

 The Sea Ranch

SOUNDINGS

Issue 155 • Winter 2023

Food & Wine:
The purveyors,
producers &
professionals

*Photo by
David Yager
Photography*

PR5RT STD
US POSTAGE
PAID
SACRAMENTO, CA
PERMIT NO. 1491

“
*Carol is the consummate professional.
She is knowledgeable, responsive, and has excellent negotiation
skills. She made my most recent sale the easiest I have had.
I highly recommend Carol for all your real estate needs.*
”

– Martha N.

Liisberg Company



Carol Kozal

REALTOR

35590 Verdant View
The Sea Ranch, CA
707.494.4084

CarolKozal@TheSeaRanchLife.com

www.TheSeaRanchLife.com

DRE#01959137

Photos by Paul Kozal
SeaRanchPhotography.com

Ready to Sell?

In today's market you need a real estate agent who can not only advise you on how to best price and prepare your home for sale, but one that can adapt and appeal to a changing buyer demographic. A market-savvy agent that can give you the best possible exposure to culminate in a successful sale begins with

a compelling text description and exceptional photography by Paul Kozal to make your listing stand out from the crowd. Professionalism, integrity, local market knowledge, effective negotiation skills, attention-to-detail and a positive attitude are the hallmarks of my distinctive real estate services. And, I'm not just a real estate agent, I'm also your neighbor.



From Redwood Rise

George Calys, Editor

Over the past several weeks, I've learned new weather terminology. Last year, I had barely heard about "atmospheric rivers." And "bomb cyclones" were completely new to me. By January 4, I became all too familiar with both terms as the Sonoma coast was inundated with intense rainfall and tormented by gale force winds.

Mother Nature's fury left us without power for ten or more days, depending on where you lived. Some folks were able to depend on generators to keep a minimum level of electricity. Some left for other living quarters that still had power. Some weathered it through without power or heat, only stopping into an Association facility to recharge phones.

The sequence of storms called into action legions of emergency workers, many of them from out of state. There are scores of stories attesting to the hard and dangerous work these crews performed. To these, we collectively owe our gratitude.

The Sea Ranch's own Association staff, including the Water Company, pulled long hours on our behalf. Facilities and Resources shouldered much of the load, but every department was called upon in some fashion. Sea Ranch Connect (our internet system) kept that lifeline operational the whole time. It was ironic that our new Community Manager, Menka Sethi,

had only begun her new duties a couple of days before the onslaught.

There were many, many other organizations who stepped up. My back of the envelope list included the following although I'm sure there were others:

- Redwood Coast Medical Services
- Coast Life Support District
- North Sonoma Coast Fire Protection District and other fire departments
- Coastal Seniors
- Pacific Gas & Electric emergency crews
- Sonoma and Mendocino Sheriffs' Departments
- CalTrans
- CalFire
- Local tree contractors
- Surf Market and Gualala Super

We all encounter these folks as we go about our daily business. Take a moment to stop and thank someone who provided medical care or cleared fallen trees or delivered meals or repaired our power or kept lawful order or made sure there was food. Without them, our community might not continue to exist. 📷

Happy New Year From The Sea Ranch Lodge!

Here is to great programming in 2023.
We invite you to join our community events on a weekly basis.

- | | |
|---------------------|-----------|
| → Make & Mend | Tuesdays |
| → Trivia Night | Tuesdays |
| → Jazz Night | Thursdays |
| → Vinyl & Vineyards | Thursdays |
| → Morning Yoga | Saturdays |

The Sea Ranch Lodge team is excited to celebrate our North Coast community with delicious monthly Locals Night dinners!



Be sure to check our website, www.thesearanchlodge.com/community, or bulletin board for our monthly calendar listing our regular programming details and special events. We look forward to seeing you at The Lodge in 2023!



Contents

Food & wine: the purveyors, producers & professionals

Celebrating beauty	10
Something for everyone	16
Izakaya Gama	22
When the wine makes you dance	28
The mosquito fleet: Keeping our local fishery alive	32
Caroline Ducato: A lifelong passion for food	40

Around the Ranch and beyond

Play-by-play: Emergency response	44
New CM: Menka Sethi	50



Photo by Bill Oxford

Rosie Iversen
Owner/Broker
707.494.0192

Sharon Burningham
Sales Assoc./Realtor
707.322.4712

Rikki Stultz
Sales Assoc./Realtor
707.338.0277

Shireen Olivier
Sales Assoc./Realtor
714.470.2112

**COLDWELL BANKER**
COASTAL
PROPERTIES

39120 Ocean Dr., Bldg C2-1, Gualala, CA 95445
www.cbcoastal.com 707•884•4300

Cal BRE# 01424141


Contributors

Tempra Board is a grant writer and publication designer for nonprofit organizations, lives in her Sea Ranch home she constructed in 2018, and both writes and creates the graphic layout for *Soundings*.



Richard Placencia splits his time between Gualala & Berkeley, CA. He studied Literature at UC Santa Barbara and is currently an administrator for the Sport Management Master's Program at the University of San Francisco.



Bonnie Plakos is Chief of the North Sonoma Coast Fire Protection District. Her January was booked with atmospheric rivers, downed trees, and damaged homes, among other things.



Maureen Simons is a short story and nonfiction writer whose work has appeared in several literary journals. Her short story, "Remains," published in *Soundings* (Winter 2018) continues to haunt readers.



Dana Teen Lomax is an award-winning poet, filmmaker, teacher, activist, and mom living full time at The Sea Ranch. Her recent anthology, *The Beautiful: Poets Reimagine a Nation*, is available at the Gualala Arts Center.



David Yager is a professional photographer specializing in portraits, including of families, weddings, and other events. He's also an accomplished ceramic artist and lives on The Sea Ranch.





David Yager
Photography
www.davidyagerphotography.com

Buechner Construction

General Contractor

Lic #766825



Remodel Work • Repairs • Efficient
Professional • Cost Effective

707.292.9245

www.buechnerconstruction.com

Sea Ranch Escape

Vacation Rental Homes

More than 40 years under the same ownership

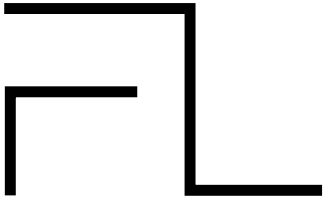


We are The Sea Ranch Experience!

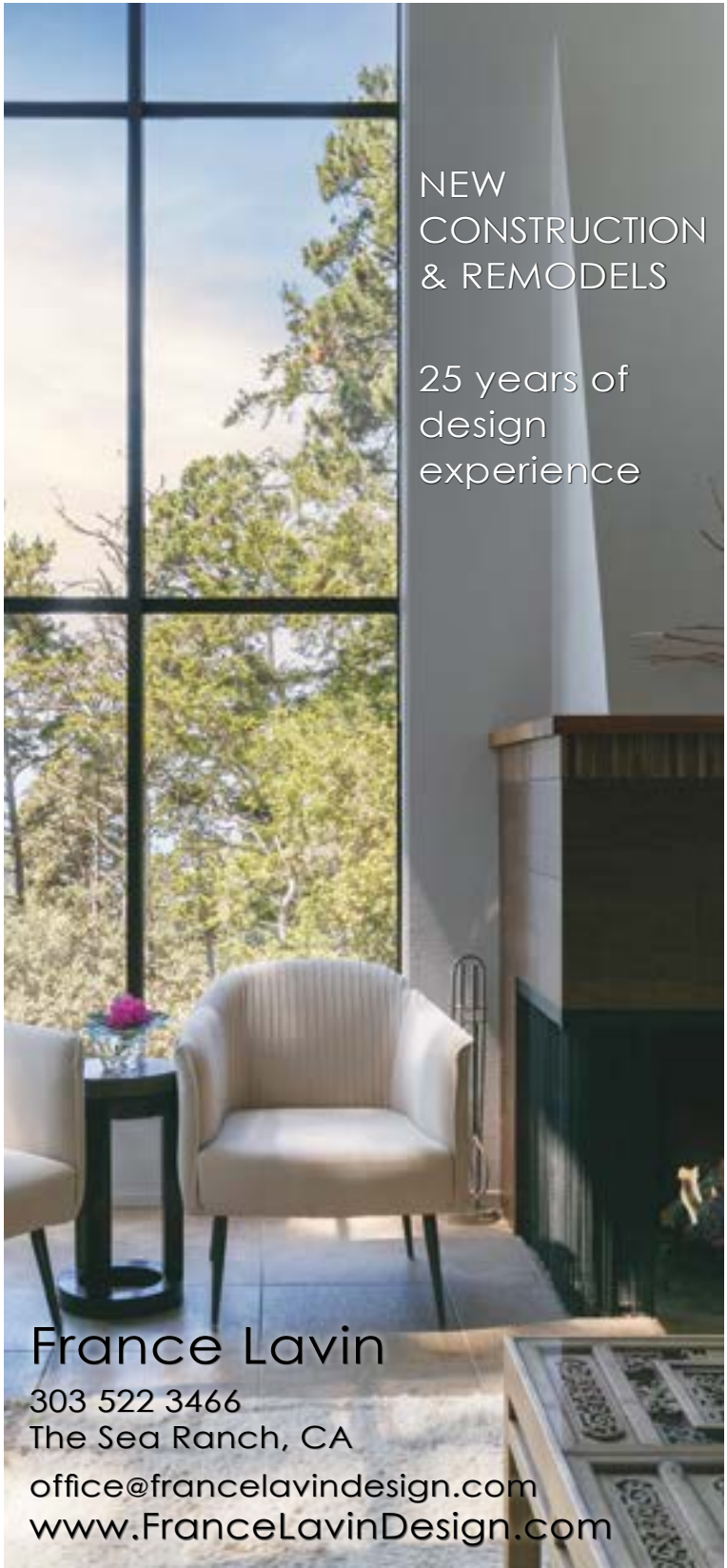
[Facebook.com/searanchescape](https://www.facebook.com/searanchescape)

www.searanchescape.com

707-785-2426



INTERIOR + ARCHITECTURAL DESIGN



NEW
CONSTRUCTION
& REMODELS

25 years of
design
experience

France Lavin
303 522 3466
The Sea Ranch, CA
office@francelavindesign.com
www.FranceLavinDesign.com



Kathleen Alexander
FINE ART PAINTER
The Sea Ranch | 808-283-1166



- Watercolors
- Plein Air Oils
- Prints
- Instruction
- Studio Visits by appointment

KathleenAlexanderArt.com
Instagram: @KathleenAlexanderArt

franklin perkins studio

sea ranch

paintings • collage • sculpture



franklinperkinsstudio.com

• studio visits welcome •

franklinperkins@verizon.net 707 785 1191



HunterDouglas

PRO WEST

Interior Services

Phil Atkins
Window Covering Specialist
CL#625867
707-684-0061
Authorized Hunter Douglas Priority Dealer

Celebrating beauty

An interview with Elizabeth Clune

Richard Placencia

Imagine the following scene: green rolling hills that are slick with coastal mist. In the distance is the sound of crashing waves. Above you is an overcast sky with occasional breaks of sunshine. Goats and sheep nibble on the hillside, providing a pastoral complement to a barn and fencing the color of worn driftwood. You see a farmhouse up ahead, and as you approach, you take a deep breath. Do you smell the roasted lamb, potatoes with garlic, melted butter that's been churned by hand, freshly baked breads, cakes, and pavlova with berries? Fruit pies are cooling in the windowsill of a rustic bed and breakfast. Walk inside and enjoy the inviting warmth of a fireplace. Listen to the din of children's voices and a mother calling out instructions on which vegetables to pick from the garden. These are the sounds of a family hard at work.

Now snap back to the present. The landscape you've just imagined isn't in The Sea Ranch. It isn't even in California... it isn't even *close*. This is the landscape of County Wicklow, Ireland in the 1960's, the backdrop to Elizabeth Clune's upbringing. "I grew up on a farm," she says in conversation at the Sea Ranch Lodge. "We ran a farmhouse-style bed and breakfast—simple, yet elegant and elevated." As the owner and operator of Sea Ranch Gourmet, Elizabeth brings that same approach—simple, yet elegant and elevated—to her coastal clientele. "Whether I'm entertaining friends of my own, or if I'm catering an event, I always treat it like I'm entertaining my own family. There is a feeling that I want to give them something special, a wonderful memory that, hopefully, they carry with them. Because life is short—you want to create those special moments."

Tonight, she is dressed in a silk Saloni dress with a subtle leopard print. She has a black leather jacket and a pair of black suede ankle boots from her

Baked brie with fig preserves, one of Elizabeth's offerings through Sea Ranch Gourmet.

Photo by Viera Photographics

favorite boutique on the Rue de Grenelle in Paris, France. "I always believed in using beautiful things," she says. "If only for the aesthetic. Because if something is beautiful, why not see it?"

She sips from her wine and I can see her begin to look off into the past. "As I get older, I think of my mother, who's been saving all her best clothes to wear for special events, and they're all just sitting in her wardrobe. Now she's 88, and she's just now finally starting to wear them. I think of how she could have been wearing them all along. That's how I feel about food and entertainment. It's an opportunity to bring joy into people's lives."

