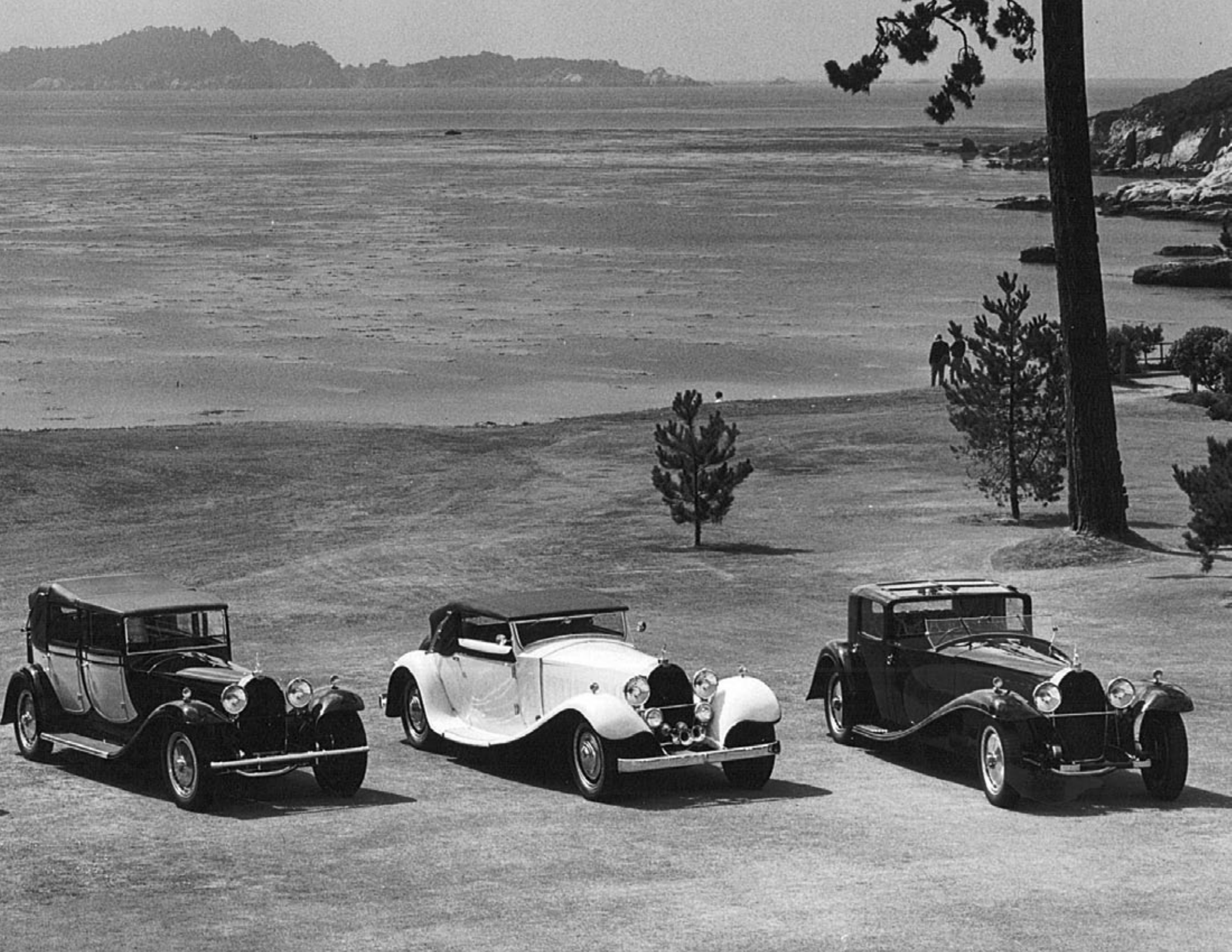


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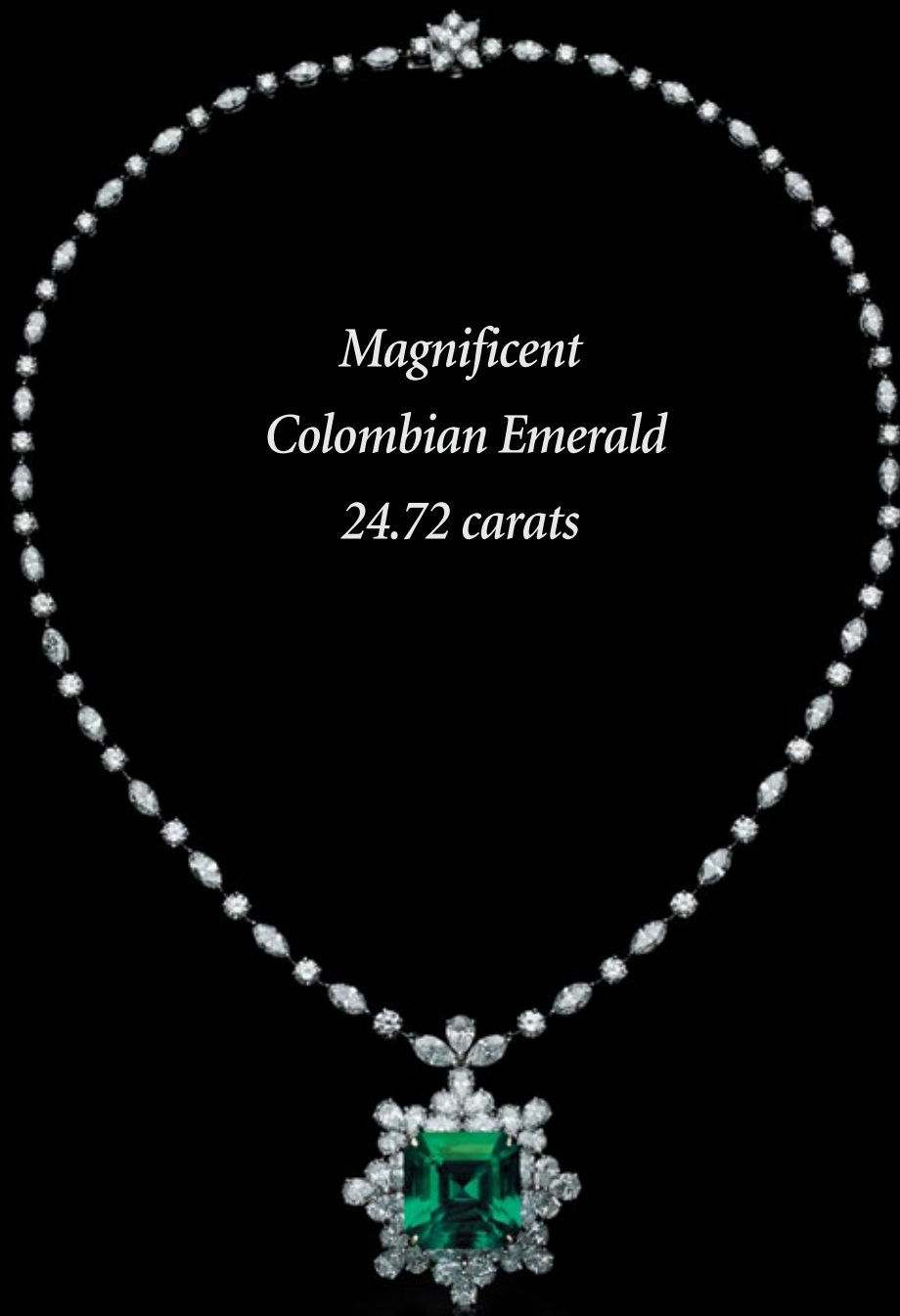


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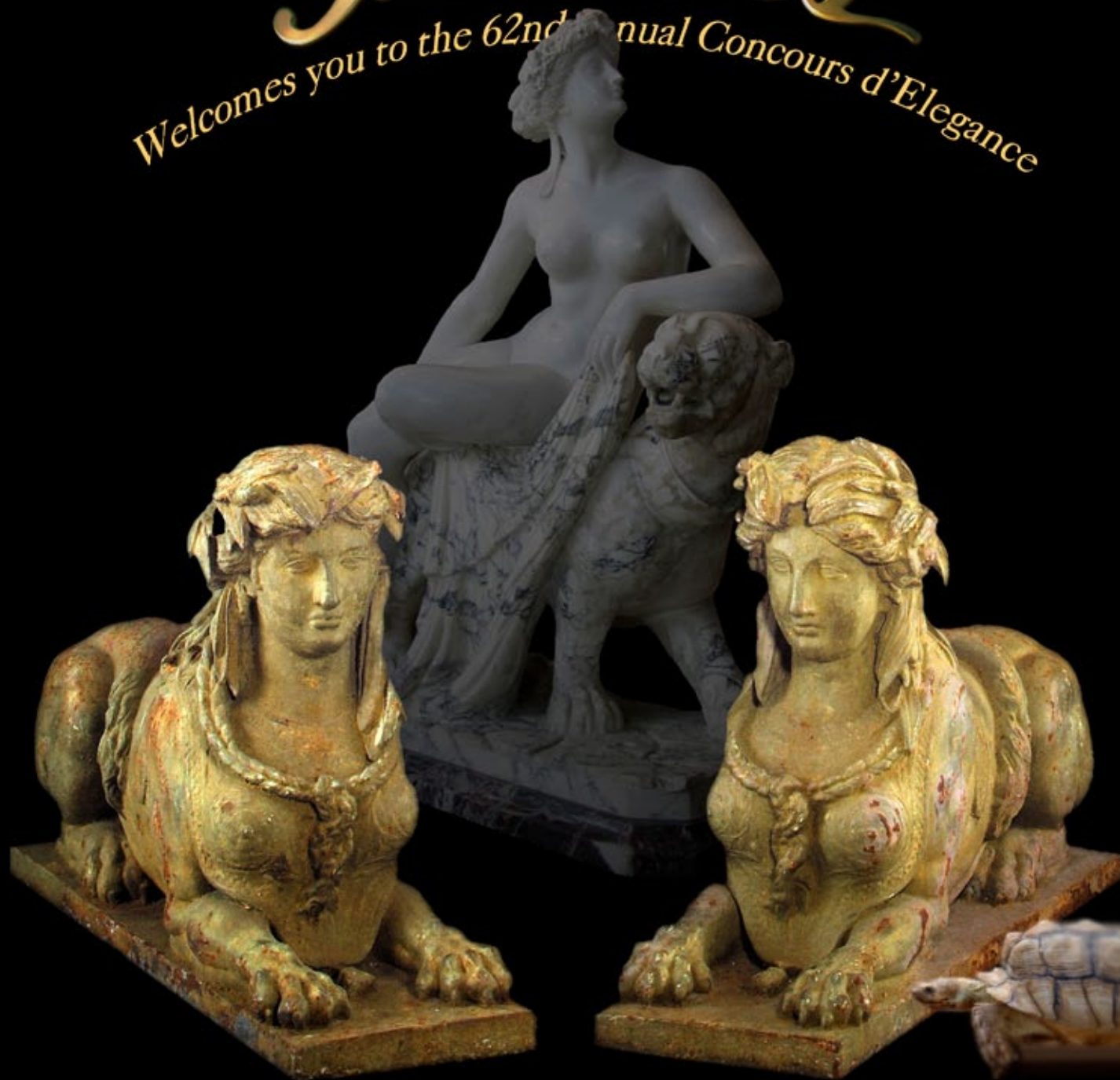
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COLUMNS

