

JUNE 2019

Independent

MAGAZINE



Livermore Rodeo

Second Weekend
in June



Alameda COUNTY FAIR

JUNE 14 - JULY 7

Foodie Friends
Open New Restaurant



TRI-VALLEY EVENTS

Goodguys 26th Summer Get-Together

Saturday, June 1st and Sun, June 2nd, 8:00am to 5:00pm
Alameda County Fairgrounds in Pleasanton
 This impressive two-day event features over 2,500 American-made or powered hot rods, customs, classics, muscle cars and trucks of all years on display, an Indoor Muscle Car Show featuring Muscle Cars and the ever-popular Behind Bars, Inc. Custom Bicycle Exhibit! Plus, don't miss the huge Swap Meet & Cars 4 Sale Corral, over 100 vendor exhibits. For more information and to purchase tickets visit www.good-guys.com.

Wine & Wags in Livermore Valley Wine Country

Saturday, June 8th, 12:00pm to 4:30pm
Livermore Valley Wineries
 At the 2nd annual Wine & Wags event, Livermore Valley's dog-friendly wineries host a day of fun for dogs and their owners across the region. Bring your friendly four-legged friends (on a leash, of course!) and enjoy a day in beautiful Wine Country. Local animal rescues will be partnered with wineries, promoting adoptions of furry friends that need a home. Come with your dogs, stay for the wine, and possibly leave with a new best friend! Tickets include entrance into participating wineries, at least two tastes at each winery, a commemorative Livermore Valley Wine Country GoVino glass, and special event activities. To purchase tickets and for more information visit <http://lvcbf.com>.

2019 Walk to Cure Arthritis Tri-Valley

Saturday, June 8th, 8:00am to 1:00pm
Creekside Park, 5601 West Las Positas Boulevard, Pleasanton
 One Can Make a Difference! Arthritis is tough, but we are even tougher – especially when we all come together for the largest arthritis gathering in the world! The Arthritis Foundation's Walk to Cure Arthritis is where we become One, rising up to fight this life-altering disease even harder. It's where we join hand in hand to celebrate arthritis warriors and raise crucial funds for innovative research, resources and a cure. For more information and to purchase tickets contact Maria Crowder at mcrowder@arthritis.org or call 415-635-2858.

Annual Father's Day Spirit Run

Sunday, June 16th, 6:30am check in, 8:00am race, 9:30am challenge events
Downtown Pleasanton, under Main Street Arch
 The Pleasanton Rotary's popular Dad's Day community tradition will support college scholarships for local students, Hope Hospice, Rotaplast, the Tri-Valley YMCA, The Valley Humane Society, and Victims of the Boston Marathon tragedy. There is a race or walk event for every member of the family, including the 5K Run/Walk, or the 10K Run. In addition, there will be three separate Kids Challenge Races—for children ages 2-8. For more Spirit Run information and/or an application, contact On Your Mark Race Events at 209-795-7832, or visit onyourmarkevents.com.

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Tri-Valley
 Conservancy



In

Independent MAGAZINE

The Independent Magazine focuses on community events, people and places in the Tri-Valley. This magazine also updates readers on the local art scene, including a three-month calendar of events.

Got Questions?

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8



12



16



4

- 4 The 101st Livermore Rodeo – Laura Ness
- 7 Livermore Rodeo Parade
- 8 Alameda County Fair and the “Last Ride”
- 12 Foodie Friends Create Range Life – Laura Ness
- 16 Save the Day for Big Bay Ray – Laura Ness
- 20 Livermore Valley Wineries
- 22 Valley Calendar
- 24 Rosé, Rosé, I Love You – Harry Stoll

ON THE COVER: Local Team Roping at Livermore Rodeo Family Night.

Xtremely Bullish

About the 101st Livermore Rodeo

By Laura Ness

When I first moved to Livermore—albeit briefly—in 1977, people still rode their horses downtown for a beer at the bar. It forever endeared me to the notion of Livermore as a “cow town,” in the best possible way. By then, the Livermore Rodeo had become a well-established 60+ year tradition.

Today, 42 years later, the Livermore Rodeo is marking its 101st year of celebrating the western lifestyle and agricultural values.

According to Colby Staysa, president of the Livermore Stockmen’s Rodeo Association (LSRA), this year brings some special new events – along with all the traditional components of what’s known as the World’s Fastest Rodeo, so named because it is reputed to have more riders per hour than any other event of its type.

“The biggest new thing this year is the Friday night ‘Xtreme Bulls’ event,” says Staysa. “It’s sanctioned by the Professional Rodeo Cowboy Association. We’re thrilled to have this incredible action as part of the Livermore Rodeo for the first time.”

For Staysa, who still runs Angus cattle on Mines Road with his father, the rodeo is an opportunity to display the culture and beliefs of western life.

“My favorite part of the rodeo is the heritage we are representing — being with livestock, friends and family,” he says. “It’s a network of people who care about the Western heritage, many of them patriots.”

Staysa has been involved in the rodeo for 35 years as a volunteer, and with the board of directors as well. “It’s very rewarding,” he says. “I enjoy it a lot.”



Livermore Stockmen’s Rodeo Association hosts the “World’s Fastest Rodeo.”

Although he doesn’t compete in the rodeo, Staysa’s favorite event is wild cow milking, which takes place on Thursday evening as part of Family Night. Wild Cow Milking features teams of two, with one person roping (the roper) and the other milking (the mugger). Cows dash out of the gate and teams, armed with ropes and a milk bottle, pick their target. Roping must be done with a neck catch only, front leg out, one loop. All four of the cow’s legs must be on the ground while being milked. The event has a 120-second time limit, so whoever finishes first, handing their bottle with at

least one drop of milk to the judges, wins the contest. Teams pay \$100 to compete, and prize money is awarded from a pool of sponsors and LSRA contributions and

entry fees to the top four finishers, dividing the pie in 10, 20, 30 and 40 percentages.

Additionally, there are many activities for people to enjoy leading up to the main event. Here is a list of the events comprising the 101st Livermore Rodeo celebration:

6th Annual Princess Competition Saturday, June 1 5:30—10 p.m.

The Princess Competition offers young ladies aged 7 to 12 the opportunity to compete for the honor of wearing a cowgirl hat with a western crown, instead of a tiara, for a year. The competition takes place at the Rodeo Grounds on Robertson Park Road although girls do not need to ride a horse to participate. The evening features dinner, catered by

Sauced BBQ and Spirits, live music and a coronation. The Livermore Rodeo Foundation, in partnership with the LSRA, will crown six local girls to represent the World’s Fastest Rodeo.

38th Annual Mixer & Team Branding Wednesday, June 5 Gates open at 4:30 p.m.

Featuring team branding and a tri-tip barbecue dinner, the 38th annual mixer will be highlighted by live entertainment from Ryan Scripps of NBC’s “The Voice” fame. Scripps, a Nashville recording artist from San Jose, Calif., learned how to play the

guitar at nine years old. His love for country music brought him center stage when he appeared as a season-13 contestant on The Voice, where he was chosen as one of 12 (from a total of 40,000) auditionees to be part of Team Blake. He was coached not only by Blake but by the incomparable Rascal Flatts during his time on the show.

Children are now permitted to attend this event, which takes place at the Robertson Park Rodeo Arena. Branding begins at 5 p.m., and live entertainment starts at 6 p.m. Tickets, which must be purchased in advance, are \$25 for adults and \$10 for children aged 5 to 13, while children aged 4 and under are free.

Family Night, Thursday, June 6, Gates open at 4:30 p.m.

Along with Wild Cow Milking and Local Team Roping, the Diablo Ladies Drill Team will be performing. Admission is \$1, while kids aged 2 and under are free.



Livermore Rodeo Parade

year’s Cowgirl Honoree. This “ladies only” affair features local cowboys waiting tables, which is probably why the \$40 tickets were snapped up in a flash; it’s completely sold out.

DAY 1: LIVERMORE RODEO PRCA XTREME BULLS Friday, June 7, Gates open at 5 p.m.

For the first time, the rodeo gets an extreme event and an extra day. The Xtreme Bulls inaugural tour comes to the Livermore Rodeo, featuring professional bull riders from the nationwide scene competing at a national level. The riders demo their skills on Friday, then complete during the rodeo on Saturday. “It’s nice for



Livermore Rodeo Family Night

Food and beverages will be available to purchase from a variety of food trucks. Gone are the dollar hot dogs of yore, but there will be plenty of hot dog and corn dog options to browse.

Cowgirl Luncheon Friday, June 7 Noon to 3 p.m.

Sponsored by the Livermore Rodeo Foundation, the luncheon recognizes local scholarship recipients and this

Origin of the Livermore Rodeo

Livermore Stockmen’s Rodeo Association President Colby Staysa wants people to remember the roots of the rodeo, which essentially began as a Red Cross fundraiser in 1918, while World War I was raging. In dire need of funds for the vital services of the Red Cross, California cities and towns were assessed quotas to help fill the coffers, and Livermore’s share was \$1,200, a considerable sum for that time.

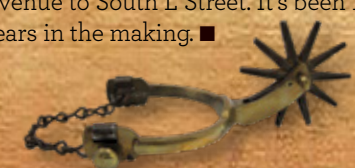
According to the Livermore Rodeo website, John McGlinchey, then president of the Livermore Stockmen’s Protective Association, proposed a rodeo to raise the money. They used a portion of the James Anderson ranch, near what is now I-580 and the Portola Ave. overpass, to host the rodeo, as it had a natural basin for holding stock and a rim that served as elevated seating for spectators. A fence was constructed around the basin to form the arena. The grand entrance, featuring McGlinchey and Christine Thiel on horseback carrying the American flag, joined by many other colorful riders, was indeed a spectacle worthy of film credits. In fact, Universal Studios did film the event, which made it to newsreels shown around the country.

The next year, in 1919, the Livermore Stockmen’s Rodeo Association was formed and 15 acres of what was then Callaghan Vineyard, on what is now Livermore Avenue, was set aside.

The association sold stock or scrip for \$25 a share to purchase the land. Many local people, including ranchers and businesspeople, bought shares; some redeemed them later, but many have kept them to this day.