I ask her to walk me through her approach to dining at Sea Ranch Gourmet. "You're creating a total experience," she says. "It's a very sensual experience. I feel privileged that I get to provide that."

"It begins with the *where*," she continues, "Is it at their home or yours? It begins the moment you walk up to the door, and everything from there on. You're creating an ambiance." When she gets to her philosophy on creating a menu, she breaks down the sensory experience of food with an almost poetic cadence: "Keep in mind that we eat with all of

our senses," she reminds me. "It's visual. You smell the food. Flavors are tasted and smelt. Then there is the feel and the texture, then of course, it's wonderful to add wine (she smiles and takes another sip from her glass), and friends — your company." These are the sounds of dining.

As we dive further into conversation, we acknowledge how memory is often divided into chapters. She speaks of parlaying her childhood experiences on the farm into a degree in Home Economics from the University of Dublin at Trinity College. In the 1980's Elizabeth moved to La Cañada, California and became a lot of things to a lot of people: mother, wife, private cooking instructor and high school educator. Although cooking and teaching were a part of her daily life, her true skill set had yet to be on full display. In 2001, she became a pioneer of the reality TV movement when she and her family participated in the 1880's homesteading reality show *Frontier House* which aired on PBS. The show stripped away modern conveniences for six months in the Montana wilderness. During that time some of her own tightly held perspectives became challenged, and her marriage was tested. After the show ended, Elizabeth was in need of change.



Serenity Garden Gallery

Walter & Karen Rogers, Owners

www.serenitygardengallery.com

707.889.7441

full service • installation • custom pieces

Curators of a Lifestyle



Archie Held sculpture



39120 Ocean Drive, Gualala, CA

(located in Cypress Village, next door to Healing Arts/Skin Luv)

Jennifer Miller: 707.239.2970

Taylor Miller: 707.239.9159

- **Tuesday - Friday**
- **Appointment required**
- **Hair & nail products for sale**

RELOCATE TO A WARM HILLSIDE MICRO CLIMATE



33250 Sea Forest Dr. Unit 10-14

Ocean-View Estate on 3+ Acres

Unique Architectural Elements Throughout
Ultimate Privacy Adjacent to Scenic Acreage

Patty Bettega, Broker Assoc., GRI/CRS DRE# 01042567

Linda Morley-Wells, Marketing Specialist

707.884.9000 x23 Patty@KennedyRealEstate.com



- **2 Main Suites with Private Guest Wing**
- **Built-In Office Plus High-Speed Internet**
- **3 Decks & Spa for Outdoor Entertaining**
- **Potential for Boarding Horses**

NEW PRICE: \$1,595,000



KENNEDY & ASSOCIATES



Elizabeth Clune, at home on The Sea Ranch.

Photo by David Yager Photography

across the Gualala River bridge and bask in the sunshine “banana belt” for the first time.

Imagine the following scene: the smell of ocean air, the sight of the green hillside, the whooshing lull of the wind and water, the feel of the mist on her hands as they pull the car over and stretch their legs along Highway One. Elizabeth looks around at this particular slice of coastal Northern California, and with the pastoral scenes of her childhood in mind it’s no wonder that this stretch of the coast would strike her with the indelible sense of home, and

leave her with a mix of déjà vu and excitement for what’s to come.

While on her own, Elizabeth began to focus on cultivating her own talent. “Life is short,” she’d remind me once again. “And if you have something special and something beautiful, why not use it? Why not wear it? What are you waiting for?” Skills and talent left unused and unappreciated are like beautiful dresses kept hidden away in a closet. In the chapter of her life that followed, Elizabeth began to wear the culinary arts as a key part of her identity.

Since the mid 2000’s, Elizabeth has made a name for herself in the Southern California dining scene. Beginning with an advanced degree at Le Cordon Bleu in Pasadena, California then moving on to work in some of the most celebrated kitchens in Southern California (Saddle Peak & Savory), and in some of the homes of LA’s highest profile performers and athletes (Barbara Streisand, Tom Petty, MLB’s Derreck Lee and Ryan Braun). Along the way, a new partnership was formed and a home created in Malibu. But as life’s chapters are wont to do, her time amongst the glitz, glamor, and warm beaches of Malibu would come to an end.

Elizabeth and her partner sold their home in Malibu and began driving northward along the California coast, not knowing exactly where they’d land. It’s on a quiet afternoon in 2018, when they drive

“People move here for the natural beauty, but stay for the people,” she says with certainty. “When you think about our lives and all the things that come before (big changes), how they prepare us for a certain time and place and, eventually, everything comes together. You draw from all those experiences and all that knowledge and skill... it’s its own kind of serendipity.

“The French have a way of living,” she says, “Of enjoying beautiful things, of indulging and celebrating the various senses of life. You have that here in The Sea Ranch. Celebrating beauty: honoring the culinary arts, fine wine, beautiful art and music—you have it here, and you know what?” She leans in close as if to share a secret, “The best part is that it doesn’t come along with pretension. People here are not pretentious. They are simply in favor of living to celebrate and preserve beautiful things. They want to enjoy life, and that means getting together with friends and enjoying a meal.” I lift my glass of wine to hers and we toast in agreement.

You can learn more about Elizabeth Clune and her work at Sea Ranch Gourmet by visiting her website at Searanchgourmet.com.



At RCMS, Your Health is Our Future.

Serving the coastal communities since 1977, **REDWOOD COAST MEDICAL SERVICES** has been here for you and your medical needs.

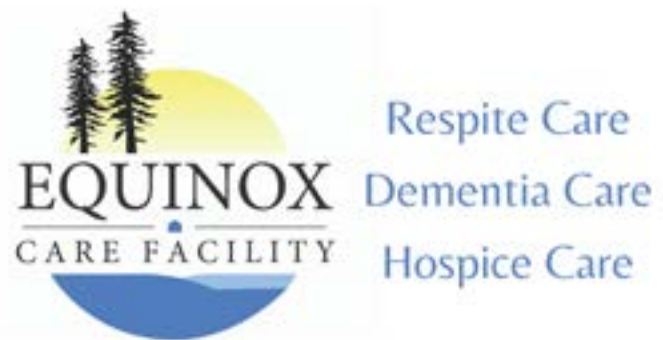
Continuing to provide high-quality, community-based, family-oriented, primary medical, dental, urgent care, and behavioral health services to both residents and visitors within the coastal areas of Southern Mendocino and Northern Sonoma Counties is an *ongoing* challenge. We are expanding our investment in staff and infrastructure.

Now, looking to the future, our planning involves the community, staff and board working to define healthcare needs for 2050, the people and technologies to meet them and longer-term facility impacts.

RCMS partners with Coast Life Support District (CLSD), which provides paramedic and EMT-based ambulance services. Emergency air transport is available through membership in AirMedCare Network.

RCMS accepts most forms of insurance; no one is denied services based on their inability to pay.

For general information about RCMS, please visit our website, or call (707) 884-4005.



Equinox Care Facility is a twenty-four hour residential care facility for the elderly. We provide assistance with the activities of daily living. Clients have their own private bedroom, allowing them to feel comfortable and at home.

38281 S. Hwy 1
Gualala, CA 95445
(707) 884-4061
www.equinoxcare.com
License #236801775

Barth Vision & Optical in Healdsburg proudly serves Sea Ranch and surrounding areas.

Dr. Barth has played a central role in the development of a world-class ophthalmology community in the North Bay. Having dedicated his life to improve the vision of his patients, Dr. Barth is proud to serve his patients in the Sea Ranch area.

Our Services Include:

- State-of-the-art eye examinations
- A unique collection of fashion eye wear
- Cataract surgery and consultation
- LASIK vision correction
- Telemedicine

Call Today for an Appointment (707) 955-1120 640 Healdsburg Ave. Healdsburg barthvision.org

Action Network
Community Wellness & Family Resource Center
an independent 501(c)(3) nonprofit

The Center
200 Main Street
Point Arena

Community Wellness + Events
Parenting Support + Family Strengthening
Garden Project + Food Security
Teen Group + Youth Environmental Stewardship
Legal Advocacy + more!

Creating community wellness & strengthening families

www.ActionNetwork.info
FB: ActionNetworkTheCenter IG: thecenter_actionnetwork
Call 707-882-1691 for more information

Kelley Kieve
Certified
Hypnotherapist

kelley@mcn.org
707 321 3316

We are still
a part of the
Coast Life Support
District.



But now our
ambulances
have their
own name.



It's clear and easy to remember. We are still part of Coast Life Support District and our service area remains the same. But our services have expanded. We now have two paramedic-staffed ambulances. 24 hours every day.

Why is that important? Paramedics provide a higher level of care. They can administer medications to control heart rhythms and pain. They can stabilize patients and make them more comfortable while en route to the ER.

So, new name. New look. Expanded care. Where and when you need it.

We're there for you.
**COAST LIFE SUPPORT
AMBULANCE**

A part of the Coast Life Support District



Wellness on the Coast
A collective of local healing practitioners promoting greater awareness of the professional services offered on the Mendocino Coast

Find your local wellness-practitioner

Homeopathy	QiGong	Acupuncture
Holistic Beauty	Core Fitness	Jin Shin Jyutsu
Massage/Bodywork	Ayurveda	Sound Healing
Yoga	Chiropractic	Life Coaching

...and more!

Please visit our website for more information about individual practitioners & all healing modalities.

www.wellnessonthecoast.com
info@wellnessonthecoast.com





Something for everyone

An interview with Chef Eric Piacentine

Dana Teen Lomax

The Sea Ranch Lodge's Executive Chef Eric Piacentine.

Photo by Stephanie Russo

While 21st-birthday rituals usually involve alcohol and a Dionysian party somewhere, young people with health issues have to find other ways to celebrate, especially during a pandemic. Last June, my daughter decided to have a meal out in lieu of painting the town. With celiac, we knew this would not be easy. According to the FDA, people with celiac disease become seriously ill when ingesting even the smallest amounts of gluten, less than 20 ppm (parts per million). Undaunted, we called local places and found one where the staff reassured us that they were well-versed in preparing meals for those with gluten allergies. We were surprised and elated!

When my daughter's birthday arrived, we called the restaurant just before leaving to double-check that the staff were, in fact, prepared for us. Once again, they confirmed that everything was in order for a truly gluten-free meal. Long story short, as the food arrived, we noticed that every course contained wheat—the croutons in the salad, the onion rings placed over the green beans, the potatoes fried in a shared fryer, and so on. After asking to speak with the server, we were referred to the chef, who at first said all was fine and later recanted, admitting that each course contained gluten.



Chef Piacentine's "rugged refined" meals often feature locally-sourced seafood, meat, and produce.

Photo by Stephanie Russo

On the way home, stomachs rumbling, we decided to stop by the Sea Ranch Lodge. We knew that the Chef, Eric Piacentine, could accommodate people with allergies, so we thought we would see if it might be possible to salvage the evening. To our delight, Chef Piacentine made an incredible meal for my daughter's 21st. The birthday dinner included an impeccably cooked steak with a savory sauce, a well-dressed salad, bright and crisp, roasted root vegetables seasoned to perfection, and a decadent flourless chocolate cake on which we lit celebratory candles. Although he prefers that diners with special orders offer some advanced notice, Chef Piacentine made it happen. Neither one of us will ever forget the kindness of this gesture. Chef Piacentine turned a disappointing evening into a true celebration. He had fans for life before I ever met him.

So it goes without saying that when the opportunity came to write a piece for the food edition of *Soundings*, I was thrilled by the prospect of meeting Chef Piacentine, thanking him in person for making Una's birthday such a memorable one, and learning more about his history as a chef and a person. As I expected, Chef's stories are as engaging as the elegant meals he prepares.

Born in Wisconsin to a family of bakers, Chef Piacentine credits his parents as having a tremendous influence on him. "I've never really had a job without an apron" he relays, confessing that he learned to drive at 12 years old while dropping off donut orders across town. After a short stint in a 4-year college, Chef Piacentine managed a pizza place with a friend and then decided to go to culinary school in Florida. Upon graduation, Chef Piacen-



The Lodge's epic ceviche is available on the bar menu, too, and is not to be missed.

Photo by Stephanie Russo

As life would have it, Chef Piacentine followed a friend away from the East Coast soon after, and he ended up living in Ventura, eventually working in Santa Barbara, where he became a Head Chef in his early twenties. Chef Piacentine garnered attention while in Southern California, and his cooking and stature as a chef were frequently featured in the news. He remained in SoCal for about two years. After heading back to his dad's place and helping out with the bread shop for around six months, Chef Piacentine was eager to get back to California. And good luck seemed to follow him back to the Golden State. At first, Chef Piacentine moved to San Francisco, couch surfing with a backpack and living with friends until, at the age of 26, he began working at Boulevard, which had earned a Michelin Star. Asked about his experience there, Chef Piacentine said simply, "Nancy [Oakes] is amazing!"

