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PRICELESS JANUARY 2019



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We make every effort to avoid errors, misspellings and omissions. If you find any, please bring them to our attention and accept our sincerest apologies. Thanks!

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Cruising into 2019

s we ring in the New Year, we reflect on the hard work, learning curves, enjoyment and pride in producing Crown City Magazine for you. We have been humbled by the kind and encouraging words of so many of our readers and advertisers.

2019 promises to be an eventful year in Coronado. It will be a year of milestones, with Coronado Historical Association turning 50 in March and our iconic bridge marks half a century in August. And in July, Crown City Magazine will celebrate its first birthday!

We look forward with excitement and

curiosity at the new businesses and restaurants starting up around town and the renovations underway at the Hotel Del. While change is constant, we also celebrate our timeless traditions, from seasonal and yearly events to simple walks on the beach.

And we will continue our commitment to bring you unique, interesting and fun stories about our community. Stay tuned and thank you for reading!

The Crown City Magazine Team, Amy Slack, Heather Canton, Leslie Crawford and Amy Stirnkorb

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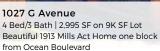
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Rose Pruning Workshop

Bring your clippers and gloves Jan. 5 at 9:15am in front of the Coronado Public Library. Learn how to prune your roses properly from Master Rosarian Rita Perwich in this handson workshop. After instructions from Rita, you will prune bushes with her continued guidance. For more information, email Rita at ritaperwich@gmail.com.

Flower Show Kick-Off Party

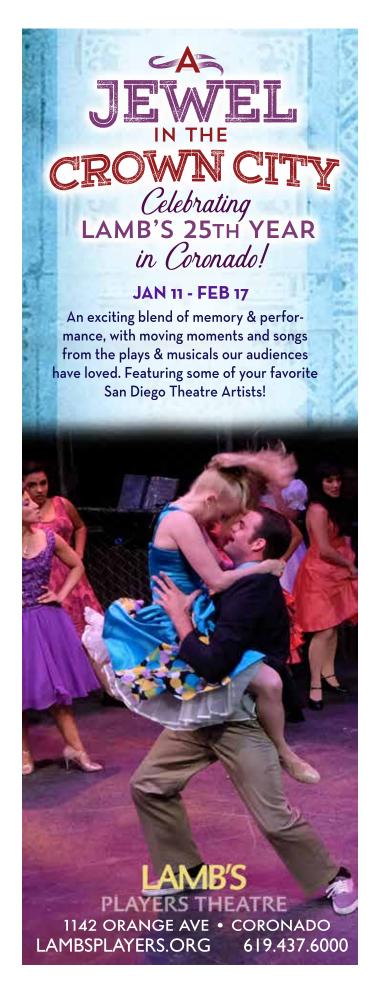
Coronado Floral Association presents the annual membership meeting and kick-off party for this year's Coronado Flower Show on Jan. 29 at Coronado Yacht Club. Jim Mumford, awardwinning plantscaper, green roof and living wall designer, will do a presentation on the latest design trends in plantscaping, focused on plants in containers. For more information go to CoronadoFlowerShow.com or call Diana Drummey at (619) 787-9592.

Call to Artists

Coronado's Cultural Arts Commission invites local artists to submit images of original artwork for the "Celebrate Local Artists" banners series. Banners will be displayed on Orange Avenue from April through June. The commission is seeking submissions from a broad range of media, styles and genres. The deadline for submissions is Feb.1. For complete information, go to coronadoarts.com

Visit WelcomeToCoronado.com/ **CoronadoCalendar for a complete** listing of events.







