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Photo by Lydia Bell taken at Fort Baker

Send your Bay Area photos to SausalitoVillageTips@gmail.com

Happy Friday, Villagers

And welcome to the our weekly Sausalito Village newsletter, a mix of local news, features, jokes, pictures, and information on events from around the village, virtually, and around the world. Please send your contributions by 10 am Thursdays to: SausalitoVillageTips@gmail.com



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What's on the calendar?

Sausalito Village has a calendar full of events, most open to the entire community. Please take a moment and peruse the listings! [CLICK HERE](#)

Here are a few highlights for SV hosted events in the coming 2 weeks:

Stretch and Strengthen with Rayner the 1st and 3rd Mondays

December 18 - Deadline for Holiday Dinner Delivered RSVP

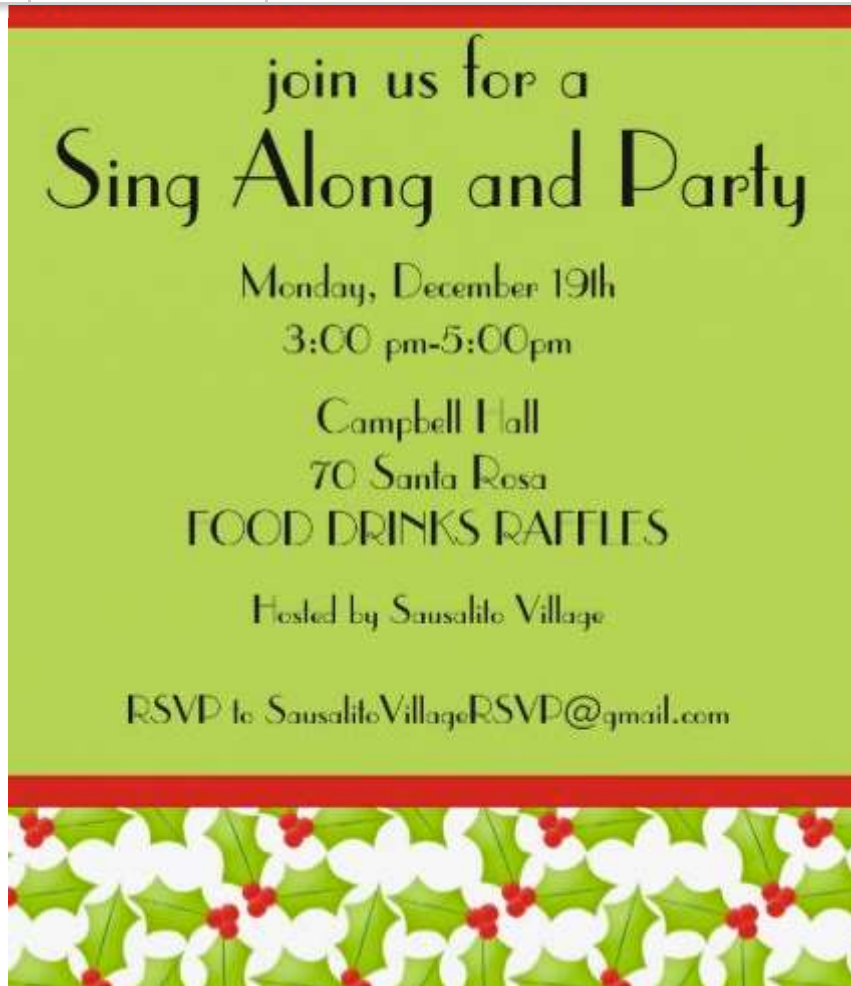
December 19 - Holiday Sing Along and Party 3-5pm

December 20 - Line Dancing Class 4pm

December 24 - Holiday Dinner Delivered

December 26 - Line Dancing Workshop 3:30pm

December 29 - Line Dancing Class 4pm

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Andy Dudnick will be playing holiday music on the grand piano and Candace and Elin will be leading a sing along.

Plenty of food, libations and of course raffle prizes galore.

Let's keep one another safe as we celebrate being together!

Please bring your mask and please don't come if you have any flu symptoms.

Food/drink will be served outside (weather dependent).

Masks encouraged indoors.

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RSVP and let us know you are coming at

SausalitoVillageRSVP@gmail.com or

register online: <https://sausalito.helpfulvillage.com/events/3390-holiday-party!>

CARSS rides are available but must be scheduled by Friday, Dec. 17th, 5pm at 415-944-5474 or InfoCARSS4You@gmail.com



Free test kits are available in Sausalito - test before gatherings

- 1) **Pick up a test kit** at the Sausalito Library desk during open hours
- 2) **Have test kits delivered to your door** in Sausalito or Marin City by Sausalito Village volunteers. Email SausalitoVillageRSVP@gmail.com to request your kits
- 3) Sausalito Village will have **test kits available at the Holiday Sing Along Party**

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**Hannukah begins at sundown on December 18th
and finishes at sundown on December 26th**



How much does a cloud weigh?

Excerpted from LiveScience.com

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Clouds are composed mainly of air and millions of tiny water droplets, which form when water condenses around a "seed" particle. Seed particles can be anything from nitric acid to vapors released by trees, but they are generally very tiny.

There are a couple of ways to measure the weight of a cloud. The first is to weigh the water vapor that composes it — and to do that, "you need to know something about the dimensions of the cloud," [Armin Sorooshian](#), a hydrologist at the University of Arizona, told Live Science. You also have to know how densely packed the droplets are.