Staysa heralds the upcoming and long-awaited Stockmen’s Park, which will be located south of Blacksmith Square on Livermore Avenue. The 1.5-acre, horse-shoe-shaped park will honor Livermore’s veterans and ranching heritage. It is intended to be the focal point of 3.5 acres of public open space and green space running from Livermore Avenue to South L Street. It’s been 100 years in the making. ■

CONTINUED ON PAGE 6



the bull riders that they don't have to travel for that next competition," notes Staysa.

Admission to PRCA Xtreme Bulls is \$25. The first bull ride is at 7 p.m. This is a chance to see the PCRA's top bull riders and some of the meanest, nastiest bulls in the nation. Sage Kimzey (Strong City, Okla.), a three-time Xtreme Bulls champion (including consecutive wins in 2017 and 2018), is currently in second place behind Trey Benton III (Rock Island, Texas).

DAY 2: 101ST RODEO PARADE AND RODEO ACTIVITIES

Saturday, June 8
TETWP (Tough Enough to Wear Pink) Day!

■ 10 a.m.: Rodeo Parade, Downtown Livermore

The Livermore Rotary hosts this gala kickoff to the core rodeo activities. While not actually a part of the rodeo, it is a long-lived — and loved — tradition.

■ 3 p.m.: Grand Entry

Grand entry is the start of the rodeo featuring Livermore Rodeo stage-coaches, rodeo personnel, sponsor flags, and the Livermore Rodeo Queens, visiting queens, and the previous years' Queen presenting the American Flag.

The rodeo immediately follows, and includes these events:

- Bareback
- Tie Down Roping
- Local Team Roping
- Saddle Bronc Riding
- Wild Cow Milking
- Steer Wrestling
- PRCA Team Roping
- Barrel Racing
- Bull Riding

Please be aware that the above events do not have a specific time slot, as the behavior of livestock is unpredictable, and participants may scratch out. Gates open at 11 a.m., with a variety of vendors offering food, clothing, and art. Attendees can also enjoy pony rides, a mechanical bull and Cowboy Experience. Tickets are \$20-30, although preferred reserved central grandstand seats are \$35.

CONTINUED ON PAGE 18

Leo Croce - American Hero in More Ways Than One!

Leo Croce will serve as grand marshal of the Livermore Rodeo Parade. He was a hero during WWII and a hero to children through his lifelong career in education.



Leo Croce at Croce Elementray hoedown.

Medal. He also received the American World War II Victory Medal and the American Campaign Medal with Bronze Star.

After the war, he attended U.C. Berkeley, thanks to the G.I. Bill. He then took a year of graduate studies, earning his teaching credential. He started teaching in Oakland and spent the next 25 years as a teacher, coach, counselor, vice principal, junior high and high school principal before becoming a superintendent. In 1973, he became superintendent

of the Livermore Valley Joint Unified School District, a position he held for 16 years. Two years after he retired, Leo R. Croce Elementary School was named in his honor. Joe Turnage, former Principal of Marilyn Avenue School, remarks on Croce's contributions, "As with so many members of America's greatest generation, Leo Croce never sought to be a hero. He fought in the biggest conflict in human history, because America's freedom was being attacked and it was the right thing to do. His bravery, courage, and dedication are something that my generation has always admired. His story should be remembered - not only at the school that bears his name, but for future Americans who might wonder what this great worldwide cataclysm was all about. We owe a huge debt of thanks for the fly boys of the Eighth Army Air Force and the others who served in World War II."

Leo wrote his memoir, "Mission Completed," in 2018. In it, he describes serving as a combat co-pilot, flying a B-17 Flying Fortress with the 8th Army Air Force to targets over Europe. He was awarded the Air Medal with a silver and bronze cluster, the European Theater of Operations with two bronze stars, and the French Jubilee Liberty

Medal. He also received the American World War II Victory Medal and the American Campaign Medal with Bronze Star.

of the Livermore Valley Joint Unified School District, a position he held for 16 years. Two years after he retired, Leo R. Croce Elementary School was named in his honor. Leo was born May 14, 1923 in Oakland, California. He was the fourth of four children born to Italian immigrants who came to the US through Ellis Island. They were preceded by many relatives, who also settled in the San Francisco Bay area. In 1906, Leo's father Felice Croce, followed other brothers and sisters on the trail to America from Soglio in the Italian province of Asti. His mother, Francesca, arrived in 1912 from the nearby city of Turin in northern Italy. They married in 1914.

Young Leo grew up in the San Francisco Bay area during the vibrant time of the of the 1920s. In those pre-depression years, his family and relatives worked in the food industry. Some of them started restaurants, a butcher shop, as well as a delicatessen. Leo's mom continued to pursue a career as a talented seamstress for the exclusive ladies department store, I Magnin. ■

The Livermore Rodeo Parade

The Livermore Rodeo Parade will be held for the 101st time on June 8 starting at 10 a.m. in downtown Livermore.

The parade's theme each year honors the city's western heritage, supports the Livermore Rodeo, and provides a fun event for the community.

With the advent of the Livermore Rodeo in 1918, the Rodeo Parade has run simultaneous. Beginning in 1977, the Rotary Club of Livermore has hosted the parade.

Leading the event will be the Grand Marshal Leo Croce and Community Service Award recipients Officers Dave Martin and Matt Ishmael,

This year for the first time, the Livermore/Pleasanton Fire Department volunteers will be having a pancake breakfast in Carnegie Park before the parade for a small fee.

For a number of years, the Livermore School Music Boosters have been having a free BBQ lunch following the parade in Carnegie for the band members who participate in the parade. Any non-band members can go to the BBQ for a small fee.

Entries in the parade include an eclectic mix of marching bands, equestrian units, clowns, dance groups, color guard units, local businesses, Cub and Boy Scouts, Brownies and Girl Scouts, antique vehicles, and military personnel.

Parade Committee Chairperson Paul Szmyd says that the Rotary Club of Livermore organizes the parade and its members along with their families help make the parade happen each year. 65+ people will be helping on parade day (not including the Boy Scouts from troop 939 who organize the parade area clean-up/pooper-scoopers). All the members of the Rotary Club help in some way. From 12,000 to 15,000 watch and 1400 march in the parade. ■

For further information contact, Paul Szmyd at 925-447-7892.



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“LAST RIDE”

KICKS OFF ALAMEDA COUNTY FAIR

The Alameda County Fair returns to the fairgrounds in Pleasanton June 14-July 7 with new attractions, a big fireworks show, live horse racing, competitions and more.

The Fair will open with the “Last Ride” of its **Cattle Drive** down Main Street at 10:30 a.m. on Friday, June 14.

The cattle drive will feature over 150 large steers parading down Main

Street, as well as a procession of cowboys, cowgirls, fair entertainers and more. The Cattle Drive will start at the Fairgrounds near the Rose Avenue Gate and then move down Del Valle Parkway and continue on to Main

Street in Downtown Pleasanton on Friday. This will be the final opportunity for people to witness a real, live cattle drive through a major urban area.

“We are looking forward to the ‘Last Ride’ of our opening day Cattle Drive,”

said Angel Moore, Vice President of Business Development. “It has been a wonderful opening celebration, but the Alameda County Fair is always changing and evolving. We want to be able to create new, fun experiences that will keep all our fairgoers excited about attending year after year.”

The 2019 Big O Tires **Concert Series** includes Vince Neil of Mötley Crüe, Trace Adkins, Ashanti, Loverboy, Gin Blossoms, Sheila E., Norteño superstar Ramon Ayala with opening artist Yolanda Del Rio, plus many more. Ticket prices vary by show and section and always include Fair admission.

The **Mega Flip**, a brand-new extreme ride that thrusts riders high into the sky from four different swinging booms while simultane-

ously spinning and flipping, can be found on the midway. The Sky Ride will be back for soaring views of the entire fairgrounds. Tickets are sold online, or at the ride, for \$6.

New **cultural festivals** also debut at the Fair this year featuring live entertainment, attractions, and cooking demonstrations. Out at the Fair on June 22 celebrates LGBTQ pride, while the Fiesta a la Feria on June 16, Bollywood at the Fair on June 30, and Asian Pacific Celebration on June 23 events pay homage to the multicultural roots and communities of the Bay Area.

Food includes Ricardo’s Hawaiian Feast, a tasty trip to the Islands offering fresh fruit treats, chicken and shrimp pineapple bowls, fish and chips, piña coladas, and more. Teriyaki Rice Bowls at MK Concessions

and Acai Berry Bowls at Chimney Cake Cone are two new menu items at the Fair this year. Hawaiian Honey Cones makes a one-day appearance at the Asian Pacific Celebration on June 23.

Live **horse racing** returns to the Fairground’s historic racetrack on opening day and will run June 14-16, 20-23, 27-30, July 4-7. For the first time, the Stella Artois Grandstand’s Sky Lounge will be open to the public on race days. It offers air-conditioned, in-suite race viewing and wagering, buffet dining, and more. Reservations are offered online at \$50 per person.

The Racetrack is a one-mile track for Thoroughbred, Quarter horse and Arabian racing. Constructed in 1858 by the sons of Spaniard Don Agustin

CONTINUED ON PAGE 11



ALAMEDA COUNTY FAIR

DATES:

June 14-July 7
(Closed Mondays & Tuesdays:
June 17-18, 24-25, July 1-2)

HOURS:

11am-11pm daily
(except July 4, 11am-8pm,
see website for updates)

CARNIVAL HOURS:

Wed-Thurs: 12pm to closing
Fri-Sun: 11am to closing
July 4: 11am to 8pm

HORSE RACING:

June 14-16, 20-23, 27-30, July 4-7

DIRECTIONS:

Take BART to the Dublin/Pleasanton Station then catch the WHEELS Fair Shuttle to the Fairgrounds. All day, every day of the Fair, until closing.

COST:

Adults (13-61) – \$15
Seniors (62+) – \$10
Kids (6-12) – \$10
Children under 6 – free
General Parking – \$10

Unlimited Carnival Wristbands:

Wed-Thurs – \$30,
Fri-Sun and July 4 – \$35
(valid any one day of the fair)
Sky Ride – \$6
(unlimited rides any one day of the fair)

For more information including schedules, discount days, and concert and special event ticket info, visit the Fair's website at www.alamedacountyfair.com.