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Fresh Idea

Market where fishermen sell directly to public catching on

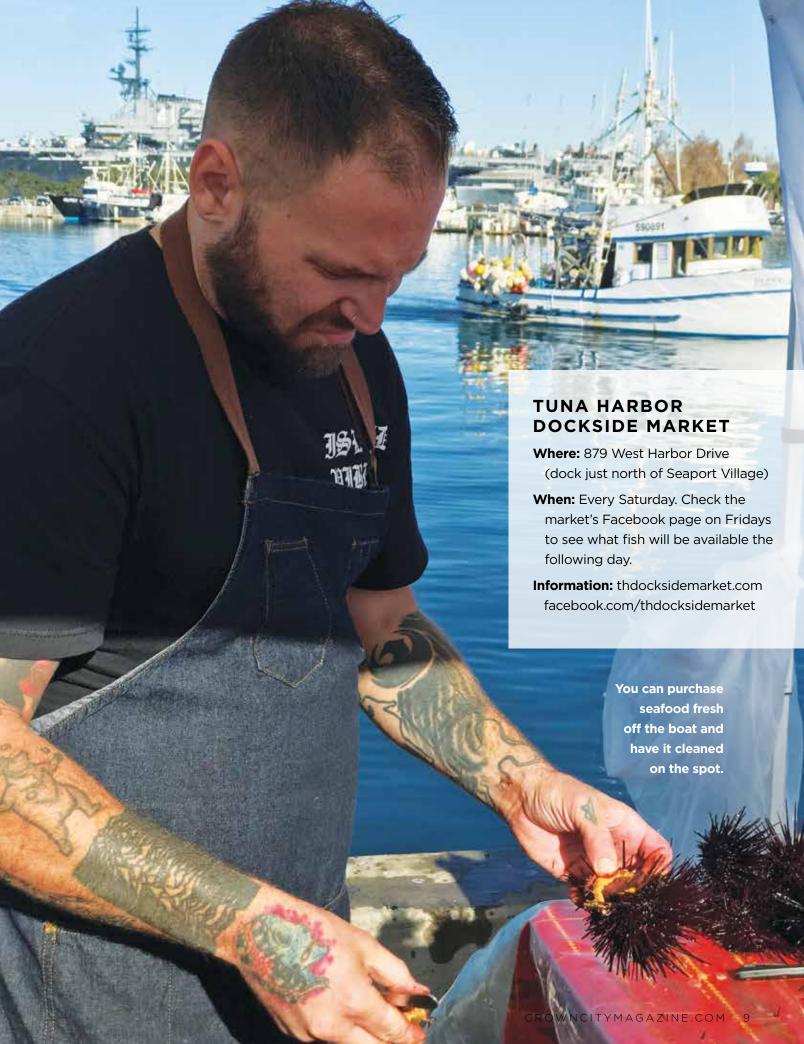
By MARTINA SCHIMITSCHEK

hile farmers have been bringing fresh produce to home cooks and professional chefs for decades, those looking for the freshest yield from the sea also have an option to shop directly from fishermen.

Tuna Harbor Dockside Market across the bay on the Embarcadero is a one-of-akind market where fishermen are able to sell directly to the public. Every Saturday, the market on West Harbor Drive has eight to 10 booths representing about 15 to 30 fishermen.

"The beauty of this fish is it's right off the boat. It has zero fish miles," said Peter Halmay, who helps manage the market. At 77, Halmay still dives for sea urchins every week,











while son Luke sells at the market. He usually has 100 to 200 for sale each Saturday. It's a business the former civil engineer started in 1976 after first diving for abalone.

"There are things you can't get anywhere else like angel shark and bat ray wings," he said. On most Saturdays there will be 20 to 25 different varieties of seafood available. As the coordinator, Halmay makes sure there is a wide selection available.

Shoppers start lining up by the 8 a.m. opening for the best catch and 90 percent of the seafood is sold out long before noon.

"We've had quite a few chefs show up all the time," Halmay said. "They come down to see who's fishing what. They walk up and down and see what's best and think of recipes." Chefs soon establish a rapport with the fishermen, who often start delivering directly to the restaurants. Coronado chefs have been among the crowd.

"I visit the Tuna Harbor Dockside Market a little more sporadically now. Blue Bridge Hospitality has been lucky to have developed relationships at the dockside market that have led to us getting fish





directly from the fishermen during the week," said Blue Bridge Executive Chef Tim Kolanko, who also often visits farmers markets for his ingredients.

"The markets play a large influence on our menus. When I find something really at its peak or special, I buy what I think we can use and bring it to the restaurants. From there, we then figure out how to get it on the menu," he said. "If a really great ingredient is in season, I will want it on the menu. Leroy's Kitchen + Lounge gets the lion's share of the farmers market produce. Maretalia gets the most fish from the local fishermen. That said, Stake Chophouse & Bar, Maretalia and Leroy's Kitchen + Lounge all benefit from both the fishermen and the farmers market bounties."

The variety of fish depends on the season, Halmay said. On a recent Saturday sheepheads, lobsters, rock crabs, spider crabs, whelk snails, black cod, thornyheads, sea urchin, rockfish, ahi loin, yellowfin tuna, bigeye, mahi mahi and swordfish were among the offerings.



Fishermen and women can answer questions about the different varieties and how to prepare it for eating.





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Most of the fish is caught in local waters a few days before market day, although some of the fisherman are "long-liners," who go out more than 1,000 miles to catch tuna.

"When looking for fish, I look for something that is extremely fresh. You can't ask for more-fresh than seeing the fish still alive," said Aaron Obregon, culinary supervisor at the Coronado Island Marriott Resort & Spa, who shops at Tuna Harbor regularly during the summers for the resort's pop-up seafood restaurant Marisco Shack. "We love using octopus at Marisco, and I tend to look for that. One thing I always look and ask for are the fish that may not be selling as quickly. Often times that is the fish I'll choose. This allows me to experiment with products that others aren't choosing and work with types of fish I haven't cooked with before."

His most unusual purchase has been sea cucumbers. "I've bought it a few times, and we have done a special seafood menu around the unique ingredient. Interestingly enough, when you cook the sea cucumber, it takes on a similar texture to beef tripe," Obregon said.

The market, which opened August 2014, started out selling only whole fish, but now has options for filets. Fish sandwiches and poke also have been recently added to the staples of goods available.

"The market is to show locals who is fishing and what's catching," Halmay said.

He's hoping to get a more permanent location with the revamp of Seaport Village so the market can



Fresh octopus is grilled at Marisco Shack, Coronado Island Marriott Resort & Spa's summer pop-up restaurant.

open more than one day a week. "It was something that was missing. San Diego has always been a fishing town, but you couldn't buy straight from fishermen," he said of the idea for the market, which took three years and a change in local laws to become a reality.

"We're redefining freshness with this idea," Halmay said. And like farmers markets, the fishermen market is redefining how chefs approach their menus. "The market has greatly impacted our menus," Obregon said.

"Most of what we serve at the restaurant is focused on seasonality and quality product. We change our fish daily and we check with our vendors to see what the fresh catch of the day is and we build our dishes around it. Being in the hotel business most of our guests are traveling from outside of the city, and we want is to show them San Diego's unique food scene."



hile most chefs rely on local fishermen for fresh catch, Bluewater Boathouse Seafood Grill takes it a step further. The restaurant's fresh swordfish is harpooned by owner Richard Staunton's commercially licensed boat Pilikia, which means trouble in Hawaiian. The ancient tradition of harpooning accounts for only about 1 percent of the Pacific swordfish catch. They are caught between June and October when the swordfish are out sunning themselves.

