

# The Carmel Pine Cone

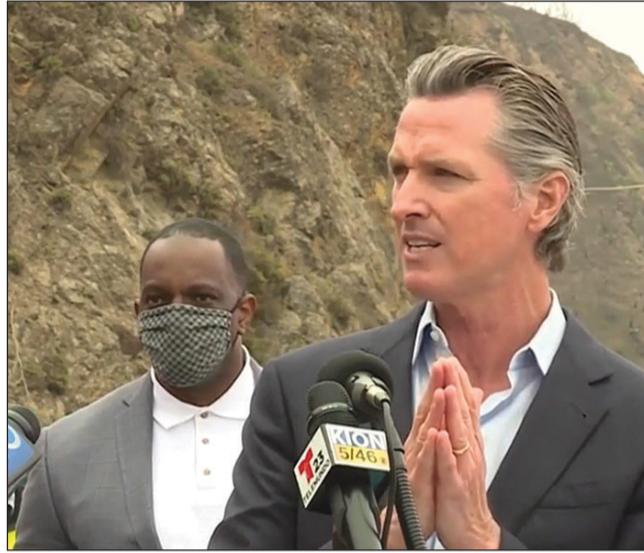
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## Newsom visits Big Sur, warns of disasters to come



PHOTOS/CALTRANS

Gov. Gavin Newsom (front of group at left) and other officials got a tour of a work site on Highway 1 Friday. After participating in a ribbon-cutting ceremony, Newsom (above) took questions from reporters, including one about the recall election he faces. See Page 9A.

## Covid researchers want your blood ... and will pay for it

By KELLY NIX

IF A letter arrives asking you to answer some Covid-19-related questions and submit a finger-prick blood test to determine if you have antibodies for the virus, don't toss it in the trash — you're among a select few chosen to participate in an important new study.

Monterey County Health officer Dr. Ed Moreno announced Tuesday at the board of supervisors meeting that the county is one of only seven in California chosen to take part in a study, called CalScope, which seeks to determine how many people are immune to coronavirus, either through infection or vaccination.

"They want to learn about Covid-19 prevalence by demographics, such as age, race, ethnicity and by region," Moreno told reporters during a press briefing Wednesday.

The study is run by the California Department of Public Health and Stanford University.

### Gift cards

County residents chosen to participate will be asked to fill out a roughly 20-minute online survey on "basic information about you and your household, as well as your activities and medical history," the CalScope website says. They will also be asked if they would like to receive a free

See **BLOOD** page 18A

## Mascot supported by CHS students, staff and alums

### ■ Poll: 62 percent want him to stay

By MARY SCHLEY

THE PADRE should remain Carmel High School's mascot, according to survey results released by CHS principal Jonathan Lyons. The survey is part of an extensive process the school is undertaking to decide whether the mascot — a caricature of one of the Spaniards who founded the California Missions system and helped establish towns throughout the West in the 1700s — should stay or go.

The issue arose last summer after an online petition asked for the change, saying "it is time for Californians to reappraise our history and the figures we take pride in" because of the "unjust and shameful treatment of California Indians" by European settlers.

### 'Remain the Padres'

But in the online poll, 62.1 percent of respondents said the school should "remain the Padres," with 37.9 percent wanting a new mascot. Of those who answered, just over 53 percent were age 46 and older, while people 30 and under accounted for 32 percent, with the balance in the 31-45 age group.

The 405 students who responded were narrowly in favor of keeping the mascot, 52 percent to 48 percent.



School staff, including teachers, supported the Padre a little more, with 54 percent voting to retain the Padre and 46 percent voting to replace him. Parents also favored keeping the Padre, 60 percent to 40 percent, with 378 people responding.

The most well-represented group in the poll was alumni, with 779 graduates taking the time to answer the questions, and perhaps not surprisingly, 70 percent of them voting in favor of keeping the Padre. And "community members" — presumably people who have no direct connection to the school — also voted in favor of keeping the 80-year-old mascot by a margin of 64 percent to 36 percent.