Several years ago, [Margaret LeMone](#), an atmospheric scientist at the National Center for Atmospheric Research in Boulder, Colorado, wondered about the weight of the water in an average cumulus cloud. So she did the math. First, she measured the size of a cloud's shadow and estimated its height, assuming a roughly cubic shape. Clouds are not typically cube shaped, but cumulus clouds are frequently about as tall as they are wide, so this assumption helped streamline the volume calculation. Then, based on prior research, she estimated the density of water droplets at around 1/2 gram per cubic meter. "I came up with around 550 tons [499 metric tons] of water," LeMone said.

That's approximately the weight of 100 elephants suspended above your head. "It's really impressive," Sorooshian said.

Of course, different types of clouds have different weights. For example, "cirrus clouds are much lighter, because they have far less water per unit volume," LeMone told Live Science. And cumulonimbus clouds (the dark thunderheads you see just before a storm) tend to be much heavier.

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Holiday events in Sausalito this weekend

Updates, times, details and registration links [HERE](#)

Saturday December 17th - **Makers Faire** with local artists at Sausalito Center for the Arts

Sunday December 18th - **A Glorious Christmas Concert** at Sausalito Center for the Arts

Friday December 23rd - **Holiday Sing Along** at Cascais Plaza

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This San Francisco map shows famous sites that have been renamed or no longer exist

Excerpted from SF Chronicle

The San Francisco we see today is vastly different from what it looked like in the early days of the city. Much of downtown was water until Yerba Buena Cove was filled to form the Embarcadero. At the heart of Civic Center, before there was City Hall or the Asian Art Museum, thousands of bodies were buried in the city's first official cemetery.

These glimpses of history come from a dataset of geographic names, published by the U.S. Board on Geographic Names (BGN). This federal body manages the names of geographic features across the country, oversees the process of renaming locations and publishes the data on these names — both current and historical.

Using the historical data, The Chronicle mapped features in the nine-county Bay Area that either no longer exist or were renamed in the past. The map includes both natural features, like bays that were filled in with land, and human-constructed places like churches, parks and cemeteries that have since closed.

Click [HERE](#) to read the full article, see the interactive list and get snippets about some of the locations like the one below.

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Photo: Automobiles racing on the Ingleside Racetrack circa 1910 after the track closed in 1905. (San Francisco Public Library)



On Thanksgiving Day in 1895, nearly 7,000 San Franciscans gathered in the area of present-day Ingleside Terraces to watch the inaugural horse race at the [Ingleside Racetrack](#). But after just four years in operation, visitor interest dwindled, and the track was ultimately converted into a refugee center for city residents who became homeless after the 1906 earthquake.

Traces of the old racetrack remain today in the oval shape of Urbano Drive. But the horses that used to run laps around the oval have long been replaced by cars driven by neighborhood residents.



Holiday Dinner Delivered to your door!

Deadline to reserve is Sunday, December 18th

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Sausalito Village is coordinating with Home Stone's catering to offer holiday dinners delivered to your door.

Open to all seniors in Sausalito/Marin City. Meals with dessert are \$25/each including tax, tip and delivery.

This year we are offering two choices - TELL US YOUR CHOICE in the comment section when you register/pay:

- 1) Ham dinner with greenbeans/carrots, potatoes and pumpkin pie
- 2) Turkey dinner with potatoes, stuffing, cranberry and pumpkin pie

Meals will be delivered by vetted volunteers between 10:30-12:00 on Saturday, December 24th.

DEADLINE for meal reservations is December 18th.

RSVP and Pay: <https://sausalito.helpfulvillage.com/events/3700-holiday-meal-delivered-to-your-door>



How to tell which cheap wines are actually good, according to a sommelier.

Excerpted from CNET

Know your price

You have every right to your budget and should never feel self-conscious about what you're looking to spend. Wine pros deal every day with people whose budgets are in the tens of dollars, as well as people whose budgets are in the tens of thousands of dollars. Either way, they are prepared to play matchmaker and take a great deal of professional pride in connecting people to the right bottles along any budget considerations.

"Be upfront with what you want," especially if you're working with a tight budget. For example, she suggests opening with something like: "I'm looking for a red wine under \$30. I've previously enjoyed wines like X, Y, and Z and would like something similar. Do you have any suggestions?" You are more likely to have a positive wine-shopping experience if you open with honesty.

Wine apps and websites are a great way to price compare and ensure you're not overpaying. Try one of these [three free wine apps](#) to make sure you're not getting gouged.

Avoid those trendy wines

"Be wary of fads, Instagram darlings or egregious marketing," Patricia said. A disproportionate amount of marketing dollars are spent on just a fraction of the world's wines. (Looking at you, Whispering Angel.) Most top-quality wine producers prefer to keep their dollars in the vineyards and winery, making excellent wines. They rely on their own tasting rooms, plus sommeliers and wine store staff to do the marketing for them, based on genuine enjoyment of the wines, rather than expensive ads and sponsorships with influencers. "There is often a premium upcharge on the coolest or hottest wines," Patricia said, "and you can tell when a lot of the money is going into the marketing instead of the product."

