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State treasurer warns of IOUs, if no cuts

By JULIET WILLIAMS
ASSOCIATED PRESS

BERKELEY — State Treasurer Bill Lockyer said Saturday that California could be forced to issue IOUs as early as April or May if state lawmakers don't make deep spending cuts soon.

Mr. Lockyer, a Democrat, said that if lawmakers don't adopt a timely budget "that addresses the substantial shortfall in current accounts, we will run out of money to pay the bills either in this fiscal year or shortly into the new one."

The treasurer made the comments at a political conference hosted by the University of California, Berkeley Institute for Governmental Studies.

California faces a \$25.4 billion deficit through the end of June 2012, including an \$8.2 billion shortfall in the fiscal year that ends in July.

To close the gap, Gov. Jerry Brown, a fellow Democrat, has proposed \$12.5 billion in spending cuts and borrowing, and wants to ask voters to extend a series of temporary taxes in a June special election. The state Legislature would need to act by the end of March to get such a measure on the ballot, and Mr. Brown has also asked lawmakers to have a budget deal in place by then.

"The governor has said he wants to get a budget back from the Legislature by March. Lockyer's comments today really underscore how important that is," said Mr. Brown spokeswoman Elizabeth Ashford.

The treasurer said that to win voter approval for extensions of temporary sales, income and vehicle taxes, Mr. Brown and other Democrats must show California voters what's at stake — what would be cut if the proposed \$11 billion in tax increases aren't approved.

Republican legislative leaders have vowed to fight efforts to extend the taxes and have so far been steadfastly against even putting such a measure before voters. Mr. Brown likely needs two-thirds support in both houses of the state Legislature to get his measures on the ballot, meaning two GOP votes in the Assembly and three in the Senate.

Mr. Lockyer said many Democrats are worried about appearing to threaten voters by presenting a "cuts only" budget, but said voters need to know what it would mean to the state.

"The hit on K-12 (schools) is at least close the schools six weeks a year. Voters need to hear that," he said.

Earlier this month, Mr. Brown proposed a \$127.4 billion spending plan for the 2011-12 fiscal year. It includes deep cuts to higher education and services for the poor, disabled and elderly.

Council members want end of bulbout requirement

By MICHAL ELSETH
NEWS-PRESS STAFF WRITER

The controversial issue of curb extensions known as bulbouts will return to the Santa Barbara City Council on Tuesday.

The council is set to review the Chapala Street design guidelines, adopted in 2004, and consider adopting a resolution to remove the sentence requiring bulb outs at every intersection.

Late last year, the Historic Landmarks Commission approved a remodel project for the Verizon Building at Chapala and Canon Perdido streets. The approval required that the project comply with the Chapala Street guidelines, including putting in a curb extension at that corner.

When the decision was appealed by a Chapala Street business owner who expressed concern over the mandate, calling narrowing the street "simply inappropriate," the requirement was postponed until the City Council reviewed the policy.

Council members Michael Self and Dale Francisco initiated the request to remove the requirement from the guidelines.

"We could end up with an appeal per corner for the next five years," Mr. Francisco said.

Instead, he said, the council ought to look at whether requiring bulbouts even makes sense on Chapala Street.

Taking out that sentence from the guidelines would not prevent bulbouts in the future, but would prevent them from being implemented on every corner or required for new development.

The controversial rule was



RAFAEL MALDONADO / NEWS-PRESS

A car navigates around a bulbout as it turns onto Chapala Street from West Ortega Street.

included in the Chapala Street guidelines after studies found the street considered too wide, uncomfortable to cross, and unfriendly to pedestrians and bicycles. Bulbouts were just one of many "traffic calming" solutions considered by the city to address those complaints.

Supporters argue that bulbouts enhance pedestrian safety by shortening the distance for crossing the

street.

But Mr. Francisco and Mrs. Self, long-time opponents of bulb outs, say such traffic calming measures have negative effects on safety, particularly on a major roadway like Chapala Street.