When asked to select from a number of "influencing factors" on their answers, the majority — 1,005 people — picked "long-standing tradition," with "important part of the pride of alumni" coming in second at 725, and "I like the current mascot," the third most common reason, with 666 votes. Of the negative factors, "oppression of a minority" got the most, 523, followed by "mascot is a religious symbol," with 484, and "symbolizes colonization," at 466. The least common reason was the fact that other schools have changed theirs, which only influenced 169 people.

In the words-people-associate-with-the-mascot section, the most frequent answer, with 670 people choosing it, was

See **MASCOT** page 16A

## Ire over omission of Asians in race resolution

By KELLY NIX

A BOARD member and former president of the country's oldest and largest Asian American civil rights organization said the Monterey County Board of Supervisors "promoted systemic racism" when they approved an "anti-racism" resolution earlier this month that failed to include any mention of people of Asian heritage.

In an April 6 resolution declaring "racism a public health crisis," the supervisors said racism against Black and Latino people "creates disparate outcomes in many areas of life," including in housing, education, employment and physical and behavioral health.

### 'Marginalized'

But despite several documented verbal assaults on people of Asian heritage in Monterey County in the past year — three of them in the Monterey Peninsula — there was no mention of the group in the resolution.

Asked about the omissions last week, Monterey County

See **RACE** page 21A

## PLANNING COMMISSION SENDS PASTOR'S 'PIT' DESIGN BACK TO DRAWING BOARD

By CHRIS COUNTS

AFTER THE planning commission weighed in Wednesday on developer Patrice Pastor's proposal to build a complex with 12 apartments and 15 shops at what's become known as The Pit, and a handful of former town officials made comments, one thing was abundantly clear: The plan for what is being called Ulrika Plaza has to go back to the drawing board.

"The message to the developer is that this project needs to be redesigned," said the chair of the planning commission, Michael LePage.

LePage and others spoke out on Pastor's plan during the online workshop. Architect Henry Ruhnke kicked off the event by reporting that an "overwhelming number" of comments he has received about the design have been positive, and he called it "appropriate and sensitive to Carmel."

Ruhnke described Pastor as a "great developer" who is taking over a "very challenging project," and has enough resources "so no expense will be spared."

The architect also noted that Pastor's proposal is smaller in scale than a previous plan by one-time property owners Bob Leidig and Michael Draper, which fell apart more than two years ago when they couldn't get funding.

### 'Conflicting styles'

The design combines Tudor and Mediterranean styles. Also proposed is a rooftop deck, along with a lower-level gym and garage with 27 parking spaces. The site, located at Dolores and Fifth, measures 16,000 square feet.

But former town planning commissioner Don Goodhue dismissed the design.

"It's two conflicting styles," Goodhue said. "It's a

See **PIT** page 17A



PHOTO/MICHAEL TROUTMAN, DMT IMAGING

"The Pit" on Dolores Street will become a housing and commercial development — if building plans can pass muster with the city.

# FOOD & WINE

## Stepping it up at Scheid, indulging mothers, and helping a neighbor

ON THE eve of its 50th anniversary, Scheid Vineyards has a lot in the works: growing some brands, transforming others, diving further into a commitment to the environment, and planning a year-plus-long celebration of reaching such a significant milestone.

Last week, for Earth Day, members of the Scheid family invited fans to the winery in Greenfield not just to learn about all the sustainable practices they are employing and their plans for the future, but to sip wine, enjoy a picnic and play a bit of bocce at the first event there in more than a year.

While its namesake wines are limited in production and made in a dedicated winery that's separate from the rest of its winemaking operations, Scheid is large. All told, the company produces some 600,000 cases a year under various labels and farms about 4,000 acres of vineyard — so changes there have a big impact.

### Wind and sun

In 2017, Scheid installed a 400-foot-tall turbine with three 132-foot-long blades, and in the windy Salinas Valley, it generates enough energy not just to power the winery, but to keep the lights on in 125 homes, as well. There are no batteries onsite, so the extra power is fed back into the grid.