Get out the world map

Becoming a sommelier has a tremendous amount to do with geography, which is another good reason to put them to work for you when it comes to finding good value wines. You don't need to know every minor wine-producing region, or even every major one, but you can do yourself a service by getting to know a couple of important regions for the styles or grapes you most like and then getting to know their neighbors.

"Look for regions that are just outside the famous regions," Patricia said.

"Maybe Sancerre is getting a little too expensive, but there are plenty of lovely sauvignon blancs from Touraine to try. Napa Valley prices are insane! Let's try something from the El Dorado foothills, instead."

Read the entire article [HERE](#)



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The Final Journey: Acceptance, Control, Loving Life

featuring B. J. Miller MD

Thursday, January 12, 2023

Buck Institute for Research on Aging

10:30 to noon

Doors open at 9:30

B. J. Miller, MD is an American physician, author, and speaker. Dr. Miller's career has been dedicated to moving healthcare towards a human-centered approach, on a policy as well as a personal level. Led by his own experiences as a patient, Dr. Miller advocates for the roles of our senses, community and presence in designing a better ending. His discussion about end of life will be more existential and include getting pleasure from time left. He sees patients and caregivers through his online palliative care service, Mettle Health [mettlehealth.com]

ONLY \$10 FOR VILLAGES MEMBERS AND VOLUNTEERS • \$20 FOR OTHERS

This symposium is made possible by the **Kenneth A. Berg Living Trust**

Reserve your ticket today!

Marin Village has offered Sausalito Village Members and Volunteers the same discounted ticket price of \$10

Click to purchase your ticket: <https://marin.helpfulvillage.com/events/4800-the-final-journey:-acceptance,-control-and-loving-life---a-symposium-featuring-bj-miller,-md>

Carpools from Sausalito will be arranged, email SausalitoVillageRSVP@gmail.com to reserve a ride.



How often should you water a poinsettia

Excerpted from Homes and Gardens

'Poinsettias should be watered when the plant's soil is dry,' explain the experts at [Bell Nursery](#) (opens in new tab), the largest grower of plants in the Mid-Atlantic, who move more than 1 million poinsettias through the holiday season.

'A great way to water it is to take the plant to the sink, remove the foil wrapping and add water to the soil,' they add.

'The foil wrapping can be replaced after the excess water has drained from the plant. The plant can also be placed in a saucer and the foil wrapping can be punctured at the bottom of the plant to allow drainage.'

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Expiration dates are meaningless

Excerpted from TheAtlantic.com

Expiration dates, it seems, are hard to quit. But if there were ever a moment to wean ourselves off the habit of throwing out “expired” but perfectly fine items because of excessive caution, it is now. Food waste has long been a huge climate issue—rotting food’s annual emissions in the U.S. approximate that of 42 coal-fired power plants—and with inflation’s brutal toll on grocery bills, it’s also a problem for your wallet. People throw away roughly \$1,300 a year in wasted food, Zach Conrad, an assistant professor of food systems at William and Mary, told me. In this economy?

Although there’s no perfect way to know whether food is safe or not, there are better ways than expiration dates to tell. Good tools are available online: She recommends FoodKeeper, an app developed by the U.S. Department of Agriculture, which lets users look up roughly how long food lasts. The *Waste-Free Kitchen Handbook*, by the food-waste pioneer Dana Gunders, gives detailed practical advice, such as scraping half an inch below blue-green mold on hard cheese to safely recover the rest. Leftovers require slightly more caution because reheating, transferring between containers, and frequent touching with utensils (which, admit it, have been in your mouth) introduces more risk for contamination; her recommendation is to eat them within three to five days, and reheat them well—to a pathogen-killing internal temperature of 165 degrees Fahrenheit. And if doing so proves tedious, consider Roe’s take on

Yet for most foods, one tactic reigns supreme: the smell test. Your senses can give you most of the information you need. “If something smells off, you know,” said Broad Leib. Humans evolved disgust because it taught us to avoid the stench of pathogen-tainted food. But because most people are out of practice, they struggle to tell good from bad or don’t trust their senses. To be fair, it can be hard to discern whether weird smells are coming from the milk or the carton. To restore the food knowledge that has been lost since Americans shifted away from agriculture, all of the experts I spoke with supported the revival of home-economics classes—albeit with different branding and no sexism. Teaching students how to handle perishable food means teaching them what perished looks and smells like. Adults can learn this at home, of course, by opening that milk carton and daring to sniff deeply. It may be the first sniff of the rest of your life.

Consider milk, which is among the most-wasted foods in the world. Milk that has already soured or curdled can—get this—still be *perfectly safe to consume*. (In fact, it makes for fluffy pancakes and biscuits and ... skin-softening face masks.) “If you take a sip of that milk, you’re not going to end up with a foodborne illness,” Broad Leib said, adding that milk is one of the safest foods on the market because pasteurization kills all of the germs. Her rule of thumb for other refrigerated items is that anything destined for the stove or oven is safe past its expiration date, so long as it doesn’t smell or look odd. In industry speak, cooking is a “kill step”—one that destroys harmful interlopers—if done correctly. And then there is the pantry, an Eden of forever-stable food. Generally, dry goods never become unsafe, even if their flavor dulls. “You’re not taking your life into your hands if you’re eating a stale cracker or cereal,” said Broad Leib.