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BY CHAD MEDEL

Recipe for a New Life

BY KIMBERLY HORG-WEBB

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Mr. Brown

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Spectacular: Concours
d'Elegance

BY PETER HEMMING

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BY TAMMY NEAL

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The Big Big Big Sur
Fashion Show

PUBLISHER'S NOTE

by Richard Medel

Just about everyone remembers the mayoral race between Jason Burnett and Rich Pepe last quarter. Recently, I reflected on that rainy night at City Hall. Sitting next to Pepe, the race resembled a Wimbledon match: one for Pepe, one for Burnett! The competition was so close that Burnett just squeaked out the match point in the final hours (Burnett 1,159; Pepe 398). I thought for sure Pepe would request a recount. Rumor has it that because Burnett became mayor, Vice President Joe Biden came to town, requiring streets to be blockaded. Therefore, one could surmise that if Pepe had become mayor, the streets would have been closed for Tony Soprano instead.

In June, I attended the 1833 Restaurant one-year anniversary party where we celebrated epicurean excess. At one point, David Bernahl inquired about the feedback received from the cover he graced on our spring 2012 issue. I excitedly informed him that we only lost 30 percent of our advertisers as a result!

Enough of a teasing already, there's reading to be done! Here on the Monterey Peninsula, often times our unique location between the mountains and sea brings summertime fog. Lucky for Carmel, there is always one sunbeam that finds its way through no matter how many clouds swarm the sky. His name is Bob Brown. I met Bob eight months ago. At 84 years young, Bob has a way of brightening even the grumpiest of souls with his cheerful disposition. He's got a proverbial bounce in his step that belies some of life's worst experiences including the passing of his wife. Often recognized by his rolled up jeans and a hat that sits "just so" atop his head, Bob is a Carmel fixture whom we all have come to love. We're proud to feature Bob and some of his earlier works in this issue. When you get a chance, stop by Gallery Sur and check out his photography in person.



The countdown has officially begun for the 2013 America's Cup Match in San Francisco. Known for its coveted sterling silver cup trophy, the event has become an international pastime that carries an air of prestige and beckons only the finest yacht designers and greatest sailors. We are honoring the event by featuring a photo of the Columbian and Shamrock II before the start of the 2001 America's Cup races on the 57° cover. You can also look forward to seeing an America's Cup feature in each issue from now until the big race.

We also pay homage to the Pebble Beach Concours d'Elegance. In addition to the vintage cover photo for of this issue 65°, we've included a historical retrospective of the event and welcome new Chief Judge, Chris Bock.



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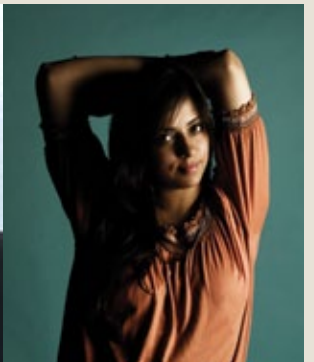
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A close-up, profile view of a woman with long, dark, wavy hair. She is wearing a black, fine-mesh veil that covers her eyes and forehead. Her lips are painted a vibrant red. She is looking upwards and to the left. She is wearing a multi-strand diamond necklace with a central pendant featuring three teardrop-shaped diamonds. The background is dark and out of focus.

*Where the past
comes to life.*





Robert

Music, The Real Magic

by Andrea Stuart / photography by Randy Tunnell

Just off of the Cabrillo Highway in the heart of Carmel, a cottage sits, engulfed by oak trees and kissed by pockets of sunshine. A Saddle Brown Gibson guitar SB125 sits in a corner, and the walls are lined with gifts bestowed to a man who has dedicated his life to mentoring others. This is where Robert Edwards, one of the most sought after voice teachers of Los Angeles, has chosen to set up his second vocal studio. This is where he basks in the rich experiences that he's earned over the last 30 years.

Citing several talents as his clients—Christina Aguilera, Sheryl Crow, Linda Ronstadt, Paula Abdul, Tracy Chapman, Richard Marx, Linda Carter, and Jeff Goldblum, to name a few—Robert has taught thousands of people how to utilize their most prized instrument, their voices.



Having begun playing piano at four years old, Robert was attracted to music since the day he was born, lulling himself to sleep while humming as an infant. His father, a talented musician in his own right, filled the house with lyrics to classic ditties such as *Under the Shade of the Old Apple Tree*, entrancing Robert and his sister, who dared not sing with him for fear of disturbing the beautiful sound.

Robert reveled in music on a tutorial level until an elementary school graduation recital where he played Chopin before succumbing to the tremors and sweat of stage fright. Afterwards, he dropped out of music performance and studies,

except for the time he spent with developmentally challenged children teaching speech therapy. When he later moved to California, he resumed his love for music while studying at California State University, Northridge. Those

years included workshops with various singing teachers, most significantly his favorite, Richard Miller, at Oberlin College. The move to California was precipitated by the Kent State riots. "There were lots of protests. It was a hotbed of political hullabaloo. Four students were shot and killed. Media from all over the world came. Joan Biaz sung. There were concerts," recalls Robert. "I totally bailed. Went to California. You know, 'Go West, Young Man!'"

Abandoning the shady winters of Ohio, Robert left behind college as well as family and friends, including casual buddies Joe Walsh (of the Eagles) and Jerry Casale (of Devo). He took a job on a dock as a truck loader before opening a private studio in Sherman Oaks, California. He began with a single student, an opera singer whose father worked in television. After receiving several referrals, he had 40 students before the year finished. In his 30 years of teaching, Robert has admired many singers, but none so much as his wife Deanna.

"Ken Shapiro, who used to produce the Academy Awards, was a friend of Chevy Chase. His wife Christina was a client of mine. She brought a tape in from a radio show she did. At the end was a guest artist. She sung 'The Christmas Song.' I heard this voice..." Robert bites his thumb in an attempt to assuage the trembles in his voice. He takes a deep breath, allows silence to fill the air, and says, "You know how you get a spell cast on you? I fell in love with that voice." As fate would have it, that voice walked into his studio one day, and the rest is history.

In addition to teaching singers how to harness the full potential of their voices without risking injury, Robert assists people with medical conditions associated with voice problems. His most memorable experience is of a blues singer who sought Robert for assistance due to complications from a vocal cord ulcer. "He was very self-disciplined. He listened to all of my instructions. He called me one day when he got out of the doctor's office and said the ulcer was gone." Robert's eyes are flooded, his voice broken into sentimental notes. "Those are the moments I live for."

As Leonard Ingrams said, "Music is the real magic." Robert lives by this mantra. His passion for music—akin to his respect for animals and his appreciation for love—informs his hymn for life: ensuring that he is more aware of something today than he was yesterday, and spreading that to others.



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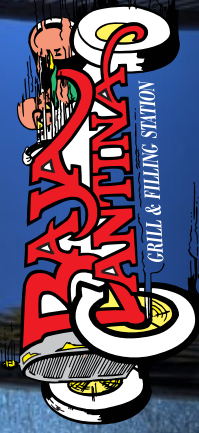
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The Forge



Twist on an Old Favorite

by Andrea Stuart / photography by Chris Iatesta

Most notable for its abundance of fauna and flora, The Forge, formerly known as The Forge in the Forest, has embedded itself into the Arcadian charm of Carmel over the last 46 years. Recently purchased by The Profeta Family Trust, owner Greg Profeta has taken the active ownership role in the transformation of The Forge. While Judie and Bob Profeta retain a passive role, everyone is devoted to bringing this classic back to its full luster. Having assembled a team of fresh talent, Greg has added to the existing dedicated staff that has loved this restaurant since its early years. The Forge has also undergone a physical rejuvenation that preserves the restaurant's old world charm while imbuing an allure of casual elegance.

Retaining the award-winning ambience of the Upper and Oak Patios' lush gardens and outdoor fireplaces was paramount to Greg. The Upper Patio, while still enveloped by pine trees and foliage, now offers a deep-seating lounge where patrons may relax all the more. Meanwhile, pet enthusiasts can still enjoy the Dog Pound Patio, where pooches may order specialty items from their own menu. Known for its amazing Banquet, Wedding, and Private Party room parties as well as complete property buy-outs, the Forge is continuing this tradition by marrying additional high end, delectable edibles with the already fantastic menu options. Event Coordinator Deborah Karas is always available to help you design the perfect outing or function.

The Forge's new Executive Chef Jean-Paul Peluffo pays particular attention to the presentation of food while gleaning his offerings from sustainably-farmed, organic and local vendors such as Swank Farms, Niman, and Paris Bakery to name a few. Jean-Paul has put his culinary prowess to the test in numerous countries around the world including New Guinea, West Africa, and at the world-renowned Las Hadas in Manzanillo. Jean-Paul has also had the distinction and honor of cooking at the G8 summit in Genoa, Italy for dignitaries George W. Bush, Jacques Chirac, Tony Blair, Vladimir Putin, and Silvio Berlusconi. After eight years of ownership of a French bistro in Walnut Creek, Jean-Paul moved to Carmel, where he came to The Forge with the intention of creating a menu that features new delicacies such as 28-day dry aged meats, slow-cooked short ribs in a Syrah reduction, and local oven-roasted Salmon with lemon pesto. Equally alluring is the house-made Equatorial chocolate mousse paired with the handcrafted Chocolate Martini. In addition, they offer all the staples you have come to love like the Reuben Egg Rolls and the French Onion soup. And who could forget the Chocolate Chip Cookie served on a warm skillet?



