The Carmel Pine Cone

And you thought Detroit had problems ...

Carmel man spared but car crushed by old pine

Heavens open up, mud closes Big Sur highway

NTSB: C.V. LAWYER AT FAULT FOR PLANE CRASH

Burning massage table blamed for office fire

KRML clears out of downtown studio

Catches fire on Sixth Avenue Friday morning.

FIRE page 23A

By MARY BROWNFIELD

By MARY BROWNFIELD

By MARY BROWNFIELD

By MARY BROWNFIELD

By MARY BROWNFIELD

By MARY BROWNFIELD

By KELLY NIX

By KELLY NIX

By KELLY NIX

By KELLY NIX
Bach Fest: Shorter schedule, ‘more accessible’ programs

She’s Been on the job less than a year, but the Carmel Bach Festival’s executive director has already embarked on an ambitious plan to attract new audiences to the festival while preserving its long-standing musical traditions.

“Our loyal audiences will get the performances they love, but we also want to create a welcoming environment for those who don’t know about us,” said Camille Kolles, who replaced Jesse Read last summer.

Visual elements

The program for this year’s Bach Festival, which will run from July 17 to Aug. 1, has just been announced, and it includes traditional Sunset Center concerts such as an all-Bach program Monday nights, presentation of Bach’s Christmas Oratorio Sunday afternoons and an all-Beethoven concert Saturday nights, plus a full program of Baroque music Wednesday evenings at the Mission, and a host of recitals and master classes at various venues.

But it also includes some innovative new concerts and groundbreaking ways of introducing visual elements to classical music.

“On Thursday nights, we’ll be presenting ‘The Four Seasons,’ by Vivaldi, and we’re going to turn it into a treat for the eyes as well as the ears,” said David Gordon, whose title is Festival Dramaturge. “We’re going to have lighting effects and illustrations to give people new ways to understand the music.”

Also new this year is a film series highlighting the powerful ways music can change people’s lives, if not history. Presented at Sunset Center, the films include “Les Choristes,” one of the biggest hits in the history of French cinema, and “The Singing Revolution,” which tells the story of how Estonians used traditional songs to rally the nation and gain their freedom from the Soviet empire.

“The films will help showcase, especially for people uninitiated to classical music, that there are a relevance and a power to music which go beyond the notes on the page,” said Kolles.

Also highlighting the Bach Fest’s 2009 season:

■ The Friday-night concerts will be Haydn’s “The Creation,” which festival organizers say promises to be a special treat because of music director Bruno Weill’s internationally recognized expertise with Haydn’s music.

■ Bruno’s recording of “The Creation” is widely thought to be the best available,” Gordon said. “The work tells the Biblical story of the creation, but the music is bright and uplifting... and I just love it.”

■ “The Creation” is the only program that will be presented three times during this year’s festival, which has been shortened from three weeks to two. Opening night, July 17, will include a pre-concert reception in the Sunset Center courtyard.

■ At a unique pair of concerts audience members will be able to buy $20 tickets to sit on the Sunset Center stage.

“Stringing Us Along,” presented July 28 at 10:30 a.m., will feature orchestra members playing and demonstrating historic and modern string instruments. And on July 30 at 10:30 a.m., “The Well Tempered Keyboard,” will include performances on organ, an 18th century harpsichord, a fortepiano and a modern concert grand. Seating for both concerts will be free in the Sunset Center auditorium.

■ Some rehearsals will be open to the public at no charge.

Open rehearsals of the festival’s principal programs will be held July 9 at 10 a.m., July 11 at 3 p.m. and July 13 at 7 p.m.

■ Concerts will be staged at innovative venues, including the Robert Stanton Theater in King City (July 12 at 3 p.m.) and the Oldemeyer Center in Seaside (July 23 at 7 p.m.) and at the newly renovated San Carlos Cathedral in Monterey (July 30 at 5 p.m.).

“Something for everyone”

With activities ranging from lectures to films, and from youth chorus to first-rate baroque and classical performances, and with tickets as low as $10 and many free events, there is “something for everyone at The Bach Festival,” Kolles said.

And despite the downturn in the national economy, she is optimistic the Bach Festival will draw a big audience this summer.

“Music has always played an important role during times of hardship,” she said, “lifting spirits, helping us to remember the importance of community, and reconnecting with what matters most.”

The Carmel Bach Festival is also launching a new website, www.bachfestival.org, which includes complete program information for more than 90 events, program notes and profiles of Bach Festival artists.

Tickets for the 2009 Carmel Bach Festival go on sale to the public April 13 on the website, at the festival’s office at Seventh Avenue and Mission Street, and by calling (831) 624-1521.

Peninsula Potters

Hand-building one-of-a-kind functional and decorative ceramic pieces since 1967. See us work: Tues-Sun 11-4

2078 Sunset Dr. (Russell Service Center) Pacific Grove • (831) 372-8867

Reincarnation

Vintage & Vintage “Inspired” Clothing
Unique Jewelry & Accessories

MONDAY - SATURDAY 11 TO 6

214 17TH STREET • PACIFIC GROVE
649-0689

INSTANT BACK PAIN RELIEF

RELAX IN ZERO GRAVITY

WELCOME BACK

The best health store

704 Broadway Avenue, Seaside 658-0178

Bach Fest: Shorter schedule, ‘more accessible’ programs

By PAUL MILLER

She’s Been on the job less than a year, but the Carmel Bach Festival’s executive director has already embarked on an ambitious plan to attract new audiences to the festival while preserving its long-standing musical traditions.

“Our loyal audiences will get the performances they love, but we also want to create a welcoming environment for those who don’t know about us,” said Camille Kolles, who replaced Jesse Read last summer.

Visual elements

The program for this year’s Bach Festival, which will run from July 17 to Aug. 1, has just been announced, and it includes traditional Sunset Center concerts such as an all-Bach program Monday nights, presentation of Bach’s Christmas Oratorio Sunday afternoons and an all-Beethoven concert Saturday nights, plus a full program of Baroque music Wednesday evenings at the Mission, and a host of recitals and master classes at various venues.

But it also includes some innovative new concerts and groundbreaking ways of introducing visual elements to classical music.

“One Thursday nights, we’ll be presenting ‘The Four Seasons,’ by Vivaldi, and we’re going to turn it into a treat for the eyes as well as the ears,” said David Gordon, whose title is Festival Dramaturge. “We’re going to have lighting effects and illustrations to give people new ways to understand the music.”

Also new this year is a film series highlighting the powerful ways music can change people’s lives, if not history. Presented at Sunset Center, the films include “Les Choristes,” one of the biggest hits in the history of French cinema, and “The Singing Revolution,” which tells the story of how Estonians used traditional songs to rally the nation and gain their freedom from the Soviet empire.

“The films will help showcase, especially for people uninitiated to classical music, that there are a relevance and a power to music which go beyond the notes on the page,” said Kolles.

Also highlighting the Bach Fest’s 2009 season:

■ The Friday-night concerts will be Haydn’s “The Creation,” which festival organizers say promises to be a special treat because of music director Bruno Weill’s internationally recognized expertise with Haydn’s music.

■ Bruno’s recording of “The Creation” is widely thought to be the best available,” Gordon said. “The work tells the Biblical story of the creation, but the music is bright and uplifting... and I just love it.”

■ “The Creation” is the only program that will be presented three times during this year’s festival, which has been shortened from three weeks to two. Opening night, July 17, will include a pre-concert reception in the Sunset Center courtyard.

■ At a unique pair of concerts audience members will be able to buy $20 tickets to sit on the Sunset Center stage.

“Stringing Us Along,” presented July 28 at 10:30 a.m., will feature orchestra members playing and demonstrating historic and modern string instruments. And on July 30 at 10:30 a.m., “The Well Tempered Keyboard,” will include performances on organ, an 18th century harpsichord, a fortepiano and a modern concert grand. Seating for both concerts will be free in the Sunset Center auditorium.

■ Some rehearsals will be open to the public at no charge.

Open rehearsals of the festival’s principal programs will be held July 9 at 10 a.m., July 11 at 3 p.m. and July 13 at 7 p.m.

■ Concerts will be staged at innovative venues, including the Robert Stanton Theater in King City (July 12 at 3 p.m.) and the Oldemeyer Center in Seaside (July 23 at 7 p.m.) and at the newly renovated San Carlos Cathedral in Monterey (July 30 at 5 p.m.).

“Something for everyone”

With activities ranging from lectures to films, and from youth chorus to first-rate baroque and classical performances, and with tickets as low as $10 and many free events, there is “something for everyone at The Bach Festival,” Kolles said.

And despite the downturn in the national economy, she is optimistic the Bach Festival will draw a big audience this summer.

“Music has always played an important role during times of hardship,” she said, “lifting spirits, helping us to remember the importance of community, and reconnecting with what matters most.”

The Carmel Bach Festival is also launching a new website, www.bachfestival.org, which includes complete program information for more than 90 events, program notes and profiles of Bach Festival artists.

Tickets for the 2009 Carmel Bach Festival go on sale to the public April 13 on the website, at the festival’s office at Seventh Avenue and Mission Street, and by calling (831) 624-1521.