The street is one of downtown Santa Barbara's busiest, the major thoroughfare for commercial and emergency vehicles. The Santa Barbara

City Fire Department is located at Carrillo and Chapala streets.

Mrs. Self suggested that bulbouts interfere with emergency vehicles' swift passage down Chapala Street.

"They extend the response time," she said.

She also expressed doubt at the supposed increase in pedestrian

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NIK BLASKOVICH / NEWS-PRESS PHOTOS

Jimmy Young, owner of the McConnell's Ice Cream in Ventura, is pictured in front of a stack of the company's new biodegradable ice cream cups.

McConnell's Ice Cream now coming in Earth-friendly cups

By RAY ESTRADA
NEWS-PRESS CORRESPONDENT

One of the best-known brand names on the South Coast is "going green" in its own way.

The makers of McConnell's Ice Cream are serving their frozen treats in biodegradable cups for the first time in more than six decades of operation.

"We have found many of our customers want our products in a cup with a spoon," said Jimmy Young, company vice president and operator of its newest store in Ventura. "Most ice cream cups are made of bleached tree pulp and sealed with an (oil-like substance)."

However, the biodegradable "McConnell's Earth Cup" is made of bamboo and tapioca, said Mr. Young, the stepson of Jim McCoy, who has owned the company for 48 years.

"For 62 years, we've worked

Please see **MCCONNELLS** on A10



The new McConnell's cups are made by Carpinteria-based Biosphere Industries, using bamboo and cassava root. The best disposal method is composting.

Wine lovers and farmers get an education at vineyard

Tour was first in a series hosted by Central Coast Wine Growers Association

By CATHERINE SHEN
NEWS-PRESS CORRESPONDENT

A new vineyard and winery tour series hosted by the Central Coast Wine Growers Association got its kick-start Saturday, with experienced farmers and novice wine lovers learning about vineyards, grape growing and vineyard management.

One of the oldest wine organizations in the Central Coast, the association was formed in 1974 to support farmers from Santa Barbara to Paso Robles, aiding communication about viticulture and ever-changing governmental regulations.

"There weren't a lot of wineries at the time, so we had to find a way to gather all the growers together and communicate with other wine grape

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PHIL KLEIN / NEWS-PRESS

John Salisbury gives a lesson in viticulture to tour members at his winery Saturday. "Of all the places I've been, the Central Coast is the best place to grow grapes," Mr. Salisbury said.

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Tour included almost 40 participants

WINE

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communities to see how we can sell the grapes," said John Burke, executive director of the association.

"What we're trying to do right now is to get our name back out there," Mr. Burke said. "I think a lot of people sort of forgot that we're here. So we want to try to get the public involved and spread the word. We also really want to focus on educating the people about the wine industry."

The first event, called "Viticulture 101," was held at the Salisbury Vineyards and Winery on Ontario Road in Avila Valley.

Nearly 40 participants, armed with notepads and cameras, were taken on a short trolley ride from the tasting room to the vineyard for a personal course on grape growing with owner John Salisbury.

"There is a lot of misconception with wine making," Mr. Salisbury said. "Some people think wine was made in the back of a grocery store and stored together with all the milk."

As a sixth-generation California farmer, Mr. Salisbury has farmed many different crops throughout Sacramento, San Joaquin and Imperial Valleys, plus a couple of years in Mexico.

"Of all the places I've been, the Central Coast is the best place to grow grapes," Mr. Salisbury said. "With the fog in the morning and the night temperature never gets too cold, the turnaround is great. It just doesn't work anywhere else."

After experiencing farming a number of fruits, including apples, pears and peaches, he now focuses on farming 35 acres of wine grapes in Avila Valley and 10 acres in Paso Robles.

Each acre produces roughly three to four tons of rich pinot noir, chardonnay, crisp pinot grigio and Syrah. It takes about five years for the crop to mature and two years to bottle.

"We are a very fruitful vineyard," Mr. Salisbury explained. "We produce mostly non-oak wine. Since I spent so much time harvesting fruit, I can't find myself hiding the fruit flavors."

