THE WEDNESDAY EDITION

46¢

BOLINAS HEARSAY NEWS

OCTOBER 24, 2012

FabulousFirstEverFoodFestival

by StuArt

Wow! Was that fun!

The FirstEver Food Festival was Fabulous.
The Food Festival was a Community Center benefit,
to raise money for upgrading the kitchen. The Festival was
produced by Lia, Serita, Baraka, Beka and Tanya. What a
powerhouse of beautiful strong women.

The Goddess took note and delivered a perfect day for the Food Festival, sunny and warm, with a pleasant breeze.

The food and music was fabulous. Magi did a great job running the PA in the plaza. The music was amplified but it rarely got too loud. This Old Earthquake sounded terrific. Ethan told me after their performance that he preferred playing back in the plaza, as opposed to playing on the Wharf Road stage on Labor Day.

Their was a sweet intimacy in the plaza, and lots of dancing later in the day. Intelligent use of amplification made it happen.

Inside the Community Center was a demonstration of oyster shucking by LaRue from Saltwater, the new restaurant in Inverness. LaRue shucked oysters while he talked. He placed the shucked oysters on a big bed of ice and invited the audience to partake as he spoke.

We took turns plucking the half-shells from the bed of ice, topping the oysters with a classic mignonette and then slurpin' and chewin' the fruit of the bottom of Tomales Bay.

Audience participation certainly made for a fun time, and it happened again when Rosanne of the Coast Cafe made a presentation on wine and cheese pairings. She spoke about a combination of tastes that result in a well balanced pairing, such as acid/fatty, hot/sweet and bitter/pungent. She then passed out examples of wine and cheeses that complimented each other.

A classic pairing of education and leisure, it was fun and informative to listen to an trained sommelier explain pairings while sipping wine and nibbling cheese.

David Cook gave an awesome demonstration of fish filleting at the end of the afternoon. He filleted three fish, a halibut, a ling cod and a salmon, all caught by local fisherman.

David would name the fisherman who caught the fish as he pulled each trophy from the ice chest. Then he'd expertly filet it while explaining the process, using long deft strokes with a sharp, flexible filet knife.

David's demonstration increased my appreciation of the whole process of getting seafood to the table.

During the Food Festival I took a new painting of the Park to the Park. A couple of weeks ago Albert and I made a pact to make paintings of the new Park. I decided to fill my painting of the park with people and dogs. I thought it might be fun to take the painting to the park and offer to sketch people into the painting.

It was a good idea, but I found it difficult to sketch people in real time at the Food Festival. When I tried to concentrate and capture a likeness, somebody would come up and want to share their story about art. I held out for five or six people and then fled the scene.

The park painting is still in process. There are now 50 characters inhabiting the park, including babies, dogs and

The park painting has spawned "Halloween Bolinas" another painting in a similar style. I refer to the style as Bolinas genre painting (a romanticized view of village life, reminiscent of Pieter Brueghel the Elder.)

"Halloween Bolinas" will be filled with costumed characters, many of whom I plan to sketch during the upcoming Halloween festivities.

Perhaps you, dear Hearsay reader, would like to be in the Halloween painting. On Halloween, while in costume, strike an artistic pose and I'll pencil you into the painting.

WHAT'S HAPPENING

Wednesday, October 24

BCLT ANNUAL MEETING,

Bolinas Firehouse Conference Space, 6:00pm-7:30pm. Presentation by Marin Housing on Residential Rehab Loan Program (6:00-6:30).

BCPUD (UTILITY DISTRICT)

Regular monthly meeting of the Board, 270 Elm, 7:30pm

Thursday, October 25

DAVID THOM

Live bluegrass @ Coast Café, 7-9pm

PUNKY NIGHT & SHOEMAKERS SAINT

,Live music & entertainment, w/ pumpkin carving, presented by Sofi Rox @ Smiley's, 8:30pm

POINT REYES BIRD OBSERVATORY

Conservation Science in Your Backyard, 5:30 – 6:30 at the Stinson Beach Library

Friday, October 26

BOO BASH

Stinson Beach Preschool's Annual Halloween fundraiser. Spaghetti dinner (5:30pm) games, prizes, assorted spookiness @ Community Center, 4:30-7:30pm. Info 0949

Saturday, October 27

SCARECROW WORKSHOP

Benefits the School Foundation, Bolinas School, 3-5pm

WHALE SALE

Benefit for Bobolicious, all day at the lounge.