Peninsula Potters

Hand-building one-of-a-kind functional and decorative ceramic pieces since 1967. See us work: Tues-Sun 11-4

2078 Sunset Dr. (Russell Service Center) Pacific Grove • (831) 372-8867

Reincarnation

Vintage & Vintage “Inspired” Clothing
Unique Jewelry & Accessories

MONDAY - SATURDAY 11 TO 6

214 17TH STREET • PACIFIC GROVE
649-0689
Avoiding Traffic Is Why You Live Here

You’ve Got Better Things To Do

MONTEREY PENINSULA AIRPORT

www.montereyairport.com

SUNDAY APPOINTMENTS AVAILABLE.

ALWAYS First In Retirement Living
ALWAYS First In Continuing Care
ALWAYS First Choice – Forest Hill Manor

Your Choice! Choose an apartment in the Manor NOW! Choose a New Cottage apartment NOW! Choose an Apartment in the South Wing NOW! Choose an apartment NOW and we’ll help you move with the expert relocation services of Gentle Transitions. If you missed the Preview of the South Wing, visit Forest Hill Manor today and see why this is the best time to really consider retirement living as it was meant to be!

Enjoy the benefits and value of Continuing Care. Great apartments. Great Living. Great dining. Congenial companions. Savor life at Forest Hill Manor! Call today for more information or make an appointment: (831) 657-5200 or toll free 1-866-657-4500.

656 Gibson Avenue, Pacific Grove, CA 93950
(831) 657-5200 Toll free 866-657-4500 www.foresthillmanor.org

A continuing care retirement community of California/Nevada Methodist Homes.

www.clubautosport.net

A unique commercial condominium car facility and club purpose-built for car enthusiasts.

Opening January 2010

For sales information, please contact Ernie Lostrom at (831) 646-1000 or ernie@lostrom.com

Lifelong Monterey Peninsula vintage auto enthusiast, Gordon McCall, becomes part of the Club Auto Sport team and will relocate McColl Events and other ventures to Club Auto Sport-Monterey.

Conveniently located in Ryan Ranch at 10 Ryan Court, Monterey
Suites for Sale/Lease from 750+ sq. ft.

Hospitality ass’n. hosts gang talk

THE MONTEREY County Hospitality Association will host a workshop on how to recognize common gang signs, symbols and behaviors, all in the hope of reducing the negative effects of gang activity on tourism and business. Twenty-seven-year Salinas P.D. veteran Bob Eggers and Monterey County Probation officer Chris Plummer will host the seminar at Embassy Suites in Seaside from 8:30 to 10 a.m. Tuesday, April 14. Registration will begin at 8 a.m. Reservations are $25 for MCHA members and $40 for nonmember. Call (831) 626-8636 or emailing info@mcha.net.

THE MONTEREY County Hospitality Association will host a workshop on how to recognize common gang signs, symbols and behaviors, all in the hope of reducing the negative effects of gang activity on tourism and business. Twenty-seven-year Salinas P.D. veteran Bob Eggers and Monterey County Probation officer Chris Plummer will host the seminar at Embassy Suites in Seaside from 8:30 to 10 a.m. Tuesday, April 14. Registration will begin at 8 a.m. Reservations are $25 for MCHA members and $40 for nonmember. Call (831) 626-8636 or emailing info@mcha.net.

THE MONTEREY County Hospitality Association will host a workshop on how to recognize common gang signs, symbols and behaviors, all in the hope of reducing the negative effects of gang activity on tourism and business. Twenty-seven-year Salinas P.D. veteran Bob Eggers and Monterey County Probation officer Chris Plummer will host the seminar at Embassy Suites in Seaside from 8:30 to 10 a.m. Tuesday, April 14. Registration will begin at 8 a.m. Reservations are $25 for MCHA members and $40 for nonmember. Call (831) 626-8636 or emailing info@mcha.net.
**Police, Fire & Sheriff’s Log**

**A friendly drop to the sidewalk**

**Here's A look at some of the significant calls logged by the Carmel-by-the-Sea Police Department, the Carmel Fire Department and the Monterey County Sheriff’s Office last week. This week’s log was compiled by Mary Brownfield.**

**Saturday, March 21**

**Carmel-by-the-Sea:** Fire engine and ambulance dispatched to San Antonio and 11th for a power line down. Notified PG&E.

**Carmel Valley:** Ambulance dispatched to Hacienda Carmel for a female choking. Patient transported Code 2 to CHOMP.

**Pebble Beach:** Ambulance dispatched to Cypress and 17 Mile Drive for a vehicle-vs.-bicyclist. Patient transported Code 2 to CHOMP.

**Carmel Valley:** Deputies responded to an address in Carmel Valley concerning a subject with altered consciousness. Paramedics on scene treated the subject and transported him to Hacienda Carmel for a female choking. Patient transported Code 2 to CHOMP.

**Sunday, March 22**

**Carmel-by-the-Sea:** A citizen on Junipero Serra Street reported raccoons had damaged her screen door and table cover in her backyard.

**Carmel Valley:** Deputies responded to an address in Carmel Valley concerning a subject with altered consciousness. Paramedics on scene treated the subject and transported him to the hospital.

**Moving Sale!!!**

We’re excited to be expanding into Succulent Gardens Growing Grounds, located just 25 minutes away in Castroville!

Everything is 50% off through April 27th. Succulent plants, windchimes, weathervanes, fountains, statuary and unusual gift items to enhance the beauty of your home and garden.

3672 THE BARNYARD, CARMEL, CA 93923
TUES - SAT 1000-5:00 • SUN 1030-4:30 • CLOSED MONDAYS
robin@sgplants.com • www.sgplants.com
831.624.0426

**Pilates Studio of Carmel**

**We offer:**
- A Fully Equipped Pilates Studio
- Private and Group Reformer and Mat Classes
- Improve Your Strength, Flexibility, and Stamina Starting Today!
  - Perfect for Pre and Post Natal Fitness!
  - Greatly Enhance your Golf, Tennis and Personal Fitness!
  - Discover the Great Benefits of Pilates!

**The Pilates Studio of Carmel**
7th & Lincoln SW • 624-7817 By appt. only

**MONDAY, MARCH 23**

**Carmel-by-the-Sea:** A 25-year-old male driver was pulled over on Sixth Avenue for not stopping at a stop sign and found to be DUI. He was arrested, provided a breath test and was then lodged at Monterey P.D.

**Carmel-by-the-Sea:** Report of a non-injury accident at Lincoln and Ocean.

**Carmel-by-the-Sea:** A citizen found a loose dog on San Antonio Avenue and held it until an officer arrived for a transport to the CPD kennel. No dog or owner information could be found. At 1200 hours, MCAS transported the dog to its facility for holding. Followup conducted March 30 with MCAS revealed no owner claimed the dog, and it was put up for adoption.

**Carmel-by-the-Sea:** A citizen brought a loose dog to the Carmel Police
State parks may install temporary bridge at Pféiffer

AN OFFICIAL with the California Department of Parks and Recreation said this week a temporary, one-way bridge will be installed at the entrance to Pféiffer Big Sur State Park, which would allow the popular visitor area to reopen likely by Memorial Day.

Matt Fuzie, Monterey sector superintendent, said the bridge would cost $400,000 to $500,000.

“We are working out all the details,” Fuzie told The Pine Cone.

He said state parks will purchase the bridge from Bailey Bridges, an Alabama company, and that paperwork for the sale should be finalized within the next two weeks, with the bridge delivered three to four weeks later.

“We are still shooting to open for Memorial Day,” Fuzie said. “And if we open before that, fantastic.”

Memorial Day is the kickoff of the park’s summer season, when as many as 1,000 people per day visit.

But Fuzie said state parks is still keeping open the option of using a service gate as an entrance to the park in case the temporary bridge deal falls through. The gate is just south of the main entrance. Using that entrance would require some traffic control measures by Caltrans.

“That is our last resort,” Fuzie said.

The Pféiffer park bridge was removed last fall when studies showed it could be undermined by mudslides after wild-fires burned about a quarter-million acres last summer.

Business bustling

Kirk Gaffill, president of the Big Sur Chamber of Commerce and general manager of Nepenthe, said nearly every visitor-serving business has been hit by the park’s closure.

“For the River Inn to as far south as San Luis Obispo County, businesses are seeing some impact,” Gaffill said.

Though Nepenthe’s business has remained steady, the restaurant does not typically attract campers and hikers, Gaffill said.

But Nepenthe’s Café Kevah, below the restaurant, has seen about a 10 percent to 15 percent reduction in business since the park’s been closed.

“We have never seen that kind of disparity before,” he said.

Gaffill estimated Big Sur businesses from March 1 to Oct. 1 would lose between $1 million and $2 million if the park remained closed.

Still a few businesses are likely benefiting from the Big Sur park’s closure, Gaffill said.

“Some of the campers will go to private campsites,” such as Big Sur campground & Cabins and Riverside Campground & Cabins.

Hiking guide falls, breaks femur and pelvis

By CHRIS COUNTS

AFTER SUFFERING what he described as a 100-foot fall, and breaking a femur and his pelvis, Pebble Beach resident Steve Copeland is recuperating this week in a Santa Clara Valley hospital.

Copeland and a friend were hiking in Graves Canyon Sunday afternoon when he slipped and fell. The canyon is located behind the Henry Miller Library, about 28 miles south of Carmel.

“He was found about a quarter-mile up the canyon,” reported Martha Karstens, assistant chief of the Big Sur Volunteer Fire Brigade, which sent several volunteers to the scene. “He landed in the creek.”