The rest of the year, the restaurant gets its swordfish from Chula Seafood, which uses a deep-set buoy method for the colder months





that is a relatively new method where lines are dropped 1,000 to 2,000 feet deep, past the depth where turtles, sharks and whales reside. With this method, like harpooning, each fish is handled one at a time and brought onboard alive, which also eliminates by-catching other sea life. The FV Chula, based at Driscoll's

Wharf in Point Loma, recently hauled in a 400-pound swordfish with this method.

The individual handling of each fish makes the swordfish comparable to Kobe beef, said Steve Sewing, Bluewater Coronado's general manager. Unlike non-sustainably harvested swordfish, which often has a pink to almost brownish color, these filets "look like vanilla ice cream," he said.

Fresh deep-set buoy swordfish from Chula Seafood and Bluewater's Chipotle Swordfish dish (above).
Bluewater's harpoon boat Pilikia (right).



Poké Passion

Local entrepreneurs find niche with Hawaiian dish

By MARTINA SCHIMITSCHEK

evin Shaeffer and Neil Capin are self-described fanatics of poké, the Hawaiian dish traditionally made with raw tuna that has become a staple in many seafood restaurants.

And they are sharing their love.

The two have opened three Poké
1•2•3 restaurants in the past 15
months. The latest one in Coronado
is scheduled to be open this month
and more locations are definitely in
the future.

"While our first two locations (Imperial Beach and Point Loma's Liberty Station) were the initial plan, opening in Coronado was a special opportunity as this is our home," said Shaeffer via email. "We're both raising our young families here in Coronado and find that we're often time strapped and want an affordable, fast, and healthy alternative to existing fast food or fast casual dining choices. We think islanders and visitors to Coronado want the same."

The restaurants are based on a fast, casual concept that offers variations on the dish. Poké (pronounced POH-kay and rhymes with okay) is the Hawaiian word for slice or cut into chunks and was a meal for the commoner. The dish has made its way off the Hawaiian Islands and is now served in numerous incarnations all across the



The bowl, which comes with seafood, chicken and tofu options, is the most popular menu item.

country. The region's love for poke has been going strong for years with an I Love Poke Festival at the Bali Hai on Shelter Island since 2010.

"An important goal for our company was to offer special poké options for non-seafood lovers, vegans and those on a gluten-free diet," said Shaeffer, who first tried poké while stationed in Hawaii when he was in the Navy. Poké 1•2•3's menu choices include seafood, as well as house-prepared sesame chicken in a poké style and organic tofu. The

poké comes in three options: craft bowls, which are the most-popular items; "norritos," which are burrito-like wraps using seaweed instead of tortillas; and smaller hand-wraps called "waves" (look for Wave Wednesdays.)

The idea for the restaurants came about as the two friends were looking for a joint business venture. Shaeffer is a survivor of the 9/11 attack on the Pentagon where he was working in national security. He was at the Navy Command







Center when the airplane hit that morning. Shaeffer managed to crawl out of the flaming rubble with second- and third-degree burns over almost 50 percent of his body. He also suffered severe chemical injuries to his lungs from the jet fuel inhaled on impact and was hospitalized for months with life-threatening injuries.

The retired Navy lieutenant brings expertise in due diligence, public communications and operations management to the table. Capin is a successful entrepreneur who has owned numerous small businesses.

"It's been a great combination of strengths that we could focus on a shared passion for healthy eating and a love of poké," Shaeffer said.

Customers are in agreement. "Earlier in 2018, when we had



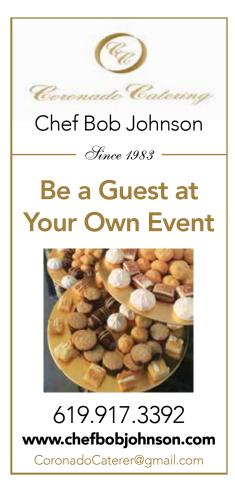
Wrapped with nori, an edible seaweed, Poke 1•2•3's Norritos come in three different combinations.

been open in IB for just a few months, we received San Diego Magazine's runner up award for the best poké in all of San Diego voted on by customers," Shaeffer said. "We were also voted the best poké bowl in Point Loma just after our Liberty Station site opened. It was amazing to have so quickly made such a positive impact in the very competitive San Diego dining scene."

Like the other two locations, Coronado's restaurant at 1009
Orange Ave. is a bright, white space with blue accents. "We've worked hard to create a refreshing atmosphere for all of our restaurants, with a consistent decor identity," Shaeffer said. "It's a cool vibe to eat in the restaurants, but we know that our styles are also perfect as takeout for a working lunch at the office, on the beach, at our kids' games or to take home for an 'easy button' meal with the family at the end of a long, hectic day."

The company extends a 10 percent discount to military personnel as well as federal, state and local first responders in uniform.