The vineyards contain more than 250 owl boxes to attract the nocturnal birds to help control the rodent population, and the leavings of winemaking, including grape skins and stems, are composted. All wastewater is treated onsite and used for irrigation. Solar panels on the roof

fied after a years-long, arduous process, with more in the works. "We're trying to be all organic by 2025," he said this week. "Our overarching desire to implement as many sustainable practices as we can, and the shift to organic is one way we can accomplish that."

No herbicides are used in the vineyards. Instead, tractors pull large rigs that blow super-heated air to discourage weeds on the ground and fungus in the vines.

"The vineyard is the most obvious place to look where we're working to be innovative and environmentally friendly," he said. "That's the ethos of Scheid Family Wines."

It's also about creating a positive, productive and comfortable environment for employees, he said, from the skylights that allow a lot of natural light into the buildings, to the battery-powered clippers that help vineyard workers

*Continues next page*

## Soup to Nuts

By MARY SCHLEY

gather more energy.

But the efforts to farm responsibly and sustainably include much more, according to brand manager Andy Abraham. More than 1,500 acres of vineyard are being grown organically, 80 of which have already been certi-



(Left) Plump pinot noir grapes at Scheid Vineyards ready for the crush in 2018. (Right) A large wind turbine being assembled in 2017 to provide power for Scheid's winemaking operations.



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~ NEWS BULLETIN ~

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when: Mother's Day - Sunday, May 9

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# FOOD & WINE

## From previous page

avoid repetitive stress injuries in their hands.

“Creating a better environment for employees is really important to the family,” Abraham said.

On the wine front, executive vice president Heidi Scheid has been spearheading new projects and transforming other brands, with the help of a dedicated winemaking team, according to Abraham.

In the emerging sector of wines for the more health-conscious consumer, she launched Sunny With a Chance of Flowers nearly a year ago, and other wineries soon followed suit. A glass is 85 calories, and the wine is 9 percent alcohol, compared with the 14 percent and higher common in California wines.

“It’s half the alcohol — so half the calories, but still tastes delicious,” Abraham said. “Shortly after we came out with Sunny With a Chance of Flowers, there were several others that got released. I like to think we’re a leader in an emerging category.”

### Maintaining the body

The Sunny With a Chance of Flowers portfolio includes sauvignon blanc — Abraham’s favorite in the lineup, for its aromatic nose and crispness — chardonnay and pinot noir, with a rosé and even a cabernet sauvignon in the works. Considering Scheid’s vineyards span 70 miles in Monterey County, its southernmost properties get more than hot enough to produce well rounded and robust reds,



A Brunch Box from Baker’s Bacon is just one of the sumptuous ways local restaurants and shops offer to treat your Mom like royalty this Mother’s Day.

so a low-cal cabernet is not out of the question.

“The biggest challenge is trying to maintain the body in a wine without the normal amount of alcohol,” he said, but given the company’s penchant for innovation and technology, it’s hardly insurmountable.

With the exception of its Scheid Vineyards label, which will always be most important, he said, “as an organization, we feel so confident in Sunny With a Chance of Flowers’ success that it’s our No. 1 priority.”

To try it, order through [cheersandco.com](http://cheersandco.com) or ask your local liquor store to get some. And for more about everything else happening at Scheid, including upcoming events and new releases, go to [scheidfamilywines.com](http://scheidfamilywines.com).

## ■ Celebrating Mom

Mother’s Day is coming up on May 9, and with restaurants able to serve more people both inside and out under current pandemic rules, there should be ample ways to celebrate.

Edgar’s at Quail Lodge in Carmel Valley will be serving a prix fixe brunch from 11 a.m. to 3 p.m., as well as offering meals to go for those who prefer to celebrate elsewhere.