THIS OLD EARTHQUAKE

Live sweet rock @ Smiley's, 9:30pm

Sunday, October 28

MESA PARK

Downtown park site design committee, downtown park, 9:30am

Wednesday, October 31

HALLOWEEN CELEBRATION

Watch out for sugar crazed costumed kids at dusk.

MIDNIGHT ON THE WATER

Traditional contradance music for Smiley's monthly birthday bash, 7:30-9:30pm. Free cake.

Thursday, November 1

DIA de LOS ANGELITOS

Community Center. food available, everyone invited. 4pm-midnight. Information: 868-2128

Friday, November 2

DIA de LOS MUERTOS

Community Center, Pozole & Mexican chocolate, musica, Todos bienvenidos. Informacion: 868-1195

Saturday, November 10

BENEFIT for MAGI & MARY

Community Center, cabaret style entertainment to help cover healthcare bills, 8pm. (m.





When Great Trees Fall

When great trees fall, rocks on distant hills shudder, lions hunker down in tall grasses, and even elephants lumber after safety.

When great trees fall in forests, small things recoil into silence, their senses eroded beyond fear.

When great souls die, the air around us becomes light, rare, sterile. We breathe, briefly. Our eyes, briefly, see with a hurtful clarity. Our memory, suddenly sharpened, examines, gnaws on kind words unsaid, promised walks never taken.

Great souls die and our reality, bound to them, takes leave of us. Our souls, dependent upon their nurture, now shrink, wizened. Our minds, formed and informed by their radiance, fall away.

We are not so much maddened as reduced to the unutterable ignorance of dark, cold caves.

And when great souls die, after a period peace blooms, slowly and always irregularly. Spaces fill with a kind of soothing electric vibration. Our senses, restored, never to be the same, whisper to us. They existed. They existed. We can be. Be and be better. For they existed.

- Maya Angelou



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CORPORATION



24 Wharf Rd. Bolinas 415 868 **0911**



"We Help Each Other"
Mary and Magi Barror's Benefit is
Sat.Nov.10 at the Bolinas Community
Center from 8:00 p.m. On! Due to Mary's
Recent health issues we are putting on a
Benefit to help with their out-of-pocket medical expenses.
The evening will be a Cabaret with a collection of great talent!
This is an after-dinner event with entertainment by:
Jan Broek

Jan Broek
Bob, Annie, Amanda, and Sara
Hozana and Vince
Winfield and Friends (Mary and Magi's grandson's band)
Charlie, Jeff, Magi, and Perry
Bobo Tempo

Hope To See You All There!!

Mary and Magi's Friends





Stinson Beach Preschool's

Annual Halloween Fundraiser

BOO BASH

Friday October 26th 4:30pm-7:30pm ® the Bolinas Community Center

® the Bolinas Community Center

Spaghetti Dinner Included (@ 5:30pm) Games, Crafts, Prízes, Face Painting, Costume Parade, Spooky Shows Kid Friendly

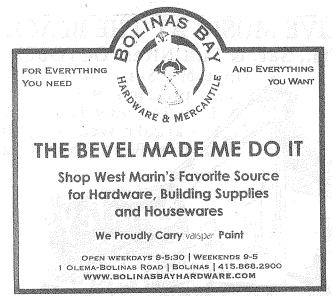
Adults \$15. (\$10. if in costume)

Kids \$5. (2yrs & up)

Families of 4 or more \$35.00

(\$50. in costume)