There is, however, one category of food that should be labeled. Sometimes referred to as “foods pregnant women should avoid,” it includes certain ready-to-eat products such as deli meats, raw fish, sprouted vegetables, and unpasteurized milk and cheese, Brian Roe, a professor at Ohio State University’s Food Innovation Center, told me. These require extra caution because they can carry listeria, which is invisible to the senses, and are usually served cold—that is, they don’t go through a kill step before being consumed. Experts I spoke with agreed that high-risk foods should be identified as such, because there’s no way to tell if they’ve become unsafe.



Chaser, the Smartest dog in the world!



Swear words in different languages have this in common

What's in a swear? The world's filthiest words typically refer to something vulgar or taboo, for one.

But there's something else swears across the world's languages have in common. They're all missing the more melodic consonant sounds you're more likely to hear in a lullaby than in a colorful reaction to a stubbed toe.

Swear words lack the consonant sounds l, r, w and y across several languages – including Chinese, English and Spanish, according to a new study from researchers at Royal Holloway, University of London. The team set out to find “phonetic patterns” in profanity in several disparate dialects.

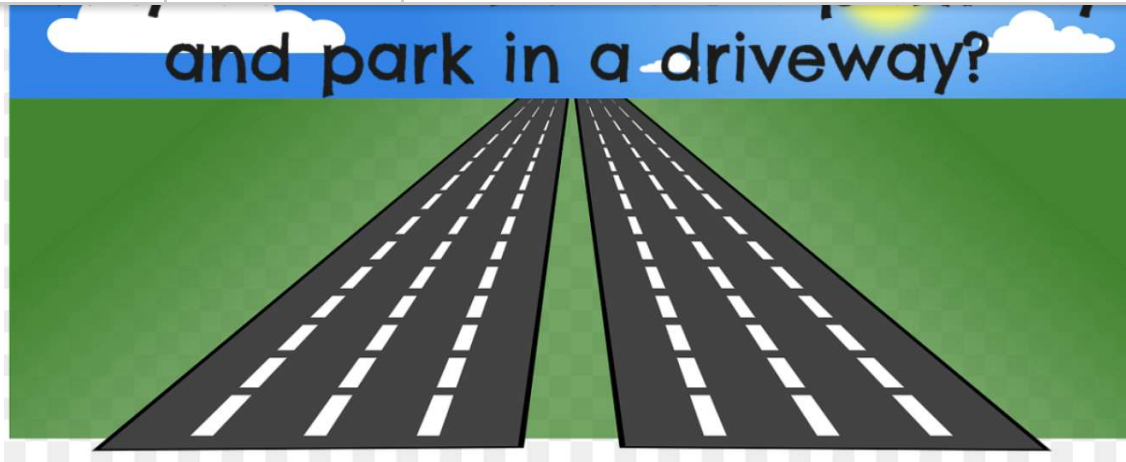
“Swearing – like religion, or music – is a ubiquitous phenomenon across cultures,” study co-author and psychology professor Ryan McKay told CNN. “Our work suggests that it's not just the semantic content of words that gives them their potency, but that the sounds in these words may also play a role.”

Curse words across languages are often missing those approximant sounds and therefore are less sonorous when they're spoken. A profane example lies in the f-word, which in English ends abruptly, restricting air flow when the “k” sound is made.

Curiously, when people are trying to clean up their language or replacing swear words with similar clean ones like “frick,” or “darn,” they reintroduce those missing consonant sounds, McKay and Lev-Ari found.

Those almost-but-not-quite-curses are called “minced oaths,” words that sound similar to, but still notably different from, swear words.

Read entire article [HERE](#)



What is Paraprosodokian?

Sent in to us by Flo Hoylman

You may not be familiar with the word "paraprosodokian," but you've almost certainly heard one. The Macmillan Dictionary defines a paraprosodokian as "a figure of speech in which the latter part of a sentence or phrase is surprising or unexpected in a way that causes the reader or listener to re-frame or re-interpret the first part." It's a strange word, but in Greek — from which it derives — it makes perfect sense: It comes from "παρά," meaning "against" or "despite," and "προσδοκία," meaning "expectation."

One of the oldest, oft-cited paraprosodokians comes from the Greek philosopher Aristotle, who wrote, "On his feet he wore... blisters." "Blisters," here, is the subversion of our expectations, as we'd normally expect someone to be wearing shoes, or sandals, on their feet.

The Aristotle example isn't a side-splitter by any means, but paraprosodokians are frequently used for their comic effect by comedians and satirists. Politicians have also used paraprosodokians when looking for a laugh, whether poking fun at themselves or at others. Here are some classic examples of funny paraprosodokians, from Abraham Lincoln to Homer Simpson.

If I were two-faced, would I be showing you this one?

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Everybody laughed when I said I wanted to be a comedian.
Well they're not laughing now.

— *Bob Monkhouse, comedian*

I have had a perfectly wonderful evening, but this wasn't it.

— *Often attributed to Groucho Marx, but was in use before he made the remark*



86 year old flight attendant holds Guinness Book of World Records for being most senior and longest career



Google releases its TOP 10 searches for 2022

Excerpted from Today.com

The tech company on Dec. 7 released the list that highlights the top trending searches on Google in the United States over the last year.

1. Wordle
2. Election results
3. Betty White
4. Queen Elizabeth
5. Bob Saget
6. Ukraine
7. Mega Millions
8. Powerball numbers
9. Anne Heche
10. Jeffrey Dahmer

In addition to its top 10 most-searched items, Google also released top searches in 8 specific categories, like athletes and TV shows.

