



OMVNA Newsletter

Published and distributed by the Old Mountain View Neighborhood Association

July 2010

Volume 22, Number 5

www.ommna.org

Old-Fashioned Fun at Ice Cream Social

by Laura Lewis

The OMVNA Annual Ice Cream Social will be held on August 29th, 1-3 p.m. at Eagle Park (corner of Church & Shoreline). This year's theme is *Old Fashioned Fun* and will feature festivities including:

Three-legged race
Water balloon toss
Face painting
Balloon animals
Live music
Fire trucks
A special dunk tank

(here's your chance to dunk some local notables!)

& Ice Cream!



Buy a
Raffle ticket
for a chance
to Win a
\$300 Dinner
at Chez TJ!

Great FREE Baskin-Robbins ice cream will be provided. A special raffle will be held with a \$300 Chez TJ gift certificate as the Grand Prize, so bring a few extra bucks. All are welcome so come have fun with your family and neighbors and for those who dare to get wet, the dunk tank awaits!

General Plan 2030 Last Chance for Neighborhood Input

by Deb Keller

A citywide workshop to update residents and get input on the General Plan 2030 was held Saturday, July 24 at City Hall. From green roofs to urban gardens to dog parks, a variety of issues were raised by Mountain View residents. A second meeting will be held at the Senior Center on Thursday, July 29th, 6:30-9:00 p.m. at the Senior Center, 266 Escuela Avenue.

A consultant from MIG, the lead consultancy on the project, emphasized the importance of the General Plan, characterizing it as the "city's constitution." The document will guide and inform decisions made over the next 20-30 years, and out of the plan, zoning changes will roll.

In joint sessions held in January and February 2010, Council and the Environmental Planning Commission (EPC) endorsed substantial increases in building heights and density for all five target areas: El Camino, North Bayshore, San Antonio Center, East Whisman, and Moffett Boulevard.

Mountain View ranks third in Santa Clara County for people per square mile, with Campbell ranking first and Sunnyvale second.

One resident asked how the city measured up on the previous General Plan, which was developed in 1992. Were the assumptions correct? Did we accomplish our goals? Answers to those questions were not immediately available.

The previous General Plan accommodated for growth up to 80,300 residents

FREE BEER



August Mixer at the Tied House

by Hugh Donagher, III

The Old Mountain View Summer Mixer will take place on Monday, August 16th from 6:30 to 8:30 p.m. at The Tied House, 954 Villa Street.

When asked to tell us something about Tied House, events manager Carolyn Hopkins wrote "The Tied House is Silicon Valley's oldest microbrewery, family-owned and operated since we poured our first pint here in Mountain View in January of 1988. We have won consistent national and state acclaim for our brews, including top honors at Great American Beer Festival, World Beer Cup, and the California State Fair.

"Our menu was devised to pair wonderfully with our beer. Most items are made, smoked, ground, etc. right here. Next time you stop by, try our top sirloin and game burgers, our black beans cooked in Cascade Amber beer, famous Chinese chicken salad, or house smoked salmon. Our food and atmosphere are laid back and welcoming. We love being a part of Mountain View, and want our community to come, relax, and enjoy our house: Tied House."

For our Mixer, Tied House is generously donating the beer! They have a full bar, however, and other beverages will be available for purchase, including wine, spirits and soft drinks. A variety of appetizers will be available as well.

Come join your neighbors for some summertime mixing and mingling on the Tied House patio!

(Continued on page 2)

General Plan 2030 Input

(Continued from front page)

(population today in Mountain View is about 75,000). Under the new plan, population could grow by about 30% to nearly 100,000.

In addition to MIG, consultants from two other firms (10 consultancy firms have been involved in the project in all) walked the audience through the broad goals, and then the focus areas.

In the presentation on the North Bayshore, the consultants indicated a “possibility” for residential in the North Bayshore region, the home of the Googleplex. Several residents expressed the opinion that more residential should be explored for the area since it made sense to have housing around job centers. (In earlier visioning sessions, 72% of residents favored mixed residential and office for the North Bayshore.)

A question was raised on how the voice of residents was weighted against other stakeholders, which include city departments, developers, religious organizations, environmental groups, and civic organizations, to name a few. There was no weighting applied to residents as stakeholders, according to the MIG consultant.