Questions, please call 868-0949





The Dance Palace, 5th & B Streets **Point Reyes Station**

Tickets at www.dancepalace.org

THE OLD FASHIONED TUESDAYS

Featuring a nine-piece "Deep Lounge" band, the Dance Palace main hall will be converted into the "Velvet Pelican Lounge"—a '50s/'60s-style cocktail lobby featuring music and theatre by various community characters. The greater West Marin area has been invited to grab a pseudonym, a colorful swing suit or paisley cake dress, and some dancing shoes and hurry down to the Dance Palace. Saturday, October 27, 7:30 PM \$10 (advance at brownpapertickets.com) / \$15 at the door

that passed. The Dance Palace space will be graced by a traditional Day of the Dead altar. We invite you to bring a memento to the community altar. Contact nubiacoruja@gmail.com, or for more details go to www.bhaktiblisadventures.com. Friday, November 2, 8 PM

\$25 (advance) / \$30 at the door

DANCING TO OUR ANCESTORS

Swaha, a celebratory Odissi classical Indian dance performance in honor of Day of the Dead, by Barbara Framm and Nubia Teiveira, followed by 5RHYTHMS, a collection of songs by musicians who have passed and left their music as a gift for us, directed by Kathy Altman. A heartfelt celebration of the Day of the Dead! Traditionally celebrated in Mexico with joy, music, and dance, the Day of the Dead honors our ancestors and the dear ones

"DIA DE LOS MUERTOS" Th Nov 1 and Fri Nov 2 **Bolinas Community Center**

Mirta Guzman is again coordinating the "Dia de los Muertos" honoring and celebration in Bolinas. She does this to maintain the custom of Latin Americans and also to increase understanding and appreciation of Latino culture in the community at

Those interested in helping to create the altar will meet at 8am Thursday, Nov 1 in the BCC hall. Photos of those who have passed over are invited along with mementos and flowers.

The hall will be open for the honoring of "Dia de los Angelitos" (remembering children who have died) on Thursday, Nov 1 from 4pm to midnight. The BCC will have pumpkin soup and cornbread and Mexican chocolate available.

On Friday, Nov. 2, Dia de los Muertos", the BCC will be open from noon to midnight. Mirta is making traditional pozole and Mexican chocolate. This day is not a sad time, but one rather of remembering and rejoicing. Musicians are welcome.

Please join us for any or all of the celebration you can. Information 868-2128.

Harpers magazine publishes feature article on electronic vote-figging

One of the sleeping elephants in the room begins to stir...

Harper's November issue--not online yet, but delivered this week-- has an absolutely thrilling, definitive article, by Victoria Collier, on electronic vote-rigging: "How to Rig An Election". It's the lead article featured on the cover. I devoured it, and can happily say: the news is OUT that we've been trying to tell denial-ridden skeptics for YEARS!

I know other articles have appeared elsewhere, including in the NY Times and Rolling Stone. But Collier's is the first I've seen that covers the breadth and depth of the problem as we activists know it: that private, computerized vote-counting since HAVA is completely inauditable, and has made election-rigging laughably easy for anyone with the access. And that four GOP-friendly voting companies--with more felons involved on their employment rolls than can VOTE in many states!--have the access. And that our inexplicably, treacherously clueless political parties and elected officials have navel-gazed while it happened. They look up only during campaigns, coming to voters to demand money and votes, then betraying us utterly by letting it all go to waste when an election-many elections!--are stolen with impunity.

America is gaining clarity on this. We will not be self-governing again until WE count the votes. Our anonymous ballots must be cast in private but they must be COUNTED IN PUBLIC. That means--sorry--not inside a computer. But I DO have a technology-friendly election idea:VIDEO CAMS track ballot custody while in the hands of elections officials! Including absentee ballots! CAMS to follow those precious ballot batches wherever they go, and CAMS on the people who will, once again, count them. Streamed to the web and local cable access, til the count in's done!

Brava Victoria Collier, and check out her article, everyone.