Lifelong surfer, sailor, and award-winning Mixologist Brick Woytek joins the team at The Forge from New Jersey, drawing on his sensibility for flavor-harmonizing in addition to employing a focus on fresh ingredients to create mouth-watering handcrafted cocktails. The mixology team has revamped the extensive cocktail menu, which serves as a pairing guide for the edibles offered on Chef Jean-Paul's carte du jour. In preparation for the 2013 Best Bartender Challenge in Las Vegas, Woytek has included many of his competition-worthy libations on the menu from the Ginger Brick Bullet to the Cucumber Martini, an ideal pairing for the Cucumber Beet Salad. Brick suggests the Age-Infused Vodka Martini paired with Truffle French Fries.



Greg is also paying homage to the bar's existing décor, including the copper walls and the horn bar that dates back to the late 1800s. With tables made from weathered Canadian birch, updated lighting, and a new sound system, The Saloon is putting a twist on shabby chic. Guests will also enjoy the newly designed private dining room and meeting room featuring mahogany cabinets by fourth-generation wood maker Frank LoNardo of LoNardo's Woodworking. Blending custom cabinets and a domed ceiling for sound-enhancing acoustics with the existing space, the wine cellar offers an intimate space for quaint gatherings where the focus is on the food and beverages.

Since no restaurant is complete without a comprehensive wine offering, The Forge boasts a 2,000-bottle wine cellar complete with local vintages from Bernardus, Talbot, Pisoni, Caraccioli, Boekennoogen, Pessagno, Justin, Rombauer, Stag's Leap, Qupe, and more.

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light + shadow

Local Monterey peninsula artist Thierry Thompson and his wife Beverly, have removed the wraps of a new Fine Art gallery in picturesque Carmel-by-the-Sea, dedicated to spectacular American cowboy, Western art, landscapes and seascapes of the Monterey peninsula and the Grand Canyon, with Plein-air interpretations of California, Arizona and New Mexico. Also on display at Light + Shadow Fine Art Gallery is an exceptional collection of Thierry's award winning automotive, motor-racing and aviation fine art, which includes limited edition Giclee's and prints signed by famous aviation aces and race car drivers.

Thierry and his wife Beverly live in the mountainous and vineyard textured setting of Carmel Valley near the Big Sur coast and the Monterey peninsula, where Thierry derives much of his artistic inspiration for the paintings which proudly adorn the walls of their Carmel gallery.

Thierry (pronounced "Terry") Thompson was born in Ypsilanti, Michigan in 1951. An artist from "the first time I managed to hold a crayon," Thierry was always reverse engineering things "so I could understand how they worked, often to the great chagrin of my parents."

A former engineer of sophisticated open-wheeled formula racecars and successful Advertising executive, Thierry obtained an Honors Bachelors of Fine Art degree in art history writing his thesis on the dramatic chiaroscuro painting styles of Caravaggio, Rubens, Vermeer, Bernini, and Rembrandt.

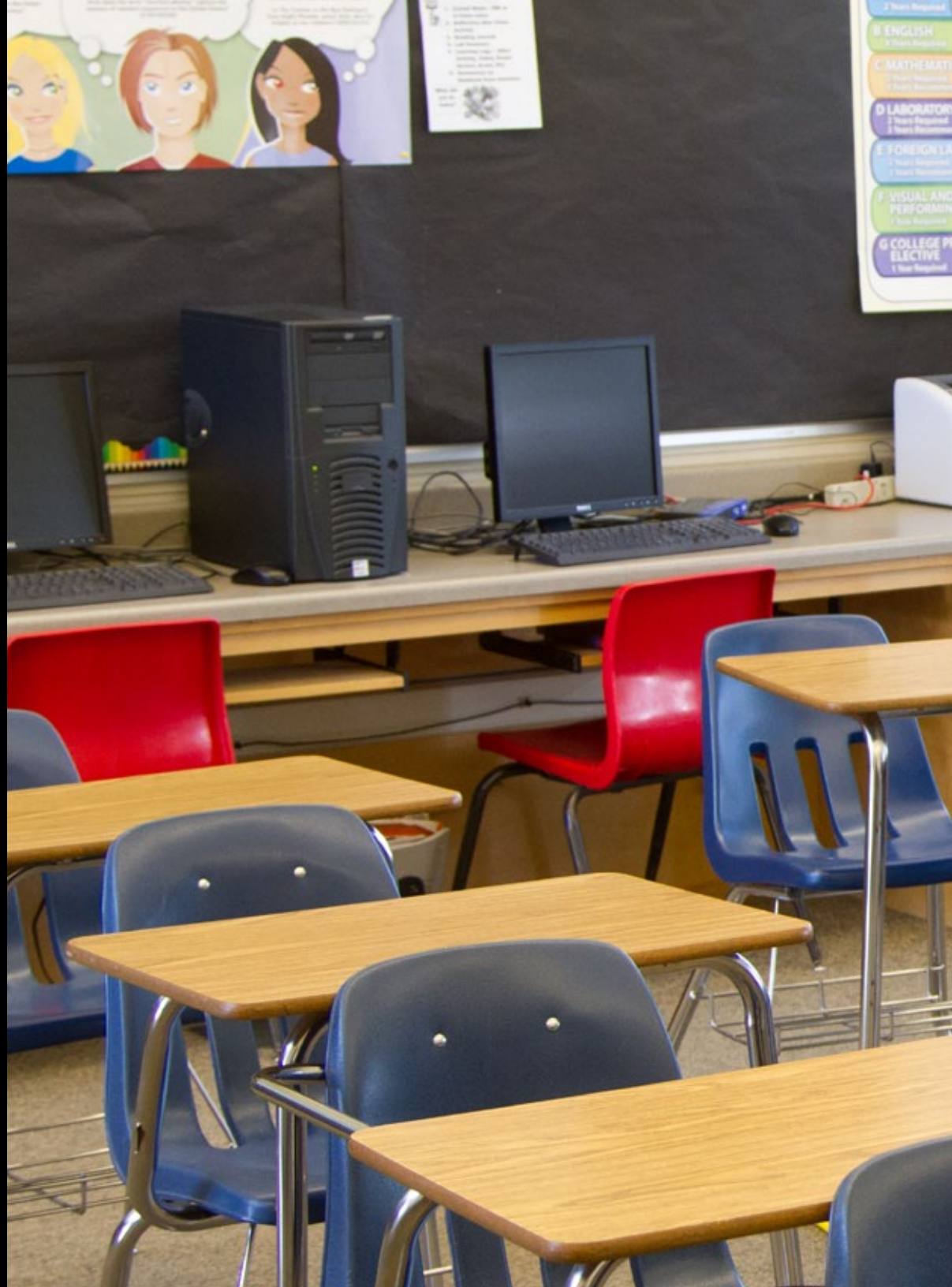
Light + Shadow Fine Art is the perfect title for their gallery, as Thierry's focus is directed to how the dynamics of otherworldly single source lighting effects the way we view and interact with Thierry's artwork.

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Kameron







The Man Behind the Snowball

by Chad Medel / photography by Chris latesta

As the sun shone through the Orchard Hill Elementary windows onto rows of tables arranged throughout the small classroom, students discussed Mrs. Gilley's new Christmas assignment. The room was filled with the echoing question, "What are you writing your story about?" One third-grader worked diligently on the assignment, and *Adventurous Snowball* was born.

Kameron Struer, then nine years old, finished the children's book in Medford, Oregon, and later had it published. Relaying a tale of a snowball that travels to various places throughout the world while teaching the reader about the science of water, Struer insists the story came about quite ordinarily: "It was a class assignment. She said to just write a story about Christmas, so I wrote a story about the snow."

This assignment provided Struer with the opportunity to write something related to his favorite holiday. Reveling in Christmas spirit, Struer couldn't care less about the presents typical of the season. "I like the Christmas spirit, I love

the decorations, and I like how it seems everyone is happy during Christmas. It seems like the world is a happier place," he says.

Although Struer's initial objective was to complete the assignment for the class, he was still able to include elements of science and adventure for a younger audience. "Little kids want adventure, and it's a good story for little kids," says Struer, now 13 years old and attending Monte Vista Christian School. "It will teach them about water—how it's like heat, steam, water, or ice." But his story stood out and entered into a new limelight going beyond the classroom sphere. Struer credits his mother for publishing the story she thought was so good.

Tate Publishing & Enterprises published the Christmas classroom assignment under the title *Simon the Snowball*, and it is currently sold in a variety of bookstores. The young author has sold over 300 copies, not counting sales from his website. "It feels kind of weird seeing it in bookstores," Struer says. "But it feels kinda good at the same time."

At the moment, Struer has no plans for writing a second book. "Everyone asked me if I was going to write a second book," Struer says. "I'm really not; I just can't plan out a story. I have to have it come to me first."

Struer has a particular interest in the technological realm of things, taking apart things in his bedroom such as printers, calculators, and anything technology related. He enjoys finding ways to make things work.

Today, Struer lives in Marina, California, and will attend Monte Vista High School next year. His mother Dawn Struer greatly admires her son. "He amazes me daily with his intelligence, wit, and kind heart," she says. His kind heart is further evidenced by the donations to the Society for the Prevention of the Cruelty to Animals in Monterey County. Generated by the sales of his book, two dollars are donated to Monterey SPCA with each book purchased via the website simonthesnowball.com.

As far as the young author's future plans go, he has his eyes set on two careers. "I kinda like opposite ends of the spectrum," says Struer. "I want to be a Marina police officer or a type of a scientist. I'm not really sure what type of scientist because I love every aspect of science, and I don't know which to choose." Regardless of Struer's career path, readers will always have a fun, creative, and reliable source that illustrates the water cycle.

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It has long been a vision of Monterey Bay Sardine Festival Founder Allan Kersgard to initiate an event that recognizes one of the Monterey Bay's most amazing citizens: the sardine. For decades, America thrived and flourished from this dynamic little fish as it fed millions of people around the globe, supported American armed forces through two world wars, and fed the hungry during the Great Depression. Cities, factories, jobs, and entire economies were formed, thanks to this little fish.