In addition to the fire brigade, Monterey County Sheriff’s deputies, and search and rescue team members, responded to the incident.

After he was stabilized, Copeland was taken to the Pooch Ranch Inn, which is located about a mile to the north. From there he was airlifted to the hospital.

Copeland, who lived in Big Sur for 28 years, was treated for broken bones, and he also received about 100 stitches in his head. His condition is complicated by the fact that he recently had disk surgery to his neck.

“I might need another surgery to my neck,” he said.

“That’s the immediate concern.”

Despite the mishap, Copeland was in remarkably good spirits. “I’m lucky to be alive,” said Copeland, who owns Big Sur Guides, a hiking guide service. “They’re taking good care of me here. It was just one of those unfortunate things.”

St. John’s Chapel

4900 Mark Thomas Dr. Monterey

Traditional Anglican Worship • 1928 Prayer Book

Sundays: 8:00 & 10:30 a.m.

Phone: (831) 375-4463

Email: stjohnschapel@juno.com • Website: www.stjohnschapel.com

Community Church of the Monterey Peninsula

10:00 Worship Service and Sunday School

Snowball Trees: Stones in the Water: An Easter Message

Carmel Valley Road 1 mile East of Hwy. 1

(831) 624-8595 • www.ccmorgan.org

Financial Focus

by Linda Myrick, AAMS

Financial Advisor

You Can Help Move a Mountain (of Cash)

In recent months, people are putting more and more of their money into what they perceive as safe vehicles, such as bank savings deposit. Consequently, as a nation, we are now sitting on a “mountain” of cash. But is that a good thing?

While it’s true that cash vehicles will likely protect your principal, they may not provide you with returns that can even keep up with inflation. Furthermore, if you’re putting most of your assets into cash, you’re sacrificing the chance to invest that money into vehicles that have the potential to provide the growth you need to achieve your long-term goals, such as an enjoyable retirement.

It may feel comforting to have a lot of cash on hand. But if you’re going to be truly comfortable in the growth you need to achieve your long-term goals, you can’t put all your eggs in one basket. So go ahead and put some of that cash to work.

Linda Myrick, AAMS

26357 Carmel Ranch Blvd.

Carmel, CA 93923

(831) 625-5299

www.edwardjones.com

Edward Jones

Making Sense of Investing

Your Gardener’s Checklist for April 10-23, 2009

• As the soil warms this is the month to plant a vegetable garden. If you’re short on garden space, use containers on the patio.

• Divide perennials as soon as they are finishing blooming.

• Shady areas of the garden can be livened up with fibrous begonias, lobelia, impatiens, bleeding heart and astilbes.

• Decisional flowering shrubs and trees can be pruned right after they finish blooming.

• Pinch back new growth for fuller fuchsias. This goes for perennials as well.

• Try morning glories, sweet peas, nasturtiums or black-eyed Susan vines to hide an unattractive fence, to provide shade or create privacy on your porch.

• Start feeding camellias, azaleas, and rhododendrons an acid fertilizer when they STOP blooming.

Consulting, Design, Installation, Maintenance for Commercial and Residential Properties

ISA Certified Arborist- DPR Qualified Pesticide Applicator

Call us if you need help with your garden and landscaping needs.
Crash, foot chase culminate in suicide

By MARY BROWNFIELD

A 22-YEAR-OLD Colorado man with three outstanding warrants shot himself in front of police after he crashed a stolen car and fled on foot in Big Sur Saturday afternoon, according to Monterey County Sheriff's Detective Sgt. Archie Warren. Timothy Ian Fink died after putting a revolver, also stolen, to his head and pulling the trigger as he lay on the ground.

Fink's suicide was a tragic end to an incident that began with a car crash on Highway 1 in front of the Big Sur River Inn around 3:30 p.m. April 4, when he pulled out in front of an oncoming car, according to police. No one was injured in the wreck, which involved Fink in a Mazda Miata and another motorist in a Toyota Camry, and deputies didn't learn Fink was wanted until a dispatcher radioed the information to a deputy directing traffic at the scene.

"While the deputy was occupied with traffic control, this motorist fled on foot in Big Sur Saturday afternoon, the information to a deputy directing traffic at the scene."

"The suspect was eventually found lying 150 feet up a hillside," by the deputy and the forest service ranger. "Upon being discovered, the suspect put a revolver up to his temple and pulled the trigger, killing himself."

"He had the high ground — he could have decided to only take someone else's life as well as his own," Warren observed. "I'm very grateful that didn't happen."

The county's division arrived and, with the help of the Big Sur Volunteer Fire Brigade, removed Fink's body from the hillside.

In the Miata, which Fink had stolen from someone in Colorado Springs, they found an iPod, knives and other items that apparently did not belong to him, as well as a tactical police vest containing a Taser and a clip of ammunition for a semiautomatic.

Investigators are searching for the owners of the stolen property found in the car, as well as for victims who might not yet be tied to Fink, hoping "to close other incidents, and bring closure to other victims," Warren said, adding that Fink is not suspected of committing any other crimes in Monterey County.

Warren said investigators were in touch with Fink's father in Colorado, but he would not say whether the man helped answer that question. "It's got to be very difficult for his family," he said. "He was young."

"No job is too large or too small!"

"I give myself the gift of better hearing"

call us today for a complimentary hearing aid consultation and a free hearing test to see if you can be helped by hearing aids

Residents warned about fraud by mail

By MARY BROWNFIELD

IN A new twist on an old scam, thieves are getting their hands on people's money and personal information by informing them they've won the Canadian lottery or have been selected as secret shoppers. Carmel Police detective Rachelle Lightfoot has received almost half a dozen letters and fake checks from savvy residents and warned everyone to be on the lookout for more in their mailboxes.

"With five people in the last week bringing them in to me, and I know there are millions more out there," she said.

In the scam, the targeted victim receives a letter and a check. The letter instructs the person to deposit the check to cover certain expenses, but also to wire funds out or send a money order to satisfy tax debt or other fees. Sometimes the letter demands a phone call as well. Ultimately, the thieves make off with the person's money and information, including banking details, while the victim is left with a fake check that bounces after being deposited.

A notice from Platinum Financial Services Inc., for example, notified a Carmel resident she had won $450,000 in a sweepstakes but must wire $3,980 to a tax agent whose information was listed in the letter. The envelope contained a $4,980 check to cover the costs.

In another letter claiming to be from Survey Spot Inc. — which Lightfoot said is a bona fide company but does not do business in this manner — the recipient was invited to participate in the Customer Satisfaction in this manner — the recipient was invited to participate in the Customer...
PBF&W From page 1A

golf tournament, featuring 60 chefs and 200 wineries.

The PBF&W, presented by American Express Publishing, is the creation of Wekeyla, who organized the renowned Masters of Food & Wine at the Highlands Inn for several years, and Pacific Tweed owner David Bernahl. The inaugural event in 2008 drew crowds and lots of attention, but Wekeyla said the second annual PBF&W “will blow last year out of the water.”

Particularly with Monterey Peninsula residents in mind are Saturday’s and Sunday’s Grand Tastings, which will be held in a 60,000-square-foot, fully equipped tent on the grounds of the Pebble Beach Equestrian Center. Designed to accommodate 2,000 people as they eat, drink and wander among the chefs’ stations and wine tables, the midday affairs will feature 25 chefs — up from 16 last year — and 200 wineries each day.

The boost in culinary offerings was in part by circumstance, since organizers expected a 40 percent positive response rate from the invited chefs and instead received 60 percent, and in part by design.

“The food-to-wine ratio was off,” Wekeyla said. “It’s a big difference this year: four wineries per chef.”

The Grand Tasting is designed “to give guests access to all the chefs at a reasonable price point,” Wekeyla said. “It’s built for locals,” though many of the people who have already snapped up tickets are from out of town. One unchanged aspect is the price of $165 per person.

In fact, organizers decided to hold prices steady long before the brunt of the national recession hit, and Wekeyla is grateful they did. While he and Bernahl had planned on the whole event selling out months in advance, the fact it was 85 percent full by the end of last week was still impressive during a time when many are pondering whether to spend $3 on a latte.

“We still will sell out,” Wekeyla predict- ed. “But we have to work a lot harder.”

The Thursday golf tournament pairing notable chefs with fortunate guests is sold out, with 160 players who will be treated to a breakfast of Cristal Champagne and lobster on the 1st Tee, not to mention similar delights served up along the course until play wraps up around 2:30 p.m.

Many others are near capacity, including Thursday’s Opening Night, Friday and Saturday dinners, and Saturday’s Grand Tasting. While the four-day event’s offerings wraps up around 2:30 p.m.

“There are always concerns for some people who buy vehicles because they fall in love with them. There are other factors to consider, like buying canned soup. Conversely, complex analysis can actually stand in the way of making a decision at all. The next way to buy a car is to collect all pertinent information and let your subconscious make up your mind.”

The study, by Dutch researchers, who studied consumer purchase patterns and subsequent satisfaction levels, detailed analysis tends to lead to simple decisions, like buying canned soup. Conversely, complex analysis can actually stand in the way of making a decision at all. The next way to buy a car is to collect all pertinent information and let your subconscious make up your mind.