Daniel Drasin via Sooze Mills



Online events calendar updated daily at www.westmarincitizen.com/calendar To submit entries send to calendar@westmarincitizen.com

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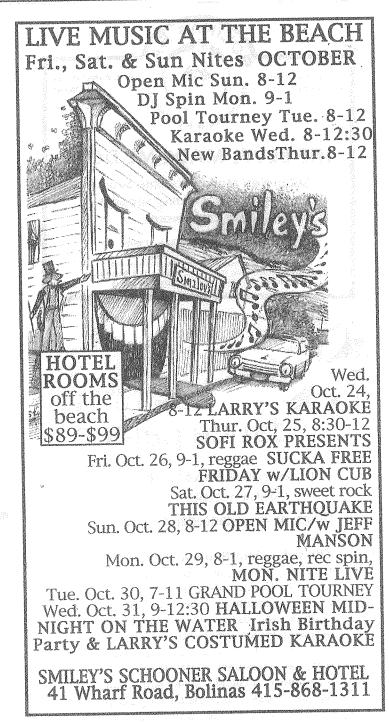
BOLINAS COMMUNITY PUBLIC UTILITY DISTRICT RCPHD **BOX 390 270 ELM ROAD BOLINAS** CALIFORNIA 94924 415 868 1224

A Regular Meeting of the Board of Directors October 24, 2012 7:30 p.m.

- 1. Call to Order.
- 2. Roll.
- 3. Manager's Report.
 - Update on the Terrace Avenue Water Main Relocation Project; Amendments to Funding Agreement.
 - Update on the Terrace Avenue Bluff Stabilization
 - -- Update on the Wastewater Treatment Plant Pump Station and Electrical Upgrade Project.
 - -- Drainage Project Manager's Report.
- 4. Community Expression.
- 5. Public Hearing: Proposed Speed Limit Reductions by CalTrans on Highway 1 Between Stinson Beach and Muir Beach (4-Mrn-1-PM 7.10 Muir Beach and 4-Mrn-1-PM10.31/11.43 Stinson Beach)
- Request from Wharf Road Residents for BCPUD Letter of Support to County of Marin for Installation of Speed Humps in Wharf Road Between 45 and 105 Wharf Road (S. Hirsch).
- Letter Reporting Eucalyptus Tree Hazard On BCPUD property on Overlook Drive near Pathway to Wastewater Disposal Fields (J. Scutt).
- Request for BCPUD Letter to the County of Marin Regarding the Dissolution of the Bolinas Lagoon Technical Advisory Committee. (C. O'Connor).
- Letter Regarding Claim of Water Meter Formerly Located at 130 Laurel Road, Bolinas (L. Dollard).
- 10. Amendment to BCPUD Resolution 247 Water Service Termination Procedures.
- 11. Update on Water Supply Augmentation Project.
- 12. Volunteer Committee Reports
 - -- Alternative Energy:
 - -- Bolinas Lagoon Technical Advisory Committee:
 - -- Community Path Update:
 - Downtown Parking & Traffic Committee:
 - -- Resource Recovery:
 - West Marin Mosquito Control Coordinating Council:
- 13. Other Business
 - a. Board Committee Reports
 - Finance: Update on FY 2011-2012 Audit.

 - Mesa Septic, Flood Control and Roads: -- Operations:

 - -- Park and Recreation:
 - -- Personnel:
 - b. Minutes of the September 19, 2012 Regular Meeting; Minutes of the October 3, 2012 Special Meeting,
 - c. Warrants
 - d. Scheduling of Next Meeting(s)
- 14. Adjournment.





Back the 70's the Whitecaps regularly appeared on the 4th of July parade. All the whitecaps would be wearing white sailor's caps and riding in a boat on a trailer.

They looked so cute in their white caps, that I resolved to join the Whitecaps when I got to be old. The Whitecaps no longer parade on the 4th, but at the last Whitecaps luncheon, Marilyn looked so cute in a sailor's cap that I had to make a sketch.

