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Anytime of the year is a good time to adopt from my favorite organization on the planet...the San Diego Humane Society! Find some space in your heart and in your life to adopt...a kitten, a cat, a puppy, a dog, a rabbit and you will soon know the love you get from an animal in need. Springtime is usually the time for an increase in the kitten population at SDHS and often you will find siblings that are adoptable together. San Diego Humane Society is a no kill shelter and helps thousands of pets find homes each year. They need your help!

The San Diego Campus is at 5500 Gaines Street in Mission Valley. You can call them at **619-299-7012** Their web site **www.sdhumane.org** has a great variety of pets on line but better yet, stop in to the facility. If you have never been there prepare to be amazed! *-Mike Tristani*



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INSIDE:



CROSSWORD,
SUDOKU & MORE!
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3RD CORNER WINE
SHOP AND BISTRO
Food & Spirits
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SOLD IN 2019
Page 12



REAL ESTATE 101
Page 5



TRAVEL:
MEXICAN BEACHES
Page 10

And More!

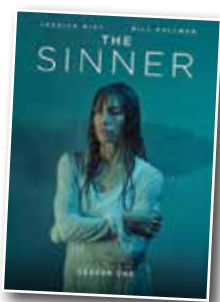
WINNIE'S PICKS!

by Winnie Hanford
of Kensington Video



THE SINNER (2017) Developed by Derek Simonds

Based upon the novel, The Sinner, by Petra Hammesfahr, a German crime story writer, this original series will have you on the edge of your seat. A horrendous murder takes place in the first episode and Detective Harry Ambrose, played skillfully by Bill Pullman, will try to learn the motive behind the crime. Jessica Biel who is also the executive producer, plays the leading role and defendant in this highly intricate story. Each of the eight episodes will have you

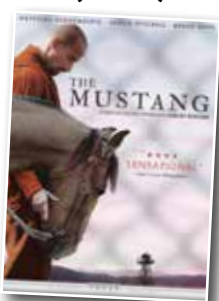


wanting more as the tension rises and the truth is slowly revealed. This is a Winnie's Pick!

THE MUSTANG (2019)

Directed and Co-Written by Laure de Clermont-Tonnerre

A violent criminal is serving time for a vicious attack against his daughter's mother. His daughter visits him and tells him that she is pregnant but will never forgive him for the attack on her mother and for being a terrible father. While in prison, the inmates are given the opportunity of rehabilitation through a program



where they tame wild horses. This will put his patience to the ultimate test. The outcome is not what you would typically expect in most movies, but it does demonstrate that people can change.

WILD TALES (2014)

Directed by Damián Szifron

Black humor is not an easy task to write or film, but Szifron not only directed the film, but he also wrote each of the six short stories. You will be drawn into a story of road rage, a waitress who recognizes a customer who did something evil in her past, a nightmare wedding, a parking ticket that goes awry, and a plane ride that becomes more than a



coincidence. There are six stories in all, and you will have trouble deciding which is your favorite. They're irreverent, disturbing, humorous, and shocking. This will be a film not soon forgotten.

HOMELAND (2011)

Developed by Howard Gordon and Alex Gansa

This month, Homeland season 8, the final chapter, premieres.

It was based upon an Israeli spy thriller, Prisoners of War. I usually prefer the original rather the remakes, but this series is brilliantly written and presented by a talented cast and crew. Claire Danes is the leading character, Carrie Mathison. She is a covert CIA agent who doubts the sincerity of a rescued POW. She believes that he was turned by his captors and is now intent on destroying the U.S. In the final season, Carrie Mathison works closely with her colleague, Saul Berenson, played by Mandy Patinkin, to fight evil at home and abroad. It has won many awards and is a series that you may want to binge watch. It's a Winnie's Pick!



A NEW LEAF (1971)

Screenplay & Direction by Elaine May

Walter Matthau plays Henry Graham, a self-absorbed middle-aged man who squanders his inheritance and has no real talent or means to support himself. Left in debt, he makes a bet



with his uncle that he can find a rich woman whom he will marry. After the nuptials, he can dispose of her and keep the inheritance. Henrietta Lowell becomes the perfect target. Henrietta, played by Elaine May, is an inept socialite but very rich. Henry decides to take her on a nature hike after the wedding in order to find an undiscovered plant species that can be named after him, and hopefully assist his wife in meeting unfortunate circumstances. This is another dark humor entry that is brilliantly written by Elaine May. It will become one of your favorite classic movies.

Have a wonderful new year as Winnie and Rich celebrate their 74th wedding anniversary.



If you need to purchase a film or make a copy of an event or wedding, please call my son, Guy, at 619-269-6998 or email him at kensingtonvideo.com.

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We have recently developed a new program called **theFrameworkMastermind™**, a 12-month program focused on developing strategy-based business growth, in order to increase cash flow and scale your business to the next level. This program was designed primarily for practitioners within the health & wellness industry but can be applied to many different industries and small businesses. Many practitioners and health professionals do not recognize that their knowledge, skills, and abilities are a business, just Like any other. **theFrameworkMastermind™** provides the structure, accountability, and strategies to scale their business, increase cash flow, and provide for a sustainable, positive lifestyle.