People per square mile in Santa Clara County

Campbell	6802.8
Sunnyvale	6006.5
Mountain View	5863.0
Santa Clara	5566.0
San Jose	5117.9
Milpitas	4622.9
Cupertino	4620.7
Los Altos	4360.7
Morgan Hill	2876.6
Los Gatos	2669.1
Gilroy	2615.2
Palo Alto	2475.3
Saratoga	2465.3
Monte Sereno	2158.7
Los Altos Hills	917.2

— US CENSUS Bureau, 2000

Letter from the Chair

by Laura Lewis



Fruit thievery is not new to Old Mountain View (OMV) nor this newsletter but seems to be on the rise these days with numerous reports of trees being stripped bare surfacing on OMVNAtalk. The MV Police continue to encourage people to contact them if you see someone is in the act. Another tip given to me by an apple farmer in the central valley is to buy netting fabric to cover your tree and secure it well to the trunk and branches with wire. You will have to cut holes in the netting to pick the fruit. This method (designed to stop squirrels) might make it too much of a hassle and too time consuming for thieves to strip your tree. I found nylon netting for \$16/40 yards at www.deltanetandtwine.com. Other ideas I found online include planting thorny plants around the base (Berberis and Orange Blossom), motion lights, fencing around the tree, putting up a sign that says “danger, do not eat fruit, tree is diseased” (or “treated with pesticides”).

It was a pest of a different kind that changed the face of fruit farming in Mountain View almost exactly a century ago. Around the turn of the century

Mountain View actually was one of the region’s largest grape producers until a phylloxera plague hit and literally wiped out the City’s grape crops just a few years before the great earthquake of 1906 (phylloxera are aphid-like

bugs). These two disastrous events helped spark a transition towards “modernization” which included the construction of the first City Hall in 1909 and the opening of Minton’s

Lumber in 1911 which provided materials for the rash of new development occurring at that time. Strangely the destruction of Minton’s in a few months will pave the way for the first ultra-dense housing project to be built in OMV.

Both the topics of development and fruit thievery are great topics for our upcoming City Council Candidates Forum, which will be held in September. We have some interesting candidates running this year for three contested seats. With our neighborhood in transition, it’s more important than ever to support candidates who will work for OMV and its goals—including the right to eat your own fruit.

Best Regards

Laura

CALENDAR

Thursday, June 29

6:30 – 9:00 pm
Citywide Workshop
for General Plan 2030
Senior Center, 266 Escuela

Thursday, August 5

Thursday Night Live
5 – 9 p.m.
Music by The Shanks

Monday, August 9

7:30 – 9:00 p.m.
OMVNA
Steering Committee Meeting
Chamber of Commerce
650 Castro Street

Thursday, August 19

Thursday Night Live 5 – 9 p.m.
Music by The Spazmatics

Monday, August 16th

August Mixer 6:30 – 8:30 p.m.
The Tied House, 954 Villa Street

Sunday, August 29

Ice Cream Social 1–3 p.m.
Eagle Park
(corner of Church & Shoreline)

A Surprise Visit to Jac Siegel *by Carter Coleman & Robert Cox*

Robert Cox and I were biking around Mountain View last Wednesday when Robert spotted Jac Siegel's house. Perhaps a surprise visit to the Vice Mayor would make an interesting article for the newsletter. And besides, Deb was nagging me about doing an article. "Copy!" she said. "I need copy for the newsletter!"

So we rolled into Jac's back yard, and he happened to be in his garage working on a 1946 Willys station wagon. What was remarkable was that Jac's clothes were impeccably clean, as was the engine of the Willys.

Jac greeted us heartily as if he'd been expecting us.

The Willys shared the garage with plenty of other cars, bicycles and motorcycles that Jac had restored to mint condition. I immediately recognized an ancient but impeccable Cushman scooter that I owned in high school.

The conversation about cars turned to house remodels, and Jac took us into his woodworking shop, impressively neat and well-appointed. It turns out that Jac has largely rebuilt his 1886 farmhouse.

Neighborhood Preservation

Jac clearly has an appreciation for historic and well designed stuff. This appreciation has translated into his support of neighborhood preservation and community activism in Mountain View, most recently evidenced in his opposition to the Minton's project.

"We have something very special in Old Mountain View," said Jac. "I'm in favor of development, and even high-density development, but this can be done in a way that preserves the neighborhood and makes the neighborhood better. Building a massive rental apartment complex that the developer estimates will have a 50% annual turnover of residents per year does not enhance the neighborhood."



Jac served on the Planning Committee (predecessor of the Environmental Planning Commission) from 1972–1978, overseeing projects such as the redevelopment of the Whisman area.