For the dine-in experience, options for the first course will include a choice of salads, heirloom tomato tarts, or crab and caviar deviled eggs. Entrée choices include Quiche Lorraine, Eggs Benedict, herb and mushroom omelet, roasted halibut with confit potatoes, herb-roasted prime rib or chicken breast, or fire-grilled shrimp. And a dessert buffet will feature strawberry tarts, chocolate and vanilla cheesecake, assorted petits fours, and cookies and macaroons. Assorted breads and breakfast pastries will be served, too. The cost is \$65 per person.

The to-go option, meanwhile, costs \$250 and serves six. It includes wedge salad, assorted breakfast pastries, Quiche Lorraine, lobster Eggs Benedict, and cookies and macaroons.

Reservations can be made for dining in or takeout at [exploretock.com/quailodge](http://exploretock.com/quailodge).

### Grab and go

If sitting in a restaurant isn’t quite what you’re looking for, though, there’s Baker’s Bacon, which has been selling holiday-inspired boxes out of its store in Marina and plans to do the same for Mom’s day.

The Brunch Box includes a kit for making Croque Madame sandwiches (back bacon, aioli, Swiss cheese, Mornay sauce, brioche bread, custard batter and organic eggs), along with more bacon, strawberries and fresh orange juice, while the Sides & Desserts Box features a wedge salad kit, green beans almondine, twice-baked potato cas-

day at noon). Lincoln and Sixth, (831) 626-8000.

**Puma Road Winery** in Soledad — singer-songwriters **Tom Faia** and **Kate Miller** (Saturday at 1 p.m.). 32075 River Road, (831) 675-3548.

**Rio Grill** — singer-songwriter and violinist **Razzvio** (rock, Friday at 4 p.m.), singer-songwriter **Adrea Castiano** (Saturday at 1 p.m.) and singer-songwriter **Johan Sotelo** (Sunday at 1 p.m.). In the Crossroads shopping center, (831) 625-5436.

**Schooners Coastal Kitchen & Bar** in Monterey — guitarist **John Sherry** (rock, folk and blues, Sunday at noon). 400 Cannery Row, (831) 372-2628.

**Tarpy’s in Monterey** — singer-songwriter **Zack Freitas** (Friday at 4 p.m.), singer-songwriter **Taylor Rae** (Saturday at 1 p.m.) and singer and guitarist **Steven Shook** (Sunday at 1 p.m.). 2999 Highway 68, (831) 647-1444.

**Trailside Cafe** in Carmel Valley — singer-songwriter **Dave “Nomad” Miller** (Friday at 6 p.m.) and singer-songwriter **Deja Vu** (rock, Saturday at 6 p.m.). 3 Del Fino Place, (831) 298-7453.

**The Whaling Station** in Monterey — singer-songwriter **Matt Masih** (Friday at 6 p.m.), and singer-songwriter **Linda Arceo** (Saturday at 6 p.m.). 763 Wave St., (831) 373-3778.

**The Wine House** in Carmel Valley — **Snake Oil Road Show** (acoustic alt-rock, Friday at 5 p.m.). 1 E. Carmel Valley Road, (831) 298-7438.

serole, and pastry chef Michelle Lee’s strawberry rhubarb crumble cake. The boxes serve four and cost \$65 apiece.

To give Mom the gift of bacon, instead, consider the \$75 box that contains a bouquet of fresh flowers, a generous Baker’s Bacon sampler, strawberries, shortbread cookies and dark chocolate fondue.

For more information, to order, and for other offerings, go to [shop.bakersbacon.com](http://shop.bakersbacon.com) or call (831) 250-0606. Orders must be in by May 3.

### Spanish style

Estéban Restaurant in the Casa Munras hotel also released its brunch, tapas and dinner menus in celebration of Mother’s Day. Executive Chef Mario Garcia’s a la carte brunch lineup features a salad with grilled stone fruit, a shaved asparagus dish with duck egg and Serrano ham, vegetable tagine, and a French omelet, among other dishes. Tapas and dinner will include grilled octopus, fish of the day, lamb chops, paella, and other indulgences. An All About Mom three-course dinner will also be available.