Contact Kensington Resident Noah Gammon at
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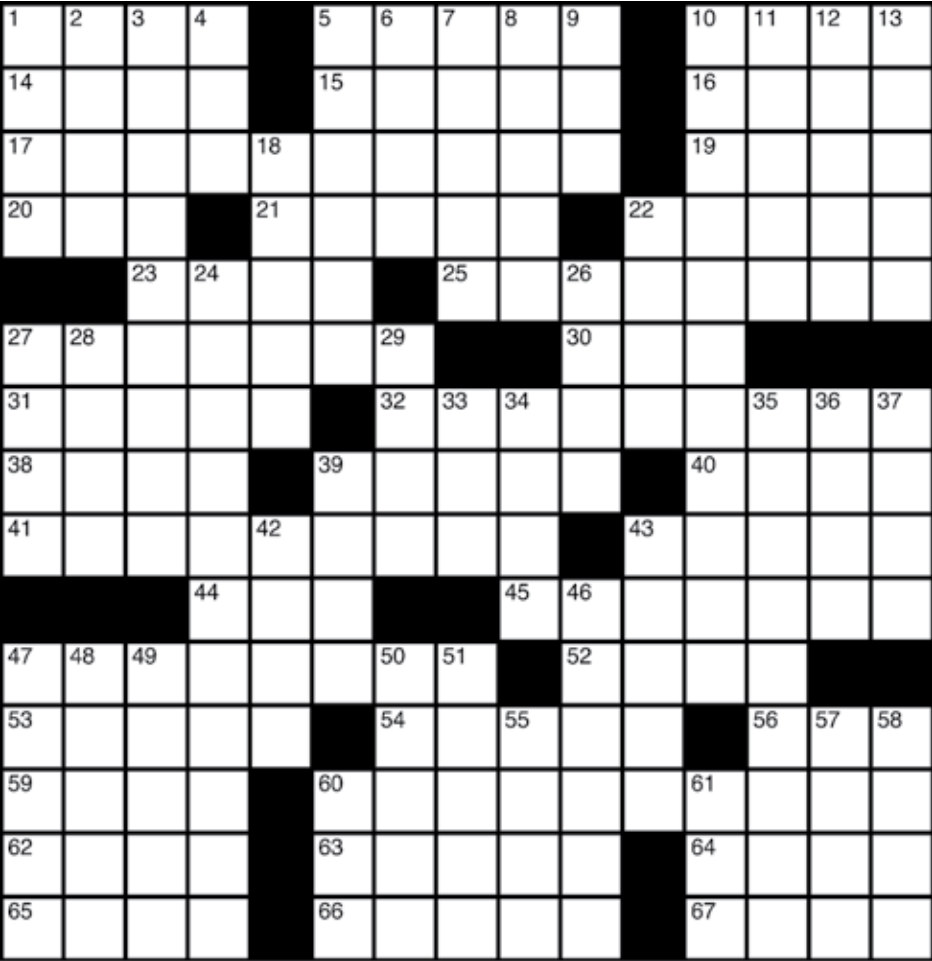
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CROSSWORD PUZZLE



ACROSS

- 1 New England NFLers
5 Workforce
10 ___ salad
14 Cornell who founded Cornell
15 Actress Tierney
16 Passionate god
17 Nerd's moniker
19 Unexciting
20 Actress Gabor
21 Blends
22 Destination for the last flight?
23 In the cellar
25 Detective's moniker
27 Speak to
30 Michelle who was the youngest female to play in a PGA Tour event
31 Bubbles up
32 Didn't like leaving
38 Ending for marion
39 Traitor's moniker
40 Gung-ho
41 Lawn-trimming tool
43 Anti-inflammatory brand
44 Sixth sense, initially
45 Coming to a point
47 Genius' moniker
52 Bonny one

- 53 Captain Kirk's "final frontier"
54 Young zebras
56 "Gross!"
59 ___ avail: fruitless
60 Old-timer's moniker
62 Skunk cabbage feature
63 More flimsy, as an excuse
64 Ballet move
65 Attention getter
66 Krispy ___
67 Man, but not woman
24 Bodyguard, typically
26 Lambs' moms
27 Not many
28 Indulge, with "on"
29 Sealed tight
33 Summer cooler
34 Bakery offering
35 Presents too aggressively
36 Cave in
37 Piggied out (on), briefly
39 Taunting remark
42 Italian noble family
43 Take ___: decline to participate

DOWN

- 1 First name in skunks
2 Sea of ___: Black Sea arm
3 Court calendar entry
4 ___ Diego
5 Silvery food fish
6 Airport waiter
7 Dealership lot array
8 At risk of being slapped
9 A long way
10 Rats
11 Former New York senator Al D'___
12 Word with book or opera
13 "Clean Made Easy" vacuum brand
18 Pill amounts
22 Like Death Valley
46 Enticement
47 Prevent, in legalese
48 Apple players
49 Compact
48 -Down
50 "My concern is ... "
51 "You've got the wrong person!"
55 Attention getter
57 Cry out loud
58 "Look ma, no hands!"
60 March on Washington monogram
61 Prefix with gram