Click [HERE](#) to read those lists in the article.



How to record a call on your iPhone

Excerpted from USA Today.com

Before you record any conversation, you should remember to ask the person or people you are talking to if they are ok with you doing so. Some people, understandably, may not want to be recorded.

Recording a conversation on your iPhone is not a feature that comes with your Apple products, meaning you cannot record conversations directly from the phone app on your iPhone. However, there is an easy way you can record your calls by using another Apple device with the Voice Memos app, which should come already installed on your Apple device. This app allows you to [record](#) audio using the microphone on your iPhone, with no need for a cord or extra devices to help you pick up sound. Voice Memos can be used on iPhones, iPads, Macs and Apple Watches.

Before your phone call, you should make sure that your Voice Memos app will properly record your voice by recording a short voice memo. To do this, open up the app on your Apple device, tap or click the red button on your screen to record and then tap the same button to stop recording.

The red lines at the bottom of your screen, known as an audio waveform display, should tell you how much of the audio the app is picking up. The larger the bars get, the more audio is being picked up.

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yourself or others by selecting the file in the Voice Memos app and then tapping on the three dots, which will give you options of how to send it.



Holiday Line Dancing Fun - Dec. 20th, 26th, 29th

Our Line Dancing teacher, Laurie, is on break from her work as a H.S. photography teacher and has scheduled in some extra classes over break!

All are free and open to everyone.

Check the SV events calendar in December for more information by clicking: <https://sausalito.helpfulvillage.com/events>



The best pies in the Bay Area

Excerpted from SF Chronicle

These are the San Francisco Chronicle Food & Wine team's favorite pie spots in the Bay Area, listed in alphabetical order.

Blue Plate

Disciples of Blue Plate's excellent key lime pie on the 23-year-old Mission District restaurant's dessert menu know that they can also order a whole pie (\$38) to eat at home. This is the platonic ideal of key lime pie: a custardy but firm texture, full-force lime flavor and sturdy graham cracker crust. It all gets topped with an ample dollop of fresh whipped cream and lots of lime zest. — *E.K.*

3218 Mission St., San Francisco. blueplatesf.com

Edith's Pie

It used to be nearly impossible to secure a pie (\$35 and up) from Edith's, a weekly pop-up in Oakland known for perfectly flaky crusts and rapid sell-outs. Thankfully, production has ramped up and the pop-up is now preparing to open a full-blown cafe in Uptown with sweet and savory pies alongside wine and low-ABV cocktails. Until then, eaters will need to keep an eye on Instagram to see what's going in the oven for Saturday pickups. Seasonal fruit pies are always a

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chocolate and maple) are worth pouncing on when you see them. — *J.B.*

272 14th St., Oakland. edithspie.com

Grand Opening

Grand Opening owner and former Mister Jiu's pastry chef Melissa Chou pays permanent homage to honey with a bee and honeycomb tattoo on her arm, so you know her honey pie is going to be good. Toasted honey gives the custardy pie a rich, caramelized flavor. It's finished with beeswax cream and sprinkles of bee pollen on the top. Try a slice (\$12) at Chou's weekly Chinese American bakery pop-up on Sundays in San Francisco's Chinatown or preorder a whole pie (\$82) for pickup in San Francisco or Oakland. Look out for holiday specials, like a black sesame apple pie. — *E.K.*

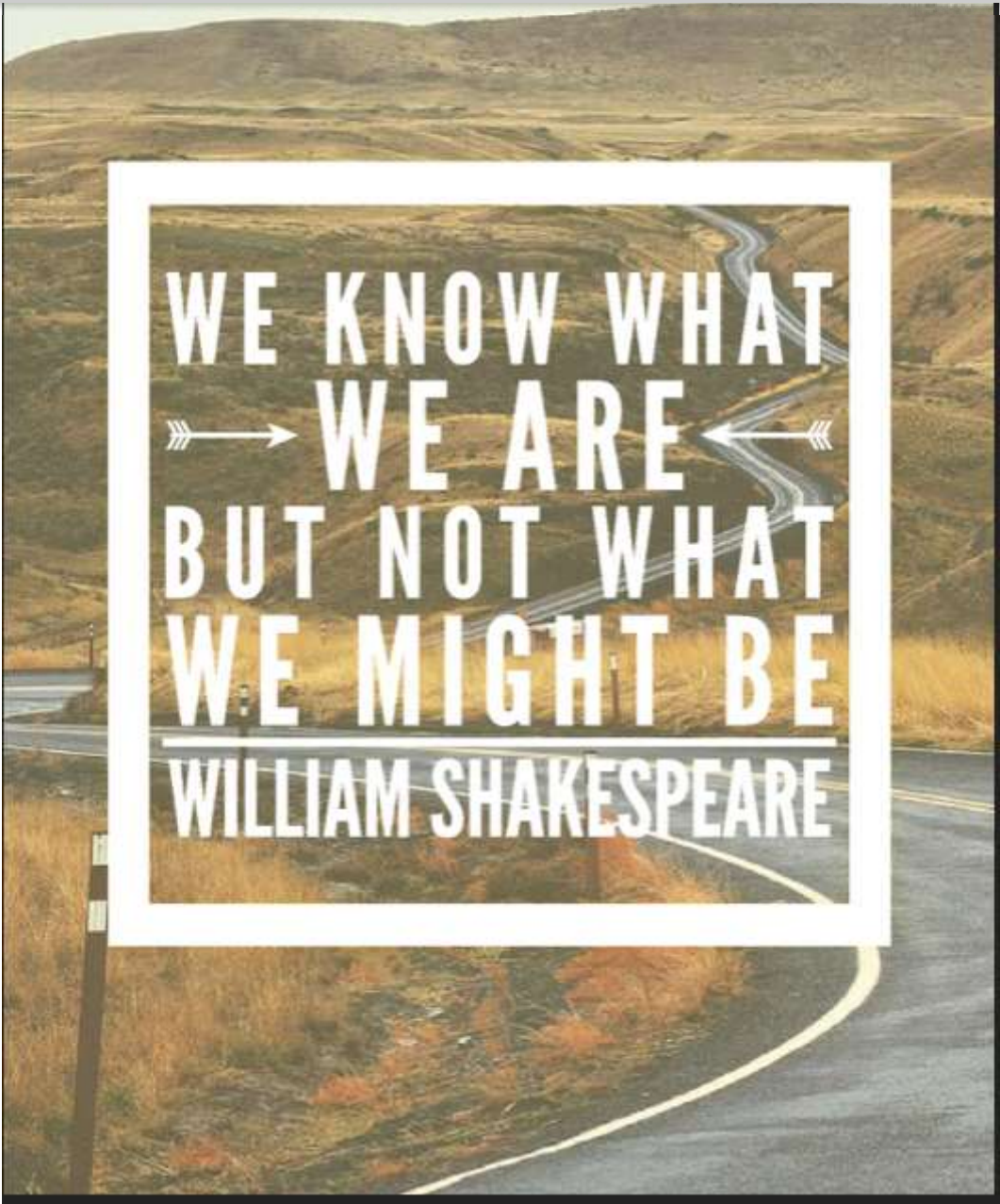
28 Waverly Place, San Francisco. grandopeningbakery.com