Boulevard led to work with Cal Stamenov at Bernardus Lodge in Carmel Valley where Chef Piacentine stayed for eight years. Chef Piacentine says his time with Stamenov, where he cooked for celebrities and served a chef's table in the kitchen, elevated his skills tremendously as a chef and a manager. "I just have so much respect for him," Chef Piacentine remarked of Stamenov. It was during this time that Chef Piacentine met his wife, Julie Rossi, and a number of people on the Sea Ranch Leadership Team.

While in Big Sur, Chef Piacentine received a call from Kristina Jetton, the General Manager at the Sea Ranch Lodge, who called and asked, "Are you and Julie ready for your next adventure?" After several interviews and tastings as well as visits to

tine worked with a private chef and mentor. He remembers pulling up to mansions in his Honda Civic, punching in a code that allowed entrance to the gated homes he worked in, and understanding the seriousness of where his career could take him. He learned beautiful plating and still more culinary tricks of the trade before moving to Cape Cod with his mentor and opening up a restaurant there. His mentor was a hardcore French-trained chef, and Chef Piacentine remembers working hard and learning a lot in his year in the Cape. His mentor also offered important advice: "Work in good places. The money will come later."

Chef Piacentine turned a disappointing evening into a true celebration. He had fans for life before I ever met him.

the area, Chef Piacentine had his answer, an undeniable "Yes!"

When discussing his work at the Sea Ranch Lodge, Chef Piacentine lights up about the local bounty that is Sonoma County. His "rugged refined" meals feature local Dungeness crab during the season, incredible mushrooms foraged locally (porcini, matsutake, black trumpet, chanterelle) and occasionally, a fresh batch of sourdough with the starter Julie and Eric brought up from Big Sur. Chef loves the winter months (Winter is his favorite season, in fact, as he loves "snow and rain and sitting around a warm campfire...") and finds making a good, spicy broth super comforting. Further, the Sea Ranch Lodge is working with David Hillmer, a pioneer contractor on the Ranch, who is in charge of cattle and hens. With Hillmer, the Lodge is raising their own cattle now, and the beef was recently featured at the recent "Locals Night." The "hen den" will be supplying the organic eggs, and produce such as huckleberries, artichokes and greens—all "hyper-local"—are part of the Lodge's incredible offerings. In the summer months, the Lodge works with Oz Farms to serve the most delicious organic vegetables and fruit available. Working with locals and building community around food here on the Sonoma Coast, Chef Piacentine speaks of his work as "truly rewarding."

Despite his years of elevated training and experience, Chef Piacentine is not afraid to keep things real. His guilty pleasure, he offered sheepishly, is eating a cheap frozen pizza with ranch dressing while watching football with friends. (He's a huge Packer's fan.) Chef also talked about late night drive-throughs, when along with three other "white coats," he'd ordered from In-and-Out after preparing fine meals all night long for others. Perhaps what Chef Piacentine is most real about is his desire to make a dining experience and environment that welcomes everyone. To this end, the Lodge offers programming to bring folks in

and build community with events like locals night, wine-maker dinners, trivia night, vinyls and vineyards, and jazz events. Additionally, the team is trying to expand as much as possible, working toward enlarging the menu and offering more options. Wanting to offer "something for everyone," Chef says the team is "putting our hearts into it every night, seven days a week." Although there are moments of deep stress back in the kitchen, Chef Piacentine says the Sea Ranch Lodge team is "small but lovely, and we are all growing." He has mentored young cooks with limited experience, ones whom he is thrilled to watch grow from the first nerve-racking days in the kitchen to now breaking down fish with ease and doing a fabulous job. "It's wonderful to see their progression, to see them develop," Chef says.

Continued on page 51



Una and Dana after enjoying Chef Piacentine's birthday meal.



Sea Ranch Supply

We stock lumber, building supplies, hardware, tools, paint, housewares, plants, gardening supplies & more!

Monday - Friday
7:30 am - 5 pm
Saturday 8 am - 5 pm

➡ Please stop by when you have a moment & say hello! ⬅

35550 Verdant View
The Sea Ranch
www.searanchsupply.com
facebook.com/searanchsupply



Dream

If you have longed to own a home or property on the magnificent northern Sonoma or southern Mendocino coast, let us help make your dreams come true.

We can help you find the perfect home whether for investment rental income, weekend getaways or full-time living.

Planning to sell your home? We are the folks to talk to. We will aggressively market your property and ensure a seamless closing process.

Contact us today. The splendor of the northern California coast awaits.

Sean Gaynor-Rousseau, broker-associate 707-321-4063
Pia Walker, realtor 707-494-9584

Luxe Places International Realty
39140 South Highway One, Gualala, CA 95445
utopiabythesea.com DRE 01522223



THINK YOU KNOW HOW REVERSE MORTGAGES WORK?

You probably don't!

Let me show you how to use the home equity you've earned to live the life you deserve!

- Improve cash flow by eliminating mortgage payments
- Secure funds for any purpose: home improvement, leisure, helping grandchildren, etc. without a mortgage payment or depletion of savings
- Non-cancellable credit line (as long as you maintain timely payment of property taxes and home insurance and the home is your primary residence)
- Qualification much easier than with traditional mortgages

HOLMGREN
+ ASSOCIATES

Loan provided by the Department of Financial Protection and Innovation under the California Residential Mortgage Lending Act. This is not a commitment to lend. Funds, guidelines and restrictions are subject to change without notice. The reverse mortgage borrower must meet all loan obligations, including living in the property as the primary residence and paying property charges, including property taxes, fees, hazard insurance. The borrower must maintain the home. If the borrower does not meet these obligations, then the loan will need to be repaid.



John K. Holmgren
Mortgage Advisor // Sea Ranch
Homeowner
NMLS 293904
510.381.7961
John@MortgageHolmgren.com

The Only Bank Card Your Business Needs



Enjoy the convenience and support of a private banker who knows you as a neighbor and can assist your business with creative financial solutions.

- Checking and Savings Accounts
- Mobile Deposits
- Online Banking with electronic payments and wire transfers
- Complete Cash Management Services

Call, text, email or knock on my door. Hope to talk with you soon!

Kelmy Denebeim

www.signatureny.com

Member FDIC

¡Hablamos español!



DECKING • HARDWARE • LUMBER
MILLWORK • PAINT & SUPPLIES
POWER TOOLS • RAILINGS
SIDING & MORE!

GualalaBuildingSupply.com
707.884.3518
38501 South Hwy 1, Gualala



Izakaya Gama

Transport to Japan via Point Arena

Tempra Board

Gama is tucked into the south side of Point Arena's main street, one door down from the Wildflower Motel. Easy to miss but once inside, the dining space is a cozy nook full of natural wood, a polished live-edge counter where staff manage reservations and greet guests, an elegant, modernist bar often kept open for walk-ins, and a dining area where reservations are quickly becoming a must. This restaurant has a following, which started almost two years ago when owners David and Elyse Hopps started a pop-up take-out window at the height of COVID.

The pop-up "was about getting the area familiar with the style," says Elyse, who is also the General Manager. "It was amazingly received, especially during COVID. You could get a hot bowl of soup, the ultimate comfort food."

With a permanent space that's been open for more than a year, Executive Chef David has expanded Gama's menu to include hot or cold small plates, which always feature sashimi or sushi rolls, and kushiyaki (skewered meats and vegetables). And as an homage to their original pop-up, Gama still hosts a "Ramen Night" once a month, with proceeds going to the Japanese American Citizens League (JACL).

Gama is an izakaya, a type of Japanese pub, where a variety of small plates are served to accompany the alcoholic beverages. In this case, appropriately, the beverage of choice is sake. "At the heart of it, izakaya is a sake bar. We decided not have any wine on the menu, and in wine country, that was controversial!"

laughs Elyse. But those looking to geek out on the finer points of sake pairing are in for a treat. Elyse is in the process of getting her "Level 3" sake certification, an advanced-level certification for professionals awarded by the Wine & Spirit Education Trust.

"What we have on the sake list is so cool and you can't get it anywhere else on the coast," she adds, "and it pairs so well with our food." David adds, "I love watching Elyse greet a table looking for wine, asking what type of wine they usually like, and steering them to a sake that ends up being well received."

Tables are set with elegant Japanese serving ware. Rotating floral arrangements by Jen at Garden by the Sea in Gualala, placed into hand-made vessels by Mendocino county potter Jason Sanovich of Sanny Ceramics, adorn the walls and window sills.

Many dishes are served atop locally made ceramics, including Sanny Ceramics' "wabi-sabi"-inspired pieces and Albion potter Cliff Glover, whose distinctive styles can be seen in the ochoko—traditional sake cups—made specifically for Gama. Eating and drinking from these dishes is part of the joy of Gama. Pouring Gama's house-made tare dipping sauce from a tiny, elegant Glover vessel into a dish for dipping my sashimi felt almost ceremonial. Gama's tare is a shoyu reduction made using the same fermented soybean mother that David and Elyse started when they still had their pop-up over a year ago.

David and Elyse met as sushi apprentices in a Japanese restaurant in Salt Lake City. After



Elyse and David Hopps, ▲
owners of Izakaya Gama.

Sashimi featuring Amberjack ►
and Mt. Lassen Trout.

Photos by David Yager Photography



I vividly remember the chilly autumn evening at Izakaya Gama. We ducked inside out of the wind to enter a cozy and inviting space that reminds me of many places I have eaten throughout Japan.

Julie Wolfson

moving to San Francisco, David worked for Saison (a modern American cuisine restaurant with three Michelin stars) before moving to Elk to help open the Harbor House Inn (which recently received its second Michelin star). Elyse, also a pastry chef, had a pop-up mobile café out of her VW bus camper van called Between Wind & Water (she recently found a permanent location for it in Point Arena, though the project is a few years out).

But it was after the couple dined at the Japanese restaurant Shibumi in Los Angeles that Elyse decided she wanted to get back into Japanese food, and the couple moved full steam ahead on the Gama project. (Gama is the abbreviation for *gamagaeru*, or toad, in Japanese. “I’ve always been obsessed with amphibians,” David admits. (The restaurant’s logo was designed by David’s tattoo artist, and also adorns his arm.)

David and Elyse know good Japanese food. David’s dishes are nourishing, subtle, and bursting with umami, making them the ultimate comfort food with class. I got to preview some items on a recent menu. We started with the *chawanmushi*, which is one of David’s favorite items on the menu. The word literally means “steamed tea cup” after the vessel this savory custard is traditionally baked in. The dashi-seasoned egg custard melts on your tongue, with subtle flavors of some of its few simple ingredients: shiitake mushroom, lemon zest, and slivered new onions. When in season, David uses local matsutake mushrooms and yuzu, a citrus fruit similar to mandarins.

Using mostly what they can get locally and seasonally, Gama’s menu changes daily. “We work diligently to only use things from California,” adds Elyse. Between 80-90 percent of their menu comes from ingredients produced in Mendocino or Sono-

ma counties. “It’s super important to us to support locals as much as we can,” says Elyse. “It’s tough sometimes because people expect all the fish they see from a typical izakaya or Japanese restaurant. Instead, we use what we have in our area and highlight those ingredients using Japanese cooking techniques and recipes.”

When I visited they had just got some of the season’s first crab. They often get local rock fish, salmon, crab, and eel. “When [fisherman] Bill Arana comes to our front door, we just get whatever he has!” admits Elyse. The sushi offerings I tried were not as local, but still delicious. They included a sashimi plate with Amberjack and Mt. Lassen Trout, a sustainably farm-raised fish, plated with home-grown wasabi leaves, radish slivers from local Wavelength Farm, a wasabi paste made in Half Moon Bay, and a house-blended soy sauce for dipping. Our final course was the savory and sweet kushikayi skewers. We tried the Momo, made with chicken thigh meat dressed with the homemade tare sauce and grilled to a tender perfection.

With Japanese food, perhaps even more than other high-end restaurants, presentation is critically important. Think elegantly, patiently crafted bonsai—but faster. Gama’s offerings are a delight to see as well as to eat, with each plate an interplay between sweet and savory, crispy and buttery smooth, and always highlighting fresh, local, whole ingredients.

Earlier last year with out-of-town friends we tried a variety of hot and cold items, planning to end with the kushiyaki. After miso soup, the next item out was the *Yamitsuki*, the aptly named “addictive” savoy cabbage dish, a chilled, crunchy pile of seasoned cabbage, chicken skin, and roasted garlic. This was followed by sushi and other vegetable and fish dishes. But by the time we had finished those,



Elegant comfort food: *Chawanmushi* custard with shiitake mushrooms.

Photo by David Yager Photography

we were too full to eat the skewers that were on the way; just because Gama features small plates, doesn’t mean you won’t get full.

I dined that night with Julie Wolfson, a Los Angeles-based freelance travel writer and contributor for the *Los Angeles Times*, when Julie was on one of her visits to The Sea Ranch (her family owns a home here). Not long after, she published a travel feature on TSR. Julie’s also a Japanophile who has been to the country five times, and I asked her to share what she thought about Gama.

Julie writes, “I vividly remember the chilly autumn evening at Izakaya Gama. We ducked inside out of the wind to enter a cozy and inviting space that reminds me of many places I have eaten throughout Japan. We warmed up with cups of hot green tea and bowls of miso soup. I especially enjoyed their Yamitsuki cabbage salad, the trout sashimi, and

the *karaage* (fried chicken) that was served with a delicious yuzu aioli. Each dish was plated on rustic ceramics and served with true izakaya-style hospitality. I love sharing these kinds of meals with friends, a less formal experience than at traditional sushi bars.”