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P U Z Z L E answers



8	9	7	4	1	5	6	3	2	1
5	4	2	3	6	8	9	7	1	1
6	1	3	7	2	2	9	4	4	5
9	3	1	8	7	6	2	4	5	5
2	6	5	9	4	1	7	8	3	3
7	8	4	2	5	3	1	9	6	6
1	7	8	6	3	4	5	2	9	9
3	2	6	5	9	7	8	1	4	4
4	5	9	1	8	2	3	6	7	7

PAR SCORE 265-275
BEST SCORE 328

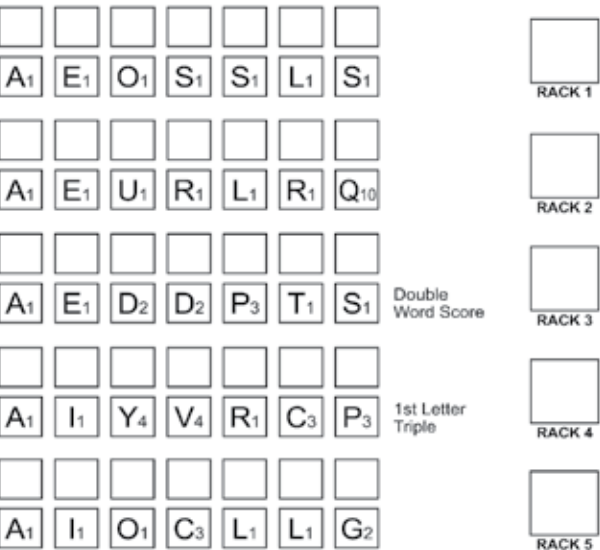
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For more information on tournaments and clubs, email NASPA - North American SCRABBLE Players Association info@scrabbleplayers.org. Visit our website - www.scrabbleplayers.org. For puzzle inquiries contact scrgrams@gmail.com

10-06

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BEST SCORE 328

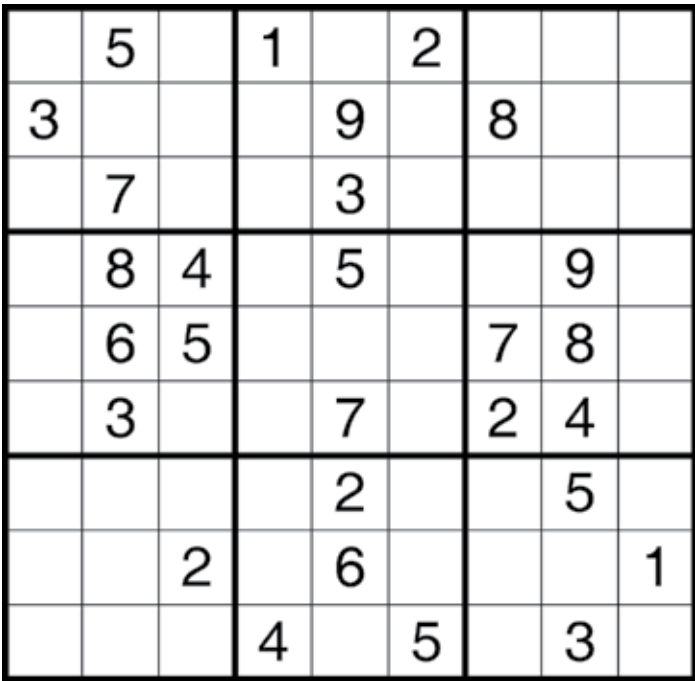
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10-06

Sudoku

created by Crosswords Ltd.



Word Search - Star Wars Characters



LANDO
HAN SOLO
PALPATINE
CALRISIAN
YADDLE
JINN
QUI-GON
CHEWBACCA
SABE
DARTH VADER
STORMTROOPER
JANGO
YODA
WICKET
PADME
BOBA
ANAKIN
FETT
LEIA
LUKE

JUMBLE

THAT SCRAMBLED WORD GAME
by David L. Hoyt and Jeff Knurek

Unscramble these four Jumbles, one letter to each square, to form four ordinary words.

GINET

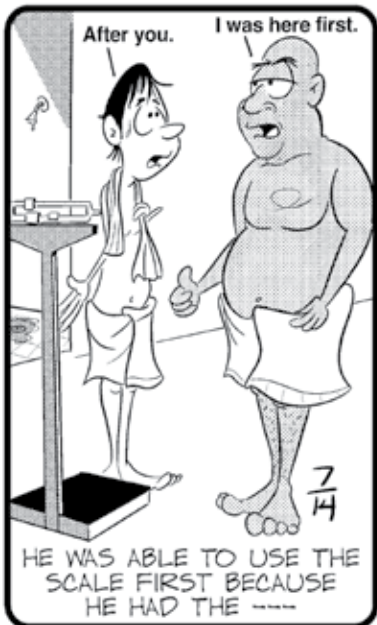
WDLOR

GIRHEH

TUFTIO

Now arrange the circled letters to form the surprise answer, as suggested by the above cartoon.

“ ”



Now arrange the circled letters to form the surprise answer, as suggested by the above cartoon.