Presented by Kevin & Sue Anne Donohoe

MAKING YOUR DECISIONS EASIER

Some people buy vehicles because they fall in love with them. Others crunch the numbers analytically and make numerous comparisons. In the final analysis, it may be best to allow your subconscious to do the work. For the Dutch researchers, who studied consumer purchase patterns and subsequent satisfaction levels, detailed analysis tends to lead to simple decisions, like buying canned soup. Conversely, complex analysis can actually stand in the way of making a decision at all. The next way to buy a car is to collect all pertinent information and let your subconscious make up your mind.

Kevin & Sue Anne Donohoe

From auto repair to computer assistance.
Reward offered for arrest of ambitious golf-course vandals

By MARY BROWNHEID

VANDALS WIELDING shovels and rake handles destroyed a green at Monterey Peninsula Country Club’s Dunes Course last week, and members of the private Pebble Beach club are offering a reward for the vandals’ capture, according to general manager Michael Bowhay. The gouges and pits dug out of the 14th Green will cost at least $8,000 — and possibly twice that amount — to repair.

The greenskeeping crew discovered the extensive damage at first light Friday morning. “They perforated the green with the handles of bunker rakes that they had broken off, and probably shovels as well,” Bowhay said. “They dug into every square foot of the green.”

Bowhay estimated it took the culpable hours to inflicts so much injury, which included hundreds of gouges and three deep pits dug through the sand below the green’s fine turf.

“I’ve never seen anything like this,” said Bowhay, who has worked at MPCC for 18 years. The courses are vandalized a half-dozen times a year, but the effects are usually minimal.

“It was a lot of work,” he said of the vandalism. “It’s a lot of work to fix it, too.

“The green is being repaired, and we’re seeing if it will come back,” he said. “And if it doesn’t take, we will have to re-sod the whole thing.”

Bowhay is hopeful the measures undertaken by course superintendent Bob Zoller and his staff will save the green.

“Our staff is very, very good, and they were out there immediately, doing everything they could to avoid having to re-sod it,” he said. Zoller, a 30-plus-year MPCC employee who “comes from a family of superintendents and golf-course managers,” was “quite disturbed” by the vandalism, according to Bowhay.

“Luckily, we have someone of his caliber who can jump in and know exactly what to do when something like this happens,” he said. While the 14th Green heals, golfers are using a temporary green set up just in front of the real one.

And Bowhay hopes that by the time they can put on the 14th Green again, the vandals will have been tracked down and arrested. To help motivate anyone with helpful information to come forward, the club has put up $3,000 in reward money.

The Monterey County Sheriff’s Office is handling the investigation, and tips may be made through its toll-free line, (888) 833-4847.

PBF&W

From previous page

are abundant and compelling, Weakley highlighted a few, including the Lexus Chef’s Table Truffle Lunch, the Delicacy Dinner with every possible indulgence, Citronelle executive chef Michel Richard’s cooking demonstration featuring truffles, and a food-and-wine pairing demonstration with Richard and Penfolds wines, including the coveted 1983 Cristal, particularly during a special Friday dinner and the 14th Green.

“Last year, I never worked so much in my life,” Weakley said. Planning the 2009 event, Weakley and Bernahl doubled their staff. They brought on chef Todd Fisher to oversee the cooking side, including coordinating the chefs and their menus.

“You have five chefs putting on a dinner, and some don’t talk to each other,” Weakley explained. “He had to go to Eric Ripert [of Le Bernardin] twice to ask him to change a dish.”

Fisher is also in charge of procuring all the ingredients, including nine pallets of Cristal being held in a secret location, 3,000 pounds of butter and 47 pounds of black truffles — Weakley and the rest of the Pebble Beach Food & Wine team are working 18-hour days to get ready.

“Last year, we never worked so much in my life,” Weakley said. In planning the 2009 event, Weakley and Bernahl doubled their staff. They brought on chef Todd Fisher to oversee the cooking side, including coordinating the chefs and their menus.

Other lessons learned

Organizers arranged this year’s event to hold the cooking demonstrations and wine tastings at Spanish Bay, so attendees don’t have to move between it and the Lodge, as they did last year. They overhauled registration and procedures, including mailing tickets and planning a better check-in area.

They also wanted to use local talent wherever possible. When corporate sponsor Kerrygold, for instance, wanted bakers in San Francisco to supply cookies for the event, Weakley said the PBF&W team asked if Parker-Lusseau in Monterey and Patissere Beecher in Pacific Grove could have the job, instead. National Parking & Valet was tapped to handle transportation.

With setup well under way and ingredients rolling in from all corners of the globe — including nine pallets of Cristal being held in a secret location, 3,000 pounds of butter and 47 pounds of black truffles — Weakley and the rest of the Pebble Beach Food & Wine team are working 18-hour days to get ready.

The Monterey Peninsula Country Club is putting up $3,000 to help catch the vandals who destroyed the 14th Green.
FRAUD
From page 7A
Service Evaluation Survey Program. It included a check for compensation and
expenses, and asked the target to call a tell-free number to “begin your assignment” before depositing the check.
Police call it the Nigerian Scam, after the letters and faxes that proclaimed the sender needed an American account in which to
deposit millions of dollars and would pay the account holder a fee for his willingness to hold the funds.
People who fell for the scam gave up their banking information — and the contents of their accounts.
“They look pretty good,” Lightfoot said of the latest round of fake checks and scam letters. “I get people who should know bet-
ter, but they’re hoping — and they get taken.”
She urged anyone who receives such a letter and check to turn them over to Carmel P.D. Lightfoot said the Monterey County
District Attorney’s Office is also familiar with the crime.
“If they have any questions at all, they need to bring it to our station or call us, and we’ll look into it,” she said. “If they think a
business might not be legitimate, we have ways to find out.”
Anyone with questions or who has been a target should call Lightfoot at (831) 624-6403.

Celebrate Easter!
Garden Worship 7 a.m.
Children’s Egg Hunt 10:00 a.m.
Easter Worship Celebration
9 a.m. & 11 a.m.
Dynamic Message

Church of the Wayfarer
Norm Mowery, Pastor
A United Methodist Church
Carmel’s “Neighborhood” Church
7th Avenue & Lincoln Street  (831) 624-3550
www.churchofthewayfarer.com

The Carmel Pine Cone April 10, 2009

The Best of Home & Garden

THE ULTIMATE DISAPPEARING SCREEN

• High Quality Italian Design
• Powder Coated, Not Painted
• Custom Sized to Fit
• Limited Lifetime Warranty
• Pet Mesh Screens Available
• Black Out & Sun Shades

You can have screens where you never could before!
Though in use for over 25 years in Europe, retractable screen systems offer us a new generation in screen design and options. They are custom-assembled and can be adapted to most door and window openings.

$50 OFF
Call now for a FREE in-home, no obligation demonstration
(831) 241-4964 www.reelscreens.com

Partington Ridge
Company

Best gift shopping in the County!
Eclectic vitality in an atmosphere of earthy elegance
153 Crossroads Bly
Carmel, CA
626-9050

www.partingtonridgeco.com
Artist shows how to leave a shop with a free painting

A little instruction can go a long way for a would-be artist, Gafliss suggested. “With a very few, very simple techniques, you can make a big impression.”

Also featured at the reception will be a free interactive art lessons and painting demonstrations from 11 a.m. to 2 p.m.

“I did this for Valentine’s Day,” Gafliss explained. “People had an opportunity to sit down and make Valentine’s Day cards. It was a blast. We made more than 100 cards!”

Gafliss realizes many people who are drawn to art don’t have confidence in their creative abilities.

“They are very intrigued by the idea of making something, but they don’t think they have the time, the materials or the ability,” she observed.

In response, Gafliss urged reluctant artists to consider giving creativity a chance.

“All you need is a little instruction,” she said, emphasizing how simple the creative process can be.

WHEN WAS the last time you went into a home furnishings store and walked out with something you purchased?

You can create your own work of art Saturday, April 11, at the Carmel Bay Company. As part of the store’s spring celebration, Big Sur artist Erin Gafliss will offer free interactive art lessons and painting demonstrations from 11 a.m. to 2 p.m.

“I did this for Valentine’s Day,” Gafliss explained. “People had an opportunity to sit down and make Valentine’s Day cards. It was a blast. We made more than 100 cards!”

Gafliss realizes many people who are drawn to art don’t have confidence in their creative abilities.

“They are very intrigued by the idea of making something, but they don’t think they have the time, the materials or the ability,” she observed.

In response, Gafliss urged reluctant artists to consider giving creativity a chance.

“All you need is a little instruction,” she said, emphasizing how simple the creative process can be.

WHEN WAS the last time you went into a home furnishings store and walked out with something you purchased?

You can create your own work of art Saturday, April 11, at the Carmel Bay Company. As part of the store’s spring celebration, Big Sur artist Erin Gafliss will offer free interactive art lessons and painting demonstrations from 11 a.m. to 2 p.m.

“I did this for Valentine’s Day,” Gafliss explained. “People had an opportunity to sit down and make Valentine’s Day cards. It was a blast. We made more than 100 cards!”

Gafliss realizes many people who are drawn to art don’t have confidence in their creative abilities.

“They are very intrigued by the idea of making something, but they don’t think they have the time, the materials or the ability,” she observed.

In response, Gafliss urged reluctant artists to consider giving creativity a chance.