By the early 1960s, it was believed that the sardine was facing extinction due to 50 years of nonstop harvesting. In reality, the sardine may have simply moved on. Nature is more resilient than most people think, and at the end of the day, it will prevail. According to some sources, only two percent of the sardine fishery in California has been caught in the last year, while the other 98 percent has been left for marine mammals, other fishes, and birds.

The sardine is nomadic and belongs to a massive fishery that can stretch for thousands of miles. Today, the sardine is back by popular demand and is putting on a spectacular show in our local waters, showing tremendous strength in numbers.

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Help us honor the sardine with a festival that educates people on the magnificent health properties and the intrinsic value the sardine brings to Monterey Bay. The festival takes place on October 27 at Custom House Plaza in Monterey.

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photo by Chris latesta



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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

Crowd

A sampling of our collection of Classic Cocktails

Ramos Fizz

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

Hemingway Daiquiri

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.*

Perfect Manhattan

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.*

Between the Sheets

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.*



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Debbie

Recipe for a New Life

by Kimberly Horg-Webb / photography by Randy Tunnell

How does someone feed an entire football team? This is not a riddle or joke but a question Debbie Monti used to ask herself when she catered for the San Francisco 49ers.

Monti grew up in the San Francisco Bay Area. The eldest of three daughters to Renato and Shirley Monti, her father emigrated from Italy to America, where he met her mother. He saved every penny working at restaurants until he had enough to buy his own establishment, the Cote D'Azur. Because he had a physical condition that made it hard for him to walk, his eldest daughter acted as his legs, running around the kitchen gathering ingredients. He taught her everything he knew about cooking. "My dad was a master chef. He used to say, 'People have one chance to prove themselves,'" says Monti.

Monti proved herself early on. Cooking became a passion that she turned into her own business, La Boulangerie. The young entrepreneur made her move when the 49ers moved close to home. After making initial contact with

the team, she was given a trial run. The first day proved challenging as players pranced around naked, testing her with inappropriate comments. "I was tough on the outside but then would go to my car to cry," she says.

Seeing the players at their most vulnerable is something Monti became accustomed to for the next seven years, from 1988 to 1994. In time, she bonded with them on a personal level, and learned players' favorite foods including Joe Montana's ultimate

meatloaf sandwich and former team owner Eddie DeBartolo's fried baloney sandwiches that his mom used to make.

After three years of thinking she would not get involved with a player, Martin Harrison swept her off her feet. The couple was married for 17 years and had one daughter, Mackenzi. During that time, Harrison switched teams and played for the Minnesota Vikings. Monti changed jobs to avoid a conflict of interest.

Continuing as a special events coordinator for the Vikings, Monti gave it her all to help find anthem singers and plan halftime shows. Her fun-loving disposition influenced the VIPs, allowing her to contribute in the creation of the Monday night football phrase, "Are you ready for some football?"

Three years later, she resigned when her husband stopped playing for the Vikings. It was difficult for her to stay with a team for such a long period of time because this pattern continued until their marriage came to an end three years ago. "The NFL also stands for No Freaking Loyalty," she says.

When it rains it pours, and Monti discovered that her husband spent their life savings around the same time that she learned her mother had cancer. Allergic to chemotherapy, the cancer spread rapidly, prematurely taking her life. "I had to be strong for my daughter because I was not going to let her see failure," she says.

Immediately, she sought jobs in the Bay Area and the Monterey Peninsula. DeBartolo wrote an impressive reference letter for her and included sentiments such as, *Debbie is honest, loyal, and hard-working*. "The things Eddie said about me made me feel my father's presence because he used to value those same characteristics," says Monti.

Her father and DeBartolo are her two biggest heroes. Thankfully, she is still close to DeBartolo as well as former 49ers including Joe Montana, who visits her at the Pebble Beach Company, where she is the membership administrator.

According to Monti, the 49ers were like family, and now she feels the same connection with the staff at Pebble Beach. "Don't miss what is in front of you by looking back," says Monti, now a figure of female empowerment and strength.



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They have always had a love for real estate and a complete understanding of market conditions. Lisa, originally from Boston, and Peter, originally from Chicago, took their work ethic and brought it to the Central Coast. Lisa and Peter admit to feeling grateful and blessed to be a team through Intero, representing client needs. Specializing in luxury real estate and relocation, they are Certified Distressed Property Experts who assist homeowners looking to short sale or avoid foreclosure. As Certified Investment Agent Specialists, they also assist with buying, selling, and investing in real estate.

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Alain Pinel, the founder of Alain Pinel Realtors, has joined with Intero to develop their high-end part of the division in the Prestigio program. "A fantastic opportunity," says Peter. Alain Pinel states: "We, at Intero, want to be relevant and offer the best service possible to today's homeowners who trust us with the marketing of their exceptional property. Actions, not just words, that's what sellers need today." They created this new upscale marketing program to deliver on those expectations.

Whether you are a first time homebuyer or a seasoned veteran, Lisa and Peter are happy to provide all the information you need to buy, sell, or invest in real estate on the Central Coast, including Carmel, Monterey, and Big Sur. In addition, they service listings and sales in the Bay Area. Lisa and Peter are the premier real estate team you have been looking for. They look forward to serving you.

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A black and white photograph capturing a moment at the Pebble Beach Concours d'Elegance. In the foreground, a man dressed in a light-colored suit, a white shirt, a dark tie, and a bowler hat stands with a serious expression, holding a dark clipboard. He is positioned next to a classic car, the front of which is visible, featuring a prominent chrome grille and a hood ornament. To his right, another man in a suit and glasses is looking down at something in his hands. In the background, a crowd of people is gathered, and a large, light-colored house with a chimney is visible under a clear sky. The overall atmosphere is one of a formal, high-profile automotive event.

Pebble Beach Concours d'Elegance



Pebble Beach's Showcase Spectacular: Concours d'Elegance

by Peter Hemming

Some say that the turning point of the 20th century was the invention of the automobile. After World War II, and following the revitalization of the auto, industry racing became a popular pastime. The most successful venue was Watkin's Glen in New York. However, West Coast racer and automobile manufacturer Sterling Edwards believed that the narrow roads and winding curves of 17-Mile Drive were a perfect alternative to organized tracks. John B. Morse, president of Del Monte Properties, consented and added the Pebble Beach Road Race to the 1950 calendar of events. An exhibition named the Concours d'Elegance was included as an afterthought.

There were only 30 entries in number, each car judged by beauty and practicality. Entries included a 1904 Buick owned by local collector Alton Walker, a 1938 Bugatti Type 57 Coupe' de Ville, a 1939 Chrysler LeBaron Phaeton, and a 1941 Packard. "Best of Show" was Sterling Edwards' R-26 Special Sport Roadster. With the death of racer Ernie McAfee in 1956, the

race shifted to Laguna Seca. The race would end a few years later, while the Concours would go on to world acclaim.

Modern and European cars dominated in the early years with three wins for Jaguar and Austin Healey. For the first five years, the top awards went consistently to new machines. That changed in 1955 when Phil Harris' 1931 Pierce-Arrow 41 LeBaron convertible reversed that trend. Early in the competition, there were classes for both pre-war and post war cars, but it was in 1955 that Rolls Royce was featured in its own class and continued through the 1970s. Excellence in style and form was set by the judges, and no judge was more influential than Lucius Beebe. Privileged and eccentric, dressed in a top hat and tails, he was used to and demanded the best. His standards became the Concours' for the next decade.

In 1958, J.B. Nethercutt's 1930 duPont Model G Merrimac Town Car won "Best of Show." In succeeding years, he won five more times, making Nethercutt the Concours' top award winner. Bad weather cancelled the Concours in 1960. Bob Hope entertained spectators during a programming lull in '67 as Jay Leno would decades later. Entering his 1953 Jowett Jupiter Roadster year after year since 1958, Randy Reinstedt finally won the coveted blue ribbon in 1969. Shocked, Reinstedt asked the officials to double check that they had the right car. However, the late 1960s were troubled times. Attendance fell so dramatically that Pebble Beach considered dropping the Concours from their list of activities. A year was given to turn things around. The Concours would now focus primarily on classic cars that best exemplified innovation and elegant design. Judges were required to be experts in each class and a new award was given for "Most Elegant Car." By 1972, the Concours was back on top. *Auto International* wrote of the Concours, "An event without equal." A driving event called The Tour was added in 1998. The route follows the 17-Mile Drive to Big Sur, ending at Carmel's Ocean Avenue.

Today's Concours d'Elegance is part of Pebble Beach Automotive Week. The 2012 competition is held from August 15-19, featuring 22 different auto events and auctions. Twenty-five countries are represented. The event is expected to draw 15,000 people. As in past years, the Concours raises millions of dollars for local charities and scholarships. The new Chief Judge, Chris Bock, a 50-year veteran of the event and five-time entrant is determined to continue the strong system of judging that sets the Concours apart from all others. For over 60 years, the Concours d'Elegance has proven itself as one the world's greatest car exhibitions in both style and excellence. It is truly a "Parade of Elegance."



Getting Your Mojo Back

by Tony Seton / photo by Randy Tunnell

When one hears the term “age management,” cosmetic procedures such as Botox and tummy tucks often spring to mind. In fact, age management is about what goes on inside the body. This new field of medicine is pioneering methods for dealing with aging that aren’t designed to cover up the effects of adding years, but to change the way the body is affected by age.

Dr. Hugh Wilson is at the forefront of the age management revolution. A renowned Monterey pathologist, he has shifted directions to help people who think they must be resigned to the debilitating effects of aging, and to provide them with more years and a better life. His work is about longevity and enhancing the quality of life.

Wilson got into age management for personal reasons. For his entire life he had been physically active; biking, backpacking, and playing sports as a growing boy. A few years ago, at 50, he “was having more and more difficulty remaining active due to an increasing frequency of soft tissue injuries and general aches and pains. Like most everyone else, that’s what I expected with age. But I wasn’t willing to accept a steeply diminished level, and it was causing me considerable emotional distress as well.” That’s when he started looking into age management. Physician, heal thyself.

He liked what he discovered for another significant reason. When he was first learning medicine, he was noted for his excellent work with patients. His instructors found it curious that Wilson had chosen pathology as a career path.

“While majoring in cell biology and physiology,” he says, “I had become fascinated with the invisible world made real by the microscope. The way I looked at it then, I was with patients, just a little bit of them at a time. But now, part of my own aging process had awakened an old interest in me. The desire for patient contact was revived, and I set off on a new course for myself, one that would be an example for many of my patients.”