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The Most Insane Ski Run Ever Imagined - Markus Eder's The Ultimate Run

SHOP LOCAL - SUPPORT SMALL BUSINESSES

Shop Local - Support Local

November 25 - December 31
Save Your Purchase Receipts

If you shop, dine or stay in Sausalito between November 25th - December 31st, bring your receipt to the Chamber Visitor Center and enter our drawing.

Prizes include gift certificates from \$25 - \$100. All you need to do is put your name and phone number on each receipt. Enter as many times as you like. Supporting local businesses enhances and builds a stronger community.



Warren Buffett Says This 1 Simple Habit Separates Successful People From Everyone Else

Excerpted from Inc.com

Billionaire Warren Buffett, the chairman and CEO of Berkshire Hathaway, is in his late eighties and still capturing the world's attention as the second richest person on the planet (as of this writing).

So, how has he done it? Actually, it's not so much about *what he has done* as it is *what he hasn't done*. With all the demands on him every day, Buffett learned a long time ago that the greatest commodity of all is time. He simply mastered the art and practice of setting boundaries for himself.

"The difference between successful people and really successful people is that really successful people say no to almost everything."

The Powerful Meaning Behind Buffett's Statement

Whether he meant saying no in the investment sense is not so important; what *is* important is that his advice, in whatever context, can apply to *anyone* arriving at the crossroads of daily decision-making.

For most ambitious people, we want to accomplish things. We are driven for results, doing more, learning things, getting promoted, and starting new ventures. But we also have our personal lives we can't ignore for optimum balance and happiness. Ambition in this sense can mean taking care of family priorities, expanding our social circles, and pursuing hobbies and other interests.

That's when Buffett's advice is a bull's-eye to our conscience. We have to know what to shoot for to simplify our lives. It means saying no over and over again to the unimportant things flying in our direction every day and remaining focused on saying yes to the few things that truly matter.



The San Francisco man behind the road to Hana

Excerpted from SF Gate

Tourism in the Islands began prior to the overthrow of the Hawaiian Kingdom, but it was in 1903, when Hawaii was a Territory, that the Hawaii Tourist Bureau was formed.

Starting in 1910, men with ropes tied around their waists were lowered down East Maui's cliffs to set off explosives that would lay the path for the

Maui belt road. The "Road to Hana," as it is popularly referred to today, would finally be completed in 1926 — but not without loss of life, when one worker died during its construction. The famous East Maui road - 620 curves and 59 bridges — is often described as a must-do for tourists to [Hawaii](#). It's become one of Maui's biggest attractions, with about [400 to 600](#) people driving it every day.

Anyone who's driven the road knows it takes a lot of effort to get to Hana, about two hours without stops and a car full of queasy

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and a road that would connect the rest of Maui to Hana, which others thought it was impossible.