Parks & Recreation

Jac is an avid hiker who knows the San Antonio trails like the back of his hand. That weekend he was going to Yosemite to climb Half Dome with his 11-year old granddaughter.

With an appreciation for open spaces, it's no wonder that in 2006, as a new Council member, one of his first priorities was to try to get 445 Calderon turned into a park. This 1.3-acre parcel, situated at the end of Velarde, contains the second oldest house in Mountain View set amid an old black walnut grove.

Council voted against this project, even though there were sufficient fees to pay for the park from the funds paid by developers. "You need the foresight to make sure you get the right balance of open spaces, services, commercial, and residential," Jac said. "Just look at what an asset Mercy-Bush Park is to the Old Mountain View neighborhood."

As it turns out, Jac was right. With Council's approval of the Minton rental apartment complex, the Old Mountain View neighborhood will be below the city's target ratio of residents to park space.

Fiscal Responsibility

Another area of concern for Jac is fiscal responsibility.

"On the revenue side, our city needs a financial 'plan' every time something new is proposed. Would it help, hurt or have no impact on city finances?"

"Our city has cash and can make some significant investments in this down market that might yield excellent returns to the General Fund in the near future," Jac said.

As a former business owner, Jac believes that Council should never OK a budget that is not balanced. "Reserves should not be used," said Jac. "Using reserves is like using your savings or retirement to make a car or mortgage payment."

Jac learned to fend for himself from a young age. His father died when he was three, and after graduating from high school at the age of 16, he hitchhiked his way out to California, where he first lived in vacant houses in Berkeley. He found work in a San Leandro warehouse for Western Electric, and earned enough to go back to school, earning a degree in Mechanical Engineering.

While at school, Jac met his wife of 47 years, Sharon. They have two sons, one an Assistant Provost at UC Santa Cruz, and the other is a Ph.D wildlife biologist and CEO of the Institute for Bird Populations.

After college, Jac worked at GT Government Systems, TRW, and Lockheed, where he was the program manager of many large classified programs, including famous aircraft.

Fiscal responsibility, neighborhood preservation and liveability, and a greater number of city parks and recreational areas are the three pillars of Jac's platform as he campaigns for another term.

Robert felt tired as we pedaled home, after listening to the whirlwind of activity that is Jac. But I had my story for Deb. And I felt sure that I had a candidate for Council whose views were aligned with my own.

Carter Coleman is the Treasurer and Robert Cox is the Secretary of OMVNA, but the views expressed here are Carter's and Robert's own and do not reflect the opinion of the Steering Committee or OMVNA.

Restaurant briefs: Recent and Unusual

by Max Hauser

Mondays at Cafe Yulong

“Mondays” (at facilities of Cafe Yulong), 743 W Dana St, 650 960 1677 Monday lunches only.

A novel downtown lunch option began this Spring. Using his parents’ restaurant Cafe Yulong, CCA-trained chef Ronald Pei offers cosmopolitan Japanese-inspired casual lunch fare Mondays only. “Katsu” sandwiches (deep-fried meat or shrimp patties dressed with spicy vegetable salad on Acme torpedo rolls), \$7-\$8 each, and rotating specials. Basic service, cash only, prices with tax rounded to whole dollar amounts.

Mondays 11:30 – 2. Popularity has grown with local and online buzz.

Pei, whose main career has been in San Francisco restaurants (Postrio, Salt House, Laiola), is an artist with spices. Garnishes and side dishes, often finger foods, included unusual pickled vegetables and “popcorn” cauliflower (spicy, big hit at our table, \$3). French fries (\$2) were good. Brussels sprouts finished in savory gold-raisin vinaigrette, roast-pork sandwiches with hot peppers, unusual vegetarian “egg rolls,” remarkable asparagus and crouton salad, and noodle dishes illustrate past specials. I’ve yet to find anything I didn’t like.

The Kitchen Table
142 Castro Street
650 390 9388
www.thekitchentablerestaurant.com

Respected local chef Steve Long manages this restaurant, open a year. (Steve has also taught most subjects at SF’s California Culinary Academy, CCA, including instructing Ronald Pei, above). In an only-in-Silicon-Valley connection, the multi-talented Steve also competes this month in Barbados at the Woz Cup world Segway-polo championships.