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Kim Crawford Sauvignon Blanc

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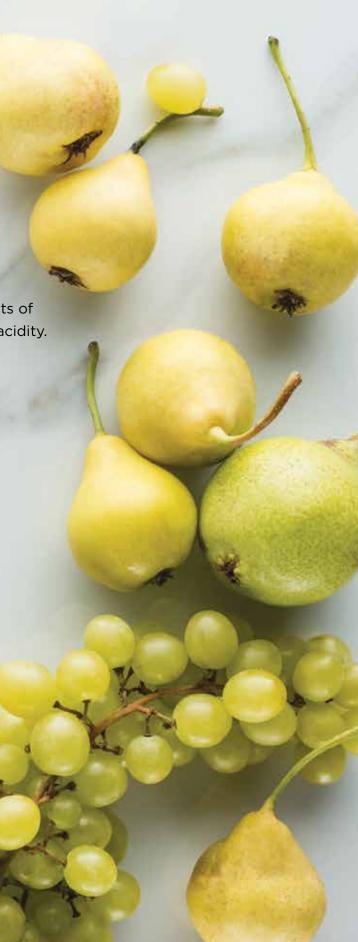
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Timeless Coastal Kitchens

Bring the outdoors in with color, textures and organic elements

Living by the coast, we try to bring the outside in when creating color palettes for kitchens. Creamy sandy colors, deep ocean blues and crisp whites take your eye from inside to outside seamlessly in our gorgeous ocean town. By starting with a neutral palette and then adding pops of texture, color and organic elements we are able to create breezy, bright and beautiful homes. We have put together two different color palettes for two similar kitchen layouts to show how to blend these elements.

KITCHEN 1

In this kitchen, we kept the perimeter cabinets a bright white and grounded the room with a darker island in the center. To create contrast with the white cabinets, we went with a medium-gray quartz counter color and a warm gray on the walls. The clean, classic subway tile for the backsplash is affordable and never goes out of style. We love mixing metals, so we went with a chrome faucet and pendants, while the cabinet hardware is a matte black to add just the right amount of pop. Shaker cabinet doors provide a little bit of detail without stealing the show.









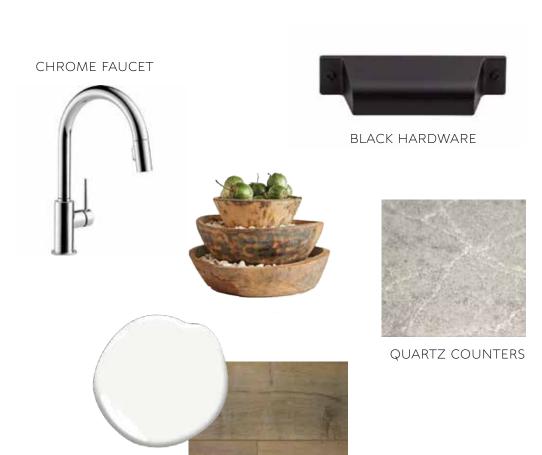
KITCHEN 2

Since the ceilings were very high in this home, we decided to use a warm gray color on the perimeter cabinets to contrast with the white walls and ceilings. Again, we decided on a darker kitchen island color. We also wanted the fresh. clean look of subway tile in this space, but added a beveled version to add dimension and texture. The marblelooking quartz counter brightens the space. Engineered quartz is durable, easy to maintain and still gives the coveted look of marble. The wood floors flow from the kitchen into the dining and living space and add a nice warmth to the rooms.

KITCHEN 1 PALETTE



CLASSIC SUBWAY





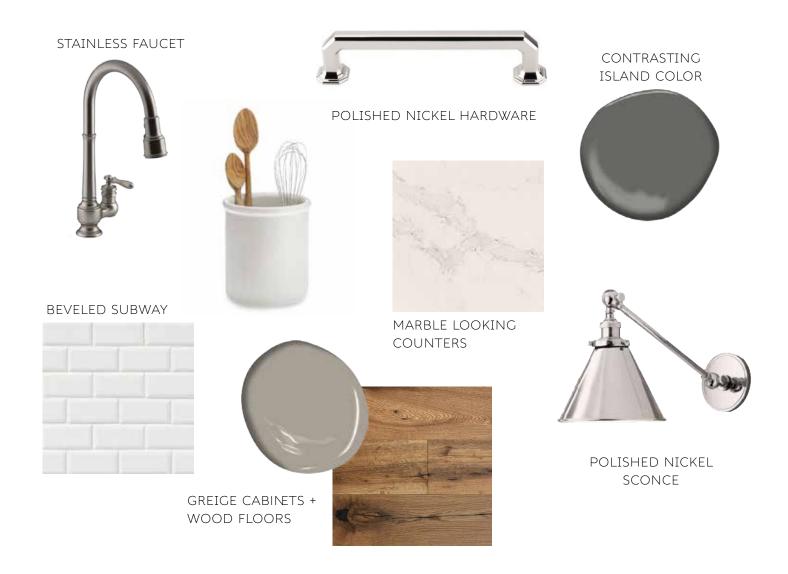


BRUSHED NICKEL PENDANTS

WHITE CABINETS +

WOOD FLOORS

KITCHEN 2 PALETTE



PRETTY PROPS

Once our kitchens are complete, we add a few elements that look great in any palette.

- 1. An organic looking wood bowl is great for fruit or even looks good by itself.
- 2. A clean white cake stand with your favorite cake or cookie.
- **3.** A stack of cutting boards not only looks great but is functional.
- **4.** A vase with some fake or fresh cut branches.
- **5.** A cute basket to hide and organize important papers.

January in the Garden



his month marks a turning point as we head toward spring. The sun is low, and the weather isn't very warm but there are quite a few plants that do better in cooler weather. During these months, I like to grow cilantro, basil, parsley, chives and Swiss chard. While you can grow these year-round in Southern California, winter is optimal for these tender greens because they are less likely to bolt (go to seed) and their flavors are less strong and a bit sweeter.