Q & A WITH MIKE TRISTANI

Q Buyer wants to cancel escrow! Can I keep their deposit?

A That depends. If they have removed all of their contingencies in the transaction, and I mean ALL of them ... inspection, title, appraisal and loan approval to mention the most important ones, then more than likely they will lose their earnest money deposit. If all contingencies have not been removed and they are still within their time frames of the contract for those contingent items, then they can cancel without cause AND without losing their deposit. Sounds a bit unfair but that is what the contingencies in an offer are for. Both parties need to adhere to the confines of the contract. All of the time frames are negotiable too.

Q Buyer is not removing contingencies in a timely manner. Can the seller cancel the contract?

A Only after giving the buyer a Notice To Perform. It is a document that states that if the buyer does not remove certain contingencies by the due date then the seller can give them a Notice To Perform to act within the



number of days in the offer. Boilerplate is two days after receipt, though that can be modified longer or shorter, by mutual consent. It also can't be given to the buyer more than two days before the contingency is due. Here's an example of how it works... The offer states that buyer is to remove all contingencies within 17 days of an offer being accepted. If the seller feels that the buyer is not going to "perform" (do what they are supposed to do) then two days prior to the 17 days the seller can issue a notice to perform. That would mean that the buyer must remove all contingencies on the due

date per the contract. If the seller issues the Notice to Perform on the due date of the contingency removal then the buyer has two additional days to remove all contingencies or the seller may cancel the agreement. Sound confusing? It can be. It also is a last resort for most agents as the objective is to keep all parties on the same page. Usually any delay is on the part of the lender so some level headedness should prevail. Also each transaction is individual so two professional agents involved in the escrow should hopefully be able to avoid a Notice To Perform situation.

Q What is the proper amount for an "Earnest Money Deposit"?

A The earnest money deposit is the amount that is used to open the escrow, not the total down payment. It is as its name implies, a deposit. There is no hard and fast rule however I require a minimum of three percent of the purchase price. If an offer comes in at an acceptable price and the earnest money deposit is low, we will counter that item to three percent or more. Believe it or not I have received offers

on million dollar homes with a five thousand dollar earnest money deposit! The main purpose for the deposit amount is to make a buyer less likely to default if they have removed all of their contingencies and then want to cancel. It's easier to walk away from \$5000 than it is \$30,000.

This column is intended to be informational only and is not a substitute for legal advice from an attorney. Please seek appropriate advice when needed.

Mike Tristani
619-501-4000

YOUR MONEY

Edward Jones

NEW RULES FOR RETIREMENT PLAN CONTRIBUTIONS, WITHDRAWALS

by David Tam,
Edward Jones in Kensington

If you've had an IRA or 401(k) for a long time, you're probably pretty familiar with the rules governing withdrawals and contributions—because, for the most part, they haven't changed in years. And you may also know what's going to happen to your IRA if you leave it to someone as part of your estate plans. But we are about to see some changes—and you should be aware of how they may affect your individual situation.

Here's the story: Congress recently approved legislation called the SECURE Act, which, among its many provisions, includes several that should be of particular interest to IRA and 401(k) investors.

The first of these changes deals with the money you take out of your IRA and 401(k). As you may know, under the old rules, you were required to start taking withdrawals —known as required minimum distributions (RMDs)—from your traditional IRA and your 401(k) when you turned 70½. Of course, you did not have to wait until that age, but if you didn't take your full RMDs on time, the



shortfall would typically be subject to a 50% tax penalty. Under the Secure Act, the RMD age has been pushed back to 72.

This higher age could benefit you by giving your IRA and/or 401(k) more time to potentially grow on a tax-deferred basis. On the other hand, by waiting until you're 72, you could be forced to take larger RMDs, which are calculated

by dividing your account balance by your life expectancy, as determined by IRS tables. And these RMDs are generally taxed at your personal tax rate.

The second big IRA-related change concerns the age limit for making traditional IRA contributions. Previously, you could only contribute to your traditional IRA until you were 70½. Under the

Secure Act, however, you can fund your traditional IRA for as long as you have earned income. So, if you plan to work past what might be considered the typical retirement age, you have the opportunity to add a few more dollars to your IRA. Another SECURE Act provision deals with early withdrawals from your IRA and 401(k). Usually, you must pay a 10% tax penalty when

you withdraw funds from either of these accounts before you reach 59½. But now, with the new rules, you can withdraw up to \$5,000 penalty-free from your IRA or 401(k) if you take the money within one year of a child being born or an adoption becoming final.

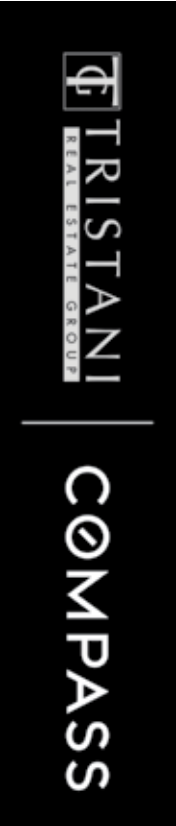
The new rules also might affect your loved ones who stand to inherit your IRA. Under the old rules, a non-spouse beneficiary could stretch taxable RMDs from a retirement account over his or her lifetime. Now, most non-spouse beneficiaries will have to deplete the entire account balance by the end of the tenth year after the account owner passes away. So, this change could have tax implications for family members who inherit your IRA. You may want to consult with your estate planning or tax professional regarding this issue.