LAST RIDE / ALAMEDA COUNTY FAIR

CONTINUED FROM PAGE 9

Bernal, it is the third-oldest horseracing track of its kind in the United States. In years past, during the winter months wealthy owners in the Eastern United States often shipped their horses to Pleasanton for training.

The Fair offers a variety of special **promotions and discount days**, including a new Pet Food Drive partnering with the Valley Humane Society on June 19, Feed the Need food drive, benefitting Alameda County Community Food Bank, presented by Lucky on June 26, and Foster Kids clothing drive presented by Mattress Firm on July 3. Free admission and \$1 rides until 5pm.

For unlimited Fair-fun, the new Premium Fair Season Pass includes admission and parking for all 18 days of the fair, as well as concert and event discounts, for just \$80. Standard 2019 Season Passes are also available for \$40.

Additional highlights and special features include:

- Nightly fireworks and video show will take place following the concerts at the Bud Light Concert Lawn on the Bay Area Air Quality Management Jumbotron every night (except June 28 and July 4).

- \$2 Taste of the Fair, Thursday June 20 and 27, will feature fun-size portions of select fair treats for just two dollars.

- The Fair celebrates Father's Day on Sunday, June 16, with free admission for dads until 5pm.

- Baby Boomers (62+) can visit the fair for free every Friday until 5pm, presented by Alameda County Social Services Agency.

- The Junior Livestock Auction will be held on Sunday, July 7 at 9am at the Livestock Pavilion.

- Fair Favorites are back, including pig races, exhibits, animals, food, rides, games, Kids' Park and STEAM Weekends, PowerStation presented by East Bay Community Energy, and more.

The Western Fairs Association and the International Association of Fairs and Expositions recognized Alameda County Fair with top honors for innovation and excellence in competitive exhibits, agricultural programs and communications for 2018.

Venues Today consistently ranks Alameda County Fair among the Top 50 Fairs in North America. ■



Four Foodie Friends Pursue the Range Life In Livermore

By Laura Ness

An old brick building in Livermore would be the touchstone that brought these four friends together to make a dream come true.

Range Life began as an escape plan for two city-fleeing foodies, Lauren Heanes-Longwell and husband Waine Longwell, who just happened to know two other city-dwelling foodies, Sarah Elliott Niles and Bill Niles, who were then working in San Francisco at Out-erlands and Tartine Manufactory, respectively. All four, it seemed, were eager to exit their respective city scenes in exchange for a simpler, rural existence. An old brick building on Railroad Avenue in Livermore, across from Blacksmith Square, would be the touchstone that brought these four friends together to make a dream come true. It would result in the establishment of Livermore's newest restaurant, now open for only a little over a year.

How did they meet? Livermore native, Lauren Heanes-Longwell, one of four managing partners at Range Life, tells us she had moved all over for her career in film and advertising. Graduating from U.C. Santa Barbara with a Studio Art degree, she went from San Francisco to LA and then to New York, where she met her husband, Waine Longwell, at a bar in NYC. Says Lauren, "We met like all great couples meet: in a bar! Waine was working at a bar in Brooklyn where a lot of my friends and former co-workers were working. I had started in set design at that point, but would come in after work or on my way home. He was very funny and charming and pretty good at making cocktails, too. We started dating and he opened his first project, Alameda, a craft cocktail bar and bistro in the Greenpoint neighborhood of Brooklyn."

What prompted them to move west? New York City is a fast-paced life, so it wasn't long before the couple started talking about moving back to California to "slow down." Says Lauren, "We tried LA for a few months, but it just wasn't the right fit—and not nearly slow enough! So we hightailed it to Livermore. When we saw the space for our restaurant, an old brick building downtown surrounded by these gorgeous rolling hills chock full of wineries, we knew we had found the spot for our next venture."



How did the foursome connect? Sarah Elliott and Lauren met when they moved into the same apartment in the Lower Haight in San Francisco in 2004, before Lauren moved to New York. Bill Niles and Sarah met at Bar Tartine in 2009, and married in 2013. They'd all been friends for years, visiting each other's various projects across the country as time allowed. So when Lauren and Waine called Bill and Sarah and asked if they'd be interested in launching a joint venture, a plan coalesced quickly.

Lauren admits, "I think we were all just looking for the same thing – to move out of the cities we'd been living in and find a place where we could slow down and share what we'd learned with our new community."

Why Livermore and why the name? Lauren tells us, "Livermore is conveniently located: just far enough from city life to feel secluded and connected to nature and just close enough to be able to pop over in about 45 minutes to catch a show or grab a meal. The name itself was inspired by a song of the same title by the '90s band Pavement, out of Stockton. It's about leaving the chaos and settling down."

Settling down wasn't really going to happen until they got the restaurant off the ground, though. They had lots of work ahead of them.

Why this brick building? "Everyone remembered the brick building from their childhood in its various iterations – tile warehouse, and eclectic art and gift shop. They were excited to see what we were doing with the space. It was a massive undertaking," according to Lauren. "From the flicker of Range Life as an idea to opening day, it took us about two years to open the doors. I guess I can't say that it was completely unexpected, but it was quite a process to convert the 1870s building into something that would meet 2018 building and health code without losing its historic essence."

What was the building's history? From what they could gather, the building, which most recently was Charlotte's Web, was completed in 1875. It was part of a larger group of brick buildings on that block, known as the Brick Block. The bricks were actually made right on site. Says Lauren, "I know that it was a general store of sorts when it was first built. I believe it was a carriage house at some point after that. In the 1960s, it was a tile showroom and from the 1990s until we took over it was Charlotte's Web, an art and gift shop. In high school, I would get incense, stickers, etc. from here in my stocking at Christmas! There are a handful of these really old brick buildings left in Livermore. We wanted to do everything we could to highlight the building's history and uniqueness while also bringing it up to 2018 standards."

What inspired the décor of Range Life? "Waine and I were inspired by the building itself, but also by the design and architecture of Marfa, Texas. Marfa celebrates a western/rustic but modern design that we thought fit the space and our personalities pretty perfectly. Marfa is a well-known small town in West Texas that boasts artists and cowboys alike. Livermore really has a similarly eclectic demographic – from artists, cowboys and winemakers to scientists, ranchers and engineers. We really wanted to design a space that makes everyone feel welcome."

Who handled the restaurant design and layout? Each of the partners manages different departments with different responsibilities. Lauren handles design and visuals, social media,

PR and the website. Lauren and Waine designed the space together; she had lots of experience in commercial set design, but this was her first interior design project. She concentrated on



The Range Life crew – clockwise from top left: Bill Niles, Lauren Heanes, Sarah Elliott, and Waine Longwell.

the overall look and feel of the space. Waine has extensive background in many of New York's most popular bars, so he focuses on the layout of the restaurant and its flow, ensuring there are no hiccups in the design that would impede service.

Mix up a few cocktails for us, please. Range Life definitely has a great reputation for cocktails, so we asked Waine to choose a couple of his favorites and tell us about his process. "All of the cocktails at Range Life are rooted in a classic recipe of some sort - mostly Prohibition era, but there are some modern classic variations mixed in where it fits. I'm always either altering flavor profiles of existing drinks or creating house-made ingredient substitutes to better or perfect an existing recipe. I find the limitations of producing a beverage within those parameters particularly rewarding and often user friendly."

Housemade infusions are all the rage. Waine says, "I'm making a bitters with coyote mint, artemisia sage, rosemary and lavender that I get from Nancy Mueller at Holm Family Farm on Mines Road in the Livermore hills. These wild herbs grow everywhere in Livermore—even in the cracks of the sidewalk outside my house. They help lend a distinct aroma to the drink, one that celebrates the natural bounty of our amazing town. I call this cocktail 'Coyote Smash.' This is an example of a modern-classic variation, since the typical 'Whiskey Smash' is its own twist on a classic Mint Julep."

When summer rolls around, his charcoal and cherry bitters should be ready. He plans to use them in a classic Manhattan

CONTINUED ON PAGE 14



The welcoming team members at Range Life in Livermore are eager to share their creative talents. From left to right: Josh Perry, Zach Crittenden, Josh Fisher, Tanner Bassett, Shawnee Lewis, Waine Longwell, Tennessee Longwell, Lauren Heanes-Longwell, Bill Niles, Sarah Niles, Raphael Mattioli, and Jeremy Akers.

RANGE LIFE
CONTINUED FROM PAGE 13

with vanilla infused vermouth. “I call this variation ‘Rockaway Beach,’ since Rockaway each is the summer destination of many New Yorkers, especially those living in the city,” he notes.

What about the wine? Sommelier Sara Elliott Niles takes on the role of Range Life’s general manager, where she is also in charge of the wine program. Her SF cred is impressive, with stints at Bar Tartine, Commonwealth and St. Vincent, before spending three years at Outerlands. For Range Life, she has curated a list to appeal to a broad range of wine drinkers. We asked her what it’s like to go from the “big city” to wine country.

Says Sarah, “It’s been really fun operating in a wine region where you can truly get to know some of the winemakers on a more personal level. Several local winemakers, winery owners, and their employees have been really supportive of Range Life since we opened the doors and have become amazing local guides and resources for me. Over the

past year, I have learned that Livermore Valley wines represent a great variety of flavor profiles and grape varieties, not just Cabernet. People are producing great interpretations of everything from Rhône Valley varietals, like Grenache and Mourvèdre, to Tempranillo and Albariño. Many are incredibly food friendly!”

How are the winemakers dinners going? Sarah says they’ve done a couple of successful winemaker dinners with Livermore wineries and she hopes to do many, many more of them in the future. “I have been turned on to some awesome Livermore producers based on customer recommendations and from the generous sharing of special bottles that customers have brought in to the restaurant.”

What’s the mix of local vs. non-local wines? She says it’s about 50/50. Customers are very open to staff suggesting wine pairings, giving them a chance to explore different varieties and growing regions around the world. The majority

of their wine sales are by the glass, so she tries to keep it fresh and interesting.