Gama’s exquisite food, presentation, attention to detail, comfortable ambiance, and great staff have resulted in a loyal customer base that kept the restaurant going, even during COVID and the typically slow winter months. Of the staff, Elyse adds, “We’ve been lucky—we have a unicorn team—they are all so hard working!” Because the restaurant opened during the pandemic, they knew what to expect, and yet were pleasantly surprised.

If you haven’t had the chance to experience Gama, you should. To make a reservation go to their site on Tock: www.exploretock.com/izakaya-gama 📍




Gualala Arts Can
Be Your Personal Canvas
For That Magical,
Memorable Event.

Gualala Arts is here for our
community with more than 100
publicized events each year, including
concerts, art exhibits, festivals,
special events and more!



Contact Gualala Arts'
operations manager Scott
Chieffo at 707-884-1138 and
start planning your artful event.

 Gualala Arts
46501 Old State Hwy
Gualala, CA 95445
707.884.1138



And we are here for your private
event rentals, including Weddings,
Birthdays, Anniversaries, and more.
We have full capabilities, from 200 sit-
down dinners to small intimate affairs.



Gualala Nursery & Trading Company

38660 S. Highway One • Gualala, CA • 707.884.9633

Monday, Wednesday – Saturday, 10:00 am to 5:00 pm

Sea Ranch & California natives • Australian &
South African drought tolerant plants • succulents
• annuals • herbs • fruit trees • vegetables • house
plants • orchids • organic seeds • garden supplies
• soil mixes • amendments • fertilizers • irrigation
supplies • pottery • garden art

- We fill special order requests.
- Landscape design, service, and installation.
- With Susan or Tony's 50 years of garden &
landscape expertise.

*A surprising home & garden gift shop
hiding inside Gualala Nursery!*



Thank you for over 34 years in business on the North Coast!

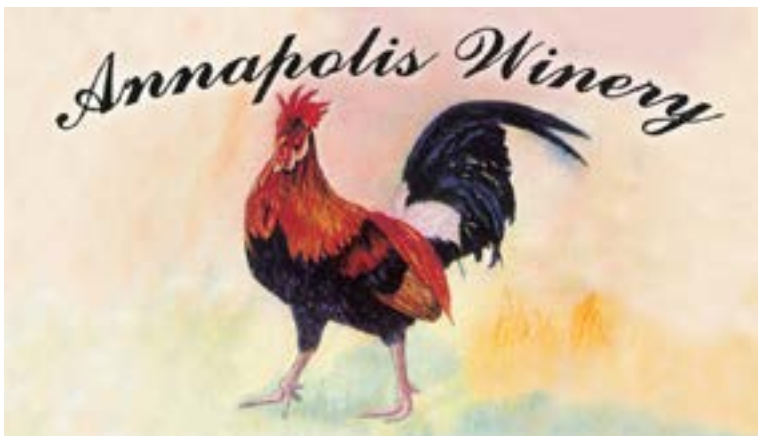
SHOP LOCAL ~ READ LOCAL

Your Community-Owned Bookstore Offers:

Games • Puzzles • Greeting cards
Gifts • Books, of course, new & used

A safe & welcoming
shopping experience

Cypress Village
707-884-1333
foureyedfrog.com



Open for Tasting & Picnicking
12 noon to 5 pm Daily
Weddings and Events

707.886.5460

www.annapoliswinery.com
annapoliswinery@gmail.com



HUMANS

**SUNRISE
HOMESTEAD**
GENERAL CONTRACTOR

LIC NO 1062937

CONSCIOUS CONSTRUCTION

707 331 5887 SUNRISEHOMESTEAD.COM

NATURE

Open Saturdays 1000Annapolis@gmail.com
Summer 11-5 / Winter 11-4 415-308-5881

The Wine Shop
1000 Annapolis Road, The Sea Ranch

Big Tiny Gallery

A Small, Design-Focused Fine-Arts Gallery
at
1000 Annapolis Road
The Sea Ranch

Lu + Maynard Lyndon, Proprietors

Saturdays 11-4
or by Appointment
lyndondesign@me.com

lyndondesign
GALLERY

 lyndondesigngallery

Advertise in SOUNDINGS

Email: adsforsoundings@gmail.com

Wendy van Dyck,
owner of the Wine Shop
at 1000 Annapolis
Road, enjoying one of
her imported reds.

Photo by George Calys



When the wine makes you dance

George Calys

It is the wine that leads me on, the wild wine that sets the wisest man to sing at the top of his lungs, laugh like a fool—it drives the man to dancing... it even tempts him to blurt out stories better never told.

Homer, *The Odyssey*

Stroll through the door of the Wine Shop at 1000 Annapolis Road and dancing, specifically ballet, may not be the first thing on your mind. But as you peruse the wine-dark shelves of vinified goodness, stop at the counter where gracefully stands the proprietor, Wendy van Dyck. Even a casual glance toward van Dyck reveals the bearing of a dancer, in this case, a former principal ballerina with the San Francisco Ballet.

Dial the clock back to the 1970s in Missoula, Montana, where you'll find young Ms. van Dyck assiduously practicing ballet in a small dance school run

by Fifi Hut. Then-director of the San Francisco Ballet, Lew Christensen, on what can best be called a scouting trip, visited Hut's school, saw van Dyck, and realized her potential. Christensen offered her a full scholarship to the SF Ballet School, which would require her to move to the Bay Area. Van Dyck's parents agreed but only on the condition that she wait until the age of 16 before accepting the scholarship and moving.

By 1979, van Dyck was added to the *corps de ballet* and in 1989, she was named a principal ballerina by Helgi Tomasson, who assumed directorship of SF


Ballet in 1985. Van Dyck was especially known for the role of Juliet in Prokofiev's *Romeo and Juliet*. *The San Francisco Examiner* referred to her as "one of the [Ballet's] most appealing members." She retired from the stage in 1996 and continued her career as a ballet instructor.

Where, you may ask, did the wine business come into the picture? Without the demands of ballet rehearsals, worldwide travel, and performances, van Dyck, together with her husband Gordon Uhlman, began a wine retailing business specializing in half bottles and aptly named, Half Wit Wines. When the couple moved to Elk, California, van Dyck opened a small wine shop at 1000 Annapolis Road. The half-bottle business has been phased out and van

Dyck has utilized her wine industry network to offer a range of domestic and international wines in a traditional retail setting.

Open for the last five years, the Wine Shop carries around 100 different wines. Van Dyck selects those wines, saying, "I only sell wines that I personally think are good. If I don't like it, it's not in the shop." That's not to say that van Dyck doesn't like to hear from her customers; she's always glad to learn of their wine ideas and, if she agrees, add them to her inventory. Domestic offerings include wines from Napa, Sonoma, Mendocino, Lodi, Paso Robles, Oregon, and Washington state. Wines from France, Spain, Italy, Greece, Austria, Argentina, and Morocco complete the international selections.

The Wine Shop is generally open on Saturday afternoons although prior to the pandemic, van Dyck would also open on Friday afternoons. Wine tastings at the shop have returned, after being suspended during COVID. During the latter half of 2022, limited space tastings were offered on Friday evenings. "I'm evaluating which days to be open," she commented, "the warmer weather after winter usually corresponds to better sales."

The variety of wines available at the shop is impressive, especially considering the cozy size of the store. Price points generally range from the low \$20s to \$50 a bottle, although van Dyck carries a few "special occasion" wines that range from \$50 to \$150. You won't find any two buck chuck or Gallo jug wines here! There's a nice selection of accessories such as wine glasses, cork screws, tasting sets, and logo wine carriers. And, of course, there's always the charm and conversation of the former principal ballerina offering delight in a glass. 

**Some of the Wine Shop's
carefully curated wines.**

Photo by George Calys





EQUITY REAL ESTATE SOLUTIONS

CHRIS JAMI



Chris Steele
Broker, (888) 515-9283
CaIDRE 01494936



Jami Sundstrom
REALTOR, (707) 495-9960
CaIDRE 02007796

- | | | |
|---------------------|-------------------|-------------------|
| • SALES | • COMMERCIAL | • SITE SELECTION |
| • LEASING | • INVESTMENT | • SPECIAL USE |
| • CONSULTING | • 1031 EXCHANGE | • CONSERVATION |
| • FINE HOMES | • DEVELOPMENT | • PROBATE & TRUST |
| • LUXURY PROPERTIES | • VALUATIONS | • DIVORCE |
| • LAND | • MARKET ANALYSIS | • BUSINESS OPPS. |

COASTREALTORS.NET



RE/MAX GOLD
39351 S. Highway 1
Gualala, CA 95445
(888) 515-9283
TSR@ChrisJami.com



THE
RE/MAX
COLLECTION[®]
Fine Homes & Luxury Properties

RE/MAX
COMMERCIAL



Sea Cave and Milky Way

by **Paul Kozal**

This photograph is from my ongoing series of images framing the Milky Way from within sea caves at The Sea Ranch.

Capturing these images requires scouting, research, and advance planning. Only a few nights each year yield the required combination – a cave opening alignment with the Milky Way, a clear moonless night so the stars are the brightest objects in the sky, and occurring during the few hours of a minus tide for cave access. These conditions are rare, and vary for each sea cave.

My first attempt was rained out. Trying again the following year, all these conditions aligned for only three days in September. On day one it was raining but on day two, the weather cleared and conditions were optimal.

I employ the technique of “light-painting” – using a moving flashlight to evenly illuminate cave walls, balancing the night sky with the cave interior – allowing one to see every crack and crevice with a window into the cosmos.



39102 Ocean Drive
Gualala, CA 95445

Corner of Hwy 1 and Ocean Drive
Cypress Village

Open 11am – 4pm
Friday, Saturday, Sunday, Monday

707.884.9065
paul@studio391.net

www.SeaRanchPhotography.com
www.studio391.net



STUDIO
391
FINE ART
GALLERY



Fishing boats at the Pt. Arena Pier (pre-bomb cyclone!)
Photo by David Yager Photography

The mosquito fleet

A small and scrappy band of fishermen keep our local fishery alive

Tempra Board

Fakhrul Hasan is a commercial fisherman who lives with his wife and children in Point Arena for part of the year and in his home country of Bangladesh, fishing here for at least five months every year during the season. During fishing season, you can often find Fakhrul—known as King Ling Fishing—and his catch in downtown Gualala. Depending on the season, he typically has salmon, rockfish, and lingcod.

Fish notes: For those unfamiliar with this fish, lingcod is a funny-looking bottom-dweller with a giant head containing 18 sharp teeth, and is found along the entire West Coast, from the Gulf of Alaska to Baja California. According to National Oceanic and Atmospheric Administration (NOAA) Fisheries, neither of the two wild-caught lingcod species in the U.S.—the Northern Pacific Coast and Southern Pacific Coast—are

An oily bottom dwelling fish that is 10-12 miles offshore, black cod fishing requires collapsible pots that go down 1,500 to 2,000 feet attached to a long line.

overfished, according to the most recent stock assessments. Lingcod can grow up to five feet long, weigh 80 lbs., and live for more than 20 years. The mild-tasting white flesh of lingcod is like a cross between halibut and cod. It's my go-to for fish-and-chips and fish tacos.

"We're going to need a bigger boat."

New to Point Arena in 2016, Fakhrul started out hook and line fishing off of the pier, which he admitted was "pretty tricky" due to the fluctuating tide. The next year he went out on the rocks north of Point Arena. Two years later he bought a kayak and fished from that for a few months until he could buy a 13-ft Boston Whaler, which he registered as a commercial vessel. "I learned so much, doing everything by myself the hard way," Fakhrul adds. The next year he bought an 18-ft Zodiac and started to have more success. In the last couple of years he's gotten interested in black cod after seeing other fishermen catch it. Fakhrul's quick rise into commercial fishing is even more amazing when you learn that he had never fished before moving with his wife, Whitney, an art teacher at Pt. Arena High and Pacific Community Charter School, from Bangladesh. "I had never fished before; I had zero ocean experience," Fakhrul confides. "I had not even seen the ocean before!"

An oily bottom dwelling fish that is 10-12 miles offshore, black cod fishing requires collapsible pots that go down 1,500 to 2,000 feet attached to a long line. This method reduces by-catch of sea birds and marine mammals and is considered sustainable by NOAA Fisheries, which requires per vessel quotas and size limits.

Fish notes: Black cod is the colloquial name for sablefish, which are not true cod. Sablefish can live up to 90 years; 20 to 40 year-old individuals are commonly caught. A major fishery in Alaska, they are prized for their high oil content and more

than 75% of Alaska's black cod fishery are exported to Japan. It has been a common smoked white fish eaten in Jewish cuisine in the U.S., and has become a signature dish at the high-end restaurant and hotel chain Nobu, started by celebrity chef Nobu Matsuhisa, and served as "Black Cod in Miso."

Fakhrul also notes the health benefits of black cod, adding that it's got the highest level of Omega 3 fatty acids, then jokes, "there's a saying, 'the Japanese live long because they eat black cod!'"

