  
 V G L V A N B U R E N O R D M I G L G S  
 I A M B S N A N R P L P G K Z H R L R X  
 I K R E X E E L L I T A L A D X A P S T  
 K C A L N K S H U W M R A M U P N B F U  
 L P U L F F G G L J Z K G Q S L D U Y O  
 L O J E V B I L E E K V U C T O M E H H  
 K U L V Y P S K V F P I N H A G P X L A  
 C S G U J O R A N G E E I B T Z M O Y R  
 Y P G E M E Y Q C H D W T A E U O R M R  
 P E R R Y M V E R N O N A F N F N D V I  
 E Z B H P B A T J J H X S E Z B T E W S  
 M A C A R T H U R B M W B M G Z E G J O  
 Q E R B E L M O N T E N B Z G M C X A N  
 A U J T K W H R L R X N A T K J I V Y X  
 D C C T L E N O X K K G Y B G K T A N G  
 A L X S Y G W N P E R K I N S V O E E O  
 M I F W A R W I C K C V W U T X B B C E  
 S D C M F T F M C K E M R O A J M T A N

Lagunitas  
 Bellevue  
 Harrison  
 Perkins  
 Orange  
 Grand  
 MacArthur  
 Adams

Montecito  
 Warwick  
 Euclid  
 Oakland  
 Staten  
 Jayne  
 VanBuren  
 ParkView

Belmont  
 Vernon  
 Lenox  
 Perry  
 Ellita  
 Palm  
 Lee  
 Bay



## Bus Service Improvements in Adams Point

### By AP Transport Beat

In August, AC Transit made updates to improve reliability and service. Adams Point is connected to **BART** (12, 57, 88, & NL), **Berkeley** (88 & 12), **Jack London Square** (12), **East Oakland** (NL & 57), and **Downtown SF** (NL & NX). For all your updates, AP is on the beat!

- 88 on Harrison Street (replacing the 33) - A new bus line to **Piedmont, Downtown Oakland**, and now **Downtown Berkeley** is replacing line 33.
- 12 on Grand Ave - to **Jack London Square, Piedmont Avenue**, and **North Berkeley**, with service increased to every 20 minutes on weekdays. Repetitive stops, including Staten Ave, were also removed to improve speed and reliability.
- NL (SF Express) on Grand Ave - No change with express service to 19th BART (ask for local, \$2.50 vs. \$6.50 to SF), **Downtown SF, East Oakland**, and the **Dimond/Laurel Districts**, every 15 minutes on weekdays. Harrison stop relocated to the west side of street.
- 57 on MacArthur - No change to **BART, Emeryville, Dimond/Laurel Districts & East Oakland**
- NX on MacArthur - No change on commuter (**AM & PM Peak**) bus to **Downtown SF**

Bus fares are \$2.50 per trip (except for NL & NX to SF, at \$6.50), with free transfers. The daily maximum charge is \$5.50 when using Clipper or mobile payment, so after 2.1 trips, it's free. To find a convenient low low-stress bus trip, you can use mapping apps or use the AC Transit tool <https://tp.actransit.org>

# Community Resources

## **Clausen House**

*Social Services for Adults with Developmental Disabilities*

88 Vernon St.

clausenhouse.org

(510) 839-0050

Jaynette@clausenhouse.org

## **Oakland LGBTQ**

### **Community Center**

3207 Lakeshore Ave.

oaklandlgbtqcenter.org

(510) 882-2286

## **Center for Empowering Refugees and Immigrants**

554 Grand Ave.

cerieastbay.org

(510) 444-1671

info@cerieastbay.org

## **St. Vincent de Paul Emergency Shelter**

2272 San Pablo Ave.

svdp-alameda.org

(510) 638-7600

Lunch 10:45–11:40 AM

and 12–2:45 PM

## **Alameda County Immigration Legal and Education Partner- ship (ACILEP)**

*Rapid Response to Immigration  
and Customs Enforcement  
(ICE)*

acilep.org

(510) 241-4011

M–F 6 AM–6 PM

## **Crisis Support Services of Alameda County**

crisissupport.org

(800) 784-2433 – Oakland

(800) 273-8255 – Crisis Line

(510) 420-2460 – Teen For Life

## **Mobile Assistance Community Responders (MACRO)**

*Non-emergency quality of  
life*

(510) 446-2276

## **A Safe Place**

*Shelter for adult survivors of  
DV and their children*

asafeplace.org

(510) 986-8600

# What's *The Point* ?

*The Point* is a media project created for neighbors by neighbors in the Adams Point neighborhood of Oakland, CA. This project exists to remember the Adams Point before us, define the Adams Point of now, and build a better Adams Point for the future. Above all else, the mission of *The Point* is to build a sense of belonging, trust, and resilience among our neighbors through shared stories, art, news, resources, and opportunities to connect and gather. This is *The Point*.

## Thank You to This Issue's Contributors:

### Design Committee

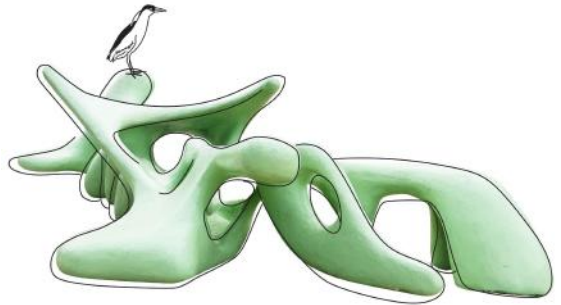
Amalia, Emma, Mari,  
Martin, Tiara, Wen

### Editorial Committee

Chris, David,  
Diane, Katie D.,  
Lilli, Omoju, Vivian

### Logistics Committee

Katie A., Nayre, Nicole,  
Noël, Ryan, Sal



SASHA DUSKY - GREEN MONSTER

---

## WANT TO GET INVOLVED?

Join one of our organizing committees (editorial, design, logistics), contribute to our next issue, and/or help fund *The Point* by completing our form at the link/QR code to the right! Also, feel free to email us at: [thepointzine1909@gmail.com](mailto:thepointzine1909@gmail.com).



[bit.ly/ThePointZine](http://bit.ly/ThePointZine)