Says Sarah, “I try to accommodate a range of flavor profiles and styles. I think that ultimately, the best pairing is what you like to drink! So I encourage our servers to ask guests questions to find out what style they like.”

Of her husband, Chef Bill, Sarah says, “We are a great team, and love to work together. We have the same philosophies and goals, both in work and life, and have similar work ethics. Bill is the hardest working person I have ever known, and it is an honor to cultivate a front of the house team that is as passionate as I am about sharing his food and the hard work of back of the house staff with our customers. There is no other chef I would rather work with.”

Let’s eat, shall we? For that, we turn to Chef Bill, who hails from Cape May County in south Jersey. His love of cooking had him making dinner for his fam-

ily and friends at 9-10 years old. “As soon as I was legal age, I got a job in a kitchen that I worked at through high school and I never stopped.” From the food scene of Philadelphia, Bill moved to California in 2008, where he became Chef De Cuisine at KronnerBurger and Bar Tartine. After working as executive chef at St. Vincent, he opened Tartine Manufactory, where he helped earn them consideration as a finalist for a James Beard award in 2017, as well as Best New Restaurant in Food and Wine magazine.

Of the professional chef’s life he says, “I’ve always liked the order of it, mise en place, clean floors, organized shelves. It ends up being a huge part of our jobs as cooks and I find it deeply satisfying. Most of all I love the product, interesting or pristine produce, fish and meat. I’ve mostly worked in small kitchens with people who already are or end up as my best friends.”

Tell us about your local food sources. Niles is really choosy about food purveyors, but in a land that still respects ag, it wasn’t hard to find good local sources once he and Sarah moved to Livermore. “When we moved out here two years ago, I immediately set to looking for farms that grew the sorts of things I had grown accustomed to in the last few kitchens I had operated. Both of them not only were located 15 minutes



A selection of Range Life snacks.

from Livermore, but also were as like-minded as I could have dreamed. I still visit at minimum the Tuesday Berkeley Farmers’ Market to buy from purveyors in all the major Bay Area growing regions, but for most of the year, I buy primarily from two farms in Sunol: Feral Heart Farm and Happy Acre Farm.”

We wondered if people in Livermore were more or less adventurous than diners in the city. Niles observes, “I haven’t

found the guests to be anything but adventurous and appreciative of the new or different things we put on the menu. I’ve found their patience notable as well. Considering the food menu changes by the day, sometimes in significant ways, a dish you really liked last week may be something totally new today, given the changing micro-seasons in the Bay Area. My biggest takeaway has been the positivity, which is not something you always see in other places I’ve been.”

What’s your approach to cuisine? “My approach always starts with seasonality,” says Bill. “That might mean a trip to a market, but more often than not, it’s a conversation with the growers we work with. After that, I lean on all sorts of influ-

CONTINUED ON PAGE 21

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SAVE THE DAY FOR BIG BAY RAY

By Laura Ness

– JUNE 9TH AT DARCIÉ KENT WINERY –

There is something mighty mythical about horses. In our mind's eye, they are beautiful and strong beings that can transport us in oh so many ways. A bond between human and horse can be a life-sustaining thing, and in some cases, a lifesaving thing. Although many horse-human relationships last a lifetime, horses are often abandoned by those who can no longer care for them. As any horse owner knows, equines are much more complicated to care for than the average pet.

When horses need help, there are organizations like Big Bay Ray, created by Gretchen, Jenna and Paul Kyle, here to save the day. Darcie Kent Winery will host Big Bay Ray's inaugural fundraiser on June 9, from 2-5 p.m.

Big Bay Ray, an IRS approved 501(c)(3) organization, saves horses while also saving the environment. They repurpose used 50 pound grain feed bags that would otherwise end up in landfills, turning them into hand-made shopping bags and four-bottle wine bags. They source new and used grain bags directly from feed companies like BAR ALE, L. A. Hearne, Purina and Hunt & Behrens, and from stables around the valley and across the Bay.

All profits earned from sales of grocery bags and wine bags benefit horse rescue

organizations dedicated to saving abandoned, neglected and abused horses.

“More than 100,000 pets, show and race horses, carriage and wild horses end up in slaughterhouses every year.”

Gretchen says most people don't know there are so many horses in need of rescue. “Most of them come from auctions,” she says. She cites Julie Hauserman

in an article published in The Humane Society, as saying, “More than 100,000 pets, show and race horses, carriage and wild horses end up in slaughterhouses every year.”

She adds, “People that do know about horse rescue think, for the most part, that it is individuals that neglected a horse, but it's way more than that. I even

talk to people, like me who had horses for years and we never knew about this dark side until three years ago.”

She mentions a woman, Mary Stewart, who has a rescue for mini horses, called Angels for Minis, in Walnut Creek. “I donated to her before we started our own charity. She and friends rescued not just horses from the fires, but all kinds of livestock in Northern California. About six months ago, I called her for something. She said, ‘Can I get back to you? I'm so tired, we have been driving all night.’ She and her friends had gone to Texas to an auction and were bringing back 10 horses.

They make these trips, every 6 to 8 weeks. There are more people, all over, doing this. Mary is a wonderful lady. She has so many minis because people bought them, and like a puppy, thought they were so small and cute, then they grow up, the person realized, ‘it's a horse, not a big dog. The cost and care are totally different. A sad fad.”

Anyone can start a good fad by purchasing cool bags off the Big Bay Ray website and help the cause. Or come out to Darcie Kent on June 9 for a serious party starring the big band sounds of 3 Day Weekend, of which Gretchen's husband, Paul, is a member. The event will feature vendors, BBQ food from Cabana Dave's, silent auction, games for the kids and of course, Darcie Kent wines. Culligan will have water machines, so bring refillable water bottles. They'll have Big Bay Ray bags for sale, too. Tickets can be purchased on Eventbrite for \$35, free for children under 18.

About the band, says Paul, who plays trombone, “3 Day Weekend is a party band with that big band sound. We're 10 pieces, with horns, three vocalists, keyboards, guitars, the works. We play Motown, R&B, funk, some rock n' roll and classics. Our goal is to make sure everyone has as much fun as we do. We want to get everyone up and dancing!”

Gretchen says the silent auction will feature experiences, like horseback riding lessons, sports tickets, cruises, wine getaways, restaurant vouchers and spa treatments, because “People don't want more stuff! They want experiences.” One kind donor is making up amazing gift baskets for dogs, cats and horses.

Gretchen has supported Horses Healing Hearts and partnered with SERRA, two

local organizations that get it done when it comes to horse rescue and adoption. They provide food, vet services, shelter and companionship to neglected animals. Big Bay Ray donates all profits to organizations like these, whose primary goals are rescue, rehabilitate and adoption.

Big Bay Ray is named for the horse Gretchen's daughter, Jenna, rescued. Says Jenna, “Ray was my best friend and the best horse I could've ever asked for. He loved me and trusted me when he had no reason to trust anyone after his abandonment. He loved his grandparents (Paul and Gretchen), and my sister Stephanie loved Ray, too. In fact, everyone at all of the ranches loved Ray. He was a sweet boy and kids and adults alike could see that. When he was with me you knew I was his person.

“Ray passed away in 2017 during my first year of law school at Cornell and I was devastated. The loss of any animal is rough, but horse owners will describe a very deep pain that lasts for months when they lose a horse. I hope that this nonprofit is an honor to Ray's spirit and encourages others to support horse rescues, whether it is by buying our merchandise or making private donations to Big Bay Ray, Inc. in support of horse rescue organizations. Blessings & Cowgirl Up!”

Gretchen says, “When we lost Ray, I thought of doing something in his honor. When I went to visit Horses Healing Hearts, there were 70 horses, many of them rescues. All the grain bags ended up in the dumpster. I took them out of the trash thinking, ‘Everyone needs a shopping bag. Why don't I recycle and sell them?’”

It took her a while to sort through the logistics. At first she thought she'd have kids in 4-H or ladies at church sewing circles work on them, but that just didn't gain traction. She decided to go to JOANN Fabrics looking for crafty sew and sews. A woman shopping there, Caroline Kurzke, overheard Gretchen's conversation with the owner, and later contacted her. Caroline has been sewing bags for BBR since then. She is aided in the process of bag-sewing by Cathy Silva. More recently she has been supported by Masami Smith, who has been making bags steadily, trying to help Gretchen meet demand.

Some stores in downtown Pleasanton carry the bags, including Passionate Athlete, Happy Trails Consignment and The Wine Steward. Draeger's Blackhawk has them as well, along with Portola Valley Feed. She gets around to all the stables she knows, collecting feed bags for the cause. She's made custom two-bottle bags for Purple Orchid, and created logoed samples for McGrail and Wente.

Currently, she's branching out and making bags for yoga mats, with feedbags from Hunt & Behrens that depict an entire farm, including a horse barn. “They are cute! Really cute!” she enthuses. It



All profits earned from sales of grocery and wine bags benefit horse rescue organizations dedicated to saving abandoned, neglected, and abused horses.

won't be long before she comes up with something else, and she's looking for organizations that can make the bags more economically, so more profit can go to the horse rescue charity partners.

In honor of Pleasanton turning 125 years old this year, the Pleasanton Downtown Association is planning a big celebration

CONTINUED ON PAGE 21



Gretchen Kyle holds unique shopping bags made of grain sacks. All profits go toward helping abused and neglected horses.

DAY 3: RODEO ACTIVITIES
Sunday, June 9, 2019

Patriot Day: wear red, white or blue – or all three.

■ **11 a.m.: Lil' Parners Rodeo**

The Livermore Rodeo Foundation, in partnership with LSRA, will hold the 24th Annual Lil' Parners Rodeo on Sunday, June 9. Parents and their special-needs children will be guests of the Rodeo Foundation as "cowboys and cowgirls for a day." This event is limited to 40 mentally- or physically-challenged children who are between the ages of 5 and 15 years old (as of June 9th). Attending family members are limited to six, including the participant.

■ **3 p.m.: 101st Annual Livermore Rodeo**

Gates open at 11 a.m. for attendees to enjoy food, shopping and western activities. Tickets are \$20 - \$30, although preferred reserved central grandstand seats are \$35.