To successfully fish for black cod, Fakhrul had to upgrade again, and so he bought his current 24-ft boat from Moss Landing, which he's outfitting with special hydraulic rigging, a required vessel monitoring system, a survival suit, and other safety features. He'll be able to commercially fish for salmon as well, but he's most enthusiastic about black cod's sustainable fishery.

Fakhrul's newness to the ocean and fishing, and his enthusiasm for going out further for black cod, brought out my protective mom side. I had endless questions about safety and how he could be so confident. I asked about close calls and scary situations. He explained that for lingcod and the vermilion and yellow tail rockfish he catches, it's often less than a mile out from the shoreline. He feels comfortable fishing alone, or sometimes with one or two friends.

Fish notes: There are more than 130 species of Pacific rockfish, with about 60 of them found off of the California coast. Often called rock cod or red snapper, some species of rockfish are the oldest living fish—up to 200 years! Pacific rockfish are covered under the Groundfish Fishery Management Plan, along with lingcod, with annual limits for those species that are overfished, as well as depth-based Rockfish Conservation Areas that are closed to fishing.

Some of Fakhrul's more scary moments involved the failure of key equipment—namely the motor!—when he was out in his small Boston Whaler. “The ocean was OK but then my motor quit working and wouldn't start,” Fakhrul explains. “I had a small backup electric motor but suddenly the wind picked up and started pushing me hard. I was going against the current and not making any progress.”

The wind and currents were coming from the south, not typical for our area unless its stormy, and Fakhrul was a mile north of the Cove and half-way to the Lighthouse. His radio wasn't working because his boat was so low profile that the swells created interference. “I tried to call out but no one could hear me,” he remembers. He knew he could get closer to shore the other direction by Sea Lion Cove. With his wetsuit he could swim to safety, but that would likely mean losing his boat. Finally he used his siren-producing horn, which was heard by a nearby salmon fishing boat. “He saw me not moving and realized I must be stranded.” The salmon fishermen towed him to shore.

Another time Fakhrul was out recreational fishing for tuna with some friends on the Zodiac. They

were 27 miles offshore. They didn't catch any fish as it was getting too late in the season, so on their return they stopped to try for some lingcod and rockfish. “I'm jigging near Moat Creek and all of a sudden I realize the motor isn't working. I'm trying everything but it's not starting.” He had a 6-horsepower backup motor which he had never used before. What if it didn't work?

His friends, experienced surfers, were unfazed. “A nice flat ocean doesn't scare them.” It was getting late and his buddies just continued swapping stories and having fun, while Fakhrul quietly worked to get the little motor up and running. After an hour, he did, and they made it back, at the heart-stopping rate of three miles per hour. Maybe the phrase should be, “we're going to need a bigger backup motor.”

Fakhrul is part of a small and feisty band of approximately 15 commercial fishing boats out of Point Arena. One of the most prominent is Bill Arana, a name you've probably heard if you are a fan of local Dungeness crab. Bill captains the Condor, a 27-ft Farallon, which he says is about as big as you can launch from the Point Arena Pier. He fishes for salmon, crab, lingcod, and black cod, sometimes with his sons. In fact, Fakhrul was a deckhand for Bill on the Condor, and learned a lot from him, adding, “He's one of the best fishermen in the area.”

Bill has been a surfer and fisherman since he was a kid growing up in Pacifica, though he's lived in Point Arena since 1980. Bill sells all of his annual salmon catch—between five and six thousand pounds—locally, which didn't used to be the case, when there

was more fish and fewer people here. He catches more crab than he can sell locally, so about 95% of that goes to a bigger processor who distributes it throughout the state and beyond, shipping some of it as far away as China.

Another fish that gets sold to a distributor is black cod, but there's so much of it, and only one big processor—Pacific Choice Seafoods out of Eureka—that the price has been consistently low. “There's not a big local market for black cod as it's an oily fish, and people aren't familiar with it,” Bill adds. “The best way to eat it is smoked, which is what I do with it.” He also sells lingcod to individual buyers and local restaurants such as Trink's and the Seafood Shack, owned by Ross Woodward, and Izakaya Gama in Point Arena (see article on page 22). But even then, local fishermen have to compete with Pacific Choice for restaurant buyers, whose margins are so thin, they can't afford to pay too much.

I wondered about competition among local fishermen and Bill laughed. He said that the real competition are the big boats out of Morro Bay, Bodega Bay, Fort Bragg, and even as far as Washington. “Our mosquito fleet needs to stick together as a team,” he says. There's a limit to the size and weight of boats that can be launched from the Point Arena Pier (12,000 lbs), and the Condor is probably the largest. The problem is that larger boats from out of the area, which can safely withstand bad weather, come in and basically clean out our local fishery—particularly crab. If crab season opens and the weather is bad, prohibiting our fleet from getting out there, the big boats can swoop in and catch all the crab in a matter of days. And because they can catch so much, they can also afford to set the price low, further hampering our local fishermen.

Such was the case this year. Commercial crab fishing in California didn't open until December 31,

Continued on page 37



Beautiful orange-colored rock cod, and the less attractive though extremely tasty lingcod
Photo by Fakhrul Hasan.



Fisherman Fakhrul Hasan with a tuna.

Thanktuary Retreat

A HAVEN OF
GRATITUDE



- Serenity Hall for Yoga, Dance & Wellness
- 3 Private Studios for Group/Self Retreats
- Community Events & Gifting Circles



650.608.1279 • ThanktuaryRetreat.com



36th annual ARCHITECTURAL TOUR & WINE TASTING EVENT



Saturday May 13th, 2023

Tour: 10am – 3pm, Wine Tasting 3pm – 5:30pm.

**Tour inspiring Houses on the North Coast.
Sample award winning wines
& Bid on wine related items.**

Sponsored by the Soroptimist of the
Mendocino/Sonoma Coast & Gualala Arts

SAVE THE DATE
www.SI-MSC.org

CADENCE RADIANT

All things Hot Water
Gas Boiler to Heat Pump conversion
On-demand
Radiant Systems
415-887-8622
Lic.#1083704

HIGH TIDES

Compassionate Cannabis Care
ADULT & MEDICAL SALES

Local Emerald Triangle Products
30+ Strains of Flower & Pre-Rolls
Wide Selection of Edibles
CBD Tinctures & Topicals
Pet Products

38520 S Hwy One
PO Box 1660
Gualala CA
707-884-1882
HighTides.info

OPEN 7 DAYS
Mon-Sat: 11:30-6pm
Sun: 12-6pm
CA-BCC C10-418



Continued from page 35

and the two weeks of nearly non-stop storms began at nearly the same time, meaning our guys couldn't get out there. In the meantime, the big buyers of crab offered a low price, even bringing in last year's frozen crab ahead of the season, possibly with the goal of reducing demand and helping to justify a lower price.

"You'll go out and you'll see 500 traps set on your west side, and you'll go through your gear—ours goes up to Irish Beach and takes all day to set it—and by the time you come back, they've set up on the east side," Bill laments. "They carpet bomb the whole area." Some of these large boats have state-wide and even multi-state permits. It's a race to get to the crab before they get here.

Despite the challenges, for Bill fishing is still fun. "Otherwise we wouldn't do it," he adds. "Every day is different out there. Dolphins shoot around the boat, whales... the other day we saw a bluefin tuna jumping out of the water next to us... killer

**Pt. Arena
Pier** (photo
by David
Yager)

**Fisherman
Bill Arana,**
Captain of
the Condor.



whales. You never know what you are going to see." Fakhrul shared about the time that Bill petted a mama whale that had a baby with her, adding "he cares about the ocean and the creatures that live there."

As with so much of our food production, small and local is better for the environment and more sustainable. Please support our intrepid local fishermen when you see them selling in Gualala or Point Arena, and ask our restaurants to buy their fish local when they can. Without these fishermen's efforts, we couldn't enjoy direct from the boat seafood like we currently do. 📷

ESHERICK HEDGEROW CLASSIC REVIVED

(After & Before Images)

Remodel & New Sustainable Homes Since 1989

AWARD-WINNING DESIGNS

40 YEARS OF COAST ARCHITECTURE



MICHAEL BARRON-WIKE ARCHITECT AIA

P. O. Box 30/39140 S. Hwy. 1, Gualala, CA 95445

Phone: 707-884-4418/Mobile: 707-292-7174

EMAIL: mbw@hughes.net

www.houzz.com/professionals/architects-and-building-designers/michael-barron-wike-architect-aia-pfvwus-pf~1384459466

Recently Funded Projects:

- Connecting the Coastal Community with EduAct
- RCLC's Mill Bend cemetery fencing & restoration
- The Sea Ranch's Little Free Library



Supporting the north coast since 1984:

- The Arts
- Education
- Historical Preservation
- Environmental Protection

The Sea Ranch Foundation

A 501(c)(3) nonprofit organization

We ask you to support our communities with a donation today! Go to www.thesea ranchfoundation.org or mail to:

The Sea Ranch Foundation
PO Box 1713 • Gualala, CA 95445

Your donation makes a difference!



Dream Catcher Interiors

Michael & Arcenia Spencer
Owners

39200 S. Hwy 1
Po Box 1086
Gualala, Ca 95445

707-884-9655

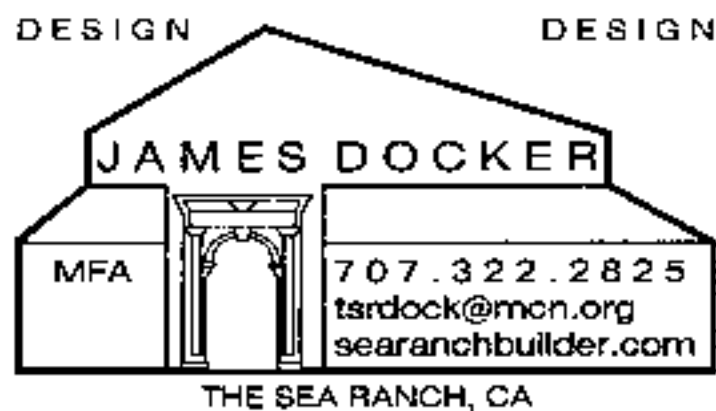
dreamcatcherinteriors@outlook.com

Floor Coverings Window Coverings Cabinetry



BOB HARTSTOCK residential design

Specializing in custom Sea Ranch homes and remodels
707.785.2036 • bob@bobhartstock.com



Book available at
Four-Eyed Frog
The Sea Trader &
jalalaarts@gmail.com

by local author & artist
Lorraine Lipani

NATIONAL INDIE EXCELLENCE AWARD

Pacific Woods Glass, Inc.



Windows, Doors, and Skylights
New, Repair, and Replacement
Failed Glass Replacement
Custom Shower Enclosures
Mirrors

Glass Railing Systems
Table Tops, Fireplace Glass

PRODUCTS:

Fleetwood • Milgard
Velux • Royalite Skylights
Crystalite Skylights, and more

Charles & Marlana Woods
Owners
(707) 884-9453

Bonded & Insured
License # 640699

For your convenience, we've expanded our shop space to include Fleetwood and Milgard Window and Door displays.

Please contact us to schedule an appointment.
www.pacificwoodsglass.com

38001 Old Stage Rd.
PO Box 1011
Gualala, CA 95445
pwglass@mcn.org

Caroline Ducato

A lifelong passion for good food

Maureen Simons

A passion for cooking can develop in many different ways.

A case of the flu actually launched Caroline Ducato's lifelong fascination with food. When she was just six years old, she was home sick from school, burrowed in her parents' bed with a one-button remote. When the cartoon shows were over, Caroline's head was nodding when the rapid tat-tat of a knife on a cutting board roused her. She glanced up at the TV and was startled to see a disembodied pair of hands rapidly chopping onions and coming perilously close to adding fingertips to a pile of diced vegetables. The camera panned wide and Julia Child—an imposing woman with a lopsided smile and a boisterous singsong voice—filled the screen.

The French Chef TV series captured Caroline's heart and imagination. Julia Child made cooking seem like a joyful act that brought people together. Caroline's mother did not like to cook, and except for special occasions, she and her sister ate separately from their parents. The idea of cooking as a happy, communal event was a complete revelation. A seed was sown.

Caroline grew up curious about food and became an adventurous eater. In her first apartment in San Francisco, she befriended a local butcher with a PT Barnum streak, animated and excitable, just like her idol Julia. He became a good natured, irreverent mentor. She started cooking regularly for

friends and discovered it wasn't a black art—it was a disciplined process of asking questions, building knowledge, and experimenting. Even when a soufflé fell, or a chicken breast was dry, she learned something. She was smitten.

A few years later, Caroline was teaching elementary school in Marin, and fortuitously, her neighbor was Woody Biggs, who worked at the famed Chez Panisse. She and Woody threw together casual meals for friends—using fresh, seasonal, uncomplicated ingredients. Eventually Caroline got up the courage to ask if she could visit him at restaurant with year-long wait times.

“No, not yet,” Woody said. “But work on your skills and I'll see about an internship.” That was all the motivation she needed.