-StuArt

Bethany Coleman-Atherton Wednesday 10 October 2012

Expatriate Post: Dispatch to Boboland from a Small Town Near France – XII For my Mother

- Previously not published anywhere.

Those of us of from a certain English milieu (read gene pool) tend to give our local watering holes names such as $The\ Dog\ and\ Duck$. In France, we give them names such as the $Frog\ and\ F...$ I am not French and I have never claimed to be French, but since I live in this country, I try to "go with the flow," thus I jostle with the "in crowd" and consequently make fun of the English (whom, by the way, we despise)...hmm. You see? I've been here too long. I am becoming French whilst all the while I am mostly of a more English persuasion.

Sometimes, on occasion, I am Marilyn Monroe in the sense that I have a true affinity for beds. Beds. Large, white, inviting beds. I cannot leave them until I have some grand motivating catapult at my disposal. Sometimes the catapult is nothing more than the suddenly punctilious perfume in the air. Here, in Provence, the air has a habit of smelling like gingerbread, and sometimes powdered pine with a filament of lavender. Depending on the wind, it can smell like the richest of iodine. Or, if Herve (pronounced Air Vay) is up opening doors for cats and watering orchids, the air can smell like macchiato con panna, (hello!) jet fuel coffee with thick cream in a cup the size of a champagne cork.

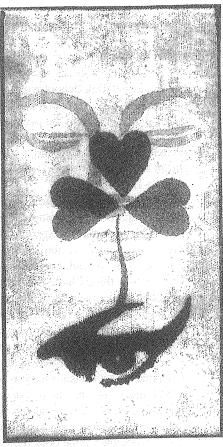
Deep in my mother's history, there was an absolute appreciation for coffee. Walk through her front door and within seconds, she will ask you if you want a cup of coffee. She uses Medaglia D'Oro coffee in a Jane Mansfield-shaped cafetière coffee pot. Olfactory, gustatory, basil in the kitchen garden, thyme, parsley and sage in the terra cotta pots leading to the front door, shallots fibrillating in the olive oil and curry powder, garlic-infused Cioppino sauce burbling on the stove, wild bee hives in the pantry, our home was designed to spit out a few culinary types and I was destined to a life of seeking out the definitive crumb, the ultimate risotto, the stuff of dreams.

My earliest wanderings were to pubs and cafes on both sides of the English Channel. One in particular, The Bishop's Finger, served me my first Ploughman's, Today I know how to eat a Ploughman's, but back then, I wondered why there was no salad dressing on the pile of salad greens teetering dangerously on the wooden plank plate. There was bread hewn from some great country loaf, slices of fantastically mature cheddar and a side of pickle. Pickle is not pickle as we know it. Pickle can be made with ale and other wonderful things. Branston Pickle is the standard pickle of choice on the shop shelf. It is made with carrots, rutabaga, garlic, dates, cauliflower, tiny pearl onions, apples, brown sugar, malt vinegar...ad nauseam. One of those fantastic recipes made by a chemist with directions from a chap newly back from India and then forgotten about down in the cellar until it literally fermented to perfection. What one does with all of the Ploughman ingredients is to make a sandwich. Pure, plain and simple. Order a half pint of nutty brown ale and you are set.

What happens on the other side of the English Channel is: the name of the Channel changes to La Manche (or Mor Breizh in the Breton language), the cafes have thoroughly unpronounceable names such as "Thoumieux" and "La Guinguette de Neuilly" and butter and cream are added to everything. In Lyon, I married an onion tart when I was 23 years old. I ate him for lunch, but he lives on in my memory like no other. The buttery, flaky pastry dough as fine as parchment gave way to caramelized onions in a custard of cream and cheese and butter. We slipped away, I climbed into his bed, I said, "Yes, I do!" on the spot. Brief, ephemeral, short-lived, gone, and yet, eternal.