Tickets available at Baughman's Western Outfitters and online. Please note that the following items are strictly prohibited at the rodeo: ice chests, outside food/beverages, SLR (single-lens reflex) cameras and video recorders of any kind.

2019 Livermore Rodeo Queen: Morgan Laughlin

Morgan Laughlin, the 2019 Miss Livermore Rodeo, is a member of the sixth generation of the Laughlin/McGlinchey family who call Livermore home. She has dreamed of becoming Rodeo Queen from day one, following in the path of her older sister, who was Queen four years ago.

As a member of both the Northern California Junior Rodeo Association (NCJRA) and California High School Rodeo Association, she competed in Barrel Racing, Pole Bending, Reined Cow Horse and the Queen Contests.

Says Laughlin, "I proudly hold this title and look forward to educating our future generations in this great sport and our time-honored traditions of the World's Fastest Rodeo. Please join me at the 101st Annual Livermore Rodeo the second weekend in June." ■

The 2019 Livermore Rotary Rodeo Parade Community Service Award



Officers Matt Ishmael and Dave Martin, 2019 Community Service Award recipients.

The 2019 Livermore Rotary Rodeo Parade Community Service Award recipients are Officers Dave Martin and Matt Ishmael, members of Livermore's Homeless Liaison and Policing team.

Officer Dave Martin started with the Livermore Police Department in May of 1999. He has worked patrol and also serves as a team member for the East County Tactical Team.

Officer Matt Ishmael started with the Livermore Police Department in April of 2010. He has worked on patrol and been an integral part of the department's Force Option Team.

In January 2018, Officer Ishmael became the sole full time officer in the Livermore Police Department's new Homeless Liaison and Policing (HLP) Team with Officer Martin working in a supplemental position. In July 2018, Officer Martin joined the unit.

They worked with partners and stakeholders from the City of Livermore Housing and Human Services, the City of Livermore Public Works, federally-funded HUD housing units such as ABODE, local Tri-Valley services such as CityServe, hazardous waste cleanup companies, local faith-based organizations, and the homeless citizens of Livermore to develop the team into a unit that specifically serves the needs of Livermore.

In order to gain a better perspective of other homeless-focused policing teams, Officers Ishmael and Martin identified six other agencies within California: El Dorado, Manteca, Petaluma, Santa Monica, Riverside, and San Diego. They were able to analyze what was working for these agencies and what could be modified to work in Livermore.

They also identified alternate means of transportation for their unit to proactively seek out homeless encampments in more difficult to access areas. This resulted in the implementation of LPD's first patrol-ready electric mountain bicycles and the design of a patrol-ready Ford F-150 for suspect contact and property transportation.

As they continued their proactive work and maintained their daily workload, Officers Ishmael and Martin regularly attended meetings with various local organizations such as the Livermore Rotary Club, LARPD, Citizen's Police Academy, Livermore Realtor's Group, property owners, and members of the City Council. They also took officials on an educational "ride-along," including the Livermore City Manager, Deputy City Manager, two City Councilmembers, an Officer and Sergeant from Pleasanton PD, and a probation officer, so that they too could understand and learn from Officers Ishmael and Martin. ■



Livermore Valley Wine Country

1. BENT CREEK WINERY, 5455 Greenville Rd.
2. BIG WHITE HOUSE and JOHN EVAN CELLARS, 6800 Greenville Rd.
3. BOAVENTURA DE CAIRES WINERY, 9309 Tesla Rd.
4. BODEGAS AGUIRRE WINERY, 8580 Tesla Rd.
5. CEDAR MOUNTAIN WINERY, 10843 Reuss Rd.
6. CHARLES R VINEYARD, 8195 Crane Ridge Rd.
7. CHOUNARD VINEYARDS, 33853 Palomares Rd., Castro Valley
8. CONCANNON VINEYARD, 4590 Tesla Rd.
9. CROOKED VINE WINERY and STONY RIDGE WINERY, 4948 Tesla Rd.
10. CUDA RIDGE WINES, 2400 Arroyo Rd.
11. EAGLE RIDGE VINEYARD, 10017 Tesla Rd.
12. ECKERT ESTATE WINERY, 5963 Graham Ct., Suite D
13. ELLISTON VINEYARDS, 463 Kilkare Rd., Sunol
14. EL SOL VINEYARD, 8626 Lupin Way
15. FENESTRA WINERY, 83 E. Vallecitos Rd.
16. GARRE VINEYARD & WINERY, 7986 Tesla Rd.
17. HARRIS TESLA, 9275 Tesla Rd.
18. SAN FRANCISCO BAY WINERY, 2015 Research Dr.
19. THE STEVEN KENT WINERY, 5443 Tesla Rd.
20. LAS POSITAS VINEYARDS, 1828 Wetmore Rd.
21. SANE VINE, Livermore, sanevine.com
22. ROSA FIERRO CELLARS, 5937 Graham Ct., Suite B
23. LONGEVITY WINES, 2271 S. Vasco Rd.
24. MCGRAIL VINEYARDS & WINERY, 5600 Greenville Rd.
25. MITCHELL KATZ WINERY, 2481 Buena Vista Ave.
26. MURRIETA'S WELL, 3005 Mines Rd.
27. NOTTINGHAM CELLARS and VASCO URBANO WINE COMPANY, 2245 South Vasco Rd., Unit C
28. OCCASIO WINERY, 2245 So. Vasco Rd.
29. ENTROPY CELLARS, 2720 Marina Ave.
30. PAGE MILL WINERY, 1960 So. Livermore Ave.
31. PICAZO VINEYARDS, Livermore (Tasting by appt), picazovineyards.com
32. STEVES WINERY, 5700 Greenville Rd.
33. RETZLAFF VINEYARDS, 1356 S. Livermore Ave.
34. RIOS RESERVE ESTATE WINERY, 6500 Tesla Rd.
35. RODRIGUE MOLYNEUX ESTATE WINERY, 3053 Marina Ave.
36. RUBY HILL WINERY, 400 Vineyard Ave., Pleasanton
37. MIA NIPOTE, Pleasanton, mianipote.com
38. THE WINEMAKER STUDIO, 5565 Tesla Rd.
39. TENUTA VINEYARDS, 633 Kalthoff Common
40. THE SINGING WINEMAKER, EHRENBERG CELLARS, LONE DOVE WINES, and PAT PAULSEN VINEYARDS, 5143 Tesla Rd.
41. ENOTECA 5, 2111 Research Dr. #6
42. WENTE VINEYARDS and THE WINEMAKERS STUDIO, 5565 Tesla Rd.
43. WENTE VINEYARDS: Tasting Room & Restaurant, 5050 Arroyo Rd.
44. WHITE CRANE WINERY and Winery 21, 5405 Greenville Rd.
45. WOOD FAMILY VINEYARD & WINERY, 2407 Research Dr.
46. RUBINO ESTATES WINERY, 1188 Vineyard Ave., Pleasanton
47. DANTE ROBERE VINEYARDS, 7000 Tesla Road
48. CADDIS WINERY, 7878 Cedar Mountain Road
49. NELLA TERRA CELLARS, 5005 Sheridan Rd., Sunol
50. DANTE ROBERE VINEYARDS, 1200 Wetmore Rd.
51. LEISURE STREET CELLARS, 503 Leisure St.
52. OMEGA ROAD WINERY, 2135 Vasco Road, Suite C
53. MCKAHN FAMILY CELLARS, 2245-A S. Vasco Road

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LIVERMORE VALLEY WINERIES

3 STEVES WINERY, 5700 Greenville Road, Livermore. Also tasting, 21 S. Livermore Ave. Tasting hours Thur.-Sun. 11:30 a.m.-4:30 p.m. 997-7736. 3steveswinery.com.

BENT CREEK WINERY, 5455 Greenville Road, Livermore. Tasting room open Fri.-Sun. noon to 4:30 p.m. or by appointment. 455-6320 or bentcreekwinery.com.

BIG WHITE HOUSE & JOHN EVAN CELLARS, 6800 Greenville Road, Livermore. 12-4:30 p.m. weekends or by appointment. 449-1976 or bigwhitehouse.com.

BOAVENTURA DE CAIRES WINERY, 9309 Tesla Road, Livermore. Tasting Fri.-Sun. 12-5 p.m. or by appointment. 606-9672 or boaventuravineyard.com.

BODEGAS AGUIRRE WINERY, 8580 Tesla Road, Livermore. Tasting weekends noon to 4:30 p.m. 606-0554 or bodegasaguirre.com.

CADDIS WINERY, 7878 Cedar Mountain Road, Unit B, Livermore. By appointment. 380-6219 or caddiswine.com.

CEDAR MOUNTAIN WINERY & PORT WORKS, 10843 Reuss Road, Livermore. Tasting Fri.-Sun. 12-4 p.m. 373-6636 or cedarmountainwinery.com.

CHARLES R VINEYARD, 8195 Crane Ridge Road, Livermore. Open Fri., Sat. and Sun. noon to 4:30 p.m. 454-3040 or charlesvineyards.com.

CHOVINARD VINEYARDS, 33853 Palomares Road, Castro Valley. Tasting noon to 5 p.m. weekends or by appointment. (510) 582-9900 or chovinard.com.

CONCANNON VINEYARD, 4590 Tesla Road, Livermore. Tastings daily 11 a.m. to 4:30 p.m. Tours by appointment. Picnic area. 456-2505 or concannonvineyard.com.

CROOKED VINE WINERY, 4948 Tesla Road, Livermore. Tasting Mon.-Sat. 11-4:30, Sun. 12 to 4:30 p.m. or by appointment. 449-0458 or crookedvine.com.

CUDA RIDGE WINES, 2400 Arroyo Rd., Livermore. Open Fri.-Sun. 12-4:30 p.m. or by appointment. 510-304-0914 or CudaRidgeWines.com.

DANTE ROBERE VINEYARDS, 1200 Wetmore Road, Livermore. Open Fri. 1-5 p.m.; Sat. and Sun. 12-5 p.m. 245-0172 or danteroberre.com.