For the next six months, she pored over books by Richard Olney and Alice Waters and honed her technique. In May she survived an intensive interview by demonstrating mastery of routine tasks—like chopping onions—at the speed of light. She got the job.

Her days at Chez Panisse began at 5:30 a.m. and her work as a prep cook—shelling fava beans, harvesting edible nasturtiums, filleting forty pounds of sardines—was supervised by two (soon to be famous) chefs, Russell Moore and Gilbert Pilgram. Her abilities, food vocabulary and confidence skyrocketed. But the true highlight of each exhaust-

Caroline Ducato in one of her favorite places: the kitchen.

ing, exhilarating day was the communal meal with the staff, always punctuated by raucous laughter. Caroline felt electrified by the profound, familial connections shared meals created. When she left at 4 p.m., she stopped at a market, then tried to recreate the dishes at home.

At the end of that magical summer, she received an open invitation to rejoin Chez Panisse but decided there were other worlds to explore. Over the next decade she taught cooking to adults and children, ran a successful catering business, worked as a recipe tester for food journalist Peggy Knickerbocker, developed a healthy alternative to Gatorade, and worked as a private chef for an Atherton family. Her meals were so good the uber-busy family of six managed to eat together almost every night.

Around this time, Caroline had another seminal experience. She took a winter holiday with some friends to Grenada, where they befriended a vivacious man who invited them to share Christmas dinner in a coconut grove on a beach. They sat on logs in front of a roaring fire and savored his spicy curry-coconut fish stew from chipped bowls. It was one of the most genuine and unselfish gifts she ever received - a spontaneous, makeshift family breaking bread together.

Caroline moved to the North Coast a dozen years ago. She's currently the Marketing Director & Artisan Food Buyer for Surf Market, a role she has reinvented several times over the last six years. She's a force in the community, a champion of small bakers, makers, growers, ranchers and chefs. She's known to be a fantastic cook and is a frequent guest on KGUA's *Peggy's Place "Talking Food."* (Search for recordings on YouTube and SoundCloud, where

Continued on page 43





BLACK OAK CATERING

Tanya Radkey
Owner

707.291.7320

trnrad@gmail.com
BlackOakCatering.com



ANABEL'S
CLOTHING BOUTIQUE

NEW LOCATION

Curated Clothing
Hand Bags & Jewelry
Accepting Quality Consignments

39114 Ocean Drive Cypress Village Gualala, CA 95445
707-339-9959

Anabels_Boutique Instagram Anabel's Boutique Facebook

anabelknoche@hotmail.com

Caroline Ducato

Continued from page 41

Caroline’s ebullient personality will have you giving up frozen pizza for good.)

There’s one recipe in her repertoire that epitomizes her approach to simply beautiful food. It’s Chez Panisse alum David Lebovitz’s French tart dough. Three ingredients – butter, water and flour, no rolling pin and virtually no mess. It’s delicious, light and buttery, but ample enough to host seasonal fillings – lemons or pears in the fall and winter, berries or fresh tomatoes in the summer. (Google David Lebovitz French Tart Dough Recipe.)

I was curious if she discerned a common theme through her varied life experiences.

“I guess there is a thread,” she said. “My background as a teacher and a lover of good food – It comes down to the fact that I really like to learn, to motivate, and teach, and share something of value with others. What’s better than bringing people together over good food? It’s a unifier in a world full of uncertainty and division.”

When I asked what her next chapter might be, she looked at me with great seriousness and whispered, “I hear there might be an opening in Duncan Mills for a rodeo clown.” She threw her head back and laughed – and dared me to put it in this article.

You heard it here first.






respite · replenish · remember

BEACH
SeaRanchRentals

39200 south highway one, gualala, ca 95445 • 707.884.4235 • since 1984
searanchrentals.com





KRISTIN COFER
PHOTOGRAPHY


**WEDDING | FAMILY
PORTRAITS | EVENTS**

www.kristincoferlove.com
@KC_Event_Photoaphy

BRINGING OUR CUSTOMERS AND COMMUNITY MEMBERS TO THE TABLE FOR **MORE THAN 65 YEARS.**

- Seasonal Barbecue
- Meat & Seafood Department
- Organic Produce
- Full Service Deli
- Peet's Coffee Bar
- Wine Department
- Gourmet Cheese
- Gift Items

LOCAL FARMERS • ORGANIC FOODS • RENEWABLE ENERGY • COMMUNITY MINDED




www.surfsuper.com

OPEN DAILY from 7:30am to 8pm

39250 CA-1, Gualala CA 95445 | 707.884.4184

Instagram Facebook



Play-by-play

Emergency response to January 2023 storms

Bonnie Plakos

Sea Ranchers will long remember the dramatic beginning of 2023 which kicked off with a powerful series of storms that took down hundreds of trees, damaged homes and roadways, and left many residents without power for a week or more. This article is about how North Sonoma Coast Fire (NSC), TSRA, RCMS, and other agencies worked together to respond to incidents in the first few days of the storms.

On January 4 the power went out at around 9:30 a.m. A few trees down were reported in the morning, but around noon trees started coming down all over TSR and on Highway 1. NSC Fire quickly shifted to a multiple-incident-response mode, which means that for each new incident only one resource responds to it initially to assess, mitigate the threat if possible, or report that more resources are needed.

The number of actual incidents responded to quickly exceeded the number dispatched through 911 or called in to TSRA Security, as often on the way to a dispatched location crews would come upon another tree down that had to be cut through (if possible) in order to get to the original destination. TSRA Facilities and Resources (F&R) crews and TSRA Security were receiving calls and responding to assess and mitigate problems. Many downed trees could not be worked on immediately because they were entangled in power lines and unsafe to work on until PG&E arrived and verified that the lines were de-energized. Even though PG&E had some resources on the coast they were overwhelmed and could not get to all incidents on the same day. Full clearance of roads and driveways could not be done; if enough could be cut to make room for a vehicle to get by it, that was enough. Priority was given to keeping Highway 1, Annapolis Road, and TSR roads open, and to blocked drive-

ways where there were people blocked in. Homes struck by trees were evaluated to make sure there were no people trapped inside and propane tanks were not affected. Blocked driveways of unoccupied homes had to wait.

In the early evening a citizen was seriously injured while trying to clear a tree from the Highway. A Coast Life Support District (CLSD) ambulance responded to provide care. That ambulance and another CLSD ambulance both needed to transport their patients to hospitals in Santa Rosa but could not get through due to the frequently occurring blockages from TSR to Jenner. Finally the ambulances returned to Redwood Coast Medical Services (RCMS). RCMS called in staff from home and cared for those patients in the urgent care center through the early hours of the morning. Around 1:00 a.m. it looked possible for an ambulance to get to the hospital in Fort Bragg so the trauma patient was transported. South Coast Volunteer Fire Department escorted the ambulance as far north as Irish Beach to help to clear trees out of its path.

In the evening responders had to call a stop to most incident responses as all were exhausted, and the dark and rainy conditions were too dangerous. A tree across the highway near MM 54 was too large for local crews to remove, but was cleared during the night by Caltrans workers.

On January 5 the rain continued but the fierce wind gusts had mostly abated. New trees continued to fall but the main work once daylight arrived was returning to incidents that could not be cleared the day before, and patrolling to find unreported problems and prioritize them. TSRA Staff had created an online spreadsheet of all incidents that they knew of and their status; this was shared with

Continued on page 47

CAL FIRE removing a tree
that had fallen on a TSRA
Security vehicle.
(Photo by Pat Briant)

Home damaged by
falling tees.▼
(Photo by Joel Rudinow)
(Background) Storm surge
and foam north of
Walk On Beach.
(Photo by Tempra Board)



SUPREME TREE SERVICE

ALVARO GONZALEZ
LIC.# 1068954

Serving the Coast for over 11 years
Reliable, Excellent Service from Start to Finish

TREE REMOVAL & TRIMMING

- We can remove trees or take them down limb by limb when located close to structures.
- We also offer fire safety clearing, view restorations, firewood and more.
- SUPREME TREE SERVICE is fully licensed and insured and will be more than happy to provide references if requested.



CALL NOW FOR A FREE
CONSULTATION AND ESTIMATE.
707 791-5323

Elizabeth Kreck
LUXURY HOME EXPERT

REALTOR® Since 2005



LUXE PLACES
INTERNATIONAL REALTY

ELIZABETH KRECK

SEA CLIFF CENTER, GUALALA

707-972-8463

ELIZABETH@MENDONOMALIVING.COM

DRE#01493130

MENDONOMALIVING.COM

KIRBY CONSTRUCTION & ROOFING

884-3416

Specializing in Roofing
& Re-Siding at
The Sea Ranch

Mitchell Kirby

**Building & Roofing Contractor
Serving The Sea Ranch since 1986**

Lic 488313

F&R estimated that
more than 500 trees
had come down
over all of TSR by
January 11.

Some of the massive trees
cleared from Sea Ranch
roads during the storm.

Photo by Joel Rudinow.



Continued from page 44


NSC Fire so we could all update it and keep each other informed. Help arrived from outside. TSRA engaged some commercial tree companies to help clear larger or leaning trees. Sonoma County sent four additional engine companies from Monte Rio, Graton, Sonoma County Fire, and Sonoma Valley, part of a task force that was upstaffed to help with storm issues, and CAL FIRE sent two additional engines. Sonoma County Roads had brought in additional staff for the north county, and made a priority of keeping the evacuation routes of Annapolis and Stewarts Point Skaggs Springs roads open. We established an Incident Command Post (ICP) at the CAL FIRE station. CAL FIRE and NSC Chiefs Plakos and Breier worked all day to track incidents and deploy resources according to priority. NSC and CAL FIRE patrolled as many roads of the 172 square mile fire district as could be reached and cleared up some problems in the Annapolis area. By end of day, while there remained much work to do, all TSR roads and most driveways were at least passable.

January 6th gave us all a bit of a break, with few new incidents and just continued cleanup, especially by F&R and their tree contractors.

January 7th hit hard again, with at least nineteen 911 dispatches to NSC for downed trees or other hazardous conditions but we managed to keep our

“heads above water” (at least the calls were nicely spaced all day).

The rains continued for a few more days, with power being restored to part of TSR after a week and the final southern parts getting power after more than ten days without. We will never have a truly accurate number of individual incidents and are still tallying things up, but it looks like TSRA and NSC together responded to over 200 separate incidents on TSR, including at least a dozen houses and a few vehicles struck by falling trees. A TSRA Security vehicle, with the security officer in it, had its hood crushed by a falling tree; fortunately the officer was unharmed. As of this writing the tally includes mainly issues involving roads, homes or vehicles; damage to trails, fences, and beach accesses are still being assessed. F&R estimated that more than 500 trees had come down over all of TSR by January 11.

The reassuring message from this experience is the excellent mutual aid and coordination between NSC Fire, TSRA, CAL FIRE, Sonoma County Roads, CLSD, Caltrans, neighboring fire agencies Timber Cove and South Coast, other County fire agencies who sent assistance, and RCMS. Our coastal community did a good job of taking care of its own. 





GAYLE FORSTER INTERIOR PLANNING & DESIGN

REMODELS & NEW CONSTRUCTION

35590 VERDANT VIEW THE SEA RANCH, CA 95497 707.785.1049
GAYLE@GAYLEFORSTER.COM GAYLEFORSTER.COM



Mobile Veterinary Service

- We make house calls
- One-on-one care
- Less stress for your pet

For a complete list of our services, visit our website:
www.spiritveterinaryservices.com

Hours of Operation:

Mon-Fri: 8 a.m. - 5 p.m. (House Calls by appointment)

New Day! Thurs: 8:30 a.m. - 12:30 p.m. Vaccine Clinic (no appointment needed)

New Location: Vaccine Clinic is located on the corner of Skaggs Springs Road and Hwy 1, across from Twofish Baking.



Dr. Jennifer L. Frankot
Owner, DVM & MBA

Call or text for an appointment: (707) 840-3410
Email: spiritvetservices@gmail.com

Payment types: cash, check (preferred), credit card (only avail. in WiFi areas)



red stella

dress ★ shoe ★ gift ★ home

open wednesday-saturday 11-4 • sunday 11-3 • hwy 1 • gualala • 707-884-1072 • www.redstella.com

UNCERTAIN ABOUT NEW BIOLOGICAL SURVEY & REPORTING REQUIREMENTS SURROUNDING LAND DEVELOPMENT AT

Sea Ranch?

WRA HAS **10 YEARS** OF EXPERIENCE PROVIDING BIOLOGICAL SURVEYS SPECIFICALLY AT SEA RANCH.
TRUST SOMEONE WITH THE EXPERIENCE TO HELP GET YOUR BUILDING PERMIT APPROVED THE FIRST TIME!



Contact us today!