After several lunches, I characterize TKT as a moderately upscale, creative, unique restaurant with fresh seasonal ingredients and extensive in-house preparation (condiments, spiced meats, fresh pickled vegetables, etc.). I’ve had some of my best Castro St. sandwich experiences at TKT. The popular, well-spiced house pastrami has many garnish options. One pastrami sandwich on rye

the Kitchen table

was customized to order with excellent house-pickled Fresno chili peppers, accompanied by a salad, itself worth the visit, done with taste and subtlety, strips of tender vegetables and pecans (sandwich with pepper supplement and salad, \$13). I and others have enjoyed the excellent French fries, an alternative to the salad. Other dishes have included lamb sausages and lamb “bacon” in BLT sandwiches; kabobs; smoked fish; many vegetarian options. TKT offers Sunday brunches (Web site has current menu). Impromptu live entertainment even happens occasionally when visiting New Yorkers, fussy about their deli sandwiches, complain that TKT’s differs from the version at their favorite Manhattan source. TKT’s kitchen is Kosher and Halal. That has dominated publicity about TKT, overshadowing the flavors, which I think recommend it to anyone.

One afternoon a black-suited rabbi, evidently missing someone, asked solicitously if I could complete a prayer-group quorum, but being among the untutored goyim, I confessed I might do a poor job. We then turned to discussing the food, whose appeal, we heartily agreed, isn’t only spiritual.

Zpizza, 146 Castro, 650 314 0088,
www.zpizza.com

Zpizza, a locally-owned franchise from southern California, opened in 2008. In the crowded local pizzeria world, healthy organic and unusual ingredients distinguish Zpizza, which, like Amici’s,

bakes its pies on hot bricks to a crisp dark finish. Prices run from \$7.50 (10-inch cheese pizza) to \$21.50 (elaborate 18-inch); slices available on-site.



zpizza

Zpizza’s closest competitor is surely Amici’s, but Zpizza’s focus is different. Menu lists three categories of house pizza recipes (and custom “builds” from lists of cheeses, sauces, and toppings, especially vegetables). Of the “Standards,” I’ve tried the pepperoni and sausage-mushroom, liked both. Zpizza’s pepperoni pizza is closer to those I enjoyed in earlier times and in the Northeast (Mecca of classic US pizzas) than other pepperoni pizzas tried locally. Twelve “Zpizza creations” include the visually appealing “Napoli” (fresh tomatoes, basil, roasted garlic sauce, cheeses – some might label it a Margherita). I liked the “Tuscan” with three types of mushrooms, fresh thyme, cheeses, and caramelized onions, but the onions’ sweetness eclipsed the mushrooms. A customized version without onions worked well as a savory mushroom pizza. The justly popular “Mexican” has spicy lime chicken, multicolored onions, salsa, and cold garnishes of cilantro, avocados, and a sour-cream drizzle, my favorite of “Zpizza creations” tried. “Rustica” pizzas are elongated and free-form, one size, five options, \$8.95. Of two or three I’ve sampled, the pear and Gorgonzola has been superb and light; I recommend everyone try it. Salads and sandwiches (including two calzones at \$6.95 and a “Yuppie Veggie Sandwich,” \$5.95) complete the menu.

Tip: Local coupon envelopes in the mail have included attractive Zpizza offers such as a free small or Rustica pizza with \$20 delivery order. A seriously good value and a pleasant way to sample Zpizza’s wares.

Medical Cannabis Dispensary:..... OPINION



by Brian David

Through the trials and tribulations of adolescence in the '80s, I must admit that I used cannabis. Fast forward to 1996. California passes the Compassionate Use Act (Prop 215) to allow medicinal use of cannabis. The State Senate then followed up with SB 420 to help clarify the rules in 2002.

Over the years, my work as a machinist and tow-truck driver took its toll on my body, and I have developed degenerative disc disease.

Chronic pain is just one of the many ailments that can be relieved through the use of medical cannabis. Personally, I use medical cannabis as a natural alternative to liver- and kidney-destroying pharmaceuticals that most doctors prescribe. I went to a doctor in San Francisco who was very informative on other methods to help get my back into shape and also gave me my recommendation letter for medical marijuana.

Now I needed to find a medical cannabis dispensing collective and get some medicine. Easier said than done for a Mountain View resident.

Santa Cruz, San Francisco and Oakland were at that time the only cities where you could find a medical cannabis dispensary.

It was then that I came up with an idea. Why not create my own collective? Shoreline Wellness Collective was to be Mountain View's first medical cannabis dispensary.