DARCIE KENT VINEYARDS, 7000 Tesla Road, Livermore. Tasting Thurs.-Mon. noon to 5pm. 243-9039 or darciekentvineyards.com.

EAGLE RIDGE VINEYARD, 10017 Tesla Road, Livermore. Tasting weekends noon to 4:30 p.m. 447-4328 or eagleridgevineyard.com.

ECKERT ESTATE WINERY, 5963 Graham Court, Suite D., Livermore. Tasting Fri.-Sun. 12 to 5 p.m. or by appointment. 371-8606 or artisanspiritsbrandyworks.com.

EHRENBERG CELLARS, main tasting room, 5143 Tesla Road; tasting/special events, 5937 Graham Court, Livermore. Fri., Sat. and Sun. noon-6pm or by appointment. 510-418-8774 or ehrenbergcellars.com.

ELLISTON VINEYARDS, 463 Kilkare Road, Sunol. Tasting weekends 11 a.m. to 4 p.m. or by appointment. 862-2377 or elliston.com.

EL SOL VINEYARD, 8626 Lupin Way, Livermore. Tasting weekends 12 to 5 p.m. or by appointment. 606-1827 or elsolwine.com.

EMBODIED WINES, 2271 S. Vasco Rd., Ste. D, Livermore. Tasting room open Wed.-Sun. 2 to 7 p.m. (tasting fee). 292-8625, www.embodiedwine.com

ENOTECA 5, 2111 Research Drive, Livermore, #6. Open weekends 12:30 to 4:30 p.m. 852-1861 or enoteca5.com.

ENTROPY CELLARS, 2720 Marina Avenue, Livermore. 200-0849 or entropycellars.com.

FAVALORA VINEYARDS WINERY, 5937 Graham Court Unit 8 (off of Vasco Road), Livermore. Shares a space with Ehrenberg Cellars.

FENESTRA WINERY, 83 E. Vallecitos Road, Livermore. Tasting Fri., Sat., & Sun. noon to 5 p.m. Picnic area. 447-5246 or fenestrawinery.com.

GARRE VINEYARD & WINERY, 7986 Tesla Road, Livermore. Tasting Mon. 11a.m.-4:30p.m.; Thur.-Fri. 11a.m.-4:30p.m. or by appoint. 371-8200 or garrewinery.com.

HARRIS TESLA VINEYARDS, 9275 Tesla Road, Livermore. 447-2267 or harristesla.com.

LAS POSITAS VINEYARDS, 1828 Wetmore Road, Livermore. Fri.-Sun. 11:30-4:30 or by appointment. 449-9463 or laspositasvineyards.com.

LEISURE STREET WINERY, 503 Leisure Street, Livermore. Tasting Sat.-Sun. noon to 5 p.m. or by appointment. 337-5463 or LeisureStreetWinery.com.

LONGEVITY WINES, 2271 So. Vasco Road, Livermore. Tasting Fri. to Sun. 12 to 5 p.m. or by appointment. 443-9463 or longevitywines.com.

MCGRAIL VINEYARDS & WINERY, 5600 Greenville Road, Livermore. Tasting Thurs.-Sun. 12 to 4:30; or by appointment. 215-0717 or mcgrailvineyards.com.

MCKAHN FAMILY CELLARS, 2245-A S. Vasco Road, Livermore. Tasting Fri.-Sun. 12-5pm or by appointment. 453-1823 or mckahnfamilycellars.com.

MIA NIPOTE, Pleasanton. By appointment only. 461-3338 or mianipote.com.

MITCHELL KATZ WINERY, 2481 Buena Vista Avenue, Livermore. Tasting Mon.-Sun. noon to 5 p.m. 454-9463 or mitchellkatzwinery.com.

MURRIETA'S WELL, 3005 Mines Road, Livermore. Tasting room hours: Wed. and Thurs. 12am-5pm, Fri.-Sun. 11am-5pm. Also by appointment. 456-2395 or murrietaswell.com.

NELLA TERRA CELLARS, 5005 Sheridan Road, Sunol. By appointment. 408-893-9463 or nellaterra.com.

NOTTINGHAM CELLARS, 2245 South Vasco Road, Unit C, Livermore. Tasting Thurs. to Sun. 11 a.m.-5 p.m. or by appointment. 294-8647 or nottinghamcellars.com.

OCCASIO WINERY, 2245 So. Vasco Road, Suite B, Livermore. Tasting Thursday-Sunday, noon-5 p.m. or by appointment. 371-1987 or occasiowinery.com.

OMEGA ROAD WINERY, 2135 Vasco Road, Suite C, Livermore. Open 2nd & 4th Sat and Sun of the month: Sat 11:30a to 5:00p, Sun 11:30a to 4:00p. 290-8616 or omega-roadwinery.com.

PAGE MILL WINERY, 1960 So. Livermore Avenue, Livermore. Tasting hours Mon. 12-4:30 p.m.; Thurs. 12-8 p.m.; Fri.-Sun. 12-4:30 p.m. 456-7676 or pagemillwinery.com.

PAULSEN WINES, 5143 Tesla Road, Livermore. Tasting Sat. 12 to 6 and Sun. 12 to 5. Also by appointment. 510-419-0172 or ppvwines.com.

PICAZO VINEYARDS, Livermore. Tasting by appointment, 454-0291 or picazovineyards.com.

RETZLAFF VINEYARDS, 1356 S. Livermore Avenue. Tasting Mon.-Tue. 12-4:30 p.m.; Thurs.-Sun. 12-4:30 p.m. Also by appointment. 447-8941 or retzlaffwinery.com.

RIOS LOVELL ESTATE WINERY, 6500 Tesla Road, Livermore. Tasting hours Mon-Sun 11 a.m.-5:30 p.m. Event facilities. 443-0434 or rioslovelwinery.com.

RODRIGUE MOLYNEAUX ESTATE WINERY, 3053 Marina Avenue, Livermore. Open weekends 12:30-5 p.m. Also by appointment. 297-7838 or rrmwinery.com.

ROSA FIERRO CELLARS, 5937 Graham Court, Unit B, Livermore. By appointment only. 963-1406 or rosafierrocellars.com.

RUBINO ESTATES WINERY, 1188 Vineyard Avenue, Pleasanton. Open daily 11 a.m. to 5:30 p.m. 484-1699 or rubinoestateswinery.com.

RUBY HILL WINERY, 400 Vineyard Avenue, Pleasanton. Open daily 11 a.m.-5:30 p.m. 931-WINE (9463) or rubyhillwinery.net.

SANE VINE - GEORGE RATERMANN ESTATE VINEYARDS, Livermore. 337-3753 or sanevine.com.

SAN FRANCISCO BAY WINERY, 2015 Research Drive, Livermore. Tasting room Saturday & Sunday 12pm-5pm. 518-9119 or sfbaywinery.com.

STONY RIDGE WINERY, 4948 Tesla Road, Livermore. Tastings Mon.-Sat. 11-4:30, Sun. 12-4:30 or by appointment. 449-0458 or crookedvine.com.

TENUTA VINEYARDS, 633 Kalthoff Common, Livermore. Open for tasting Fri., Sat. and Sun. noon to 6 p.m. or by appointment. 960-1006 or tenutawinery.com.

THE SINGING WINEMAKER, 5143 Tesla Road, Livermore. Tasting Friday 12-5pm, Saturday 12-6pm, Sunday 12-5pm. 606-9463 or thesingingwinemaker.com.

THE STEVEN KENT WINERY, 5443 Tesla Road, Livermore. Open Mon.-Sun. noon to 4:30 p.m. 243-6440 or stevenkent.com.

THE WINEMAKERS STUDIO AT WENTE VINEYARDS, 5565 Tesla Road, Livermore. Tasting Wed-Sun 11:00am-5:00pm, last tasting at 5pm. 456-2385 or wentevineyards.com.

VASCO URBANO WINE COMPANY, 2245 South Vasco Road, Unit C, Livermore. Tasting Thursday-Sunday 11-5pm. Also by appointment. 294-8647 or vascourbanowine.com.

WENTE VINEYARDS: ESTATE WINERY & TASTING ROOM, 5565 Tesla Road, Livermore. Tasting Mon-Sun 11:00am-5:30pm, last tasting at 5 pm. 456-2305 or wentevineyards.com.

WENTE VINEYARDS: VINEYARD TASTING ROOM & RESTAURANT, 5050 Arroyo Road, Livermore. Tasting hours: Mon-Fri 11am-5:30pm, last tasting at 5 pm. Sat-Sun 11am-6:30pm. Restaurant hours: Lunch Fri-Sat 11:30am-2:30pm; Brunch Sun 10:30am-2:30pm; Dinner Sun-Mon 5:00pm-8:00pm, Tue-Sat 5:00pm-9:00pm. Reservations recommended 456-2450 or wentevineyards.com.

WHITE CRANE WINERY AND WINERY 21, 5405 Greenville Road, Livermore. Tasting hours Friday-Sunday Noon to 4:30 p.m. or by appointment. 321-5463 or whitecranewinery.com.

WOOD FAMILY VINEYARD & WINERY, 2407 Research Drive, Livermore. Tasting Thurs. 2-7pm, Fri. and Sat. 12-7pm, Sun. 12-6pm. Also by appointment. 606-7411 or woodfamilyvineyards.com.

LAST UPDATED 4/2019

RANGE LIFE

CONTINUED FROM PAGE 15

ences, but primarily Mediterranean and French. Ultimately, it's California cuisine in the tradition of Chez Panisse or Zuni Cafe. Good product, not a ton of manipulation, well prepared, well seasoned."

What are the most popular dishes at Range Life? Niles admits that everything changes so often that it's hard to pick. "We focus on our bread a lot and anything we serve on it seems to do well. I love crudo and I think the guests are getting that. We put a lot of effort into having an incredible fresh, local, and seasonal representation of the Bay Area's fisheries."