Age management involves three key factors. First, through a series of tests that cover hormone levels, muscle mass, bone density, and endurance, the patient’s state of health is carefully defined to ensure there aren’t any hidden problems and in order to create a baseline from which to measure progress. Second, the patient is given a new diet customized to his or her current state, reducing the intake of sugar and grains while increasing the consumption of vegetables, fruit, meat, and fish. Third, the patient is put on an exercise program best suited for fat loss and building muscle mass.

“The success of age management lies with the patient,” he says. “It’s all about personal responsibility. If the patient follows the diet and gets the exercise, the quality of life and longevity both improve. And that’s the way it should be. I, as the physician, am there to map out the person’s individual situation. It’s up to the patient to make the improvements.”

Hugh outlines his program in his new book, *Live Better Longer*. Rather than being just another diet-‘n’-exercise plan, the book focuses on hormonal optimization; that is, to first get the body in natural balance, and maintain it.

In his book, he explains how he shifted his practice to age management medicine, the process, including important details about how our bodies work, and what reasonable intervention can do to help improve our health. Wilson is adamant about using nature to make the difference by eating the right foods and taking nature-designed supplements, while avoiding the use of pharmaceuticals or going under the knife.

Hugh Wilson established the Age Management Institute Monterey to treat patients, but his goal in this new venture is very personal. He has a young son, Andrew, and he wants to be with him for many decades to come.

For more information, please visit LiveBetterLonger.info or call 831-917-4597





Concours on the Avenue

by Tammy Neal / photo by Chris latesta

Classic cars captivate with their extraordinary beauty and engineering, evoking historical notes, and capturing the essence of time. It's no wonder that car aficionados have vied to make those gleaming bodies and graceful gaits a part of their own collections.

Harnessing their passions for classic cars and a dream to display their beauty, the visionaries of the Carmel-by-the-Sea Concours on the Avenue, Douglas and Genie Freedman, brought that dream to fruition in August of 2007. They chose Ocean Avenue's villas as the backdrop for showcasing these vintage pieces. Each year, spectators get a chance to view the Concours on the Avenue participant's classic vehicles, which are displayed on 18 blocks of streets lined with whimsical architecture. Spectators may also take pleasure in the charming shops and critically acclaimed restaurants while enjoying the Concours.

Owning a classic car offers an opportunity to time travel and relive what has long passed. Having stood the test of time, some classics harbor personal stories. Doug Freedman shares a story of one couple that married and honeymooned in their vintage auto, which they own today. Another, he says, "is a real special story of a man who sent in a picture that he took in the 1950s of his girlfriend sitting on the hood of his convertible on 17-mile Drive." Years later, he took another picture of the vehicle with the same woman on the same road. "Cars with sentimental stories such as these, along with a great collection, are all part of the process."

"It is all about the love of the automobile and the love of the hobby," says Freedman. The entry selection committee

selects each car based on specific criteria. They have first and second place winners in approximately 25 to 36 classes with 15 major awards presented, including Best in Show. These selected cars come from all over the country, and on average, there are over 175 cars on display in groups of juried classes focused on unique vehicles of the 1940s through 1973 for multi-marques. Porsche and Ferrari models from early production up to and including 1989, which is Concours on the Avenue's time frame, will also be presented.

Volunteers are a key component to the event. The Carmel Foundation is a non-profit organization that proudly supports the city's seniors by providing them with comprehensive services. Eighteen to 20 volunteers will work to help on the Carmel-by-the-Sea Concours on the Avenue, and in return for their services, the entrants donate above and beyond their entry fees to support the foundation. "Any support Concours on the Avenue gives is greatly appreciated," says Aimee Cuda, Director of Development for the foundation. The Cypress Inn is a strong supporter as well. Denny LeVett, Co-Owner of the Cypress Inn, has supported and helped the foundation from day one. "We are truly thankful for all their support. The Carmel Foundation and the Cypress Inn are very much partners in every way," says Freedman.

These exquisite vintage cars will be exhibited on Carmel-by-the-Sea's Ocean Avenue on Tuesday, August 14, 2012. Concours on the Avenue is a complimentary event, open to all patrons for viewing from 10 a.m. – 5 p.m. This will be their sixth annual show, filled with loads of motorized fun you will not want to miss.





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The Photography of Mr. Brown

Portrait of a Beloved Carmelite

by Andrea Stuart

Reflecting the timeless sublimity of Carmel is a ray of sunshine many residents know as Bob Brown. A 45-year Monterey Peninsula native and lover of the visual arts, Bob animates life with joviality and is admired for his joie de vivre. His vantage point is such that he mirrors the beauty in the world and people around him. As he casts his smile upon neighbors, friends, and passersby, goodwill spreads like wildflowers.

A former manager of Pebble Beach Golf Links Pro Shop, Bob once owned and operated two art galleries and antique shops. Now retired, Bob has embraced the role of unofficial Carmel tour guide for residents and tourists alike, sharing with them his favorite local haunts, restaurants, and shops. A hobbyist photographer, Bob is represented by Gallery Sur in Carmel and often enlivens conversations by peppering glimpses of his work into the spirited discussions.



"Little Shopper"

Gallery Sur
© Bob Brown



"Its Your Move"

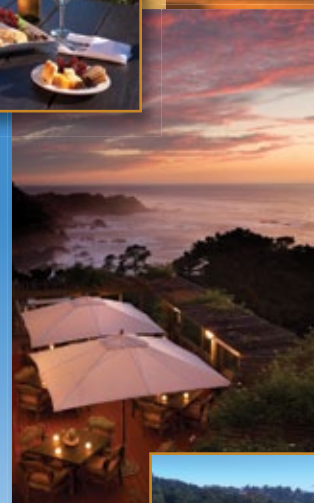
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Marinus Restaurant: A New Culinary Experience

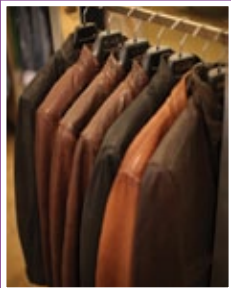
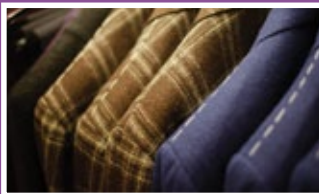
As if Carmel Valley doesn't draw enough attention on its own—with its sweeping vineyards and rolling hills—the legendary Marinus Restaurant at Bernardus Lodge is creating a draw of its own, having recently undergone a revitalization that includes an update to the menu by Culinary Director Cal Stamenov.

Debuted on May 26, award-winning Marinus Restaurant, long a destination for avid epicureans, has transformed its old world charm into a new realm of possibilities. At the helm, Stamenov has raised the stakes on the extensive interior renovation with a sophisticated new menu embracing today's foraging zeitgeist with an eye to seasonal rock stars and sustainability. Known for its seamless art of service, Marinus' new direction reflects the shift in today's palates from tradition-bound temples of gastronomy toward a more informal setting focused on purity of ingredients, impeccably prepared.

Inspired by Carmel Valley's wine country setting and a cache of European artisans, New York's Charlie Akwa and design team at The Silver Peacock put their vision into play with a residential-style interior awash with elegance and simplicity. The new style fuses country wine estate with Carmel sensibilities.

Along with the new design comes a shift to a more informal dining experience to include reconfigured seating expanded to 60; a relaxed wine service showcasing Marinus' 35,000-bottle cellar (a Wine Spectator Grand Award recipient since 2001) and a newly curated dessert, cordial and rare, small-farm crafted American cheese menu. Pastry Chef Ben Spungin is also working up a stellar new dessert menu certain to raise some eyebrows. Also new is an expanded six-acre organic garden flush with 250 varieties of fruit-bearing trees, bushes and vines, exotic herbs, and vegetables for Stamenov.

Blending classical techniques with a commitment to sustainability and cache from local foragers, ranchers, and fisherman—the unsung heroes of the food chain—Stamenov's menu delivers the top-shelf cuisine guests have long pilgrimaged for displayed in three themes: a vegetable-forward menu (including gluten free), seasonal menu spotlighting products of the hour, and traditional menu with a riff on signature dishes. A six-course tasting menu (\$125) is available upon request. Mentored by the world's top toques—Alain Ducasse, Pierre Gagnaire, Masa Koboishi, Jean-Louis Palladin and Michel Richard—Stamenov's kitchen of 35 is committed to delivering on expectation.