Keep the new rules in mind when creating your retirement strategies. The more you know, the better prepared you can be to make the appropriate moves for you. ■

This article was written by Edward Jones for use by your local Edward Jones Financial Advisor.

MAY 2020

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					1	2
3	4	5	6	7	8	9
		CINCO DE MAYO				
10	11	12	13	14	15	16
MOTHER'S DAY						ARMED FORCES DAY
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31	MEMORIAL DAY					



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					GOOD FRIDAY	
12	13	14	15	16	17	18
EASTER						
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this month: restaurant rave | recipe

O.B. MAN! 3RD CORNER WINE SHOP AND BISTRO

by Mike Tristani

Who knew?? Well I guess those who live in Ocean Beach know about this delightful restaurant on the corner of Bacon and West Point Loma Boulevard. While we have been to Bo Beau across the street (Cohen Restaurant Group) several times I guess it is the word “wine shop” that threw me off the scent! At the suggestion of some Point Loma residents six of us met at this spot on a Saturday night.

The layout is quite intriguing with smaller dining rooms connecting to a living room type spot (for drinks and even dinner) which keeps the noise level down. Conversation was



easier than at most places. The very inviting bar looks to be a great hangout for locals and not so locals. We were in the rear dining room and it was very pleasant. A subtle request to lower the lights from day service to evening service was easily handled. I think that lighting is critical to good dining experience and often in the transition from day service to night service sometimes the lighting is forgotten. All you



have to do is ask.

Settled in with an excellent cocktail. I’m sure you all have had “excellent” cocktails and “not so excellent” cocktails at restaurants. Somehow this sets the stage. Since the group did not want much in the appetizer department we did get an order of their french fries. Good choice. Thin and delicious. What’s better than a cocktail and a few fries?? A couple of salads proved to be satisfying including my own arugula, beet and goat cheese but the main course is where this place shines.

Our table ordered the Cioppino, the New York steak, the Salmon and the Short Ribs. Noticeably all were generous portions and nicely presented. The New York steak was at least a 6 oz portion with salad and fries a la “steak frites”. Looked great! The salmon also was a large portion served over a caramelized onion potato



cake, seasonal veg and a tomato fennel confit. Perfect. Braised short rib with garlic mashed potatoes, vegetables and cipollini onions looked amazing and tasted great. It was a beautiful preparation. Cioppino...rich with shrimp, scallops, salmon, mahi mahi, mussels (small) and fingerling potatoes all floating around in a sherry lobster tomato broth was a very “comfort food level” entree. Delicious with depth of flavor and well seasoned it checked all of the boxes for a good cioppino. The menu truly has something for everyone including vegetarian dishes, other meat dishes and sandwiches.

Dessert produced one item but it was big enough for all to enjoy! Chocolate Bread Pudding with vanilla and strawberry gelato drizzled with caramel sauce and sprinkled with fresh fruit, beautifully presented and a perfect ending for a great meal.



An interesting feature of this restaurant is the late night menu. The kitchen is open most nights until midnight and until 1 am on weekends! What?? Also brunch on Saturday and Sunday from 10 am to 3 pm. Parking is available on site as they do have a parking lot surrounding the building. If that is full there is another “unmarked” lot across the street. Don’t miss this one! ■

3rd Corner Wine Shop and Bistro is at 2265 Bacon Street 619-223-2700 www.the3rdcorner.com

FOOD NETWORK RECIPE

SALMON AND ZUCCHINI SHEET PAN DINNER



INGREDIENTS

- 1/4 cup panko breadcrumbs
- 2 tablespoons grated Parmesan
- 1/4 cup parsley leaves, chopped
- Kosher salt and freshly ground black pepper
- 2 large plum tomatoes, halved crosswise
- Nonstick cooking spray
- 2 medium zucchini, halved lengthwise
- 2 tablespoons extra-virgin olive oil
- One 12-ounce center-cut salmon fillet, skin removed (about 1 1/2 inches thick)

DIRECTIONS:

Position a rack in the top third of the oven and preheat to 425 degrees F. Line a rimmed baking sheet with parchment paper.

Toss the panko, Parmesan, parsley, 1/2 teaspoon salt and 1/4 teaspoon black pepper together in a small bowl. Arrange the tomatoes in the center of the prepared baking sheet,

cutside up (trim a small slice from the bottom of each tomato if they will not stand upright) and spoon the panko mixture evenly over each. Spray the breadcrumbs lightly with cooking spray. Lay the zucchini halves cutside up on one side of the tomatoes. Drizzle zucchini with 1 tablespoon of the olive oil and sprinkle with salt and

pepper. Roast until the vegetables begin to soften and the panko topping begins to brown, about 18 minutes.

Remove the baking sheet from the oven and place the salmon fillet on the other side of the tomatoes. Drizzle the salmon with the remaining 1 tablespoon olive oil and sprinkle with salt and pepper. Roast until the

zucchini and tomatoes are completely tender and browned in spots, and the salmon is cooked through but moist, about 12 minutes more. Divide salmon and vegetables between two plates and serve.