Which two dishes really showcase your unique approach? Bill says he would pick grilled flatbread with green garlic and Fiscalini cheddar and one of his fish dishes, which change constantly. I chose the flatbread for a few reasons. First, it's a good representation of the bread in its purest form. We use an ambient dough that gets all the light acidity of the starter, without the deep crust. It highlights the flavor of our bread. In the style of everyone's favorite appetizer, garlic bread, we brush a mixture of California Olive Ranch olive oil, our own cultured butter, and lightly softened green garlic. We finish with a generous dusting of locally-aged cheddar, that has enough of the crystalline umami flavor of parmesan to mimic the latter cheese's role in a classic garlic bread. Secondly, it highlights a model we follow often: make what you want to eat. And thirdly, it fits the criteria we hold ourselves to,

stay within the season. Green garlic's season is long, thankfully, so the flatbread is available to us for a good chunk of the year, but once it's gone, so will be this version of the dish."

As for the fish entrees, he says they change frequently. It's so very seasonal. "Besides the doldrums of winter, when local fish are scarcest, we focus our efforts on supporting the small but rich fishing industries in and around the Bay. Halibut, king salmon, specific varieties of rockfish, black cod, and ling cod all find homes on the menu. We look to one of most reliable purveyors, Water 2 Table, to help us connect with small fishermen and get whatever they are catching at a given moment. We end up with the best and freshest fish and support small commercial fishermen at the same time."

Is Range Life a special occasion dining spot or a more regular hang? "I think it's a bit of both. We definitely have customers who come in to celebrate a birthday or an anniversary (or a coveted date night), but we also have regulars that belly up to the bar – or their favorite table – a couple times a week to have a bite, a drink and to catch up," says Lauren, who just gave birth to their first child, a daughter named Tennessee. "On the weekends we get big, casual family groups for brunch, but also people coming out from San Francisco or Stockton as a stop before a day of wine tasting out in the hills." ■

Range Life, 2160 Railroad Ave., Livermore, CA 94550
www.rangelifelivermore.com, 925.583.5370

BIG BAY RAY

CONTINUED FROM PAGE 17

in August. Gretchen has already made a commemorative bag for the event. She's also working with the Bothwell Arts Center in Livermore, which holds art camps for kids, to have them make a billboard featuring the Big Bay Ray bags. Richert Lumber in Pleasanton has donated paint and brushes for the project.

This big-hearted effort, founded for the love of a horse, is certainly gaining traction and spreading organically. My girlfriend, Michelle, in North Carolina, loves the shopping bag I just sent her for her birthday. It reminded her that she has a

horse stable near her new home in the country that she might just have to visit.

Donations and purchases of shopping and wine tote bags are tax deductible. All of Big Bay Ray profits go to local horse rescue organizations. Contact Gretchen regarding sales and sponsorship opportunities at (925) 523-3133. She'd like to get the wine bags into more winery tasting rooms. Livermore is still horse country, even as it has become wine country. Do it for the horses. ■

To learn more, visit www.bigbayray.com.



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ONGOING

Dublin Heritage Park and Museums Music Jam, Open music jam every Tuesday night for either Bluegrass or Irish Fiddle. All are welcome to come and listen or join in and play. 6600 Donlon Way, Dublin. 925-452-2100.

Ravenswood Historic Site, 2nd & 4th Sundays – 1890s costumed docents lead free tours of the more than 100-year-old buildings and some of the 30 acres of grounds. Tours begin every 20 minutes and take approximately one hour, with the last tour of the day starting at 3:00 pm. Each tour includes the 1885 Cottage, the 1891 Main House, and the beautifully landscaped grounds. Ravenswood Historic Site, 2647 Arroyo Rd., Livermore.

Dublin Heritage Park and Museums, Wednesday–Sunday, 1:00-4:00 pm. Free admission. Visit 1856 Murray Schoolhouse for a lively exhibit on Dublin's History. The "Little Classroom" Gallery has ever changing exhibits. See the 1911 Kolb Craftsman House, barns and ten acres to stroll. 6600 Donlon Way, Dublin. 925-452-2100.

Hagemann Ranch Open House, Tours of the 140+ year old ranch and free, family friendly seasonal activities. The last Sunday of each month, 1:00-4:00 pm. Go to www.livermorehistory.com for the monthly program. 455 Olivina Ave., Livermore.

Classic movies at the Bankhead Theater, All seats \$5. Bankhead Theater, 2400 First Street, Livermore; www.lvpac.org or call 925-373-6800.

Movies in the Park, Fun activities and games! All movies are free and begin at dusk: Shrek July 11; The Wizard of Oz, July 18; Bumblebee, July 25; Spider Man into the Spideverse, August 1; Incredibles II, August 8. Amador Valley Community Park, 4301 Black Ave. (behind the Dolores Bengtson Aquatic Center).

Picnic Flick, Free Summer Movie Series at Emerald Glen Park. Tarzan, June 14; Coco, July 26; Incredibles II, August 30. Movies will begin at dusk usually 8:30–9:00 p.m. Food trucks and other snack food vendors such as kettle corn will be on site.

Concert in the Park, Fridays, June 14 to August 30 featuring an eclectic mix of music from classic rock, blues and big band to today's hits. The free concerts run from 7:00 to 8:30 pm at Lions Wayside Park on the corner of First Street and Neal Street. Pleasanton Downtown Association.

MAY 2019

John Waite, May 31, 8:00 pm. Bankhead Theater, 2400 First Street, Livermore; www.lvpac.org or call 925-373-6800.

JUNE 2019

Livermore-Amador Symphony, June 1, 8:00 p.m. Stravinsky: Suite No. 2 for chamber orchestra, Beethoven: Piano Concerto No. 4, Gwendolyn Mok, soloist, Schumann: Symphony No. 4. Bankhead Theater, 2400 First St., Livermore. www.lvpac.org, 925-373-6800.

Wine & Wags, June 2, noon to 4:30 pm. Livermore Valley's dog friendly wineries host a day of fun for dogs and their owners across the region. Information and tickets at www.lvwine.org.

DLUX Puppets–Peter Pan, June 2, 3:00 pm. Puppetry, clever digital scenery and popular songs from the 50s, 60s, 70s and 80s. Bankhead Theater, 2400 First Street, Livermore. www.lvpac.org or 925-373-6800.

The Addams Family, Bay Area Children's Theatre, Livermore, Next Stage Performers, young@part, June 6 and 7 at 7:00 pm. Bankhead Theater, 2400 First St., Livermore. www.lvpac.org, 925-373-6800.



The Addams Family, June 6 and 7

Livermore Rodeo Parade, June 8, 10 a.m. downtown Livermore.

Livermore Rodeo, June 8 and 9 at Robertson Park Stadium. Gates open at 11:00 am. Grand Entry at 3:00 pm. World's Fastest Rodeo. www.livermoreroдео.com.

Museum on Main, An Afternoon or Evening with... Nathaniel Hawthorne, June 11, 2:00 pm and 7:00 pm, Firehouse Arts Center. Tickets at www.museumonmain.org or 925-462-2766.

2019 Alameda County Fair, June 14–July 7. Live action sports shows, big name concerts and live horse racing. For more information and schedules, visit www.AlamedaCountyFair.com

California Art Club Exhibit of Bay Area Parks: Outdoor Treasures, June 14–July 20. Opening Reception: Saturday, June 15, 1:00–3:00 pm. Harrington Gallery, Firehouse Arts Center, 4444 Railroad Avenue, Pleasanton. www.firehousearts.org

EBOS - East Bay Open Studios, June 15, 16, 22 and 23, 11:00 am to 6:00 pm. Meet artists and see how some of the art is made. Free catalogs available at Way Up Art and



Chanteuse Jessica Fichot, July 14

Frame, 1912 2nd St. and Bothwell Arts Center, 2466 Eight St., Livermore and the Firehouse Art Center, 4444 Railroad Ave. in Pleasanton. It can also be downloaded at eastbayopenstudios.com.

Livermore Valley Opera; Opera In The Vineyard #1 at Nella Terra Cellars, Sunol, special Father's Day Edition, June 16. Tickets and info at livermorevalleyopera.com.

Valley Bonsai Society, 10th Annual Bonsai Show at Alden Lane Nursery, Livermore, Saturday, June 16 and Sunday, June 17, 10:00 am–4:00 pm. www.valleybonsaisociety.com.

Star Trek: The Wrath of Khan (1982 movie) June 19, 7:30 pm. All tickets \$5. Bankhead Theater, 2400 First St., Livermore. www.lvpac.org, 925-373-6800.

Lee DeWyze, June 22, 8:00 pm. Bankhead Theater, 2400 First St., Livermore. www.lvpac.org, 925-373-6800.

Piano Men: The Music of Elton John & Billy Joel, Featuring Kyle Martin, June 22, 8:00 pm. Firehouse Arts Center, 4444 Railroad Ave., Pleasanton. www.firehousearts.org or 925-931-4848.

As You Like It, Free Shakespeare in the Park presented by San Francisco Shakespeare Festival, Saturdays and Sundays, June 29–July 14 at 7:00 pm. Amador Valley Community Park, Santa Rita & Black Avenue, Pleasanton.



Piano Men, June 22

JULY 2019

Livermore Shakespeare Festival, July 3 to August 4, Wente Vineyards Estate Winery, The Tragedie of Othello and The Complete Works of William Shakespeare (abridged/ revised). www.LivermoreShakes.org.

Museum on Main, An Evening with... Prime Minister Winston Churchill, July 9, 7:00 pm, Amador Theater. Tickets at www.museumonmain.org or 925-462-2766.

Apollo 13 (1995 movie), July 10, 7:30 pm. All tickets \$5. Bankhead Theater, 2400 First St., Livermore. www.lvpac.org, 925-373-6800.

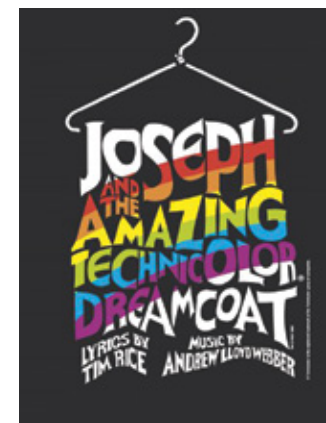
Derik Nelson & Family, July 12, 8:00 pm. Bankhead Theater, 2400 First Street, Livermore; www.lvpac.org or call 925-373-6800.