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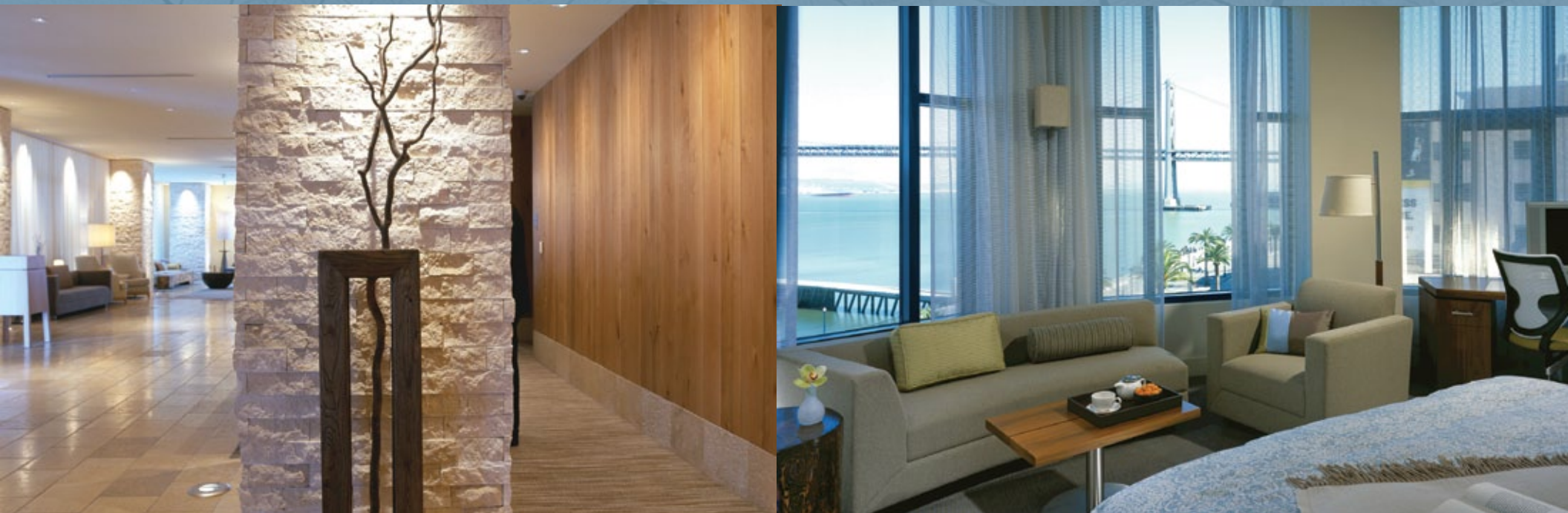
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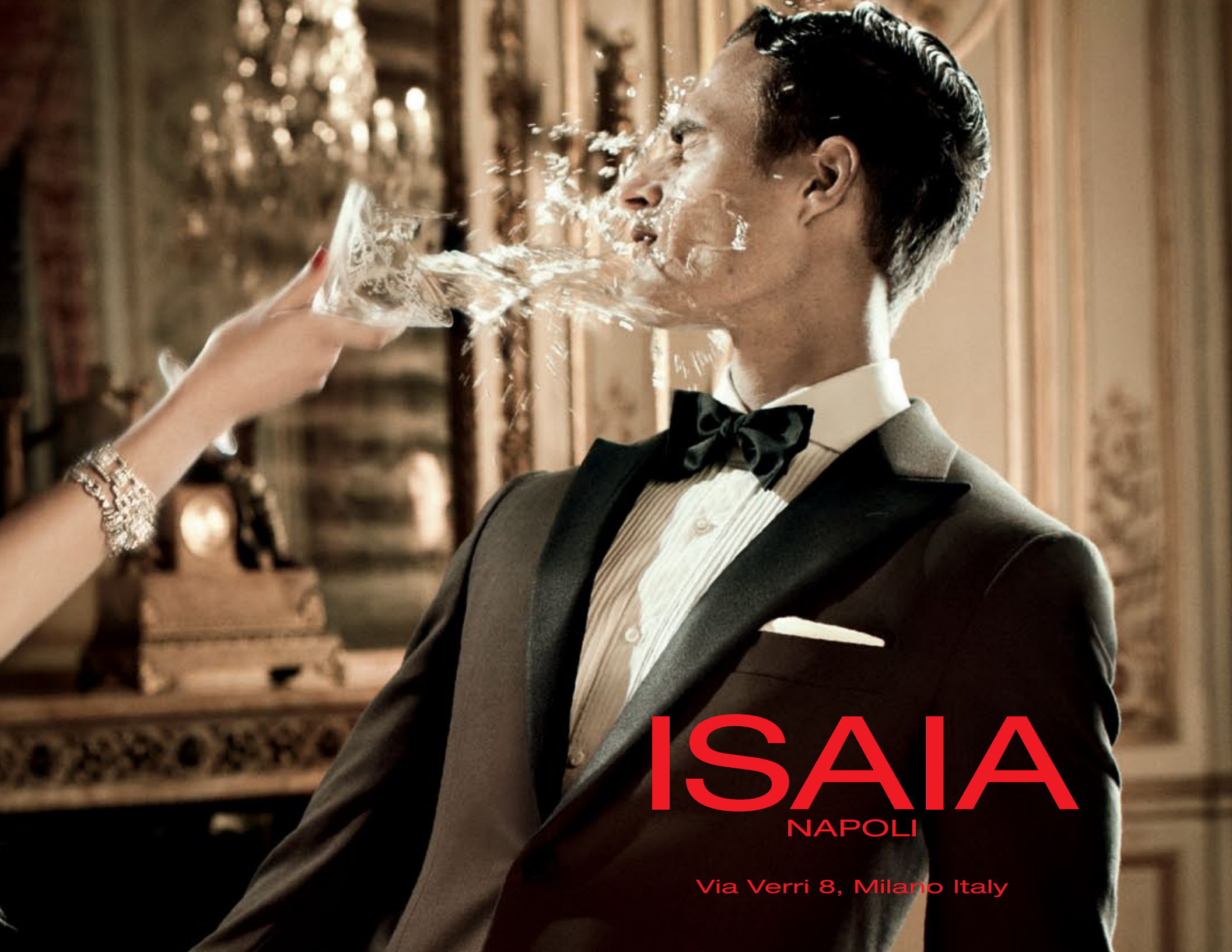
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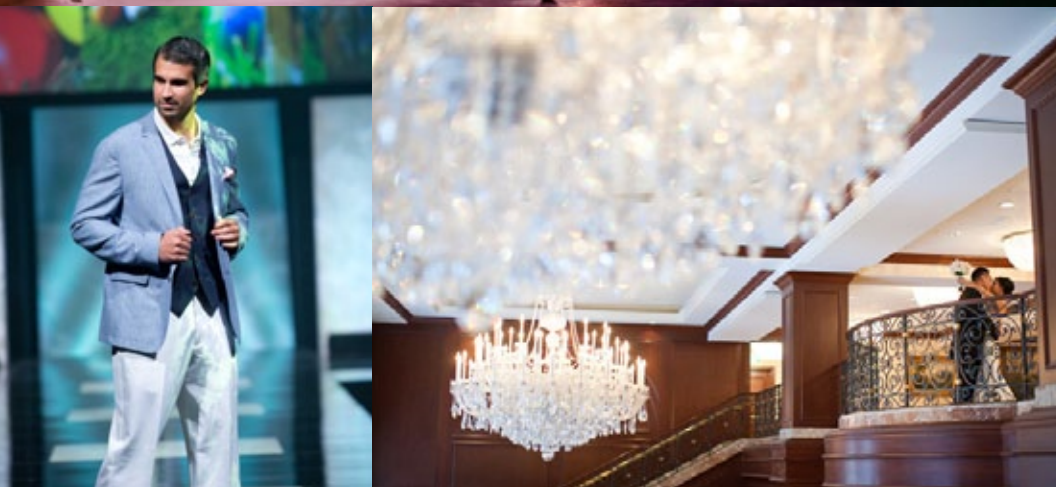
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Spacious Carmel Masterpiece

by Andrea Stuart

Sequestered beneath a canopy of oaks and evergreens on Monte Verde just north of Ocean Avenue, sits a recently completed 2,600 square-foot custom home with four bedrooms and five

baths. Located on a quiet block rarely traveled by tourist traffic, the home is just two blocks from restaurants, shops and galleries, and a relaxed stroll to the beach.

Refinement is reflected in the quality of finishes throughout the home including a handcrafted foyer, exposed beams throughout, solid black walnut floors, cherry doors, custom cabinetry, three fireplaces, and a nine-zone radiant heating system. The home's elevator boasts a limestone

floor with custom cherry walls and serves all four floors. The kitchen in this home is stunning—a cook's paradise. The focal point is the large Brazilian granite topped island and hammered copper sinks. The top of the line appliances include a 48-inch glass front Sub Zero refrigerator, Wolf range with double oven, and two dishwashers.

The artfully designed living room with its fireplace surrounded by a Jon de Luz French mantelpiece provides a quiet space to enjoy a glass of wine



or curl up by the glow of the fire. The large patio through the glass French doors serves as an ideal spot for tranquil reflection or outdoor entertaining. With a wine cellar, which holds 300-plus bottles—and features multiple bottle shelving and case storage—you will always have the wine of your choice on hand.

Twice the size of a typical Carmel bedroom, the entire upper floor is dedicated to the generous master suite complete with private balcony and ocean views, vaulted open beam ceilings, custom cherry walk-in closet, spa-like master bath with a glass-enclosed steam shower, a distinctive lion claw-foot tub, and stunning imported European

onyx counter with matching onyx sinks. Enjoy luxurious penthouse living in your own home.

Elise Damaschino and Donna Brusaschetti, owners of Point of Entry Staging, provided the furnishings. “We really loved staging this home. It’s not every day you get to come into a home where attention to detail was so clearly a priority.”

Another amenity of this home, rare in Carmel, is a detached guest quarters. With a fireplace and its own patio, this is an ideal space for family and friends. Or use it as a private office from which to manage your affairs and write the next great American novel.

Malone Hodges is excited to represent this exceptional property. “There’s just too much to talk about to fit in one article. For more information about the home, please visit the website links or feel free to give me a call to arrange a personal tour.”

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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. A small sailboat is visible in the distance on the left.

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Sean







For the Love of Cities

by Carol Ziogas / photography by Greg Harris

In true Midwestern style, Sean Jeffries' office is sparse, decorated only by autographed and framed Giants team jerseys on the wall, stacks of paper and binders, and family photos three deep covering much of his desk space. No fancy desk, no remarkable chairs. He is reserved, quietly stylish in a pastel Hermès tie, white shirt and pinstripes, and openly friendly. Noise from the street below filters through: passing streetcars, honking taxis, road construction. The minimalist décor is brushed off with the explanation that he has moved offices seven times in the last 14 years he has lived in San Francisco; the last three moves were within the Four Seasons building alone. With every move, his view of Market Street changes ever so slightly in elevation.

Born in New York City and raised in Detroit, Michigan, Jeffries traveled widely to other cities with his father. As a child, he observed his father's work ethic and experienced the unique attributes of each city. As a teen, he interned with

his father's company wherever needed, including in the sales center, reception, and doing general labor. He came to love the pace of city life, as well as the architecture. With its densely populated streets and towering skyscrapers, New York City drew him in and captivated his imagination far more than Detroit ever had, and after studying law at the University of Colorado, he joined a law firm in NYC, where he learned another side of the real estate industry. When the firm he worked for merged with a California firm in 1998, he left law and joined his father, a founding member of Millennium Partners. Early on, projects had him bouncing from coast to coast several times a month.

Initially, Jeffries moved to San Francisco to work on the Four Seasons Hotel, expecting to move back to the East Coast soon after the project's completion in three to four years. Instead, he has come to call San Francisco home. He and his wife of 15 years raise their three daughters—also Giants fans—here by the bay. "I have a real love affair with cities and urban living, and the experience that one has not only workwise, but the individual experience of living in a city." Finding family time paramount, business is sometimes scheduled around Giants' games so that he can head to AT&T Park with his wife and daughters.