Recipe courtesy of Food Network

by BPT

A beautiful evening, a cold glass of Pinot Grigio and a light dinner al fresco. Sounds like heaven. This is the season for Pinot Grigio, one of America’s favorite white wines. It pairs perfectly with the lighter dishes of spring and summer—flaky fish, angel hair pasta with lemon and basil, steamed clams—and its crisp, bright, refreshing flavor makes it easy to sip.

You’ve heard of Pinot Grigio before, but how much do you really know about it? Here are five things that might surprise you.

PINOT GRIGIO IS NOT MADE FROM WHITE WINE GRAPES

You read that right. Depending on the region where the grapes come from, the color can range from blueish gray to dark red. Normally, white wines are made from green grapes, extracting the juice and discarding the skin. For red wines, the grapes are fermented with the skin on, which lends its color to the wine. Pinot Grigio is the exception to this rule.

YOU SHOULD DRINK IT WHILE IT’S YOUNG

It can go straight from the winery to your table and is best enjoyed in its youth.

PINOT GRIGIO VS. PINOT GRIS

It’s all about location. Pinot Gris is from France, while Pinot Grigio is from Italy. Same wine variety, different names based on where it is produced. In the U.S., you’ll see both names used interchangeably.



5 Things You Didn’t Know About PINOT GRIGIO

FLAVOR VARIES WIDELY DEPENDING ON WHERE THE GRAPES ARE GROWN

All Pinot Grigios are not created equal. There are three main flavor profiles: mineral and dry, fruit forward and dry, and fruity and sweet.

• **Mineral and dry:** Pinot Grigios from cool climates like northern Italy, Austria, and Hungary are often produced in stainless steel tanks with no oak aging. America’s fastest-growing Pinot Grigio of this type comes from Friuli Colli Orientali in Northeastern Italy. Terlato Vineyards Friuli Pinot Grigio is nurtured and produced by the award-winning winemakers Pierpaolo Sirch

and Marco Simonit, who literally wrote the book on how pruning techniques lead to richer, more flavorful wines. It’s no wonder Friuli Pinot Grigio is the top luxury Pinot Grigio in the U.S. (*And don’t let that “luxury” term fool you. You can find it for under \$25.*)

• **Fruit forward and dry:** Pinot Grigios coming from warmer climates like Sicily, Abruzzo, Tuscany, Australia, Chile or California offer a style more complex and rich.

• **Fruity and sweet:** The style of Pinot Gris produced in Alsace, France, is the result of an interesting, ancient tradition. For centuries, winemakers

in that region were trying to reproduce a Hungarian sweet white wine called Tokaji, which kings in Transylvania and the Ottoman Empire drank. In fact, “Tokay d’Alsace” was still on the labels of wine produced in that region until 2007.

IT’S GREAT FOR COOKING

Because of its lightness, Pinot Grigio is the perfect choice for cooking. Whether you’re splashing it into pasta carbonara, a sauce for grilled halibut or sautéed clams, Pinot Grigio adds a richness to your dishes without overpowering them the way an oaky Chardonnay could. ■

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drink facts

6 THINGS YOU SHOULD KNOW ABOUT THE NEGRONI

Who can resist a beautiful ruby-hued Negroni? Apparently, no one. Its Instagram hashtag has well over a half-million posts; it’s the second most sold cocktail in the world for five years running, according to an annual survey by “Drinks International”; spots like New York City’s Dante and Lincoln and Denver’s Bar Helix offer full-on Negroni menus; and it even has its own worldwide calendar slot, Negroni Week, born back in 2013. So maybe it’s time you learn a few things about the Negroni.

1. IT TURNED 100 YEARS YOUNG IN 2019

Happy birthday, Negroni! Yup, this triple-ingredient icon just reached the centenarian mark. “The Negroni was created in Italy, likely in the early 1900s,” says bartender Dylan Knox of Vol. 39 in Chicago. “The story goes, Count Camillo Negroni asked a bartender to strengthen his favorite cocktail, the Americano—created using vermouth, Campari and club soda—and the Negroni was [born].”

2. IT’S AN EASY 3-INGREDIENT COCKTAIL

At its core, the Negroni is about

three things: gin, sweet vermouth and Campari—a genius bit of simplicity that also happens to make it a great drink to whip up for happy hour at home. “The Negroni is a classic for a reason,” says Travis Sanders of Pennyroyal and Shaker + Spear in Seattle. “Following the rule of thirds, it’s one of the easiest cocktails to vary and create fun riffs on.”

3. IT HAS LAUNCHED A THOUSAND RIFFS

Or at least dozens. “One of my favorite things to do with avid Negroni drinkers is to see if I can get them to try another drink in the Negroni family tree,” says Xania Woodman, a corporate bartender for Alpine Distilling in Park City, Utah. From old classic drinks, like the Boulevardier (sub bourbon for gin), to new classics, like the Negroni Bianco (bianco vermouth instead of sweet rosso) and the Tegrone (sub in tequila), the Negroni-inspired hits keep on coming. “In winter, I like to infuse my Campari with cacao nibs to add a chocolate layer to the classic bitterness,” says Sanders. “In summer, try using a fun bright amaro instead of the vermouth, such as Brancamenta or Rabarbaro Zucca.”