Sklar Brothers, July 13, 8:00 pm. Post-modern take on a stand-up comedy duo. Bankhead Theater, 2400 First St., Livermore. www.lvpac.org, 925-373-6800.

Livermore Valley Opera Opera In The Vineyard #2, July 14, Retzlaff Vineyard, Livermore. Includes "Arias a la Carte". Tickets and information at www.livermorevalleyopera.com.

Jessica Fichot, July 14, 7:00 pm. Bothwell Arts Center, 2466 8th St., Livermore. Enchantingly original chanteuse and songwriter. www.lvpac.org or 925-373-6800.

33rd Annual Art Under the Oaks Celebration, Weekend of July 20 and 21. Free event combines art, wine, food, live music and family fun for all ages. Alden Lane Nursery, 981 Alden Lane, Livermore.



Joseph and the Amazing Technicolor Dreamcoat

Joseph and the Amazing Technicolor Dreamcoat, Tri-Valley Repertory Theatre, July 20, 27 and Aug. 3 at 8:00 pm. and July 21, 28 and Aug. 3 and 4 at 2:00 pm. Bankhead Theater, 2400 First Street, Livermore. www.lvpac.org or 925-373-6800.

Taste Our Terroir in Livermore Valley Wine Country, July 25–28, Livermore Valley Wine Country. Food and wine affair at Casa Real. Friday through Sunday, wineries across the region host ten food and wine events including Port tastings, a hike in the vineyard, honey tasting and more. Livermore Valley Winegrowers Association, www.lvwine.org.

New Christy Minstrels, July 26, 8:00 pm. Bankhead Theater, 2400 First Street, Livermore; www.lvpac.org or call 925-373-6800.

How Lucky Can You Get? The Songs of Kander & Ebb performed by Tielle Baker, July 28, 2:00 pm. Firehouse Arts Center, 4444 Railroad Ave., Pleasanton. www.firehousearts.org or 925-931-4848.

Little League® Intermediate Baseball World Series, July 28 – August 4, 2019. Livermore, Max Baer Park. www.littleleague.org/world-series/2019/5070/.

AUGUST 2019

Play Date exhibit focused on play and playfulness, including toys, imaginary creatures, and art games. August 2–September 14. Opening Reception: August 1, 7:00–9:00 pm. Harrington Gallery, Firehouse Arts Center, 4444 Railroad Avenue, Pleasanton www.firehousearts.org.

125th Anniversary of the City of Pleasanton Celebration, Friday, August 2, 3:00 to 9:00 pm. In honor of Pleasanton's Birthday, Public Eye will be rocking the Concert in the Park stage from 5:30 to 9:00 pm. There will be sponsor booths and fun activities to commemorate the city's history, heritage and hometown spirit. Pleasanton Downtown Association's (PDA) Lions Wayside Park on the corner of First and Neal Streets.

David Victor formerly of BOSTON August 2, 8:00 pm. Bankhead Theater, 2400 First Street, Livermore; www.lvpac.org or call 925-373-6800.

Ravenswood Old-Fashioned Ice Cream Social, Aug. 11, noon to 4:00 pm. Music, historical tours, etc. with hot dogs and ice cream available for purchase. Ravenswood Historical Site, 2647 Arroyo Rd., Livermore. Free admission

Wall-E (2008 movie) August 7, 7:30 pm. All tickets \$5. Bankhead Theater, 2400 First St., Livermore. www.lvpac.org, 925-373-6800.

The Family Stone, August 10, 8:00 pm. Bankhead Theater, 2400 First Street, Livermore; www.lvpac.org or call 925-373-6800.

Mitch Polzak & The Royal Deuces with Special Guest Mads Tolling. August 10, 8:00 pm. Rockabilly, Honky Tonk and Bluegrass. Firehouse Arts Center,



Ravenswood Ice Cream Social, August 11

4444 Railroad Ave., Pleasanton. www.firehousearts.org or 925-931-4848.

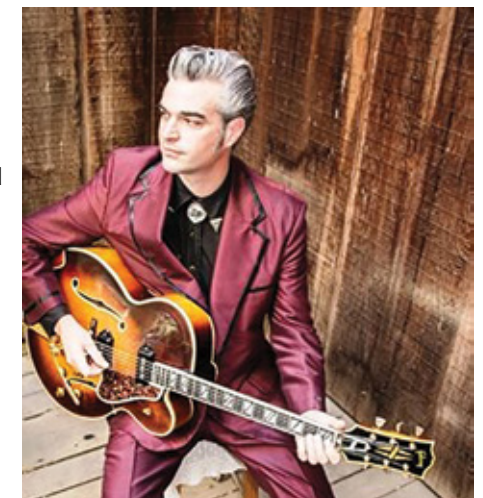
Museum on Main, An Afternoon or Evening with... Pablo Picasso: August 13, 2:00 pm and 7:00 pm; Firehouse Arts Center. Tickets at www.museumonmain.org or 925-462-2766.

Keiko Matsui, August 16, 8:00 p.m. Bankhead Theater, 2400 First Street, Livermore; www.lvpac.org or call 925-373-6800.

Lunafish "Woodstock Revisited", August 17, 8:00 pm. Bankhead Theater, 2400 First Street, Livermore; www.lvpac.org or call 925-373-6800.

Golden Follies: Trip the Light Fantastic, 2 p.m. August 17 and 18. Firehouse Art Center, 4444 Railroad Avenue in Pleasanton.

H.M.S. Pinafore, Lamplighters Musical Theatre August 24 and 25. Bankhead Theater, 2400 First St., Livermore. www.lvpac.org, 925-373-6800.



Mitch Polzak, August 10

Rosé, Rosé, I Love You

A Spring into Summer Wine

By Harry Stoll

Rosé is best from International Workers of the World Day until the days grow short when you reach September.

Wine takes its color from its skins. The sooner the winemaker separates the skins from the juice, the lighter color the of the wine, and the longer the darker.

Charles McKahn, owner/winemaker of McKahn Cellars weighs in: “There are two main methods for making rosé: whole cluster, pressed like the majority of all white wines; and saignée (French for bleed). Whole cluster pressing is when you put the grape cluster, stems included, into the press and squeeze the juice out of the clusters...and remove juice from the skins and must prior to fermentation. Most people will time their juice-to-skin contact time from one to 12 hours, the longer the time the darker the final product.

Making rosé in this fashion not only gets you a rosé but it also usually improves the red wine that you are also making. It reduces the ratio of juice to skins and that enables a more concentrated red wine to be made.

I prefer the whole cluster method because I like to achieve very little color in our rosé. I’m really going for a salmon-color wine and I add a small amount of red Grenache (2%) right before bottling to get that desired color. I pick the grapes at a white wine ripeness level as opposed to a red wine ripeness level and that really makes a difference in aromatics in my opinion. The wine is brighter and more floral.”

Some websites list more ways of making rosé, including blending red and white wine. Sounds lowbrow to me. France prohibits it, except for the Champagne appellation, which is special, for its blending of Chardonnay and Pinot Noir.

Some Livermore Valley wineries’ rosés:

2018 Occasio Rosé Livermore Valley Fong Vineyard (\$25). They started picking the Grenache grapes for this rosé five hours before the sun could rise; then in the cool morning air the grapes were de-stemmed, soaked on their skins for about six hours, then the juice was transferred to a stainless steel tank for cold fermenting. This method assures purity, focus, and balance. I paired it with aubergine salad, a lucky choice since the rosé has a subtle purple essence that foreshadows the bright purple of the aubergines.

2017 McKahn Rosé of Grenache Sierra Foothills Shenandoah Valley Runquist Vineyard (\$26). I was watching Ingmar Bergman’s classic movie Wild Strawberries when I held this rosé to my nose and got an aroma of strawberry. Coincidence? Passion fruit followed excitedly, then a whiff of grapefruit from the waitress’s tray held high when she passed. As it rolled around my mouth, I tasted a Goldbar apricot from the Okanagan and a peach from the farmers’ market. The salmon season is on so I rushed to my grocers and landed some Chinook tails (no bones). I wrapped them in cheesecloth and dropped the bunch in boiling water along with a thin sack of bouquet garni containing fennel, scallions, parsley, peppercorns, and some other stuff. I let the salmon cool before serving it with lemon wedges.

This rosé has a salmon hue so the choice was a natural.

2017 Las Positas Estate Rosé Livermore Valley (\$25). This lovely rosé won a gold medal at the 2018 Experience Rosé Competition. The judges were wise. Delightful aromas of strawberry, watermelon, and spice provide an olfactory guarantee. This yummy medium-bodied rosé is a walk through the produce section and grabbing samples of fresh raspberry, strawberry, and pomegranate. I paired it with huevos haminados that have a terracotta shell, a creamy beige interior and a smoky flavor and were made for this rosé.

2018 Garré Rosé Livermore Valley. The sangiovese grapes for this stunner were grown near the tasting room. The winery likes to call this May release Rosato di Sangiovese. Bene! Bene! Get your nose over the rim of your glass for a fruity treat of strawberry, winter melon, tart apple and vanilla. It plays “Honey-suckle Rosé.” Waves of tart strawberry and honeydew melon enter the mouth roll-around, and you get a delicate balance of sweet and dry; now here comes a richer profile of strawberries and cream. It paired well with Wine Country Salad I cadged from the Garré Restaurant menu: mixed-up greens, crumbled Gorgonzola, fig, and honey balsamic vinegar.

2018 Concannon Rosé of Petite Syrah Livermore Valley (\$24). The 2018 Rosé of Petite Sirah has a pale, blush, ballerina slipper hue. Its nose is expressive, with nuances of dried strawberries and lavender with a crisp, dry, light body and carefree finish. A fresh rosé with whispers of Provencal herbs. Pair it with basil and roasted pine nut flatbread with Manchego cheese. ■

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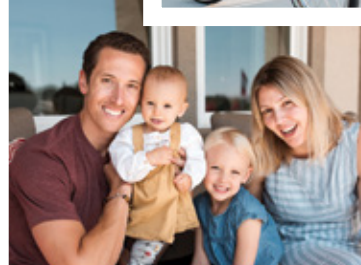
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