MATT RICHMOND | RICHMOND@WRA-CA.COM | 707.238.5668

Vanessa Ignacio

Agent / Broker
OK08156 | OH53499

35512 S. Hwy 1, Anchor Bay
vanessa@ignaciohealth.com



ignacio health
insurance services



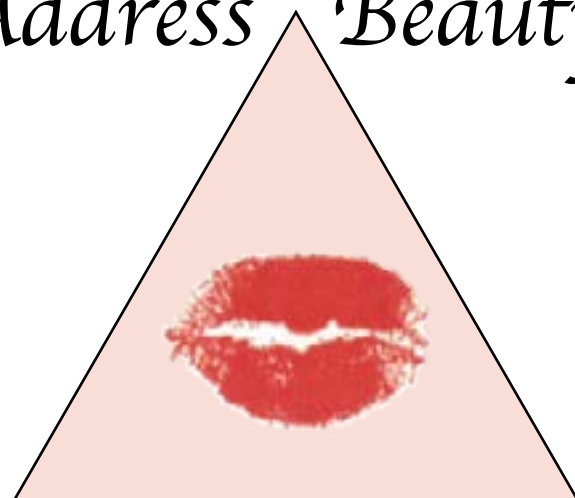
KEEP CALM
AND CALL

VANESSA

707-884-4640

INDIVIDUAL, FAMILY & SMALL BUSINESS
HEALTH INSURANCE PLANS

Address Beauty



Facials • Pedicures • Massage

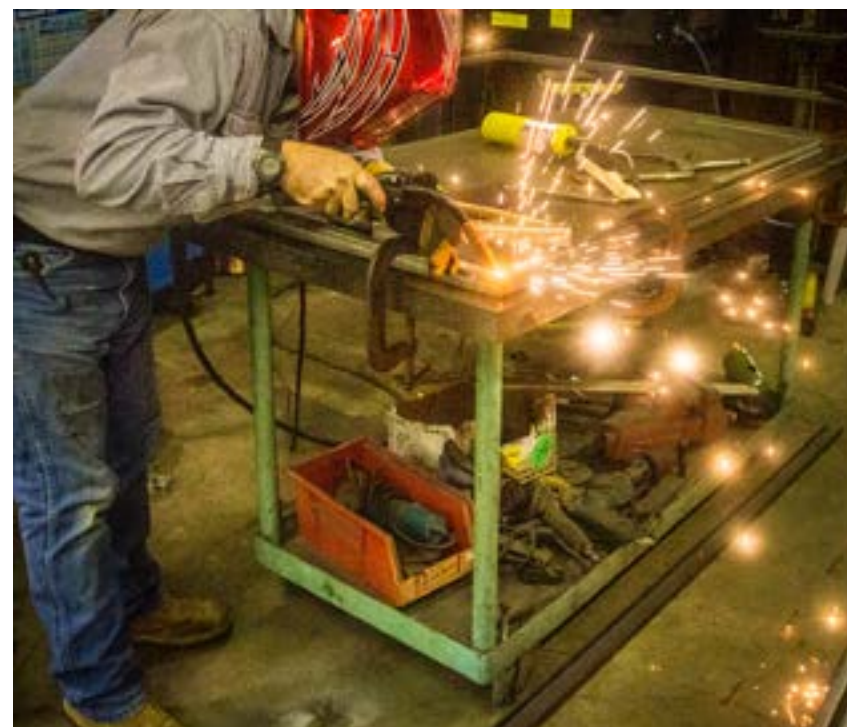
Katherine Bliss-Jones

707-884-3223 or Mobile: 650-269-2884

Kit@AddressBeauty.com • AddressBeauty.com
39111 S. Hwy One, Gualala (next to Village Cobbler)

Abalone House

www.airbnb.com/h/north-coast-get-aways



CNA Metalworks, inc.

Sheet metal services, flashing,
seamless rain gutter, custom fabrication.

Galvanized, stainless steel,
aluminum, copper & exotic metals.
In-shop welding services, heating units,
duct work, & light machining.

***If you are not already
familiar with our services
please drop by and say hello.
We would love to get acquainted!***

35550 Verdant View, The Sea Ranch
www.cnametalworks.com
facebook.com/cnametalworks
(707) 785-2366

Lic# 833277

ARENA FRAME

Custom Mats & Frames

P.O. Box 937
Point Arena, CA 95468
707-882-2159

Anna Dobbins, A.P.E.A.



Starting off with a bang

George Calys

TSRA's new Community Manager, Menka Sethi.

Photo by David Yager Photography

When Menka Sethi, Sea Ranch's new Community Manager, showed up for her first day on the job, she imagined a normal start: settling into a new office, meeting new co-workers, beginning a different daily routine. The forces of nature, however, had other ideas. By Wednesday, Sethi's third day, the first storm of a series of storms pummeled the Sonoma coast. While The Sea Ranch had seen winter storms over the years, a week and a half of powerful "atmospheric rivers" was an occurrence no one could remember.

Sethi didn't have a playbook for weather conditions like this.

Instead, Sethi looked to the team for guidance. Realizing the years of experience that was available within the TSRA staff, she began setting priorities and making assignments. One resource she turned to was former Community Manager, Frank Bell, who told her, "The Sea Ranch is looking for leadership now." Sethi took that counsel to heart.

Ascertaining that frequent communication would be critical, Sethi issued InfoAlerts daily, up from the standard weekly publication. She took the further step of utilizing social media including Facebook,

Slack, and the listserv, to disseminate information as rapidly and as widely as possible. Sea Ranchers got up-to-date reports on road conditions, electrical power, tree damage, and availability of facilities for warmth, electricity, and water. Eventually, the rains stopped, electricity was restored, and roads were cleared for vehicles. While Sethi and the TSRA staff could take a breather, in another sense, their work was just beginning putting Sea Ranch back together.

In the days since the "storm of '23", Sethi has been able to touch base with a handful of Sea Ranchers and begin her new position in a "non-crisis" mode. Comments from Sea Ranchers ranged from "she's highly intelligent" to "a good listener" to "moves quickly when a decision is called for." Perhaps one of the most telling characteristics of Sethi occurred during her interview process; when asked about her approach to problem solving, she gave a two-word answer, "empathy first."

It's been noted by many that during the pandemic, the Association upheaval, and the current devastating storms, empathy was a quality in short supply. Ms. Sethi could not have given a more appropriate response.

Something for everyone

Continued from page 19

Sea Ranchers are not always easy to please. When preparing for this interview, I asked locals what they thought of the Lodge. People talked about the "old Lodge," the new decor, the portion sizes, the service, the cost. Sea Ranchers, once again, are not short on opinions. Still, no matter people's compliments or criticisms, most everyone agrees that we are lucky to have the Sea Ranch Lodge. Few things are better than savoring a Chef Piacentine meal with a glass of fine wine while the sun sets. In a county where about one-third of residents go hungry each year, our quibbles mean little. We recognize our good fortune in enjoying the Lodge and Chef Piacentine's outstanding cuisine.

As the interview wrapped up, I brought back the topic of cooking for people with allergies. True to his value of inclusivity, Chef remarked, "It's rough when we're busy, but there are a lot of serious allergies, and we want to welcome everybody even if we have to adjust some dishes to accommodate folks. We gladly serve people with dairy and gluten allergies. Vegans come up to the passing and put in their compliments. Cooking for people with special diets is a pleasure."

In her *Book of Common Sense Etiquette*, Eleanor Roosevelt writes, "True hospitality consists of giving the best of yourself to your guests." As our interview drew to an end, I felt as if Chef Piacentine's ethos mirrors these lines. His dedication to his craft and the love he pours into each meal clearly represent his very best. When I asked him if he had anything else to add, Chef smiled earnestly and said, "Enjoying this adventure with Julie, my wife, is amazing. We're working our tails off, but we are doing it together. The entire Leadership Team is wonderful. Working here at the Lodge is truly a great adventure!" 📸

The Lodge's comfortable dining room.

Photo by David Yager Photography

True hospitality consists of giving the best of yourself to your guests.

Eleanor Roosevelt

Hand Painted Silk

by *Siobhan*



Studio open by appointment

25215 Ten Mile Rd.
Point Arena

707-291-6319

www.siobhansilks.com

Instagram: *silks by siobhan*
Facebook: *Siobhan Silks*

Gonzalez Tree Service



Gonzalez Tree Service is fully licensed and insured. We offer a complete range of arboreal services that are reasonably priced. We have fourteen years of experience in the local area and can provide references on request.



Our team is experienced and well equipped. We do excellent work safely, and take great pride in always leaving a clean job site.

Please contact Jaime Gonzalez now for a free estimate:
(707) 721-2057
or email: info@gonzaleztreeservice.biz

More specific information
on our Website and Face Book page:
<https://www.gonzaleztreeservice.biz>
<https://www.facebook.com/GTSSonomaMendocino/>

License #1052433

RAMS HEAD REALTY

Since 1978 Rams Head Realty has been on the Mendonoma Coast to meet your Sea Ranch real estate needs.

Rams Head Realty is right here. If you want to sell, buy, or lease, make Rams Head Realty your real estate choice.

707-884-5417

www.ramshead.com
DRE 746793



39000 S HWY 1 Gualala
PO Box 123 The Sea Ranch
California 95497

DUNCAN ELECTRIC

C-10 LIC.# 1054391

LLC

Serving Lake, Mendocino, & Sonoma Co.'s

+ New Construction, Remodels & Repairs

+ Solar Installation & Repair

+ Generator Service & Installation

+ Competitive Prices, Free Estimates

AUTHORIZED
GENERAC
DEALER

Matt Duncan
707-684-0211

duncanelectric2@gmail.com

Shining Connection

Candace Leila

Ordained Priestess &
Interfaith Minister

Weddings • Blessings
Memorials

707.972.0606

www.shiningconnection.com



LEWIS ELECTRIC

Power • Lighting • Data • Video • Sound • Marine

Serving the California Coast for 30 Years!

Visit www.JLewisElectric.com for all services

Call Jim Lewis, Owner/Operator

Licensed - Bonded - Insured

805-235-3321/707-500-2720

CA Lic. #C10-652383

VILLAGE COBBLERY

Est. 1983

Dennis D. Ranieri, Owner

Family Shoes • Repair Service • Orthotics
Leather Goods • Gifts & Accessories

39111 Hwy 1 • Gualala
707.884.4451 • cobbler@mcn.org

Open 11-7 • Tues, Wed, Fri & Sat

"LOVE MY SHOES!"



Professional Macintosh Services



ANDY LANG

THE
SEA
RANCH,
CA

(707) 580-9044

TMLI@ME.COM

- + TROUBLESHOOTING & CRASH RECOVERY
- + HARDWARE & SOFTWARE UPGRADES
- + SYSTEM & NETWORKING DESIGN
- + POWER & DATA PROTECTION SOLUTIONS
- + AUDIO/VIDEO DESIGN & INSTALLATION



CIVIL ENGINEERS &
LAND SURVEYORS

Topographic Maps, Grading & Drainage Plans,
Perc Tests and Septic System Plans, Improvement
Plans, Subdivision, Boundary, and
Stormwater Analysis

2952 Mendocino Ave., Suite C, Santa Rosa, CA
(707) 578-3433 M-F 8:00 - 5:00



KLOPF ARCHITECTURE

415-691-7227

info@klopfarchitecture.com

Brightwork & Painting on The Sea Ranch



Sam Merlati
46400 Fish Rock Rd.
Gualala, CA 95445

707-884-4836
License #643039

arff

FEED & PET SUPPLIES



707.884.1832

M/T & Th/F: 10 am-5 pm

Saturday: 10 am-3 pm

Closed Wednesday

Hwy 1 & Pacific Woods Rd, Gualala

Coast Highway Art Collective
Regular hours
Friday — Sunday
11a to 4p
284 Main St.,
Point Arena
707-882-3616
www.coast-highway-artists.com



TOM'S PLUMBING
 INC.
GUALALA
 RESIDENTIAL COMMERCIAL
 RADIANT HEATING * NEW INSTALLATION * REPAIRS
 TUBS * SINKS * FAUCETS * VALVES * HEATERS
 TOILETS * BOILERS * GARBAGE DISPOSALS * WELL PUMPS
 SUMPS & RECIRC PUMPS * PRESSURE PUMPS
 LIC. NO. 281907
 RICK O'NEIL 884-3818

 **PENCIL BOX**
 ARCHITECTS, INC.
 415.314.6429
www.pencilboxarchitects.com
hello@pencilboxarchitects.com
 San Francisco Timber Cove The Sea Ranch

SPECIAL RATES FOR SEA RANCH CUSTOMERS

Craig Rodgers
 Account Manager
CraigRodgers@ferrellgas.com

 **707-409-4479**



Mehls Electric Inc
 Lic # 725684
mehlselectric@gmail.com
(707) 884-3682
 • Residential - Commercial
 • Audio/Visual/Home Automation
 • Emergency Service
 • Generator Installation & Servicing
Serving the Coast Since 1971 Darin Iversen



JR'S
Home & Auto Center

 38820 S. Hwy. 1
 PO Box 649
 Gualala, CA 95445
 707-884-3534
jrsbakertown@gmail.com
 Junior Roddy
 Krisie Galletti

Make your driveway look New again
 * Seal Coating
 * Re-Rock
 * Patching
 * Filling
 Tony Lamantia
 707-528-0388
A & L Asphalt Maintenance
 Contractors License #801317



Weddings • Vow Renewal • Elopements
Rev. Richleigh Powers, Chaplain
The Sea Ranch
Sonoma
Mendocino
searanchrev@gmail.com
 Phone: 707-785-1078
 Mobile: 619-823-1505
www.revpowers.com



Ph. (707) 884-9288 Cont. Lic. 779718
 Fax (707) 884-9288
McBride Painting
 Robert  McBride
When Quality & Professionalism Count
 35501 S. Hwy 1, Unit 131
 Gualala, CA 95445 Bonded

McCoy Landscape & Residential Services
Landscape for a changing climate
Landscape & Irrigation upgrades
Design • Maintenance • Installation
Drainage • Walkways • Rock Walls
Erosion Control • Decks • Fencing • Patios
Fire Safe & Water Wise landscape management
native@mcn.org Box 484 Gualala, CA 95445
 707-884-3384 CA Lic. #462769 C-27 & B

Rebecca's Hair Design Since 1976
 38630 Old Stage Road
 Gualala, CA. 95445
 Haircuts * Color * Perms
 Men * Women * Children
 Wednesday * Thursday * Friday
 By Appointment Only
 Please Call: Rebecca O'Neil 707-884-3252



The 152 Year Old Light Station is Open!