The restaurant is located in the hotel at 700 Munras Ave. in Monterey. For reservations, call (831) 375-0176.

## ■ Carmel Burger Bar

The owner of Big Basin Burger Bar in Saratoga hopes to open the Carmel Burger Bar in Carmel Plaza, according to paperwork filed with the city last month, and is set to go before the planning commission for a permit hearing in June. The Saratoga restaurant features an expansive menu of sides and gourmet burgers, with heavy emphasis on top-quality beef, bison, turkey, chicken and other meats.

The new burger bar would replace the long-closed Bistro Beaujolais on the ground floor near the Wrath tasting room and the Cheese Shop. “Carmel Burger Bar will bring its own unique menus which will be different from Big Basin Burger in Saratoga, but it is a similar concept of serving grass-fed beef and all-natural meat products,” owner Janice Albright told The Pine Cone. “We are on the June agenda with the planning department as of now, with no dates for opening yet.”

## ■ Breakfast of champions

What better way to start your day than with freshly made doughnuts and Acme coffee? The folks at Poppy Hall in Pacific Grove might venture to say, “Nothing.” On Sunday mornings, they’re opening their “donut shop” from 9 to 10 a.m. to sell their goodies to go before they start brunch, which is available until 2:30 p.m.

For information, reservations or orders, call (831) 204-9990, visit [poppyhall.com](http://poppyhall.com), or stop by the restaurant at 589 Lighthouse Ave.

## ■ Fundraiser for fire victim

Friends are rallying around a Spreckels woman who lost her husband, two dogs and home in a fire Feb. 11 by hosting a fundraising barbecue for her in May. Stevie and Stephanie DiMarco are hoping to sell 500 dinners — options are pulled pork sandwiches and barbecued quarter chickens for \$10 per plate — for pickup outside the Walmart on North Davis in Salinas between noon and 5 p.m. May 15-16.

“Eva lost her husband, Merriel ‘Pinky’ Davis, and their two dogs, Lily and Pete, in the fire,” Stevie DiMarco said. “Both dogs died from smoke inhalation, and Pinky was rushed to Santa Clara Medical Burn Center, where he succumbed to his injuries.”

Facing such devastating loss, along with mounting medical bills and having to find a new place to live, “Eva needs the help of her surrounding community,” he said. “Please help us raise all the money we can to help Eva rebuild her life.”

To reserve and pay for dinner, send money through Venmo to @Stephanie-DiMarco-5 and note dinner choices, number of plates, name and pickup date under “What For,” or send it through PayPal to @StevieDiMarco and list the pertinent information under “add message.” For more information, call or text (831) 206-1830.

## MUSIC

### From page 41A

singer-songwriter **Johan Sotelo** (Friday at 6 p.m.) and singer-songwriter **Fred McCarty** (Saturday at 6 p.m.). In the Sea Root restaurant at 1 Old Golf Course Road. Call (831) 372-1234.

**Intercontinental Hotel** in Monterey — guitarist **John Sherry** (rock, folk and blues, Saturday at 6 p.m.). 750 Cannery Row, (831) 375-4500.

**Julia’s Vegetarian Restaurant** in Pacific Grove — singer-songwriter **Zack Freitas** (Monday at 6 p.m.), singer-songwriter **Rachel Williams** (Tuesday at 6 p.m.), singer-songwriter **Talmon Owens** (Wednesday at 6 p.m.) and singer and guitarist **Rick Chelew** (folk, Thursday at 6 p.m.). — 1180 Forest Ave., (831) 656-9533.

**Massa Tasting Room**, Carmel Valley — singer and guitarist **Rick Chelew** and accordionist **Elise Levy** (folk, Sunday, noon). 69 W. Carmel Valley Road, (831) 659-6221.

**Midici Pizza** in Monterey — singer **Richard Bryant** and keyboardist **Bill Spencer** (jazz, Thursday at 6 p.m.). 467 Alvarado St., (831) 264-7013.

**The Pocket** — singer-songwriter **Johan Sotelo** (Sat-



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