While better known for his upscale work with Millennium Partners, including construction of the Millennium Tower and the Four Seasons Hotel, Jeffries has also had a hand in providing low-income housing in one of the most expensive U.S. cities. Working with the Glide Economic Development Corporation, Millennium Partners constructed an affordable housing project on Mason Street in the Tenderloin. "It was incredibly complicated, but the result is just a beautiful building. It's the project I feel most connected to in San Francisco," says Jeffries. "Everyone talks about—especially on the West Coast—making housing more affordable, and this was a chance for us to do that in the Tenderloin with Glide, which has deep roots in the area. It was a really great project to be involved with."

Walking along the revitalized Yerba Buena Lane, Jeffries points out Millennium's hand in bringing new businesses to old buildings, and 21st century additions disguised to blend in with 19th century architecture around St. Patrick's Church and the Jewish Museum. His face lights up once he's out of the office, surrounded by projects that have brought new life to a run-down part of the city. He knows every step of the process, from permits and blueprints to construction, and feels pride in the work of which he is a part. The results speak for themselves.

500

OMNI  HOTEL





Omni Hotels & Resorts: Sensible Luxury

by Charleen Earley

Nestled in the heart of San Francisco's Financial District sits Omni San Francisco Hotel with its modern-infused classic design and sensible, luxurious comfort.

This global four-diamond hotel brand is known for offering consistent products and services in key business and leisure destinations, innovation, exemplary financial performance, and being the employer of choice in the hospitality industry. "I love working here," says Wendy J. Coale, CMP and Associate Director of Sales for the last 10 years. "They really take care of their employees. I've worked for Omni during some difficult economic times like 9-11 and Hurricane Katrina. When other hotels were scaling back on staff, Omni didn't. That's what makes me loyal to this company."

Coale says the San Francisco Omni Hotel was first built in 1926 when it opened as a bank. Following the 1989 Loma Prieta earthquake, the building suffered severe damage and was abandoned until owner and visionary Robert "Bob" Rowling bought the building in 2002.

Nearing their 10-year anniversary, the Omni San Francisco has countless achievements of which to be proud, such as their AAA Four-Diamond Award, *Travel+Leisure Magazine's* "Best Business Hotel in San Francisco," TripAdvisor's Top 10 Luxury Hotel



Award, and 2011 Award of Excellence by *Wine Spectator Magazine*.

On the surface, the hotel exudes opulence and radiates classical design and architecture. At its core, it abides by green practices, including a recycling program, green laundry services, composting, and utilization of goods that are packaged with recycled paper. It keeps its guests fit with an onsite, complimentary 1,500-square-foot health club. And, it gives back to its community as part of Omni's ongoing culture. "We participate in the San Francisco Food Bank, Heart Walk, One Warm Coat, and are currently part of the Hotel Council of San Francisco's effort to raise one million dollars for the Leukemia & Lymphoma Society," says Terra Calejari, Director of Sales and Marketing.

One of Omni's special features is their kid-friendly accommodations. Kids find a new world of fun in

the colorful Kids' Fantasy Suite, which is decked out in Pottery Barn Kids bunk beds, games, toys, and stuffed bears as big as bean bag chairs, fully-stocked book racks, and their own flat-screen TV and private bathroom, complete with non-skid rubber ducky decals in the bathtub—enough amenities to inspire adults to want to be kids again. Parents may relax next door in an adjoining Deluxe King Bedroom. "Omni really wants to focus on children and family, because during travel, if the kids are happy, their parents will be happy, too," says Coale. "When kids arrive, each gets a backpack filled with fun items. They also get milk and cookies delivered on their first night!" Coale adds that "Camp Omni," their new summer family package, is chock-full of family fun. Details are on their website.

For leisure, convention, or business travelers, there are numerous guest rooms available including



the California Suite with ample 600 square feet, rooms with king or double beds at 385 square feet, or the newly-redesigned Presidential Suite at 1,300 square feet of fabulous.

Attention to detail and amenities are not lost on any of their 362 guest rooms and suites throughout the 17 floors. Even the elevator feels like a room, with operational 1920s-style antique phones in the lobby of each floor. Each guest room boasts nine-foot ceilings, large, functional bay windows, crown moldings, flat-screen TVs, marble-tiled bathroom floors, showers with seating, high-speed wireless Internet access, city or courtyard views, Nespresso coffee makers, plush robes, a complimentary newspaper, and more.

Omni also features the Select Guest Loyalty Program, where Omni remembers your likes and

dislikes for future visits. "Your stay is customized to your preferences and includes complimentary shoe shine, morning beverage delivery, free garment pressings (two items), earning free nights, and more," says Coale. "You basically save around \$30 to \$40 each night."

Once you unpack your clothes and claim your side of the double or king-sized bed with plush down comforters and pillows surrounded by soft cotton duvets, you'll want to make your private booth or in-the-middle-of-the-room reservations at the renowned Bob's Steak & Chop House. Selecting one of three scenic window seats, you'll share your entrée view with passersby.

In lieu of a flowered centerpiece, Bob's jar of pickled peppers and pickles adorns the table. According to stories, it's something Bob's

mother always loved and had on the table. Sour ball candies were also part of Bob's childhood treats; just another touch of home you'll find at the entrance to the restaurant. "Our guests love the family touches," says Matt Terzo, Restaurant Manager. "Two things people look for when they see Bob's Steak & Chop House: the sour balls and pickled peppers."

Waiter Mo Yasrebi began working at Omni only days after the hotel opened in February, 2002, and says that his loyalty to Omni is matched by those around him. "The food is awesome, management is nice, and the guests are great," he admits. He recommended the Prime Bone-In Kansas City Strip and the Prime Filet Mignon, along with their popular creamed corn and bleu cheese salad sprinkled with chopped eggs and



pecans. Known for serving the finest corn-fed, Midwestern prime beef, Bob's reputation in San Francisco, as well as their seven other locations, is impeccable. "This is the best steakhouse in the City," says Darryl Sneed, known at Omni for the last six years as "Darryl the Doorman."

While items on the menu can also be ordered à la carte, most dishes are garnished with a thick stalk of carrot. Even patrons who are skeptical of

carrots will savor these, served with orange juice, brown sugar, and cinnamon. "It almost tastes like yams," says Yasrebi.

Word of advice for advance planner types: save room for the Banana Nut Rum Bread Pudding topped with a dark rum custard sauce, and forget about calories for the night. Calories are temporary, but mouth-watering memories last forever.

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

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Marcia





Surviving Hollywood

by Peter Hemming / photography by Hemali Zavery

There is one word that describes Marcia Kimpton: perseverance. “I knew at an early age what I wanted to do,” says this energetic ball of fire describing the lure of Hollywood’s bright lights.

Growing up along Chicago’s ritzy north shore, her father, Bill Kimpton, was an investment banker-turned-hotelier with holdings in the U.S. and Canada. Marcia’s parents divorced when she was three, and her mother, Louise, worked hard to maintain a normal household for Marcia and her siblings. “We grew up definitely well,” says Marcia. But privilege never interfered with growing up as a normal kid.

While at Northwestern University, a chance meeting with guest lecturer Jane Pauley led to an internship at NBC’s *Today Show*. Offered full-time employment, Marcia followed her dream and moved to L.A. in 1984. “Women were not given many opportunities,” Marcia admits, “I could be a secretary or a production assistant.” She chose the latter. Gaining experience on rock videos, Marcia eventually developed and wrote *Rock and Roll News*, a newscast that played on 125 stations. “I wanted to be a reporter but they wouldn’t let me be on air.” Marcia’s ideas were also continually hijacked by other people, which she describes as “typical of Hollywood.”

After two years, Marcia left for New York to pursue a job as an investment broker at Bear-Sterns. With investors, Marcia produced a pilot comedy news show called *Etc.* for Comedy Central. They said no. To improve her on-air presence, she took classes at the famed Actor’s Studio. Marcia got married and later divorced (her daughter Drennon, 19, is studying acting). She brought her next pilot *Video Dreamers*, a spoof “mockumentary” about the *Brady Bunch* to FOX, ABC, and NBC. They passed. Down but not out, Marcia and her daughter moved to San Francisco in 1990.

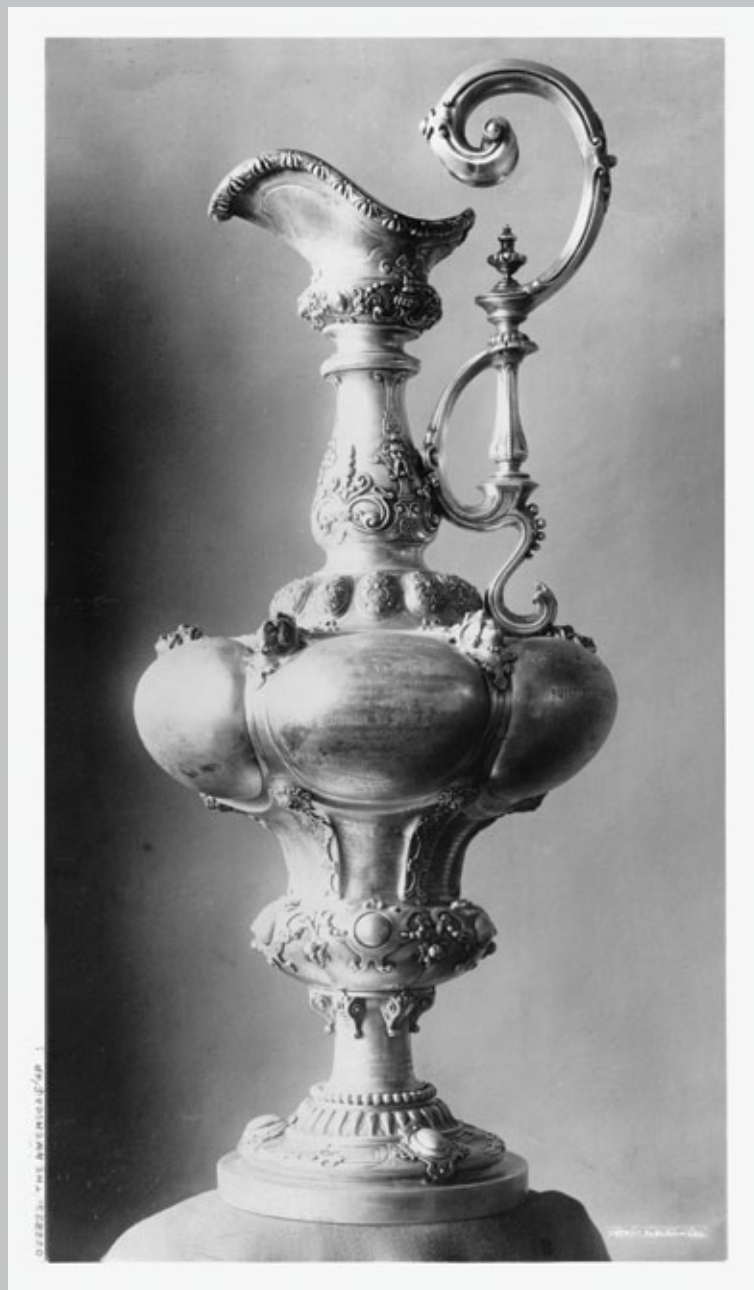
On the strength of a demo reel, FOX-TV hired Marcia for their local *Morning Show*. Every Friday, she reported on the best places for food and entertainment in the Bay Area. Marcia also showcased comedic talents such as chasing down Mick Jagger for an interview and the art of making the perfect bagel.