An accidental experiment on trying to create a luscious landscape using Syrah grapevines around the farm led to one of the most popular and award-winning labels within the winery—the Cool Climate Syrah, also known as the "landscaping Syrah."

"I wanted to make sure the farm looked good coming off the freeway so my friends wouldn't make fun of me for being a bad farmer," Mr. Salisbury joked. "Who knew that by bottling those grapes, it was going to win a bronze with the San Francisco Chronicle? It's also now a third of our production and we're on our fourth straight year selling it."

"We are 95 percent organic," Mr. Salisbury said. "I didn't want to work with chemicals and so I thought I



Above left, John Salisbury uses his trolley to drive tour members around his winery Saturday near San Luis Obispo. Above right, winter vines are dormant at the vineyard.



PHIL KLEIN / NEWS-PRESS PHOTOS

would have to change my ways. We don't use insecticides and we spread an organic mineral oil instead. And you know what, it makes better wine. We have over 700 wine club members; I think that's a pretty good reflection of that."

After a detailed presentation that covered subjects ranging from pruning demonstrations to economic equities, participants received complimentary tastings of wines.

"We do everything here ourselves," Mr. Salisbury said. "I drive the tractor, pick the fruit and have employees that have been here for 15 years. I could hire out, but that would take away all the fun in it."

Another wine that caught the group's attention was the Pinot Naturale, a champagne blend without the carbonation.

"The reason why we have this is because I can't drink champagne. I get a headache right after I drink it. So I thought, 'Why not create a champagne with no bubbles?'" Mr. Salisbury pointed out. "And guess what? This is our second biggest label and it was also created by mistake."

A second tour is scheduled March 12 at Riverbench Vineyard and Winery, 6020 Foxen Canyon Road. Tours are also planned for May and late summer.

Mr. Burke said he hopes the tours, which are free and open to the public, will be able to bring in some new interest and appeal to all kinds of wine lovers, whether they are involved in the industry or just amateur winemakers.

"We had more than 200 members at one point and it dropped to about 90 last year," Mr. Burke said. "We had a lot of people lose interest because of the economy, so we hope this might help attract new members."

For more information, go to: www.ccvga.org.

e-mail: news@newspress.com



PHIL KLEIN / NEWS-PRESS

Liz Giffen, left, and Melissa Guise participate in the wine tasting after their tour of the Salisbury Vineyards and Winery on Saturday.

San Francisco anti-abortion rally draws thousands

ASSOCIATED PRESS

SAN FRANCISCO—Thousands of abortion opponents gathered for an annual demonstration on Saturday, the 38th anniversary of the Roe v. Wade Supreme Court decision that legalized abortion.

Demonstrators packed Justin Herman Plaza in downtown San Francisco before marching along the Embarcadero in a line that Eva Muntean, co-founder of the San Francisco group Walk for Life West Coast, said stretched for more than a mile. The event last year was attended by as many as 35,000 people, the group estimated.

The police department did not provide an estimate on the crowd size. Officers were on hand to monitor the march, according to police spokesman Albie Esparza. As of mid-afternoon, no disruptions were reported.

Some demonstrators carried signs that read, "Women deserve better

than abortion" and "Defend Life."

"Everybody suffers in the wake of abortion," the Rev. Brian Walker of the Pro-Life Action Ministries, which has offices in Minnesota and Florida, told the crowd. Walker said his marriage was in "shambles" after his wife had an abortion years ago.

A small group of abortion-rights advocates, including anti-war activist Cindy Sheehan, held a counter-demonstration across from the plaza. Christine Sampson, 38, had a sign that read, "Protect Women, Protect Choice."

The San Francisco resident said she attended in part because she thinks Roe v. Wade is under attack. "It does seem that the tide is turning against a women's right to choose," she said.

Protests are planned this weekend throughout the nation. Anti-abortion activists will participate in an annual March for Life rally Monday in Washington, D.C.

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