4. IT’S A DRINK OF EQUAL PARTS—SORT OF

A third, a third, a third—that’s the rule-of-the-thumb recipe to remember for a perfectly standup Negroni. But there’s something about a little extra gin—both the botanicals and the alcohol—that, stirred with ice, further tempers the sweetness of the vermouth, soothes the edges of the Campari and makes the cocktail just a little bit brighter.

5. YOUR GIN MATTERS

Not that you would, but for the love of Count Camillo, don’t use cheap gin. “A Negroni does not necessarily depend on the [gin’s] ingredients or alcohol levels or viscosity. It’s all about the quality of production, which affects the botanicals and overall resulting gin,” says Gary Regan, who recently co-created his own non-chill-filtered version of the spirit, Tod & Vixen’s Dry Gin 1651, with the very Negroni-centric additions of red rooibos tea and makrut lime in a botanical mix. Along those lines, bartenders like Knox also favor a gin with some exotic spice for the drink. “My favorite gin to use is Plymouth. It’s a London dry with a ton of spice, which I love to bridge the gap



between the bitterness of Campari and the sweetness of vermouth.”

6. CAMPARI IS A MUST

Sure, there have been a red river of bitter aperitifs flooding the market from the world ’round, but in a classic Negroni, Campari is the bitter of choice. “Campari is my go-to bitter liqueur,” says Regan. “Others can work, but for me, it’s Campari.” The liqueur

began production in northern Italy around the turn of the last century, 15 short years before the drink made its initial debut, and while gin and vermouth choices might vary from bar to bar, Campari remains the goldstandard ancestral ingredient to a classic Negroni. “You need Campari for a perfect Negroni,” says Knox. “There are a lot of imitators out there but none nearly as good as the original.” ■

mexican beaches



by Christopher Reynolds

Todos Santos, a small Mexican town on Baja California's Pacific coast about 50 miles north of Los Cabos, is the destination for people who don't plan to haul in marlin or get rowdy in Cabo San Lucas or San Jose del Cabo. Many hotels, restaurants and shops have opened in recent years, so it's not as quiet as it once was. But it's calmer than Los Cabos and has plenty of good food, greenery, beach scenery and more than a few American expats. On a three-night stay in October I ate well; browsed several art galleries; and watched hatchling sea turtles creep into the sea. I also savored big views from Los Colibris Casitas, the hillside lodging where I stayed two nights. The tab: about \$645 for a round-trip flight from Los Angeles to Los Cabos and rental car; about \$180 for one night at the Todos Santos Inn; \$270 for two nights at Los Colibris Casitas; and \$250 for meals.

THE BED

You might bounce a bit on the mile of unpaved road leading to Los Colibris Casitas, but the payoff is spectacular: a verdant hillside property with ocean views, a handsome pool, attentive hosts, a menagerie of resident cats and dogs, and six guest units with kitchens. If



BEACH SCENERY AND A SMALL-TOWN VIBE MAKE TODOS SANTOS A CALMING MEXICO GETAWAY

you'd rather sleep in the center of town (as I did the first night), the brick-walled Todos Santos Inn is a pleasant, atmospheric choice.

THE MEAL

I tried two of the town's biggest splurges, beginning with Jazamango,

operated by popular Baja chef Javier Plascencia. My dinner there was good, but I was happier at El Mirador, a towering, oceanfront palapa where my arrachera (skirt steak) was much zestier than you might expect from a view-dominated restaurant. The couple two tables

over got engaged while I sipped my beer and the palms rustled in the breeze.

THE FIND

Three species of embattled sea turtles lay eggs on the area's beaches. In fall and winter, the charity Grupo

Tortuguero collects and incubates eggs. Most evenings at sunset from early December through late February, volunteer leader Enedino Castillo, his son Dario, and their comrades set free hatchling sea turtles and invite visitors to watch and perhaps contribute to the cause. Most of the turtles will die young, Dario Castillo told me, but the hardiest will live decades (nobody is sure exactly how long) and grow to 100 pounds. The hatchling releases happen at Las Playitas, the beach at the foot of Camino Internacional.

THE LESSON LEARNED

There's no substitute for local cash. On my last night, I tried dinner at Il Giardino atop a hill at the edge of town. My meal (prosciutto pizza) was tremendous, but neither the menu nor my waitress warned me that Il Giardino accepts no credit cards. When the bill came, I was 40 pesos (about \$2) short and had to beg the waitress to accept a few dollars. Though most tourist-oriented businesses in and around Todos Santos accept plastic (and some take dollars), it's risky to assume. Next time I'll ask before ordering and keep more pesos in my pocket. ■

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WHEN YOU NEED TO KNOW WHAT IS *REALLY* HAPPENING IN METRO REAL ESTATE, CALL MIKE TRISTANI!

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“Some of the colors for 2020 are soft, muted and dreamy, with a pastel-like quality.”