After four years, Marcia persuaded Budweiser to sponsor her own late night talk show on KGO-TV. Set atop the Sir Francis Drake Hotel, *Life at the Starlight Room* featured music, comedy, and interviews with local celebrities and notables. Cancelled after 14 shows, Marcia found herself \$100,000 in debt in production costs, which she eventually paid off working in restaurants and retail positions. “When you’re rejected over and over, it’s pretty heartbreaking.”

Yoga and meditation helped Marcia lead a more balanced life. “I do yoga three times per week and meditation twice per day,” investing one and a half hours for each discipline. Travel also helped her maintain an even keel. “I’ve traveled in Europe, Asia, South America, Africa, and every U.S. National Park,” says Marcia.

Burned out, Marcia used her father’s inheritance by taking eight years off to study at the Pacific School of Religion in Berkeley. A trip to India revitalized Marcia’s spiritual and creative juices. “I realized I could write, direct, and star in my own feature film.” *My Reality* is a comedic satire about the impact of reality shows on American culture. Admitting it’s semi-autographical, Marcia says: “I wrote a screenplay of a woman who could never get any job in TV except for a reality show.” Marcia plans to enter her film in the Sundance Film Festival this year.

Marcia now looks at life differently. “I define success as what type of person you are. It’s not about money or professional success,” she says. “I would like to help up and coming talent. I want to give back.” Marcia’s future goal is to create her own talk show.



America's Cup





History of America's Cup

Celebrated as the world's oldest trophy in the international sports arena, the America's Cup was first contested in 1851. It was the first sailing match of this caliber and today serves as a benchmark for the world's top sailors and designers. Made of sterling silver, the Cup was engineered by Gerrard & Co., purchased by Henry William Pagat, and donated to the Royal Yacht Squadron, which gave it as a prize for a race around the Isle of Wight.

The America's Cup is named after the yacht America, which won that inaugural race off the south coast of England. The winners donated the Cup as a challenge trophy for "friendly competition between nations." But for the longest time, the trophy appeared to be the permanent resident of the New York Yacht Club. It wasn't until 1983—a full 132 years after the first race—when Australia II, representing the Royal Perth Yacht Club, beat the American defender and ended their winning stretch. The U.S. won it back in 1987, when the San Diego Yacht Club (represented by Stars and Stripes 87) won the Match off the coast of Fremantle, Western Australia—the first time the Cup was raced outside the U.S.

Since then, the trophy has changed hands several times. The America's Cup is currently gearing up for the 2013 match in San Francisco following precursor races, the America's Cup World Series in 2011 and 2012.

ORACLE TEAM USA, the first American syndicate to win the cup since 1992, was in pole position to win the 2011-12 AC World Series heading into the final contest in Newport, Rhode Island in June.

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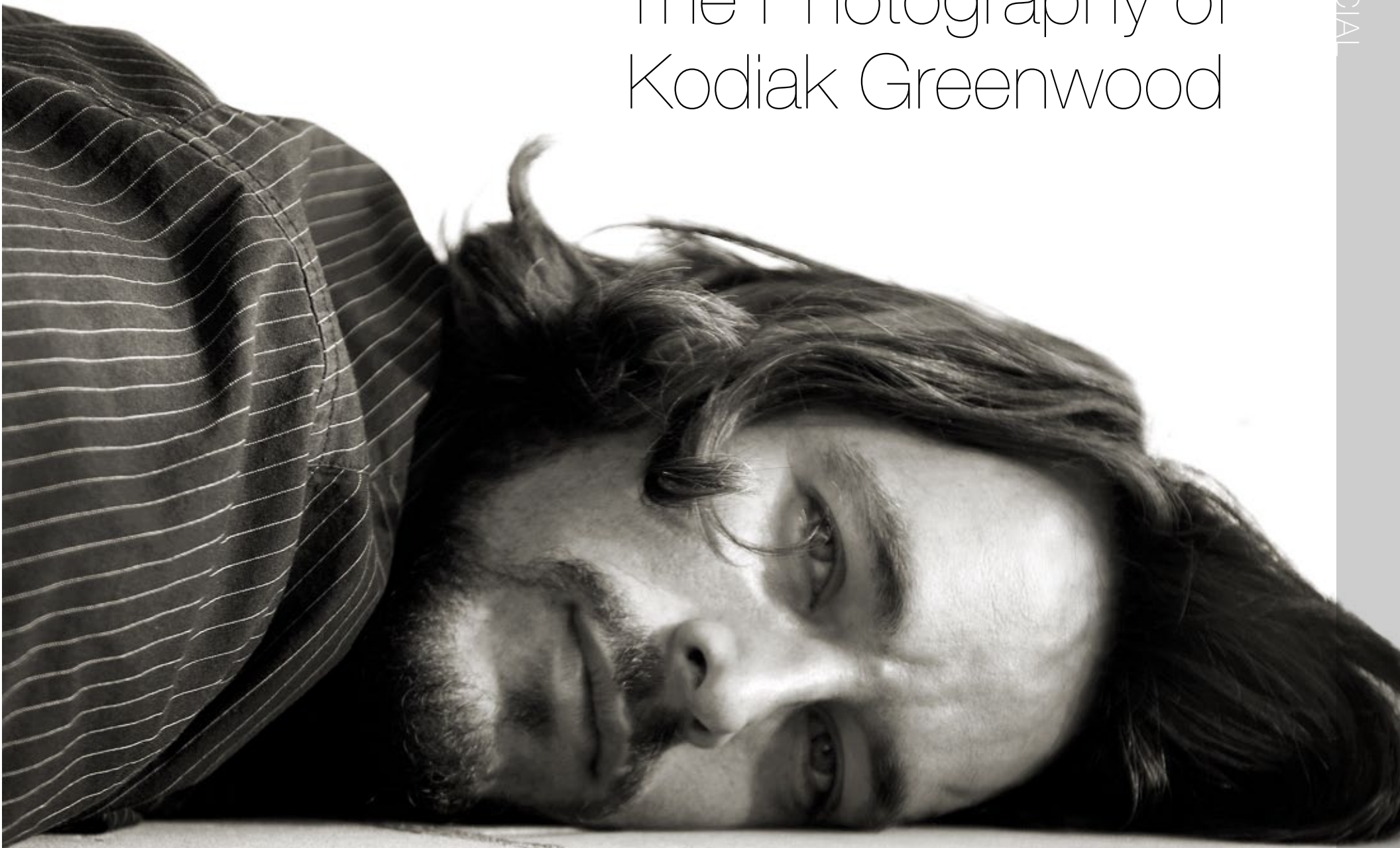
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It's a Writer's Life: 826 Valencia

by Tammy Neal with Andrea Stuart / photo courtesy of 826 Valencia

In the heart of San Francisco's mission district is an organization named for its street location. 826 Valencia was founded in 2002 by author Dave Eggers. Consisting of a writing lab that is dedicated to supporting students ages six to 18, the face of 826 Valencia is cleverly disguised as a pirate store complete with pirate paraphernalia, the sales of which contribute to funding the organization.

Boasting 1,700 active volunteers, 826 Valencia supports a variety of individuals, including students, musicians, and aspiring writers. Five days a week, dozens of students of all skill levels and interests take advantage of 826's free one-on-one tutoring, including the after school program, in-school program, creative writing workshops, internships, and field trips.

Perhaps the most exciting feature of 826 is the field trip program in which the class must appease Mr. Blue, the cranky editor who expects stories right away and who believes no one can write well. To prove Mr. Blue wrong, the kids collaborate on a story, each one writing their own ending, and work with a professional artist who illustrates the story. Finally, they seek approval.

"By each student writing their own storyline, they walk out with a sense of how they can create something out of nothing with just their imagination. They have something tangible they can take home," says Brian Gray, President of 826 Valencia. Students go home with personalized books created as a class, complete with illustrated covers and their photos on the "about the author" page. The field trip teaches students about collaboration, self-editing, the bookmaking process, and

elements of successful storytelling, all of which lend themselves to success in the world of publishing.

826 Valencia offers several books to the public. *McSweeney's Concern*, a book published by McSweeney's, is a compilation written by 826 Valencia students. Other books include *I Might Get Somewhere*, *Waiting to Be Heard*, *Talking Back*, and their newest book, *Home Wasn't Built in a Day*, which includes a foreword by Robin Williams.

Among their valuable features is the scholarship program. 826 Valencia awards six scholarships each year worth \$15,000 each. Funded by City Arts and Lectures, which also puts on a special 826 Valencia scholarship benefit every fall, 826 Valencia has garnered much support. In the last three years, the Brin Wojcicki Foundation and Books Inc. has contributed. Scholarships are typically awarded to students with previous involvement or a high aptitude for creativity and dedication to learning.

Emilie Coulson, Director of Education at 826, explains that their focus and goals for the school are to continue growing nationally. Right now, they have seven other 826 Valencia locations across the country. Coulson feels there is a great need for it. She continues by saying, "We want to make sure that our students will always have the opportunity to experience all the programs 826 has to offer." At the guidance of new Executive Director Vidrale Franklin, 826 Valencia hopes these opportunities will always be accessible for helping students succeed.

For more information, visit 826valencia.org.