Light Station Store,
Indoor Museum,
Outdoor Museum and
115' tall Tower are
open daily for tours
10 am - 3:30 pm
 \$5 Site Visit Fee 12 & up
 Tower Tours additional \$5
 Members free
 Friends or family visiting
 and you don't have room?
 Want a "Staycation" close to
 home?
 Rent one of our seven
 charming vacation homes!
 Choose from the new Bookkeeper's Room, perfect for a romantic weekend for 2, up to the Assistant Keeper's Houses with 3 bedrooms, 2 baths, full kitchen and wood burning stove in the living room (we supply the wood). Free admission to Indoor & Outdoor Museums and Tower Tours for Lodging guests!
 For information and reservations call 707-882-2809, ext. 1
 or visit PointArenaLighthouse.com
 45500 Lighthouse Road, Point Arena

Smoke Free Gaming and Dining


Enjoy...
 • Expanded hours (now open 9am daily)
 • New breakfast menu
 • Live entertainment
 • Tuesdays - Free Slot Tournament & Senior Day
Gaming, Entertainment & Fun
on the Mendocino Coast!
 22215 Windy Hollow Rd., Point Arena
TheGarciaRiverCasino.com



A quarterly publication provided at no charge to Sea Ranch members. Published in Spring, Summer, Fall and Winter.

EDITOR George Calys

LAYOUT & DESIGN Temptra Board

ADVERTISING MANAGER Maria Linker

SOUNDINGS welcomes ideas for articles from Sea Ranch members. Ideas, along with a proposed writer, should be submitted to the Editor at soundings@tsra.org prior to the Editorial Deadline for consideration. Article ideas are evaluated based on suitability, relevance to The Sea Ranch, and space considerations. Articles, if approved, are due by the Copy Deadline.

Soundings articles do not represent the official policy of The Sea Ranch Association or Board of Directors.

NEXT EDITORIAL DEADLINE:

March 15, 2023

COPY DEADLINE:

April 15, 2023
For advertising rates and deadlines, email adsforsoundings@gmail.com

Display advertising space is also available on a first come basis, limited to camera-ready ads as PDF in nine sizes, starting with 1/8 page (business card) size 3 15/16" W x 2 1/2" H. Costs begin at \$58 per issue. If interested in placing a display ad, please email adsforsoundings@gmail.com to request space and ad size availability.

Classified advertising rates: 30 cents a word, \$15.00 minimum. Email your ad, clearly written to: adsforsoundings@gmail.com

Advertising deadlines:

Spring issue—March 15
Summer issue—May 30
Fall issue—August 31
Winter issue—November 30

Classifieds

ALCOHOLICS ANONYMOUS Call 707-884-1401 for location, day and time of Sea Ranch meeting.

CIVIL ENGINEERS & LAND SURVEYORS Dimensions 4 Engineering, Inc. Topographic Maps, Grading and Drainage Plans, Perc Tests, and Septic System Plans. Contact our Santa Rosa office by phone at 707-578-3433 or visit our website at www.d4e.net

CUSTOM SEWING & DESIGN Sherry Pringle, seamstress. Specializing in sewing challenges. Design, window seats, small upholstery, alterations, interior design treatments, etc. 707-483-9097

HEALTH AND WELLNESS COUNSELING with Ginny Wyatt 707-228-8559/ gntwyatt@gmail.com To improve overall health and support well being with lifestyle guidance, self care techniques and food choices in the Ayurvedic philosophy. You deserve to feel your best!

HORICON ELEMENTARY SCHOOL NEEDS TUTORS!

Teachers recognize students who could use a little extra help with homework. You don't have to be a teacher or an expert in algebra to be a tutor! The kids love having an adult to read to, check their spelling and chat about interests. If you can spare about an hour each week, please call/txt Cynthia McMahan, After School Tutoring Program Coordinator, 925-640-7609 or Horicon School 707-866-5322

SHOP & SUPPORT LOCAL SMALL BUSINESSES: Roots Herbal Apothecary, 240 Main St., Point Arena Serving the Coast Community since 2004. We carry organic herbs, tea, & culinary spices, skin nurturing salves & balms and health care products for the entire family. Lots of great gift ideas! Stop by Mon-Fri 10-5pm, Sat 12-5pm or call in your order 707-882-2699. Gift certificates available.

VALUES, PLANS, AND ESTATES . . .Are constantly changing. Obtain an up to date property consultation from the professionals at Rams Head Realty. 707-884-5417 www.ramshead.com

It must be assumed that all owners of property within The Sea Ranch by virtue of their purchase of such property are motivated by the character of the natural environment in which their property is located, and accept, for and among themselves, the principle that the development and use of The Sea Ranch must preserve that character for its present and future enjoyment by other owners.

From The Sea Ranch Declaration of Restrictions, Covenants, and Conditions

SRS Sea Ranch Services

Pet sitting/walking
House sitting • Yard work
Jill Sunyogh • 707.684.6733
jillsunyogh@gmail.com



Cecelia Curlee
Notary Public
Mobile Notary & Signing Agent
Licensed • Bonded • E&O Insured
Cell: 707-495-3714



MEDINA'S LANDSCAPING
BENJAMIN MEDINA
707-684-9048
Call or text
Landscaping services
Gualala & surrounding areas
Cutting, mowing,
weeding, ect.



Sustainable
Energy Efficient
Net Zero
Passive House
Matthias Oppliger - ARCHITECT
PO Box 1441 Gualala CA 95445 mo.arch@mcn.org 707.684.0463

ALTEN QUAN MARTIN
OWNER/OPERATOR
MARTIN'S MOWING SPECIALIZES IN
FIRE HAZARD REDUCTION, VINYARDS,
ORCHARDS, LARGE LOTS, RANCHES
AND BIG FIELDS
36696 ANNAPOLIS ROAD
CA ZIP CODE 95412
martinsmowing88@yahoo.com
925-785-6640
Martin's Mowing



Gustavo Medina
Owner
GUSTAVO MEDINA
PAINTING
P.O. Box 455
Gualala, CA 95445
gustavomedinapainting@gmail.com
707-684-9608
Lic.# 1075620



ESTRADA CONSTRUCTION
GENERAL CONTRACTING
CA LIC#814539
RICARDO ESTRADA
Office 707.884.1454 cell 707.321.5234
estrada@mcn.org



PACIFIC LAND SURVEYS
Professional Land Surveying
and CAD Mapping Services
P.O. Box 574 Gualala, CA 95445
PH 800.373.3208
sdrpls6702@gmail.com
www.pacificlandsurveys.com
California, Nevada & Arizona License



INDEPENDENT
COAST OBSERVER
COMMUNITY COMMITMENT SINCE 1969

P.O. Box 1200, Gualala, CA 95445
Bringing life on the Mendonoma Coast
to your home every week ... since 1969

Subscribe today at
www.mendonoma.com
or call 707-884-3501

JOIN US UPSTAIRS
IN THE SUNDSTROM MALL
OPEN TUES - SAT
10AM-5PM

The Loft
in gualala

(707) 884-4424 • 39225 SOUTH HIGHWAY 1

FABRIC • ART • YARN • CRAFTS • GIFTS • JEWELRY

SEA RANCH PSYCHOTHERAPY

Dr. Alan Schreffel, PhD Home Visits

poof@sonic.net (707) 622-5974

Greg Hagaman
Structural Integration Practitioner

Deep
tissue
bodywork

707-472-7001
rolfmethod.me

**ROLF METHOD
BODYWORK**



30 Year
Owner
at the
Ranch

**Ridge Construction
Company**

CLN
#394539
B HAZ
Certified

Medium to Large Project Contractor at The Sea Ranch

Decks • Siding • Hot Tub Enclosures • Repairs • Power Washing
Seal/Stain • Termite & Mold Repairs • Local references upon request

(707) 785-3850 • starridge@mcn.org

Michael Starr, General Contractor
P.O. Box 101 • Gualala, CA 95445

MD ELECTRIC & SOLAR, INC.

Mike Nelson
(707) 884-1862
cell (707) 684-0064
mdelectricsolar@gmail.com

MDelectricSolar.com
C-10 Lic# 815891
Gualala Ca.



fionaone@mcn.org • 707-785-0040
www.fionaoneillarchitect.com

Excavating
FOR ALL YOUR EARTH MOVING NEEDS

Pools & Ponds • Trenching • Home Utilities • Road Ways
Building Pads • Foundation Footings • Drainage Systems
Site Demolition • Septic Systems • Land Slide Repair
Grading • Retaining Walls • Land Clearing
Tree & Stump Removal

FREE ESTIMATES

Dirt Works 707-684-9144 Lic # 986083

Sea Ranch Real Estate Sales

Homes Sold — Last 120 days through November 22, 2022 (All Brokers, per MLS)

Address	Sold Date	Days on Market	Bedrooms	Bathrooms	Sold Price
41907 Leeward Rd.	11/10/22	64	3	2	\$1,041,200
130 White Fir Wood	9/07/22	52	1	1	\$1,050,000
38023 Foothill Close	9/13/22	23	2	2	\$1,075,000
35179 Crows Nest Dr.	9/30/22	97	3	2	\$1,150,000
126 White Fir Wood	11/22/22	11	1	1	\$1,200,000
357 Deerfield Rd.	11/14/22	19	2	2	\$1,213,000
160 Dune Drift Close	11/15/22	12	2	2	\$1,275,000
39186 Pacific Reach	10/01/22	37	2	3	\$1,300,000
156 Broad Reach	9/29/22	9	2	2	\$1,325,000
42279 Forecastle	11/18/22	66	4	3	\$1,350,000
227 Haversack	10/28/22	62	4	4	\$1,480,000
39074 Hedgegate Rd.	10/03/22	99	2	2	\$1,495,000
41242 Leeward Rd.	11/10/22	4	2	2	\$1,495,000
39023 Hedgegate Rd.	09/08/22	3	2	3	\$1,500,000
37181 Schooner Dr.	10/19/22	16	2	2	\$1,750,000
16 Shepherds Close	11/04/22	13	3	4	\$1,845,000
40280 Foremast	10/11/22	59	4	4	\$1,875,000
34988 Crows Nest Dr.	11/09/22	77	3	2	\$2,320,000
77 Heron	09/21/22	5	3	2	\$2,400,000
42199 Rock Cod	10/24/22	75	3	4	\$2,900,000
152 Soundings	09/01/22	0	3	3	\$2,500,000

Resale Averages		Days on Market: 38	Average Sales Price: \$1,597,105
Data on Available Homes	10 Homes for Sale	Days on Market: 77	Average List Price: \$1,416,700
Data on Pending Sales per MLS 11/22/22	1 Homes Pending	Days on Market: 72	Average List Price: \$1,325,000



Cindy Kennedy



Patty Bettega



Jeff Ortman



Kristine Thomure



Mary Benton



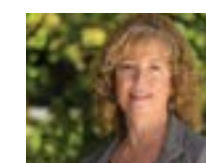
Pat Neth



Lisa Hantzsche



Julie Webster



Kathleen Huse



Cassie Henderson



Rosemary Campiformio

Data Presented by Kennedy & Associates — Your Sea Ranch Real Estate Specialists

This information is based on sales reported in Bay Area Real Estate Information Services, Inc. (BARES) and is not verified and is subject to change. Listings represented may not have been listed or sold by Kennedy & Associates.



GUALALA
39040 South Highway 1
707-884-9000

THE SEA RANCH
1000 Annapolis Road
707-785-9200

www.kennedyrealestate.com

BRE #00522478

Celebrating community...
Wishing all a happy and healthy 2023



The Sea Ranch 50th Anniversary Celebration 2014-2015 - Dance circle by Anna Halprin

Photo: Jim Alinder

Liisberg & Company
COASTAL REAL ESTATE

FOR PROPERTY INFORMATION AND APPOINTMENTS, CALL 707.785.3322 info@Liisberg&Company.com www.Liisberg&Company.com
The Ranch Center on Verdant View, The Sea Ranch. Exit Highway 1 at Annapolis Road. DRE #01822071