MAKE IT A NEW HUE YEAR WITH PAINT COLORS

by Kathryn Weber

If you’re looking for a fresh start to the new year that doesn’t involve diet or exercise, why not try on a new color in your home? Changing up paint colors doesn’t require you to forgo your decor in favor of new items, but a new hue can help you see your current furnishings in a new way. Best of all, you can get the change you’re looking for to brighten your outlook and transform your space, all without making a big commitments.

GO FRESH

One of the quickest and most dramatic transformations on decor shows involves simply changing paint colors. This is true here. By taking dark colors and adding a new, lighter hue, you can easily take a big design leap. Look for colors in your current decor, and choose one that is on the

lightest end of the paint chip. This will help you keep your furnishings but still make a big change. Some of the colors for 2020 are soft, muted and dreamy, with a pastel-like quality, like Golden Straw, Heron and First Light by Benjamin Moore (www.benjaminmoore.com).

BE INTENSE

If you’re looking for a deeper feeling, look for bolder colors, like Pantone’s color of the year for 2020, Classic Blue. It’s a well-balanced blue that will work well in any room, bringing a nautical feeling to a coastal home or a rich depth to a bedroom or reading nook.

Jewel tones are also finding their way into the color wheel in the year ahead. Deep peacock blues and emerald greens have returned and offer a calming option in their rich, saturated tones. Look for a relaxing, yet sophisticated pick such

as Ripe Olive, a thoughtful deep khaki green, by Sherwin Williams that would be perfect in a living room, dining room or media room (www.sherwin-williams.com).

BRIGHTEN UP

Give rooms a pick-me-up with punch of color that has verve. Whether in curtains over big windows or a deep lacquered coat on your front door, bold colors such as burnt orange or golden ochre feel trendy and fresh without relinquishing any verve. Try Sherwin-Williams’ Tassel, a golden yellow that has a richness that would look great as an accent wall behind a bed, or in a breakfast room where it will add a cheery yet grounded feeling.

COLOR SWAPS

To get the most pop out of your new hue, look for ways to add contrast and show off the furniture with the new, light backdrop. In

rooms with dark furnishings, try adding a light shade to help you see them in a new way. Light-colored upholstery will pop against an opulent color, like Pantone’s color of the year, Classic Blue.

Give color a shot in unique places too. Instead of simply changing wall colors, give some attention to unexpected areas, such as doors. Give them a coat of Obsidian Q5 by Benjamin Moore to make each door enticing and helping them standout.

For more daring color, swap ceiling and wall paints by adding a dark hue on the ceiling and white on the walls. Go a step further by using a new sectioning technique, bringing the ceiling color down on the walls a foot. It adds interest and will shake up your style for the new year. ■

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saving furniture

WHEN TO BUY NEW FURNITURE AND WHEN TO REUPHOLSTER

by Kathryn Weber

The decision is often a hard one. The sofa looks great, but the fabric is wearing thin or there’s a spot where the cat scratched it. Maybe your sofa is fairly new, but there’s a big tear on the back. The question is: When should you reupholster the sofa, and when should you let it go and buy new? There are some guidelines to know first before undertaking reupholstering a piece of furniture.

RECOVER OR REUPHOLSTER

The key to knowing when to reupholster is understanding what that entails. A standard reupholstery will include adding or replacing cushions, making any repairs to the frame and support system, re-staining exposed wood, and adding new fabric and trim. If your furniture is in good repair, but there is a major stain or tear in the fabric, and it’s relatively new, you may only need to recover.

However, if you’ve had a piece of furniture for some time and it feels like it’s in good shape, it’s usually a good idea to replace the cushion foam and materials underneath so

that your chair isn’t being reupholstered with clean new fabric over an old, dirty cushion. Some say recovering and reupholstering are one in the same, but it’s important to understand the distinction.

VALUE

One of the critical determinations of whether to buy new or reupholster is the value of the piece of furniture. If your furniture is a high-quality chair, for example, replacing it with the same quality new chair could cost significantly more, making reupholstering a good value. A well-made piece of upholstered furniture will last decades and may be worth the investment. This is also true based on the value of the piece to you.

The chair you want to reupholster may be an heirloom or something you’d like to bring back to life. Valuable antiques, well-made items and heirlooms all fall under the category of being worth reupholstering. Also part of the value? If the piece you have fits perfectly in your house, having it reupholstered might be a better choice than taking a chance with a new piece of furniture.

LOCATION AND USE

When determining whether to replace or reupholster, it’s important to give thought to how the piece is used, and what is a priority. For a busy family, having a solid and sturdy sofa might be key, but if the traffic and wear and tear on the sofa from kids or pets is significant, buying new might be a better option than an expensive reupholstery job.

COSTS

Reupholstering costs typically factor in fabric, materials, such as foam and padding, and labor. The upholstery company is a good starting point for fabric, but you may be able to save some money by providing your own upholstery fabric. Check with your upholsterer to see if they’ll let you use your own fabric; most will.

If you are re-covering a piece of furniture, your costs will be limited to the fabric and labor. Prices can vary greatly depending on where you live, the cost for the fabric and the amount of work and time involved on your project. Be sure to get estimates for the work and understand exactly what will be done. ■



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