“All you need is a little instruction,” she said, emphasizing how simple the creative process can be.
Dueling dinners, un-brunch on Easter, and wining with growers

By MARY BROWNFIELD

THERE’S A duel on in downtown Carmel. Bruno’s Market has long been offering gourmet take-out entrées, and now Nielsen Bros. — with the former Bruno’s chef — is on the bandwagon. The battle is on to see which of the one-square-mile town’s two full-service markets offers the best food for the best prices.

“Business has been quiet, and we’re trying to do something different,” explained Nielsen’s owner Merv Sutton. “We always have stuff in the hot deli, but we’ve never had dinners prepared.”

On weekdays, chef Kenneth Wolff, who also owns A Royal Event catering, prepares an entrée of prime rib, boneless leg of lamb, pork loin or fish, as well as sides of potatoes and seasonal vegetables, and fresh sauces. The take-home dinners and are available from 3:30 to 6:30 p.m. On Saturdays and Sundays from noon to 5 p.m. when the smoke won’t bother upstairs businesses nearby — he fires up the barbecue to turn out chicken, ribs and other meats accompanied by garlic bread.

Wolff, who got into restaurant work as a 14-year-old dishwasher at the Wagon Wheel some 30 years ago and has been in kitchens ever since, prides himself on fine sauces — such as the cherry port mint demi-glace reduction for lamb and the Cabernet sauce for prime rib — and using the best ingredients.

“We sold out every night!” he reported after his first week at Nielsen’s, which sells his creations for $8.99 to $14.99. As the official chef, Wolff is also in charge of salads, soups, sauces and other prepared foods sold in the market at San Carlos and Seventh.

Meanwhile, a few blocks away at Junipero and Sixth, AJ Sanchez, son of Bruno’s Market owner Fermin Sanchez, continues to offer “an excellent five-star dinner for $15,” and said the entrées — such as prime rib, stuffed leg of lamb, pork loin, and fish on Fridays — come with two sides and sauces, and can be picked up or delivered to Carmel residents.

“Every day is different,” he said, and everything is fresh. Out front, a barbecue is fired up daily, just as it has been for the past 15 years.

And now, Bruno’s is also offering wood-fired pizzas, bread baked daily, New England clam chowder and other fresh foods — including $1 tacos on Tuesdays — and French Dip sandwiches. Veal, beef and chicken stocks are prepared on site.

And for $5, Sanchez is happy to deliver the entries, and any other needed groceries, to Carmel residents.

“And, guaranteed, it’s the hottest, freshest stuff,” he said.

Belly up for un-brunch

Looking for a lavish Easter meal without the omelet station? Aubergine, the restaurant in the upscale L’Auberge Carmel, is offering Easter Un-Brunch, when executive chef Christophe Grosjean will prepare diminutive amuse bouches and hors d’oeuvres served buffet-style, followed by warm dishes brought to diners at their tables.

Among the buffet bites will be Caesar salad, crab salad, zucchini blossoms with goat cheese and shaved zucchini, artichoke heartigoule with basil vinaigrette, charcuterie and cornichons, English pea shooters with Nantucket bay scallops, and asparagus salad with citrus-cured salmon.

Main courses will include lamb shoulder with roasted potatoes and gem salad, roasted whole tri-tip with braised carrots, slow-cooked halibut with saffron risotto and chorizo, and roasted chicken with spring vegetable ragout and thyme jus.

European cheeses will be on offer, and pastry chef Ron Mendoza will bake carrot cake, tres leches cake with strawberries, and chocolate pudding with raspberry.

Continues next page
The Easter Un-Brunch will be served between 11:30 a.m. and 2:30 p.m. Sunday, April 12, at a cost of $32 per adult and $32 per child, plus tax and tip. For reservations, call the restaurant, located at Monte Verde and Seventh, at (831) 624-8578.

Meet the growers

Winemakers know superlative fruit is vital to making good wine, and Morgan Winery routinely introduces its growers to the customers who savor vino made from their vines. The next guest in the Meet Our Growers Series will be Ron Silva, of Silvaspoons Vineyard in Alta Mesa, on Friday, May 1. The special tasting will be offered from 5 to 6:30 p.m. in Taste Morgan at the Crossroads shopping center and will showcase current and past vintages made from Silva’s grapes, which are used in wines produced under the Lee Family Farm label, including Verdelho, Rio Tinto and Nero d’Avola.

No reservations are required, and there is no fee for the Meet Our Growers Series. For information, visit www.morganwinery.com or call (831) 626-3700.

Salad days

A Monterey produce company is collaborating with its favorite partners, the Culinary Center of Monterey and MY Museum, to celebrate National Salad Month in May. Salayer American Fresh Foods will host Lettuce Create at the culinary center May 5 and will entertain you at the children’s museum May 31.

From 5 to 6:30 p.m. in the culinary center on Cannery Row, children 6 and older will “learn to love their iceberg, romaine, green leaf, red leaf and more.” While kids create their own gardening kits to grow their own. To reserve, call (831) 333-2133. Admission is free.

* At MY Museum on Washington Street in Monterey from 1 to 2:30 p.m. May 31, kids and parents will be entertained by onstage antics, a chef’s demonstrations, and non-culinary means of getting creative with iceberg — including sculpting. All participants will take home freebies. The class is free with paid museum admission. To make reservations, call (831) 649-6444.

Bouchée Bistro’s new owner

David Fink, owner of L’Auberge Carmel and Cantinetta Luca, has sold his Mission Street Bouchée Bistro and Wine Merchants to André Lemaire, who will take the reins April 18. According to Fink, Lemaire, a French chef, initiated the takeover.

In the dwindling days until Lemaire takes ownership, Fink is inviting residents and visitors to partake of a three-course prix fixe farewell dinner for $35.

Then, the restaurant will reopen April 24 as André’s Bouchée, but the new owner will make “no major changes to the format or menu,” Fink reported. “He will continue with the restaurant that has been recognized as Carmel’s best bistro.”

In the meantime, Bouchée, located on Mission Street just south of Ocean Avenue, can be reached by calling (831) 626-7880.

Valley of the World

A celebration set for 6 to 9 p.m. Thursday, April 16, at Corral de Tierra Country Club will honor Valley of the World award winners. The National Steinbeck Center established the event four years ago to recognize pioneers in Salinas Valley agriculture while raising funds for education and public programs at the museum. The evening’s honorees include the late Ted Taylor, the Tanaimura family, the late David Fink, owner of L’Auberge Carmel and Cantinetta Luca, and the late Ted Taylor, the Tanaimura family, the late David Stidolph and Andy Matsui. For reservations, which are required, contact Amy Donohue at amy@steinbeck.org or (831) 775-4723.

Easter Un-Brunch

Indulge in an array of amazing bouches, hors d’oeuvres and appetizers while your menu order is prepared for service at your table.

Executive Chef Christophe Grosjean has created an exciting new way to enjoy Easter Sunday, combining the variety of a buffet with the pleasures of table service. Not to be outdone, Executive Pastry Chef Ron Mendoza has prepared an exquisite variety of desserts and pastries to finish an extraordinary dining experience. Seating will be indoors or alfresco in the flower-filled courtyard. Treat your loved ones to this delightful presentation.

11:30 am - 2:30 pm, April 12
Adults $65* · Child $32*

*Plus tax and gratuity

Local, Fresh and Fabulous

Enjoy outstanding bistro fare, over 20 wines by the glass, and a distinctive cocktail list in Wicketts’ casual and lively atmosphere. Award-winning Chef Cal Stamensov selects the best fresh, local and artisinal ingredients to create savory bistro classics and inspired seasonal menu additions. Open daily for breakfast, lunch and dinner, 7:00am - 11:00pm. Now featuring two for $10 nightly signature cocktail specials.

Easter Un-Brunch

Indulge in an array of amazing bouches, hors d’oeuvres and appetizers while your menu order is prepared for service at your table.

Executive Chef Christophe Grosjean has created an exciting new way to enjoy Easter Sunday, combining the variety of a buffet with the pleasures of table service. Not to be outdone, Executive Pastry Chef Ron Mendoza has prepared an exquisite variety of desserts and pastries to finish an extraordinary dining experience. Seating will be indoors or alfresco in the flower-filled courtyard. Treat your loved ones to this delightful presentation.

11:30 am - 2:30 pm, April 12
Adults $65* · Child $32*

*Plus tax and gratuity

Local, Fresh and Fabulous

Enjoy outstanding bistro fare, over 20 wines by the glass, and a distinctive cocktail list in Wicketts’ casual and lively atmosphere. Award-winning Chef Cal Stamensov selects the best fresh, local and artisinal ingredients to create savory bistro classics and inspired seasonal menu additions. Open daily for breakfast, lunch and dinner, 7:00am - 11:00pm. Now featuring two for $10 nightly signature cocktail specials.

Easter Un-Brunch

Indulge in an array of amazing bouches, hors d’oeuvres and appetizers while your menu order is prepared for service at your table.

Executive Chef Christophe Grosjean has created an exciting new way to enjoy Easter Sunday, combining the variety of a buffet with the pleasures of table service. Not to be outdone, Executive Pastry Chef Ron Mendoza has prepared an exquisite variety of desserts and pastries to finish an extraordinary dining experience. Seating will be indoors or alfresco in the flower-filled courtyard. Treat your loved ones to this delightful presentation.