John Inks is an acquaintance of mine, so I called him up and asked "John what do you think about me opening a dispensary in Mountain View?" He understood patients' needs and suggested I bring my idea to the Council, but to have a reputable representative lobby my request.

M. Max Del Real was then retained, a professional "pot lobbyist" with experience in these matters. Things then started to move rather quickly as the then acting City Attorney Janie Quinn started her campaign against medical cannabis dispensaries in Mountain View by attempting to enact an Emergency moratorium prohibiting dispensaries.

Tom Means, the other Libertarian besides John Inks on Council, agreed that we need these dispensaries but

they must be regulated (not taxed). He helped vote down this Emergency Act.

Mayor Ronit Bryant also sided with the patients and had personally once considered medical cannabis for cancer treatment side effects.

A majority of our council is supportive of safe and affordable access to medical cannabis but wanted more time to "study" the issue.

Two weeks later Ms. Quinn returned to Council with a modified moratorium, much to the surprise all, with a one year sunset or a permanent ban! The Council agreed to pass the one-year version with the promise to study the issue in June 2010 before the summer break.

Brian David is a fifth-generation California resident. Three of those generations have lived in Old Mountain View on Bush Street. Mr. David has set up a Shoreline Wellness Collective as a Mutual Benefit, Not for Profit Corporation on file with the Secretary of State, and has all permits except for the Mountain View Business License.

This month's survey is on the issue of a medical marijuana dispensary in Mountain View. Either take the online survey at omvna.org, or if you don't have access to a computer, you can mail in the survey to the right.



Do you support a medical marijuana dispensary in MV?

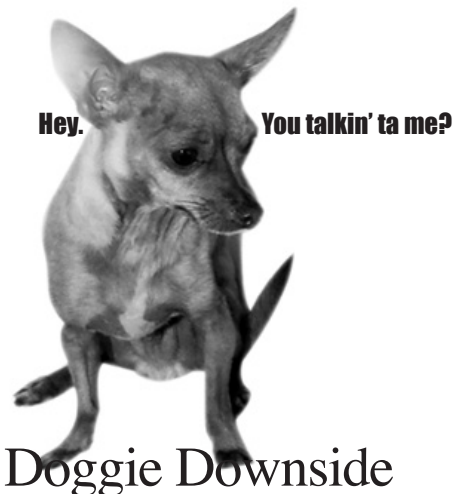
- ☐ No, not under any circumstances
- ☐ Unqualified yes
- ☐ Yes, but only with testing for contaminants
- ☐ Yes, only if **taxed**
- ☐ Yes, only if tested for contaminants **and** taxed

Name: _____

Street Address: _____

Vote online at **OMVNA.org** or mail this form to:

OMVNA, 650 Castro Street, 120-500, Mountain View, CA 94041.



by Jack Perkins

Dogs are wonderful.

They bark all day (and all night) and the ground is their smorgasbord of unmentionable delights.

When you pet them your hand feels greasy.

A stranger's dog will snout you in places you'd not let a stranger touch and they are never my type.

They bother you while you eat.

You pretend they are cute or your friend won't like you.

They don't wipe their feet and their pee kills drought-tolerant plants.

They knock over your wine glass and might kill your neighbor's cat.

They are like a hairy Svengali and you *will* take them for a walk.

Everyone will step in it, and they'll run off when you least expect it.

They don't look both ways and they don't cross on green.

Shedding. I could go on.

Hai-pooch:

Hairy schnozzola

Headed for my private parts.

Blocking maneuver

Leash.

Those 20 foot leashes, so you don't say no. Are always fully extended, and the dog still pulls. People propelled by their dog's pulling. Walking their person., who is trying to be nice. Leaving their mark on lawns and sidewalks. The brigand hound leads their slave.

Worms? Not In My Backyard!



by Paul Staley

It is likely that for those unfamiliar with the power of worm composting, the title of this article reflects the usual response to the idea of composting with our wiggly friends. Worms are indeed wiggly but they are also valuable friends to any gardener.

Worms produce castings that actually have more nutritional value for plants than the raw materials that the worms consumed. That means that the castings are actually fertilizer for plants and not just a soil amendment. The worms digestive system adds nutrients to the raw material, resulting in a plant food that is packed with good stuff for plants.