I'm growing cilantro in a big pot and have a bumper crop. I can't possibly use all of it now, so I cut a big bunch to freeze for future cooking. To prepare, I wash it and spin it dry, then pluck the leaves off the stems. I chop it up and mix with olive oil to a paste texture, freezing in ice cube trays. Once frozen, I pop them into a heavy Ziploc bag for future use, whether it's in a dish I'm cooking or in salad dressing. I do the same with parsley, chives and basil.

I like to grow Swiss chard because I can harvest the leaves when they are very small and tender for salads. I know kale is popular now, but I'm not a fan. Swiss chard is healthy like kale but tastier in my opinion. Happy gardening!

DIGGING DEEPER

Most plants are resting in January but there is still work to be done.

- Garden prep: Mulching is one of the big jobs in the garden this month. It helps keep weeds to a minimum, lessens soil compaction from heavy rains and the extra layer of protection keeps the soil temperature regulated. Before I lay the down the mulch, I like to put down a layer of worm castings aka worm poop, an organic fertilizer that gives plants a boost without over-fertilizing during the dormant season.

sure to keep the roots moist before and after you plant, and don't wait longer than a week after buying to get them in the

ground. While you are digging your planting hole, soak the plant's roots in a bucket of water for an hour.

☆ Pruning: Roses should be pruned back this month to set the stage for new growth. Cut back canes (branches) from one-third

to one-half. The goal is to have healthy canes form the shape of an urn, opening the bush for good airflow. Climbing-rose canes should be trimmed only about 10 inches, leaving the canes long. **☆ Fertilize:** Most plants are dormant now but there are a few things that need to be fertilized this month. Citrus trees are

beginning to set buds for next year's fruit so a dose of feeding will keep them strong. Roses are heavy feeders and, especially after you've pruned them, are going to need food. Ada Perry's Magic Formula, a specialized formula specifically blended for roses, is highly recommended.

miscellaneous: At the new year, I like to give a yearly reminder to make sure your tetanus shot is up to date. As gardeners, we stick our hands in the dirt, so it's important to make sure we're protected from the icky things that lurk

in our soil.







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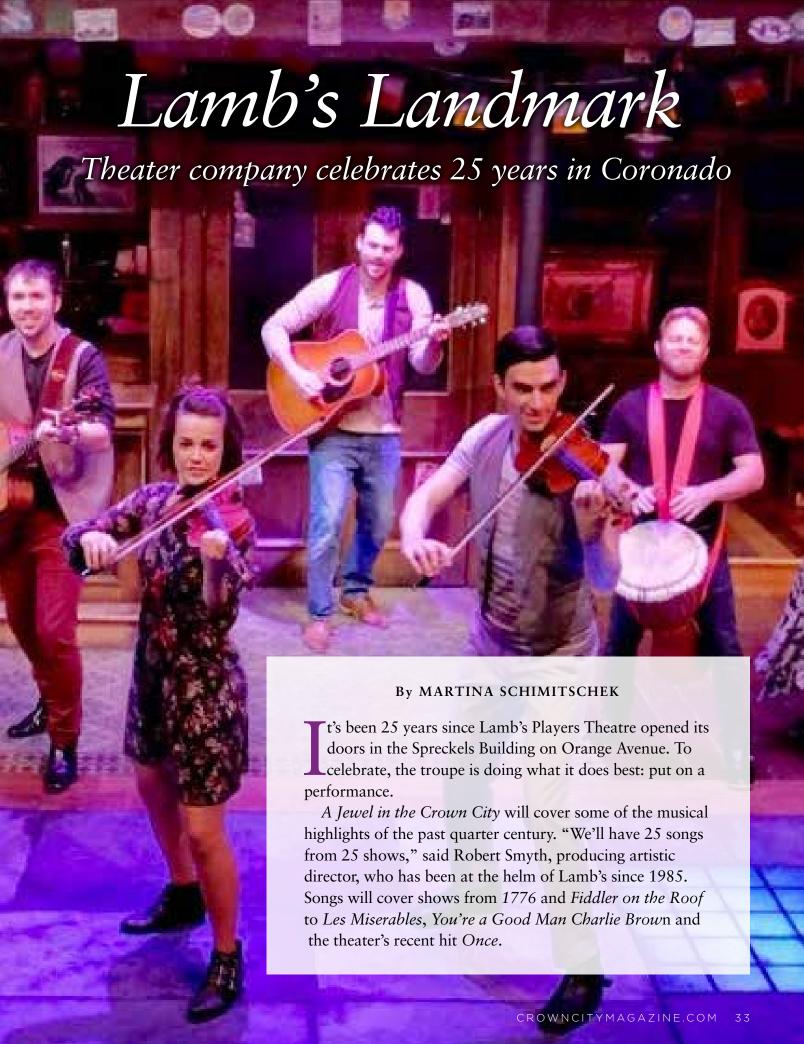










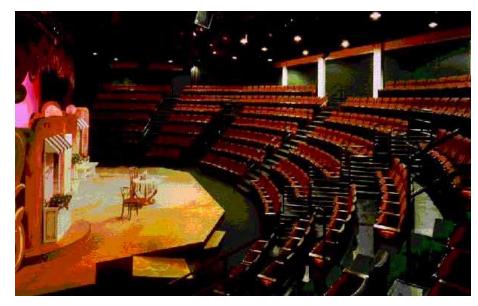


While the show is billed as a cabaret celebration, the production will have 14 performers and the house band, a costume segment and a historical slide show on the theater set to music.