11:30 am - 2:30 pm, April 12
Adults $65* · Child $32*

*Plus tax and gratuity

Local, Fresh and Fabulous

Enjoy outstanding bistro fare, over 20 wines by the glass, and a distinctive cocktail list in Wicketts’ casual and lively atmosphere. Award-winning Chef Cal Stamensov selects the best fresh, local and artisinal ingredients to create savory bistro classics and inspired seasonal menu additions. Open daily for breakfast, lunch and dinner, 7:00am - 11:00pm. Now featuring two for $10 nightly signature cocktail specials.
Hola! chef suggests sugar to quell the flames of chiles

By MARGOT PETIT NICHOLS

His EYES sparkle as he describes a seafood dish that appears on the menu as "Al Chipotle"—"We sauté extra large shrimp with chipotle sauce, garlic, onions and sour cream. We serve this over a bed of cilantro rice, with black beans on the side," he said. It’s one of his favorites and an entire he recommends highly to newcomers at Hola! Mexican Restaurant & Cantina.

The restaurant opened in The Barnyard shopping center two years ago with Rafael Sainz as head chef. It is the third Hola! to open, following one in Belmont and one in Burlingame. Sainz started at the Belmont site 10 years ago as a dishwasher. Not speaking English at the time, he kept his eyes and ears open, picking up the language as he went along. Later, he would take English courses at adult education school in San Mateo, and later still, would study at Canada College in Redwood City, always focusing on improving his English.

He advanced in the kitchen, first learning to be a prep cook, then a line cook, by watching other chefs and with instruction from Felipe Cisneros, executive chef of the three Hola! restaurants. And finally, after a number of years, the coveted position of head chef was his.

Chef Sainz, now 28, was born and raised on a ranch in the little town of San Augustin, north of coastal Mazatlan. His mother and father still reside there. He has eight siblings — five sisters and three brothers. His brothers, whom he visits in Los Angeles, while four of his five sisters, one lives in Los Angeles, while four of his five sisters, one lives in Mexico. He visits home every two years.

In the kitchen at Hola!, his staff is composed of three line cooks, two prep cooks and two pantry cooks. Chef Sainz works five days a week, with Executive Chef Cisneros taking over the kitchen on his days off.

His busiest night is Tuesday “because we have half-priced four-course dinners then,” he said. “And on Sunday nights, children eat free.”

About cooking, Chef Sainz said, “I like all of it.” The menu of Hola! is extensive. He and his staff prepare daily bocadillos (appetizers), soups and salads, quesadillas, regional specialties, house specialties, mesquite charcoal grilled beef, seafood, tamales, fajitas and desserts.

They also prepare complimentary appetizers which are served at the bar during happy hour, Monday through Friday, from 3 to 6 p.m. The full bar, which Sainz said offers 56 Mexican tequilas, has 12 seats, and sports are always showing on two large televisions. Sainz occasionally plays volleyball on his days off.

Of the house specialties, chicken, beef and seafood are featured. Inspired by his home state of Sinaloa, Chef Sainz prepares rib eye steak, grilling it and serving it with sautéed onions, tomato, avocado slices and elote azado (corn on the cob). There is always a fresh fish of the day, he said, and giant prawns figure prominently in seafood specialties. Chef Sainz combines chicken, shrimp and crab meat in the costilla platter, sates them with onions, tomatoes and mushrooms, and splashes in and reduces white wine. Then he tops this flavorful mélange with melted cheese.

See CHEF page 16A
MONTEREY’S BEST SELECTION OF EYEWEAR

Over 3000 Frames from 80 Manufacturers

- Designer Names
- Sunglasses
- Sportswear
- Reading Glasses
- Repair Shop
- On-Site Laboratory
- Low Vision Aids
- Prescriptions Filled

INSURANCES WELCOME
Certified & Licensed Opticians to Serve You
Cathy Shue ABO, NCOE
831-373-4400

InSight Eyewear
187 El Dorado St., Monterey
M-F 9-6 Sat 10-4
www.insighteyewear.com

Carmel reads The Pine Cone

Jean Newhart Antiques
Specializing in
18th & 19th Century French Country Antiques
Court of The Fountains
Mission at Seventh - Carmel-by-the-Sea 831.625.0330
Open Daily 10-3

Old World Craftsmanship • New World Technology
Painting Effects & Restoration

- Custom Painting (Interior/Exterior)
- Color Matching
- Touchup Specialist
- Wall Glazing & Antiquing
- Faux & Marble Finishes
- Furniture Restoration
- Venetian Plasters
* Roman Clay – A Luxurious Troweled on Finish

10% OFF Any Finish
1 Hour Free Color Consultation
NIELSEN CUSTOM FINISHES, INC.
(831) 899-3436
P. O. Box 731, Seaside, CA 93955
WWW.NIELSENCUSTOMFINISHES.COM
CA Lic # 676493

THE Spring Bride A SPECIAL EDITION
APRIL 24, 2009
For more information or to reserve your ad space, call The Carmel Pine Cone (831) 274-8652 or (831) 624-0162
Kimball was also months behind in his rent, according to Alan Williams of Carmel Development Co., which manages the Eastwood Building for Clint Eastwood and his ex-wife, Maggie.

“The Eastwoods have worked with KRML for months trying to keep them there,” he said.

After the San Carlos Street storefront was emptied this week, the radio equipment and store inventory were moved into a vacant space adjacent to the Monterey County Bank branch on Dolores Street, according to Chrietzberg.

The AM station remains on the air out of its relocated studio on Dolores Street, broadcasting from a transmitter in the Carmel area, and Chrietzberg said Kimball will probably hold a sale sometime during the next couple of weeks to get rid of the merchandise.

Who’s next?

Chrietzberg would not say who is interested in buying the station, which has been on the air since 1957, but of the five groups considering it, three are local, with one based “right in the middle” of Carmel.

“I’m local, and I’ve got an interest in making sure the station stays on the air, as do the local people,” he said, adding that Carmel Mayor Sue McCloud called him to relay similar concerns. “I know there’s a lot of community support for the station, and the thing we need to assure people is that it’s going to continue on the air.”

While the Eastwoods might seem ideal buyers — especially since KRML figured prominently in Eastwood’s 1971 hit movie, “Play Misty for Me” — Williams said the business is overpriced.

“They wanted to keep the station in Carmel, but the asking price is exorbitant,” he said, adding that even the bank loan is probably for an amount greater than the business is actually worth.

Chrietzberg would not disclose the amount Kimball owes, either, but said potential buyers in the past had offered $1.5 million for the station — an offer Kimball had deemed too low at the time.

But in this economy, when advertising revenues in all media are declining, Chrietzberg said Kimball found himself in a tenuous situation.

“He basically ran out of money,” he said. “We need somebody with deeper pockets who can cultivate KRML into the jewel that it is.”

He estimated the sale and transfer of the radio license could take three to six months, but Kimball will liquidate the store merchandise far sooner.

“Dave’s going to do a three-day liquidation sale of the store inventory, probably at a 50 percent discount,” he said. The site will likely be the Dolores Street space, which is located between Seventh and Eighth avenues in Carmel.
Pedicurist/Reflexologist

The event is free and open to the public. For more information, call (831) 375-2208 or exhibitstc@gmail.com. The gallery is located at 317 Mid Valley Drive. The exhibit will be on display until May 21. The art center will host a reception from 7 to 9 p.m. Al Rio will play the piano. The gallery is located at 317 Mid Valley Center. The exhibit will be on display until May 30. For more information, call (831) 659-4953 or visit www.maasokaglassdesign.com.

The art of metal etching

Labyrinths, crop circles and images of the earth adorns Jody Royee’s fascinating metal art, which is displayed in an exhibit, “Perceived Connections,” at her Carmel Valley gallery.

Pine Cone
831-624-0162

Books Wanted
ALWAYS BUYING

Contracts – W/possible
• W/possible
• Available for
• Free Ability
• FT/PT
• Flexible Hours
• Web ◦ online ◦ over

Books, letters, journals, diaries, Western history
• Fine Press & First Editions
• Books, letters, journals, diaries, Western history

• House Calls Made ◦ Carpe Diem Fine Books
245 Pearl Street, Monterey 831-683-4700

HELP WANTED
ANGEL SALES MANAGER

WANTED: Public Speaking – High Commission no draw – Self Starter – Commissions no draw. Start up $174 call (831) 206-7571 or e-mail: strickson1@earthlink.net.

WANTED: CASH PAID FOR DESIGNER

Handbags. Training and experience required. Contact: Alex Diaz • (831) 274-8590 • alex@carlmpinecone.com.

For Discriminating Readers
F.O.Since 1953
SINCE 1953

The Carmel Pine Cone 17A April 10, 2009

ART

From page 11A

Monterey Peninsula College in 1978, became excited about art when he discovered a medium that required fire. After watching his girlfriend throw pottery, “I knew I had found an art form to get passionate about.” At MPC, Rogers became a lab assistant and finally got the opportunity to “set fire to something without breaking the law.” Over the next three decades, he explored a wide variety of firing techniques, including high fire reduction, low fire salt, raku, fired raku, soda firing and wood firing. “I’ll never learn a unique skill to the pots, and a special surface,” he observed.