Getting started is easy and inexpensive. Redworms are used and not earthworms. In nature, redworms live in leaf litter, which is easily duplicated with shredded paper products or coconut coir fiber. The bins to hold the worms can range from simple plastic storage bins from the local big box store to engineered, multitier systems that cost up to several hundred dollars. They all work, and which you use depends on how hands-on you want to be. Rather than go into details here, I will just say that your favorite search engine will deliver all the info and products you could want.

One of the best benefits of using worms along with regular compost piles is that they complement one another very nicely. Kitchen wastes work best in "hot" piles that are made all at once and large enough to generate high enough temperatures to quickly break the wastes down. Kitchen waste does not work as well in "cold" piles—piles created over time as materials become available. Because it breaks down so slowly the raw material becomes attractive to local critters. It also is more likely to become smelly.

Worms to the rescue! They will plow through your kitchen wastes quickly all year round. If not overloaded, they will eat it before it becomes smelly, leaving you with valuable castings for your favorite garden plants. So give the kitchen waste to the worms and everything else to the compost pile. Between the two, you will have all you need for vibrant, healthy soil and plants.

Paul Staley installs veggie gardens and teaches composting to homeowners and businesses. Contact him at 650-215-3791 or email at gardener@growyourownfood.biz.

Join Green Mountain View at the Art & Wine Festival!

by Julie Lovins

We have a unique opportunity to help get food waste composting going in Mountain View as a whole, by making it a demonstrated success at this year's Art & Wine Festival on September 11-12. All food vendors will be providing compostable servingware, and Green Mountain View will set up, monitor, and collect from special "compostables" bins, as well as the recycling and trash bins we managed last year. Please join us in introducing 200,000 people to separating food scraps before they "throw",

and helping to produce compost, not an overflowing landfill!

To find out more about the different jobs you can do during shifts generally about three hours long, and to sign up for the time you want, go to www.greenmountainview.org. Be sure to do it NOW and get your free Green Mountain View T-shirt!

Finally, it would be great if you could spread the word to your friends and co-workers.

OMVers favor the Trench

*Results of High Speed Rail Poll
on omvna.org*

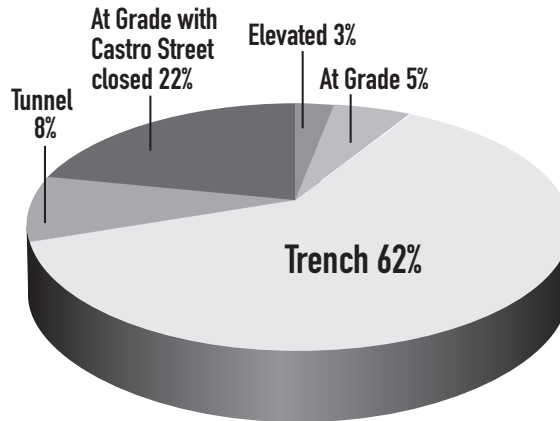
by Deb Keller

Old Mountain View residents who participated in the online survey on OMVNA.org, came down on the side of the trench, with 62% favoring that option. At grade, with Castro closed came in second at 22%, and a lone vote was cast for the elevated option. A total of 37 votes were cast.

OMV residents also gave thoughtful comments on OMVNA.org. Here's a few:

mdeem: I chose the trench as the first option, but at over a billion as opposed to \$155M for the at-grade, it's not likely to happen. I'd love to be wrong, but it doesn't seem feasible. Then again, the cost and likelihood of acquiring the adjacent land for the at-grade crossing may not be factored into the \$155M figure in the *Voice*.

Dcraft: I was surprised I ended up picking the at-grade option—I went in thinking trench.... Sitting with a friend for dinner outside Xanh the other night, we paused conversation as the train went by, then commented on how European it felt to be eating outside with a bustling nightlife and trains going by. That seating area would be up against the retain-



ing wall with the trench option, and we would only hear the train, not see it.

Then I looked at the at-grade drawing. The outside seating at restaurants near the tracks would actually be above road level, with more view of pedestrians and shops in the distance than vehicles a few feet from me. There are various terraces, pedestrian bridges, and towers.

With the at-grade option, the main losers in terms of view are vehicles driving on Castro/Moffett and Central. It is a longish underpass and we'd be looking at retaining walls on the side, but I'd rather suffer that a minute or so in the car than when walking or dining downtown.

Thanks to all who participated, and Dcraft, whoever you are, I want to sign you up for an article!

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The OMVNA Newsletter is distributed by volunteers to 2500 residences and 200 downtown businesses. The opinions expressed are not necessarily those of the OMVNA Steering Committee.

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