"We wanted to celebrate, but also wanted someone off the street who didn't know anything about Lamb's to enjoy it, too," Smyth said.

While the theater is celebrating with song, the non-profit company is known for its varied offerings, from musicals and comedies to premieres and dramas, as well as its annual Festival of Christmas, which just finished its 41st run.

Festival of Christmas is one of many original scripts by Lamb's. The Christmas shows have all been written by associate artistic director Kerry Meads, one of the five core members of Lamb's along with Smyth. The other members of the leadership team are Deborah Gilmour Smyth, associate artistic director; Nathan Peirson, production team director; and Christian Turner,



The set for the musical *She Loves Me*, written by Jerry Bock and Sheldon Harnick, which Lamb's staged in 1995.

art director. The five have worked together for about 40 years.

Lamb's Players started from a drama class project in St. Paul, Minnesota, and developed into a street theater troupe that headed to Southern California. The company found a home in National City in 1978. But with a growing audience came the need for a bigger location.

In 1993, Smyth learned about a rundown space for lease in the

Spreckels Building. It was serendipity. The Beaux Arts building, designed by noted architect Harrison Albright and built for John D. Spreckels, included a bank and the Silver Strand Theatre, a \$50,000 movie theater that also had a stage and an orchestra pit when it opened in 1917. By the time Smyth saw the space, the theater was long gone.

"I had no idea it was a theater. No one remembered it," Smyth said.





The Spreckels Building was once under consideration to be torn down. But, Smyth said, then Mayor Mary Herron "understood what a live performance space would do for Coronado." At the time, he said, there were a number of empty storefronts in the area. Since the theater moved in, he said, 29 restaurants have opened within walking distance.

"We see ourselves has a cultural jewel and also a business jewel," Smyth said. "We're part of the reason this is a dynamic place."

Lamb's Players Theatre is now the third-largest theater in San Diego County, behind The Old Globe and La Jolla Playhouse.

The 300-seat, U-shaped theater was built from scratch in the European amphitheater style with a steep incline so no one's view will be blocked. The \$3 million renovation, which restored the building to its original use, took a little more than a year. Lamb's opened its doors in December 1994 with a production of Festival of Christmas.

Since then, the company has staged 182 productions. This year's lineup consists of the comedy *Chaps*, set in World War II London; *Babette's Feast*, a Danish drama about grace and gratitude; the ever-popular musical *miX-tape*, which Lamb's had been staging at the Horton Grand Theatre; and the romance *Ring around the Moon*.

"I love the dynamic of putting a year together," Smyth said. The format for the theater hasn't changed over the years with the variety and types of productions.

"We have the same kind of rhythm as 25 years ago," he said. "The main change, I hope is that we're better. I hope we've grown."

Smyth said he doesn't have favorites, but he keeps a master list of pieces they would like to do. And there are a few productions he would like to do again, such as *Les Miserables*. Lamb's as an artist-led director's studio, has learned how to bring large shows to a small theater.

"At the heart of a big production is a smaller story. In a way it's more powerful when you're so close to it. It's a whole different intensity."

Lamb's operates with an annual budget of just under \$4 million, with 80 percent of the revenue coming from ticket sales. More than half of the ticket sales are from season ticket holders. "Season tickets are crucial to the continuation of the theater company. They (season ticket holders)

THE HIT PARADE



Cotton Patch Gospel, 2003



1776, 2003



Freud's Last Session at the HGT, 2015



Les Miserables, 2014

are going to come to shows they've never heard of. It gives us a chance to offer a variety," Smyth said.

And while the company is now running in the black, it hit some rocky times during the Great Recession.

"We got hit really hard and it took us a while to come out of it," he said.

By 2012, the company had to change its structure in order to survive. Until then, Lamb's had a full-time ensemble of 13 actors, one of the hallmarks of the company and part of its commitment to provide livelihoods to its actors. In a move to cut costs, the ensemble was dissolved, and the theater now hires actors on a per-project basis. An office space was also sold and middle management was reduced.

Lamb's now has nine full-time employees and 22 hourly staff members. "We run very lean," Smyth said. "We are a small company packing a punch."

The company also gave up the Horton Grand Theatre, which it ran from 2008 until 2016. "All of us are grateful for that space, but none of us misses it," Smyth said. "Now we're happy being really careful and doing really good work."



OZ premiered in October 2015. Written by Jon Lorenz and directed by Kerry Meads, the homegrown musical looks at L. Frank Baum's story from a more downhome standpoint.

The company's annual *An American Christmas* is scheduled to be back this year after a hiatus last year. The evening, staged at the Hotel del Coronado, is set 100 years earlier, but, Smyth said, there wasn't much to

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celebrate in 1918 with the continuation of World War I and the Spanish flu epidemic.

Lamb's also volunteers with the Coronado School of the Arts (CoSA), and Smyth is a member of the local rotary club. He and his wife, Gilmour Smyth, moved into an apartment above the theater to oversee the renovation in 1993. They never left.

"I never thought it would go this fast," Smyth said.
"Who gets to start something as a crazy, young person and just keep discovering and learning and make it a life's work?"

The five core members are all now in their 60s, and Smyth knows there will come a time to pass on the

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Where: Lamb's Players Theatre, 1142 Orange

Ave.

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lambsplayers.org

baton. But not yet.

He's considering restaging *Wit*. "That kind of stuff excites me," he said.









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Coronado Farmers Market

Il Fornaio parking lot at Coronado Ferry Landing, Tuesdays from 2:30-6 p.m.