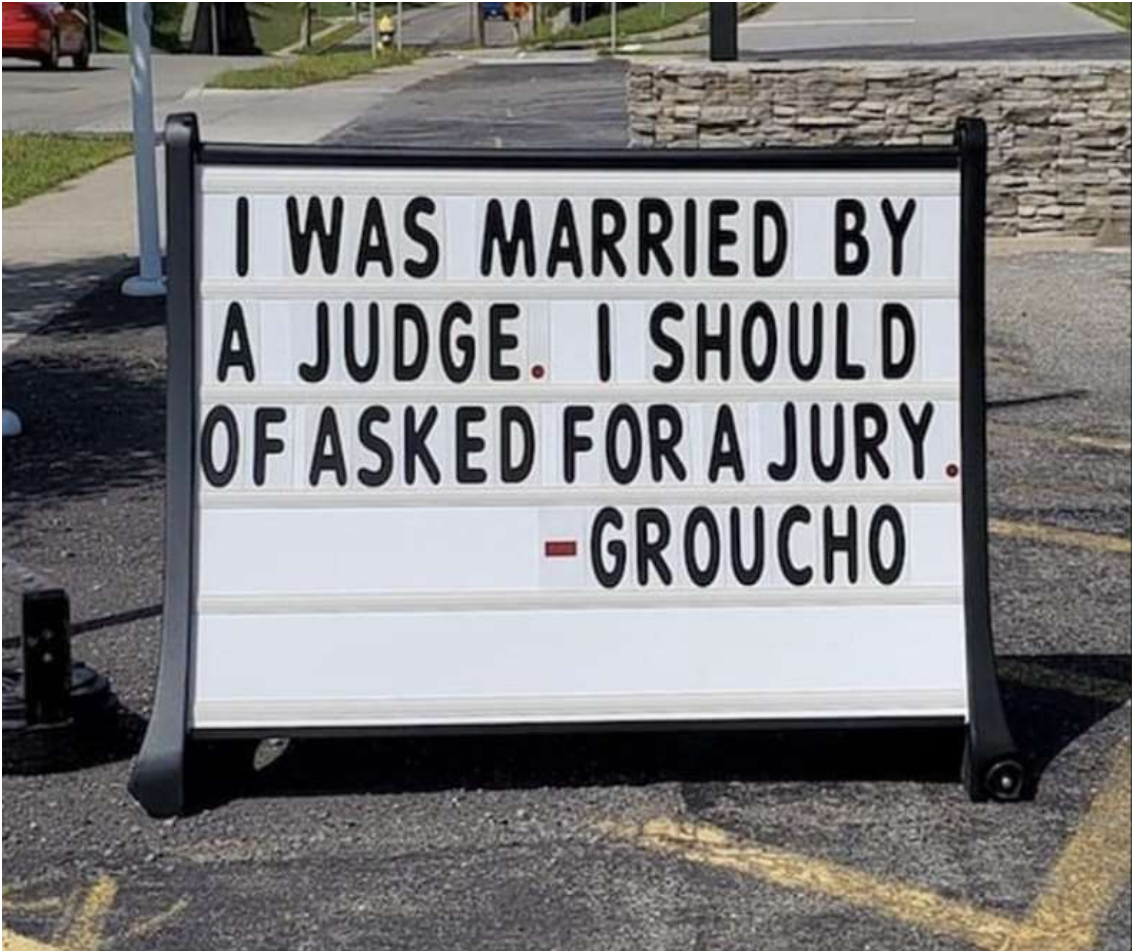
Getting visitors to make the trek to Hana, on the other hand, was difficult in the early days, until Paul Fagan, an entrepreneur from San Francisco, built a luxurious resort in the middle of the town.

Fagan, the wealthy son of a banker, was born in Alameda and worked as an oil executive before joining the Army Air Corps. In 1929, he married Helene Irwin, the daughter of a Hawaii sugar pioneer. The couple divided their time between Hawaii and San Francisco. Fagan owned Puuohoku Ranch on the island of Molokai for a time, before purchasing 10,000 acres in Hana, previously sugar plantation land, and turning it into the large cattle ranch known as Hana Ranch.

In 1946, he opened the six-room Kauiki Inn, which would later evolve to the expanded 70-room Hana Ranch Hotel. Though not the first hotel in Hana, it became the town's most luxurious, with modern buildings, separate cottages, a dining room, gun room, cocktail lounge, and a multitude of activities.

In 1950, Fagan saw another of his dreams realized, when the original Hana Airport opened in a field off Hamoa Beach, making it even easier for visitors to arrive at Hana. Ten years later, Fagan died at his home in Hillsborough. His wife had a memorial built for him in Hana — a large 30-foot-tall stone cross overlooking the hotel and his former lands. Known as Fagan's Cross, visitors to Hana often hike the 1 mile to the cross at a 500-foot elevation to see the sunrise.

As the decades went on following his death, Fagan's land was sold off and subdivided. Though different parts of the town are now owned by different entities, the town's charm hasn't changed and, today, the Road to Hana is world famous.





2022 Comedy Wildlife Photography Awards

Excerpted from ModernMet.com

The winners of the 2022 Comedy Wildlife Photography Awards have been announced and the images are as delightful as you might expect. American wildlife photographer Jennifer Hadley was named the overall winner for her charming look at a lion cub making a clumsy attempt to get down from a tree. For her efforts, she'll receive a once-in-a-lifetime safari in Kenya's Masai Mara.