Recently, I was on the Island of Kalymnos where I fell in love with a citrus grove. Branches heavy with fruit curved indolently over the white-washed stone walls, I stopped my scooter in the narrow lane and basked for a moment in the fruit ripening sunlight. Moments later, I passed the bewhiskered woman of a certain age selling her herbs and tea leaves, all gleaned from the neighboring hills. Then, soon, we were seated on wicker chairs eating the succulent anchovies swimming in lemon juice and olive oil. This cerebral snapshot includes a blue and white checked tablecloth and rosy bougainvillea blossoms landing on the chair next to me and gathering in all of the corners of the marble stairs leading to the cool interior of the taverna. Instead of marrying the anchovies, I decided to marry the taverna owner because of his little boat and his lemon juice and his very own anchovies taken from the sea into his little boat with a yellow net.

Three days ago, I was in Venice with American friends who are as keen about food as I am. We went to the island of Burano of lace-making fame (next to Murano of glass-making fame) where the houses are painted every shade of the fruit color spectrum (beacons for the fishermen). We went to Burano to eat a special risotto in a restaurant the color of watermelon rind. Broth is made from a little fish called Go which are caressed not unlike Kobe cows. Gently, delicately, their juices are rendered producing the incredible "brodo" for the Italian rice specialty. Our russet haired waiter with the bowtie brought us a round of Spritzes, a little aperitif made with sparkling wine, Campari and a petal of orange skin. He also recommended a local white wine called Juti from the Venetian Bosco del Merlo (the woods of the blackbird) vineyard. It is made from a grape that I have never heard of, and I've studied a lot of wine grape posters; called Lison Classico. Its juice becomes a golden elixir with flecks of green, intense and fruity with a hint of flowers and almond. The risotto chefs work over a wood burning stove and they are like magicians with the flying rice. It leaps from their ladles in a flying arc again and again, always returning to the pot until cooked to a kind of al dente perfection. We swooned several times with rice residue fixing our mouths into silly grins of "it doesn't get better than this" satisfaction.



Eye of Amy Winehouse with Shamrock & Buddha

- Studit

Only one thing (and this is a secret) gets better than anything you could find in any farflung pub or café. It is a marriage of gray salt from Brittany and sweet butter from Normandy and a rosy French radish or two. Introduce them to a hunk of French baguette. Fold them all

and a rosy French radish or two. Introduce them to a hunk of together, grab that great book and climb between the sheets You will produce the definitive crumb.

Growing up "multi-racial" - a goodbye from Sofi Rox

It has been hard, at times, to find where I fit in as a multi-racial individual. I feel so blessed to be a little bit of a lot of things; a little bit black, a little white, a little... etc. etc. Though, somehow, in being a little of everything, I sometimes feel I am nothing at all. My friends in High School would break it down for me "well, you're not really black." It was true - black people are easily recognized by their skin tone, and upon examination of my own, I definitely didn't look "black." What am I!? "Tan," was always the answer. Oh, sweet. The non-race of tan people; I feel so accepted! NOT!

The cosmic wear and tear on my psyche may have been invisible, but it has been in full effect since my youth. When questioned about my background, I often identify myself as heinz 57, which is defined on Dictionary.com as "n. a mongrel breed of dog. (From the trade name of a condiment company.)" The definition goes on to use the word in a sentence: "We have one pedigreed dog

and one Heinz 57 variety."

Small events sometimes clue me in on my need for acceptance and inclusion from the race I am rumored, by social standards, to not be apart of. For example, I sometimes feel my heart soar and a smile leap to my face when a dark-skinned person walks through town; This is primarily experienced with black women - strangers, always. While this beast of non-acceptance rears its head most often to my African-American roots, it is also true with the rest of me: Armenian, Scottish, Irish, Cherokee, Choctaw; I am not any one of these races. Instead, I am made up of one small part of them all.

One thing I have managed to wrap my mind around is my career: I am a music maker. As a commitment to my trade as a musician, I have recently begun a path of deep healing. I've set the intention to thrive so I can best serve the world. I never really imagined this work would bring me to the crossroads of my many races, but here I am at the intersection. It has become clear that I am ready to accept all of my races in full. I am 100% African, 100% American, 100% Armenian, 100% Scottish, 100% Irish, 100% Cherokee, and 100% Choctaw. I am 700% Woman!