GET TO YOUR CORE

Holiday carbs and carousing got you feeling not-so-little around your middle? Time to head to Bamboo Pilates to strengthen your core and flatten your abs. Nothing gets to those little, hard-to-target muscles like Pilates work on a reformer or Cadillac. This invitingly small, boutique studio offers classes for all fitness levels from group classes (most with a max of four people), to privates and duets. Expect thoughtful, hands-on instruction tailored to meet your needs from one of several top-notch instructors whose backgrounds range from classical ballet to kinesiology and craniosacral therapy. After a month or so of classes promoting weight loss and a strong, lean physique, you'll be jonesing to pull on that bikini or crop top. (Yes, you!)

Bamboo Pilates & Bodyworks Center, 1015 C Ave., 619-435-9119, bamboovitality.com



GET ORGANIZED

If your pantry explodes with napkins, cereal and Tupperware every time you open it. If your junk drawer is leaching out in all directions. If your upstairs closet looks like someone's nightmare. It's time refresh your space in style. Local Renata de Oliveira runs Get Organized, a one-stop-shop to declutter and reorganize all your (ahem) problem areas. She does it all, from a brief consultation to review your needs, to a home visit to review and measure, to a full-on purge. She even arranges for a truck to take your old stuff. Next comes a total reorganization to effectively manage space, maximizing storage and functionality. Renata will also go to the Container Store to pick up some helpful items within your budget, like glass jars, utensil organizers and shoe racks. Best part? Her services are extremely reasonable and her mega-watt smile takes all your worries away.

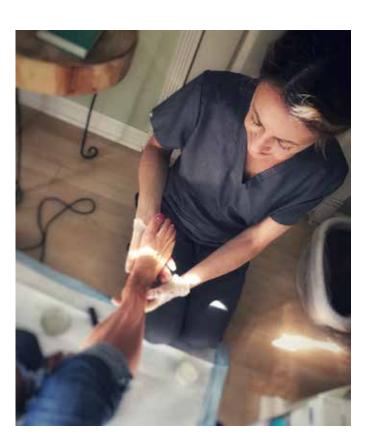
Get Organized 719 Tenth St. 619-366-7850 getorganizedsd.com

OUT WITH THE OLD

Turkey and eggnog and pie, oh my! If you're feeling a bit sluggish and weighed down from your Christmas capers (who isn't?), consider visiting Coronado Cleanse...our island's boutique cleansing spa. Relax with a warm, detox footbath, clean from the inside out with a gentle colonic or take advantage of a package deal, complete with a juice cleanse. Local Ladan Springer offers these services in her spa as a soft "nudge" in the right direction to help you start making healthier life choices. You're sure to leave feeling happy and refreshed...maybe even a couple pounds lighter! (I know I did.)

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Christian Esquevin standing in front of a library exhibit of Hollywood costume design drawings from his personal collection.

The Next Chapter

City will miss Christian Esquevin's 30-year leadership at the library as he looks forward to retirement

By LESLIE CRAWFORD

hen it was announced in November that Christian Esquevin was retiring from his position as director of library services for the Coronado Public Library, I think a collective sad sigh rose from Coronado. Christian has been on the job for 30 years, and only the 12th library director since the library opened in 1890.

Christian has moved our library forward progressively through the years and leaves a legacy that isn't just about books but promotes the arts, music and education that will benefit Coronado for years to come. A broad range of music and lecture programs are ongoing events throughout the year.



Halloween brings out a classic pirate.

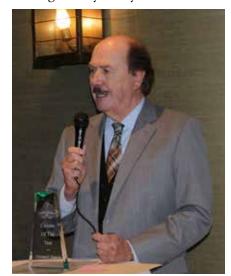


Christian and Edith Head at Coronado
Island Film Festival

The public library is one of Coronado's finest assets, and Christian has done a stellar job of managing all facets with great respect for the history of the building, its contents and all the people who use the facility. Having lived here most of my life, I've visited our library since I was a little girl, but it wasn't until recently that I realized the scope of what's available to the public. While researching at the library, I realized how much art, maps and historic ephemera collections are housed in the archives. There is a lot of amazing history safely

tended within the library's walls.

My first real interaction with Christian was years ago while I was working on my book. I was struggling to find reliable resources and found myself at the library querying about photos I had seen on the library website. Christian and Candice Hooper, the library assistant for exhibits and archives, were extremely helpful with resources and materials. Since then,



Christian was awarded the John Cotton Dana Library Public Relations Award in 1991 and named Citizen of the Year by the Coronado Private Bank in 2016.

I have had the pleasure of working with Christian on other projects, and I am very appreciative and thankful for his knowledge and willingness to tackle any task at hand.

From 2003 to 2005, Christian oversaw a massive renovation, enlarging the building to 40,000 square feet and updating the infrastructure to be current with technology and the needs of library patrons, all while keeping the doors open for business.

One of the highlights of his career was being able to install two Alfredo Ramos Martinez murals as part of the remodel. "There were a lot of steps and so many hurdles to overcome," he said, including transportation logistics, money and personalities. Navigating through those issues, this beautiful, historic



Moving the large Alfredo Ramos Martinez mural into the library.



and valuable public art is there for all. I love seeing the big mural at the library entrance lit up at night as I drive down Orange Avenue.

The Wizard of Oz portal windows at the entrance to the Children's Library are another proud moment for Christian, and he has published pamphlets about both these projects. They are available at the front desk.