Also featured at the art center will be new exhibits by painter Mark Farina (“Point Lobos as Inspiration”), pen and ink artist Sally Giddings Smith (“Wildflowers from Maine to California”), mixed media artist Jodi Zeedyk-Kriech, members of the Focus on Flowers painting class and students from art center painting classes.

The art center will host a reception from 7 to 9 p.m. Al Rio will play the piano. The venue is located at 568 Lighthouse Ave. For more information, call (831) 375-2208 or visit www.pgsc.org.

In 1939 Carmel decided to have its own High School and formed the Carmel Unified School District. Otto Bardarson was named Superintendent, oversaw the building of Bardarson Field, the football field, and the expansion. In 1936 he was elected president of the California Elementary School Principals Association.

He became principal of Carmel High School in 1924 at the age of 44. Bardarson was devoted to the service of youth, had a forward-looking educational philosophy and was a staunch supporter of quality public education.

Bardarson was the first principal of Carmel High School. He died in December 1934 of a heart attack.

In 1939 Carmel decided to have its own High School and formed the Carmel Unified School District. Otto Bardarson was named Superintendent, oversaw the building of Carmel High School and became its first principal.

Bardarson Field, the football field, was named in his honor.

PROGRAM

Linnie Bardarson Master of Ceremonies
Earl Palantenes Principal Carmel High School
Barad Bardarson Reminiscences
For the Good of the Order
SERVICE DIRECTORY

GARDEN, LANDSCAPE & IRRIGATION

GARCIA’S GARDENING
Yard Cleanup, Tree Service, Power Washing
Complete Landscaping & Maintenance,
Roof & Gutter Cleaning, Pressure Repair, Window Cleaning
Over 30 years experience, E. Garcia.
Call (831) 262-0675.
(831) 389-9731 • (831) 915-1394

MICHEL’S LANDSCAPING
Hauling, Full Service Gardening
Professional Tree Trimming, Maintenance, Cleanups,
Brush, Yard Hillside Cleaning, Patios, Pavers,
Power Wash, Commercial & Residential.
Call Bruce at (831) 236-7795

Carmel Garden & Irrigation
Your Drip Irrigation Specialists
Low Voltage Lighting
French Drains
Water Conservation & Beautification
108 Dolores St. • 93923-Carmel, CA 93923
(831) 601-4208
Landscape Contractor #744663

HANDYMAN SERVICES

JOHN’S HANDYMAN SERVICE
Adapt. Thermostat • Electrical, Plumbing, Carpentry, Tile, Painting, and Hauling. Very Reasonable Rates.
(831) 596-0799.

HANDYMAN SERVICES cont.

Bruce’s Handyman Service
Faucet, Drains, Plumbing, Electrical, Tile & Floors.
Most Trades • Honest • Reliable.
Call for an estimate.
Call Bruce at (831) 236-7795

REMODEL & REPAIR HANDYMAN
HANDY GUY CAN FIX OR BUILD WHAT YOU NEED FOR HIGH QUALITY WORK UNBEATABLE PRICES.
Call (831) 869-2024.

HAULING

TRASH IT BY THE SEA
Hauling is my calling. Yard waste & Cleanouts. No Job too Small!
Call Michael (831) 624-2052.

HAULING cont.

Let us turn your yard into a luscious colorful garden!
We specialize in designs and transplants of vegetable gardens, flowers, exotics, groundcover, turf, walkways and driveways,
irrigation systems, drainage controls, and much more.
We can handle easy cleanups and difficult conversions.
Even small and low maintenance landscapes.
For free estimates call: (831) 644-8022

HANDYMAN SERVICES cont.

MASONRY • LANDSCAPING • CARPENTRY

Fireplace, Retaining Wall, Garden, Tree Service, Pavers & Stones.
Call for a free quote.
Quality Service
(831) 236-6814

INTERIOR DESIGN

LUXURY FOR LESS
The 20th Century Furniture Mart
Call Now & Enhance Your Home
(831) 392-0327
www.machneyninteriordesign.com

LANDSCAPE DESIGN

Holland Hill Garden Pros
Landscaping Design
Organic Garden Care
Estate Garden Management
(831) 624-3422

LANDSCAPING

STILLWATER LANDSCAPING & MAINTENANCE

Let us help you with your landscaping needs.
Expert service at a reasonable rate.
Call for a free estimate.
(831) 644-8022

May 10, 2009 The Carmel Pine Cone 19A

Hauling

We have different size trucks to fit your needs.
We Haul Dirt, Concrete, Green Waste, Construction Debris, Household Garbage & Poison Oak
Also available for: Demolitions, Gardening Maintenance, Yard Cleanups, Tree Service, Fences, Concrete Work, Landscape Systems, Paving, Pavers, Roof Cleaning, House/Office Cleaning, Roof Installations, Stone/Tile Work, Window Cleaning, Pressure Washing

E. Garcia
Cell: 402-9539 or (831) 920-2085

MASTERS湯

PAINTING & RESTORATION

NIelsen CUSTOM Finishes, Inc.
Serving the Peninsula since 1987
Painting Effects & Restoration
Old World (trompe l’oeil) • New World (Technology
Decorative Arts • Color Consultation
CUSTOM PAINTING
Glazing & Stenciling
Fax & Email Finishes
BEAN LOCAL & TRUSTED
504 California Ave., Sand City, CA 93955
FAX: (831) 317-0455
info@nielsenfinishes.com
Imagination is your only boundary

MEETING AND EVENT SPACE

ARTISAN VENUE

Located at 2252 Dolores Street
Carmel, CA 93923
Inside the Winter Gardens

ARTISEN VENUE

402-9539 or (831) 920-2085

PENNISUAHLAUNING

Guaranteed Same Day Service
Do it • Concrete • yard Clean-Ups
Tractor Work • Tree Trimming
Demo Work • Construction Debris
WE HAVE EVERYTHING!

On Time • Lowest Prices • Reliable Service
(831) 277-0699

MARTIN’S HAULING

All the Time - On Time
We have different size trucks to fit your needs!
We Haul Dirt, Concrete, Green Waste, Construction Debris, Household Garbage & Poison Oak
Also available for: Demolitions, Gardening Maintenance, Yard Cleanups, Tree Service, Fences, Concrete Work, Landscape Systems, Paving, Pavers, Roof Cleaning, House/Office Cleaning, Roof Installations, Stone/Tile Work, Window Cleaning, Pressure Washing

Carmel, CA 93923
(831) 233-2871
NOBODY WAS injured last week when a motorist careened down a walkway and crashed her two Park Villas in the Mid-Valley Shopping Center in Carmel Valley.

“It happened right in front of me,” said Jody Royee, who owns an art gallery that was nearby hit by the wayward driver and her car. “I was standing in my doorway talking on my cell phone. She hit her gas and then she hit a rock, which sent her car toward the coffee shop next door.”

While the driver’s four-door Lexus was extensively damaged in the April 2, 2009, collision, Royee said the accident could have been much worse, and she was thankful no bystanders were hurt, particularly at the Carmel Valley Roasting Co. Despite the mishap, Royee credited the driver with making the best of a bad situation.

“She had the presence of mind to veer away from the coffee shop,” Royee observed.

“Many horrible things can happen, and it’s amazing how she threaded her car through the concrete walkway. We were all shook.”

Royee described the driver as a woman in her late 60s or early 70s.

“She had her foot on the gas the whole time,” she observed. “After the crash, one of the guys in the coffee shop ran out and turned off her car.”

The driver didn’t appear to be injured.

“She was ok, as far as we know,” Royee said.

According to Royee, the driver is a regular at the shopping center who apparently was on her way to mail a letter.

“I’ll bet that was the most expensive letter in her life,” Royee added.

CRUSHED
From page 1A

ing it especially vulnerable to the day’s high winds, also significantly damaged Murray’s new Mercedes and put some dents and scratches in his neighboring Mercedes.

“We’re in quite a state of shock, because it could have fallen on my wife or me. I had just “was in the car,” said Murray, who had sat in the Subaru Legacy gathering paper- work and listening to a BBC broadcast for three or four minutes after parking on the street. A few minutes after he went into his house, the tree fell with a loud whoomph and a ground-shaking thud.

“We’re very happy that we’re alive,” he said. “If I had been in the car, I would have had no chance. The tree just flattened it.”

No hope
Murray holds out hope for that totaled car, which was 12 years old, but he’s optimisitic the damaged Mercedes CLK 350 — which the couple have only owned for three months and have driven barely 500 miles — can be repaired.

The pine came crashing down around 9 a.m. April 3.

City forester Mike Branson said he believes the pine was on city property, and its investigation of the roots, which were outward signs.

“It was one of those trees that’s difficult to make a positive assessment on,” Branson said. He estimated the pine was about a cen- tury old and about 85 feet tall and nearly 40 inches in diameter. He is looking at some other trees in the area to which the neighbors have brought to his attention.

“We love Carmel — it’s a lovely city,” Murray commented.

“It does have trees, and that makes it an even prettier city, but we are concerned with them. A pine or two can be replaced, but our concerns are our lives and our neighbors’ lives, and after that, our houses.”

continued from page 19A

PET SITTING

The Doggy Doggie
One doggy at a time in my home.
Several walks a day. Lots of TLC.
Large fenced yard. Great references.

Call Mary in Carmel at (831) 625-2306

PET SITTING

Aloha Pet Sitting
Excellent care for your pets in your home or ours. For a list of services and rates visit www.alohapetsitting.net or call Carie Brooker at (831) 372-5169.