I did not arrive here alone; It has taken countless discussions with friends and family, sometimes including my ancestors, to understand what it means to be who I am as a multi-racial individual. I believe I will not fully understand until I fully accept myself. Until I uproot the grief in my past, and embrace my seven race. Until I love myself 700%.

And so, I have made an agreement with my ancestors. I will travel, to the best of my ability, by land and sea, to explore and embrace my lineage. This expedition may take years, but my commitment is the first step. I begin with a question. What does it mean to be... Choctaw? What does it mean to be Cherokee? As these were once waring nations, I imagine a juicy love story in my past, and a deep connection to the land. First stop, New Orleans. I set out on November 11th, the anniversary of the release of my debut album, Regeneration. I am traveling by train, and for the most part, alone. I share this with you to be seen, in this journey, by my community.

To my blessed community,
My gratitude for your existence is unbounded and alive. So grateful am I to have been supported, celebrated, accepted, and loved. It is a gift to feel so strongly in my body what it means to live in community. I love Bolinas, and I love you.

I will hold you in my heart in my travels.

Thank you. Love, Sofi

WALL STREET

Wall Street
reeks of blood
the Red, White and Blue predator
crushes bones as it crunches numbers

Steel wings cutting through trees, rocks, human flesh-- devouring

Wall Street oozes blood unable to contain its Power/Fury the great Killing Wall

Judy Molyneux

Mural-size painting--"Apocalyptic Graffiti--Wall Street", will be hanging on the back wall of the Bolinas Gallery thru the month of October, Sat. & Sun., 12-5 p.m.

MESA PARK DOWNTOWN PARK SITE DESIGN COMMITTEE Sunday, October 28, 2012 – 9:30 a.m. DOWNTOWN PARK SITE

AGENDA

CALL TO ORDER

- 1. Review project status
- 2. Discuss Children's Play Area
- 3. Discuss Request For Temporary Sculpture Installation
- 4. Other

Schedule Next Meeting ADJOURN

Today's Hearsay News brought to you by:
StuArt Chapman, editor
June McAdams, ads
Davis Cattell, press





To place an ad: come to the office, 270 Elm at Maple, on the left side of BPUD building. Ad forms are in a small mailbox next to door. Fill out form and drop in door slot. If you have included payment please note. Office hours: Monday, Wednesday and Friday between 9:00 & 11:00 am. Call 868-0138 for more info.

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1/6

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Submit articles and drawings by midnight for publication the next day. Request a link to the password-protected website. Thank you.

-- Michael Rafferty, Online Editor

HOW TO PLACE AN AD IN THE HEARSAY

Come to the office at 270 Elm at Maple behind the BPUD office on a Monday, Wednesday or Friday morning 9-11am. Your ad will appear the same day! Ad forms are also available in the small mailbox next to the Hearsay Door. Fill out the form, enclose payment (please indicate you have enclosed payment in case they become separated) & drop in door slot.

HEARSAY ADS WORKS

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More than 39 years nursing experience (415) 868-9052.

UNKININININININININININININININI

FOR RENT

Self-contained studio living space available on Bolinas Big Mesa. Small private deck, shared washer/dryer and utility room, overgrown garden! \$1100 including utilities. 868-

-MB/0/26

HOUSING WANTED

FEMALE MID 30'S WHO WORKS WITH BODY thru yoga/Pilates/dance and plant studies, looking for a residence! Open to room, structure, housesit or space to erect structure. Honest, reliable and communicative. Please call Kerstin @ 831-521-3452. Local references available

KS 11/2

FOR RENT

BEAUTIFUL RUSTIC ONE-BEDROOM

Mesa cabin, large sunny yard, for long-term rent to stable trustworthy person. Special place for special person – we need to feel very comfortable with each other. \$1000 includes utilities except propane. Please email inquires: mlerner108@gmail.com

NAT W

HAPPY HAPPY BIRTHDAY...