Christian also successfully worked to digitize Coronado's newspapers going back to the 1880s, thanks to a sizable bequest. Converting over 120 years of history from microfiche to digitized information makes local history accessible online to anyone from the comfort of their home. What a change from only a few years ago. I used to sit for hours looking through microfiche and making

hundreds of copies for reference material. It was tedious work. Now I can log on, use search terms and get my research done in a fraction of the time. Coronado history at everyone's fingertips!

I sat down with Christian to talk about his years at the library and his plans for retirement. Christian is soft spoken with a good sense of humor and is never distracted during our conversations. I don't recall him ever saying no when presented with an idea. His open-mindedness has been key to the library's improvements through the years.

A day in Christian's life ranges from managing personnel and volunteers, overseeing building maintenance and assessing future needs in inventory and infrastructure to meeting with a donor, helping a patron with a project and hanging a new exhibit.

He said it has been "very fulfilling to have so many volunteers who work to support the library, and to see multiple generations use the library." People who visited as children are bringing their children to continue the tradition. Christian also has a sincere appreciation for donors and the bequests left to the library. Friends of the Coronado Library, he said, has played a vital role through the years in providing financial support for programs, equipment and many of the expenses not included in the budget. He also spoke about visitors who arrived unexpectedly with interesting or rare artifacts. "It is exciting to have people surprise us with items to donate or loan and listen to their stories," he said.

Christian is a good sport, occasionally wearing costumes and













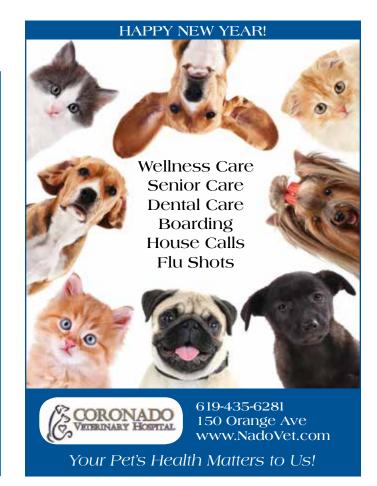
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1017 PARK PLACE (619) 365-4677 MARISOLCORONADO.COM getting into character for various programs at the Children's Library. He's been A Wild Thing from Where the *Wild Things Are* by Maurice Sendak, the Grinch from *How the Grinch Stole Christmas* by Dr. Seuss, and Professor Dumbledore from the Harry Potter series by J. K. Rowling. He also portrays an impressive pirate at Halloween.

Christian, who grew up in Los Angeles, refers to himself as a "serial hobbyist." Away from the library, he has customized Harley-Davidson choppers, played flamenco guitar and trained border collies for sheep-herding dog trial competitions. He is a book collector, a cook, a classic film fan with a large collection of Hollywood costume design drawings and a film fashion



Christian is always willing to get into character for events.

writer with a blog called Silver-ScreenModes.com. He also regularly posts about Hollywood fashion on Twitter (@cesquevin) and he has written *Adrian: Silver Screen to Custom Label*, published in 2008.

Christian said he is "looking forward to catching up on projects at home that never seem to get done" now that he has the time. A native of Marseille, Christian still has family in France, so he and his wife, Sydney, are planning to travel in the near future. He is also looking forward to more writing about film and costumes, especially about the stories behind the scenes. (He has written two articles last year for Crown City Magazine, and we hope there will be more from him in retirement.)

Christian, on behalf of Coronado I thank you and wish you well in your retirement. *Meilleurs voeux de la part de nous tous!*







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Jul. 30	SATURDAY NIGHT FEVER, 1977
Aug. 28	A STAR IS BORN, 1976
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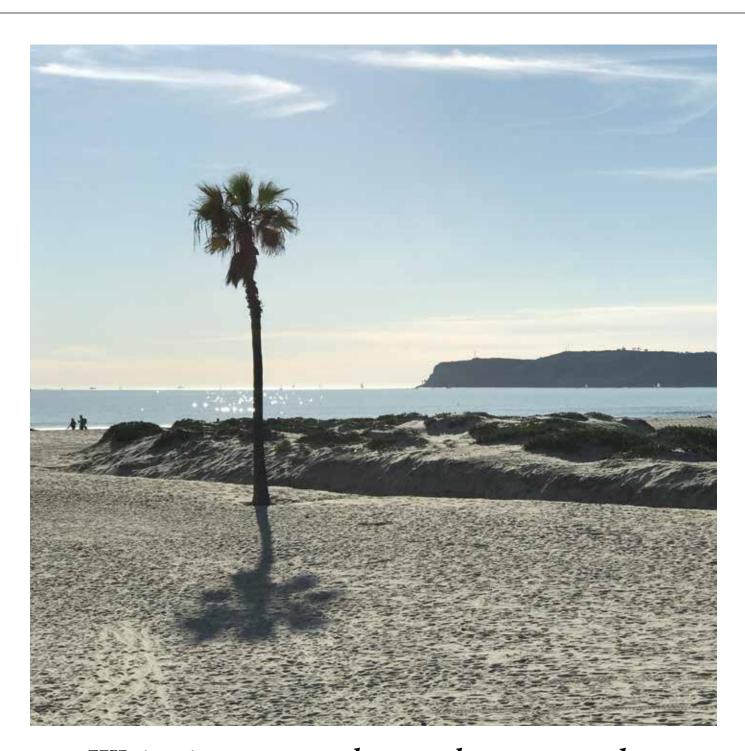




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Write it on your heart that every day is the best day in the year.

— Ralph Waldo Emerson