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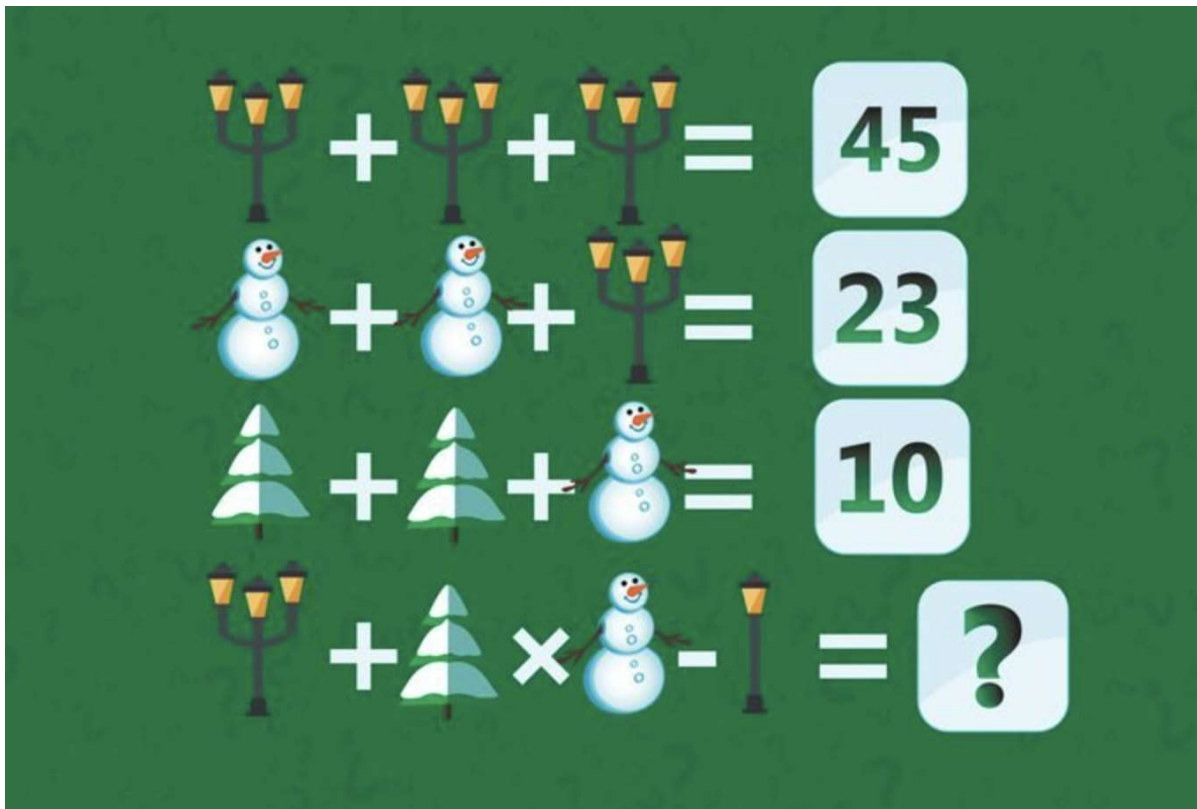
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See more of the winning photos and read the article [HERE](#)

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FRIDAY PUZZLE



Can you figure out what number the lanterns, snowmen, and trees represent to solve the final equation?

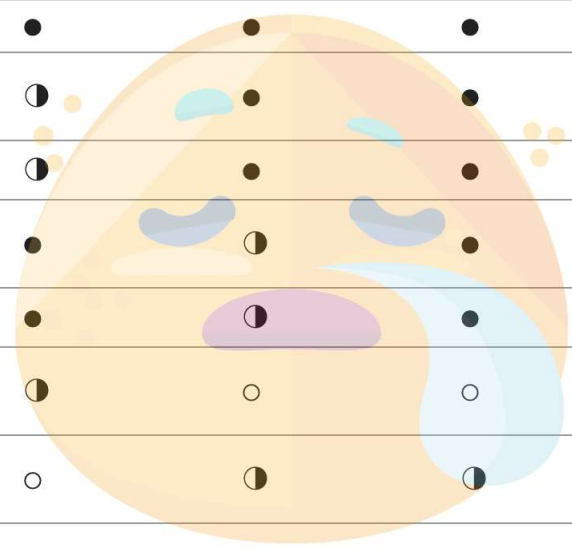
Answer at the bottom of the newsletter.

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Stretch and Strengthen with Rayner is on zoom every first and third Monday of the month at 11am. RSVP on the Sausalito Village event calendar for the zoom link if you are attending for your first time.
www.SausalitoVillage.org

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○ Rare symptom ● Occasional symptom ● Common symptom



Symptom	Cold	Flu	COVID-19	RSV
Fever, chills	○	●	●	●
Headache	○	●	●	●
Cough	●	●	●	●
Body aches, muscle pain	●	●	●	○
Fatigue	●	●	●	●
Stuffy or runny nose	●	●	●	●
Sore throat	●	●	●	○
Loss of taste or smell	●	○	○	○
Vomiting, diarrhea	○	●	●	●
Loss of appetite	●	●	○	●
Sneezing	●	○	●	●
Difficulty breathing	○	○	●	●

Table: Jenny Kwon / The Chronicle • Source: Centers for Disease Control and Prevention, National Institutes of Health and World Health Organization

REMEMBER: Need a Covid test delivered to your door? Email SausalitoVillageRSVP@gmail.com or phone 415-332-3325.

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35 songs



Answer to todays puzzler:

The lampposts are the number 15, the snowmen are the number 4, and the trees are the number 3. Then in the last equation, a light post with only one light would represent the number 5. If you go by the order of operations, 3 multiplied by 4 is 12, then if you add 15 and subtract 5 you'll get 22.

Have a puzzle to share? Send it to SausalitoVillageTips@gmail.com

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