October 24: Susan Braun

Ned Riley Larry Ponder Phil Buchanan

October 25: Gene Marchi

Taro Tuomi Smithson

October 26: Diana Alstad

Lia Sabbatini Ahren Tiller Waz Thomas

October 27: Rowan Damio Cooper-Caroselli

Emmeline Craig

October 28: William Matthew Henry

Yoey Kahn

FOR SALE

2 CHEAPO GUITARS OF BOLINAS

historical importance. \$100 each. 805-844-8658

JM10/31

FOR SALE

2002 Silver VW Pasada with blown head gasket for sale. If interested Let's talk price. Anthony Stewart 415-246-1187

AS 10/31

FOR SALE

Washer/Dryer-\$100 each, Bookcases, dark imported wood (beautiful) \$50. three items total for sale 707-939-1026

WL 10/29

FREE

Free-chicken wire on north side of Elm near Juniper.

HS 10/24



Christine Cunha, Owner 415.868.2700

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LOST & FOUND

FOUND: 2 KEYS ON RING.

Red plastic-house and green decorators. Now at Hearsay Office. Call 0138, M-W-F-9-12N to claim.

JMc 9/24

LOST

White Marin Mountain bike-purple hand bar grips-Reward 868-1568

Monday afternoon, 36" old-timey woven Balinese scarf in soft natural autumnal colors, possibly on Mesa, Terrace or Brighton. Please call 0116 if found.

SM 10/3



On Labor Day-a pair of prescription glasses-Furlas brand, grey in color with grey striped bows. Also lost- green silk shirt. Please call 808-457-9054 if found.

SC 9/10

CLASSES

DON'T MISS WHAT'S GOING ON AT THE NEW SCHOOL AT COMMONWEAL!

sign-up free at the newschool@commonweal.org. Download past podcasts at www.commonweal.org/new-school/events.html



Class Schedule

Sunday

Yoga w/Trishna 9:00 - 11:00 a.m. Brazilian Dance w/Anna 11:00 a.m. - noon Ninjutsu Martial Arts w/ Martin

Kids Class 5:30 - 6:30 p.m. Adult Class 6:30 - 8:00 p.m.

(Info 868-9236) Drop-ins welcome)

Pilates w/Lisa (pre-register 868-0473) 5:30 - 6:30 p.m. Figure Drawing (every other Mon. starts 10/16) 6:45 - 9:45 p.m. 6:45 - 7:45 p.m.

Dance w/Eleanor (every other Mon. starts 11/5) Tuesday

Bo Babies 12:00 - 2:00 p.m. 3:30 - 5:30 p.m. Arial Arts for Youth w/ Joanna

(New class starts October 16, for registration call 868-8821) CommUnity Nights 6:00/7:00 p.m.

w/free movies, games or music. Call -2128 for details Wednesday

Pilates w/Lisa 8:30 -10:00 a.m. After-School Theater w/Lisa Townsend 3:30 - 5:00 p.m. Theater with Patrice Daley 5:15 - 7:45 p.m. Biblia en Español 8:00 - 9:30 p.m.

Thursday

12:00 noon USDA food bank Yoga w/Lisa Brendel 4:00 - 5:30 p.m. Congolese Dance & song w/Sandor 6:00 - 8:30 p.m.

Friday

Pilates Mat Class w/Lisa 9:00 - 10:00 a.m.

Saturday

Yoga w/ Lisa Brendel 9:00 - 10:30 a.m. Soul Soup with Amber Hines (till October 27) 11:00 - 11:45 a.m. Creative Movement w/ Lisa (starts Nov. 3) 11:00 - 11:45 a.m

Ballet w/Erika Townsend Teens & Adults 12:00 - 1:30 a.m. Ballet/Soft shoes required. Call (209) 523-4305)

Check the Library marquee or Calendar in BCC Foyer for special events at the Community Center. For More Info call 868-2128 or visit Bocenter.org