CARMEL CANINES
Mobile salon & health spa
(831) 7-2179

J. Ballard & Son Upholstery
Family owned since 1948
Highest Quality Workmanship
Free Estimates
Office: (831) 375-5665
Cell: (831) 375-5665

JORDAN'S TREE SERVICE
Full service tree care.
(831) 832-1707

PETRA COFFEE
3010 High Street, Pacific Grove
(831) 915-5629

CARMEL WINDOW CLEANING
(831) 375-1001

FLEMING ROOFING
373-7038

PETRA COFFEE
3010 High Street, Pacific Grove
(831) 915-5629

METAL ROOFING
373-7038

PETRA COFFEE
3010 High Street, Pacific Grove
(831) 915-5629

CARMEL CANINES
Mobile salon & health spa
(831) 7-2179

J. Ballard & Son Upholstery
Family owned since 1948
Highest Quality Workmanship
Free Estimates
Office: (831) 375-5665
Cell: (831) 375-5665

JORDAN'S TREE SERVICE
Full service tree care.
(831) 832-1707

PETRA COFFEE
3010 High Street, Pacific Grove
(831) 915-5629

CARMEL WINDOW CLEANING
(831) 375-1001

FLEMING ROOFING
373-7038

PETRA COFFEE
3010 High Street, Pacific Grove
(831) 915-5629

CARMEL CANINES
Mobile salon & health spa
(831) 7-2179

J. Ballard & Son Upholstery
Family owned since 1948
Highest Quality Workmanship
Free Estimates
Office: (831) 375-5665
Cell: (831) 375-5665

JORDAN'S TREE SERVICE
Full service tree care.
(831) 832-1707

PETRA COFFEE
3010 High Street, Pacific Grove
(831) 915-5629

CARMEL CANINES
Mobile salon & health spa
(831) 7-2179
The Best of Home & Garden

CYPRESS GARDEN NURSERY

- Family owned since 1950
- Retail Nursery & Giftshop
- Landscaping

590 PERRY LANE, MONTEREY
831-373-1625
(behind Stahl Motors)
CLOSED WEDNESDAYS

831.655.3821 or visit us at: KRConstructionInc.com

NEW HOME BUILDS • CUSTOM HOMES • LANDSCAPING • REMODELING PROJECTS
- KITCHENS • BATHROOMS • FENCING AND DECKING • INSURANCE WORK
- TRENCHLESS PIPE • FRENCH DRAINS • HANDYMAN REPAIRS • BACKHOE

3+&/26('021	78(
+:<0266/$1',1*&$
/77/(%$-$3276723&20
‡*$5'(13277(5<‡
‡:$7(5)2817$,16‡
‡+8*(6(/(&7,21‡
‡%$0%22)(1&,1*‡

Joel J. Cabatic

25% OFF ALL HARDWOOD FLOORING & up to 50% OFF Select items
INTEREST FREE FINANCING

Largest Selection of Mosaic Tiles on the Peninsula
- Granite Countertops
- Quality Travertine
- Marble, Limestone, Onyx Tiles
- Tools and Supplies
- Quality Slate (gauged)
- And Much More

Monterey
831-648-TILE (8453)
2320 Del Monte Ave. (Next to Napa Auto Parts)

3% OFF on Select Floor Decor

TILE OUTLET

2008 Golden Pine Cone Award

PotLynk

- GARDEN POTTERY
- WATER FOUNTAINS
- HUGE SELECTION
- BAMBOO FENCING

PH: 831.768.7557 CLOSED MON & TUE
2360 HWY 1 MOSS LANDING, CA 95039
LITTLEBAJAPOTSTOP.COM

15 MINS NORTH FROM MONTEREY

AandR Plumbing

394.7221
www.aandrplumbinginc.com

Voted Best Plumber
Best Plumber 2008

Through April 30
20% OFF
WITH THIS AD

FREE Pick up and Delivery
www.RugCareStudio.com
831-761-1393

Special expertise in delicate hand washing and repair of fine antique and silk area rugs

Oriental Rug Cleaners and Restorers

Robert Louis Stevenson Alumnus

Roofing - Solar - Waterproofing - Window Replacement

You’re invited to our
Open House Roofing & Solar Products Fair
Talk to our trained solar and roofing personnel, get your questions answered, attend a free solar seminar, enjoy free refreshments and free parking all day long. A great, educational event for anyone interested in home improvement. *Free roof inspection just for attending.

Ask about our wonderful Financing Plans!

Mark Your Calendar!

May 4 - 10am to 4pm at our Showroom

1521 Del Monte Blvd, Monterey

Joel J. Cabatic

Specializing in Tub and Tile Refinishing

- Why replace when you can restore?
- Same day onsite reglaze service
- A cost effective way to transform your bathroom or kitchen

Call for a FREE Estimate
(831) 262-1487
License # 499917

AandR Plumbing

2008 Weekly

Voted Best Plumber
Golden Pine Cone Award
Why Cesar Chavez opposed illegal immigration

If the past isn’t what you want it to be, why not change it?
That seems to be the attitude of California’s Hispanic activists, who have turned UFW leader Cesar Chavez into the patron saint of immigrants’ rights.

Chavez died in 1993 and is helpless to complain about the usurpation of his long and distinguished career fighting to improve the lives of the nation’s farmworkers. Since many of those farmworkers were Mexican-Americans, it’s easy to turn him into an icon of the Reconquista movement.

But the fact is that Chavez, a third-generation American citizen, adamantly opposed illegal immigration and regularly demanded action from Congress and the INS to stop it. In 1969, accompanied by Sen. Walter Mondale and civil rights leader Ralph Abernathy, Chavez led a march on the U.S.-Mexico border demanding federal action to prevent illegal immigrants from crossing.

Chavez’ reasoning was simple: Since wages were (and are) so low in Mexico, immigrants from that nation would obviously be willing to work for far less than native-born Americans. And since the standard of living in many Mexican towns was (and remains) appallingly low, they would also be willing to work in conditions that U.S. citizens would never tolerate. Accordingly, a steady flow of illegal immigrants would undermine Chavez’ goal of higher pay and better working conditions for farmworkers.

If Chavez were alive today, he would be shocked to see how the flow of illegal immigrants has turned into a flood, drastically altering the cultural landscape of California, Arizona, Nevada and many other states, and driving down wages in many industries and professions.

To cite one example that often shows up in the pages of this newspaper: Food writer Margot Petit Nichols regularly profiles chefs in Monterey Peninsula restaurants, detailing their skill and professionalism, and their inventiveness with many types of cooking. And for the vast majority of these chefs, there is another common factor: They are from Mexico. Margot is too polite to inquire whether they entered the country illegally, or even whether they are illegally here now. But it’s a safe bet that most of them did, and some of them are.

Often, during the debate over the pros and cons of illegal immigration from Mexico, the “fact” is often cited that Mexican immigrants play an essential role in our economy because they are willing to take jobs that “regular” Americans refuse to do.

But how did it happen that so many Carmel restaurants have Mexican chefs? Is it because U.S. citizens, of whatever race, no longer want to be chefs? Can it be that running an upscale restaurant and cooking for the affluent is considered beneath someone who was born in San Francisco, Chicago or Boston? Do the great-grandchildren of earlier generations of immigrants from Ireland, Italy, Asia and Africa look down their noses at careers in haute cuisine? Or do Mexicans simply have better cooking skills? Hardly.

The reason that restaurant kitchens in Carmel, Pebble Beach and other local communities have so many Mexican immigrants working in them is that these workers could be hired for less.

Cesar Chavez was right. Massive illegal immigration hurts American workers. And it is happening all around us.
She’s your mom. So the right care means everything.

-Understanding Senior Living Options & How to Pay for Them

Sunrise of Monterey
Wednesday, April 15th & April 29th  •  6:00pm - 7:00pm

If you are caring for a senior loved one then this is an important series of seminars you won’t want to miss.

Wednesday, April 15th
Shirley Kanta, RN: Elder Care Consultant and Community Resource Specialist
• The spectrum of senior living options
• How to determine which senior care option is right for your loved one?

Liz Morris and Ellie Van Tine:
Directors of Community Relations for Sunrise of Monterey
• The Sunrise Difference

Seating is limited and refreshments will be served.

RSVP to Ellie Van Tine 2 days prior to each event

Follow our penetrating real estate columns published in The Carmel Pine Cone

For more information and a FREE online newsletter, visit www.sunriseseniorliving.com
GBG
GIRL BOY GIRL
Open Daily 10-6
Mission & 7th Avenue
Carmel I 626-3368

7 for all mankind
J Brand
Milly
Rozae Nichols
Mint
Twenty 8 Twelve
Ya Ya
Chaiken
Robert Rodriguez
Catherine Malandrino
Development
Theory
Rebecca Taylor
Tracey Reese
Nanette LePore
Trina Turk
Rag & Bone
Inhabit
Blur
Tree
Burning Torch
Paul & Joe Sister
Elizabeth and James
Tsesay Cashmere
Autumn Cashmere
Michael Stars
Goldsign Jeans
James Perse

Shoes
Miu Miu
Sigerson Morrison
Jean Michael Cazabat

Handbags
Marc Jacobs Collection
Kooba
Tylie Malibu
Marc by Marc Jacobs