



Lucky Penny opens season with *Chicago*



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Lucky Penny Productions opens its 2017-2018 season on Sept. 8 with the longest running American musical in history, *Chicago*. It will run through Sept. 24.

Based on a 1926 stage play titled *Chicago*, the musical version was brought to life in 1975 by Bob Fosse, who directed and choreographed the original production.

Though that first production was a success, the revival that came to Broadway in 1997 took *Chicago* to new heights as audiences recently immersed in the trial of O.J. Simpson found new relevance in a story of criminals who become celebrities (and vice versa).

The film version of *Chicago* was a critical smash and won the 2002 Best Picture Oscar.

“We’ve wanted to produce *Chicago* since we founded Lucky Penny,” said artistic director Taylor Bartolucci. “We were thrilled to finally be

granted the production rights, and even more thrilled to have landed the talent we have for this show. Based on the word of mouth, and what we can see from early ticket sales, we are confident this is going to be a favorite for our audiences.”

A total of 17 actors make up the cast under the guidance of co-directors Taylor Bartolucci and Barry Martin, musical director Craig Burdette and choreographer Staci Arriaga.

Well-known local publicist Mia Malm advised; she danced for Bob Fosse for two years in touring companies of his Broadway show, *Dancin’*.

The music and lyrics for *Chicago* were written by John Kander and Fred Ebb, creators of *Cabaret* and a dozen other beloved musicals. They also wrote “New York, New York,” the title song from the film of the same name.

Buy tickets at www.luckypennynapa.com. Season subscriptions offer savings of 30 percent or more. For assistance, email info@luckypennynapa.com or call 266-6305.

Chicago will be presented at the Lucky Penny Community Arts Center at 1758 Industrial Way in Napa.

Compline to open next week

Compline Wine Bar, Restaurant and Merchant will celebrate its grand opening on Sept. 10 next week at 1300 First St. in downtown Napa.

Compline (pronounced Comp-LYN) will be a space where you can taste and learn about wines, eat and buy bottles to take home. “

The co-owners are former Charlie Trotter wine director Ryan Stetins and Master Sommelier Matt Stamp, formerly of the French Laundry.

Most of its bottles are priced at retail between \$15 and \$30, They can be enjoyed i for a small fee.

Chef Yancy Windsperger will serve shareable food that is seasonal and locally sourced.

Wine education is also a key component of Compline. See www.complinewine.com.

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Forno Piombo ovens opens show yard

Father and son Tony and Guy Piombo started Forno Piombo in 2014 to build brick ovens for pizzas and other delicacies. They build the ovens in Napa Valley and recently opened a showroom at 728 First St. by the Krupp tasting room in the Oxbow district where Dim Sim Charlie used to hang out. A hotel has been approved for that site, so I'm not sure how long it will be there but it's worth checking out.

I have a pizza oven from Forno Bravo and this has some interesting premium features. The ovens from Piombo start at \$5,600.

They also rent out ovens for events.

Visit www.fornopiombo.com or call 287-6931.

Olive oil stores closing upvalley

Editor Anne Ward Ernst of the *Weekly Calistogan* reports that Napa Valley Extra Virgin Olive Oil owner Jamie Anzalone is closing its brick and mortar locations in both Calistoga and St. Helena. He continues to press olive oil and sell it online and at farmers markets and local grocery stores.

The Corner Napa serves lunch and brunch

The Corner Napa in the Riverfront complex serves lunch from Thursday through Saturday and brunch on Sundays.

Its patio seating is in the large passageway in the building near the giant chair.

Of course, it also serves dinner and drinks.

Beer flowing at St. Clair Brown

St. Clair Brown Winery & Brewery is now pouring beer on tap in its greenhouse tasting room.

Honey Wheat Ale and Red Ale are currently available on tap, and the Black IPA will be on board in a couple of weeks. Beer is available by the glass or 32 oz. carafe.

St. Clair Brown Winery & Brewery is open Thursday to Saturday from noon to 8 p.m. and Sunday and Monday from noon to 6 p.m. Call 255-5591.

St. Clair Brown Winery & Brewery is at 816 Vallejo St. in Napa.

No room at the film

With Midsummer Night's Dream and Blues, Brews and BBQ going on, I figured it would be easy to waltz into Jarvis Conservatory to see *Lost in Paris*, which sounded like a pleasant French movie, the perfect diversion from disturbing national politics.

Wrong. It was sold out and many people were turned away. If you want to see the film, it will be at the Cameo Cinema in St. Helena this week.

I'm apparently not the only one who thinks it would be nice to see more interesting films in downtown Napa.



Braceros featured at Napa Valley Museum

The Napa Valley Museum launches its fall season of exhibitions on Saturday, Sept. 2, with a touring history exhibit about the Braceros contract worker program from the Smithsonian Institution. An inspiring companion exhibit tells the Napa Valley's own Bracero story through rare historical and original material developed by Napa Valley College and curator Oscar Aguilar.

In the Main Gallery is "The Migrant Series," the West Coast premiere of Colorado artist Don Coen's large-scale portraits of migrant workers.

In the History Gallery, the Smithsonian National Museum of American History and Smithsonian Institution Traveling Exhibition Service present: "Bittersweet Harvest: The Bracero Program 1942-1964." The exhibition combines recent scholarship, powerful photographs from the Smithsonian's collection, and audio excerpts from oral histories by former contract workers.

In the Spotlight Gallery, is "Braceros: the Napa Valley Story" the exhibit on the history and legacy of the Napa Valley Braceros. Cultural geographer

Sandra Nichols, history teacher Jim McGowan and his students contributed to this exhibit, with additional content from the Napa and St. Helena Historical Societies and the Napa County Library.

The exhibit gathers artifacts, photos and testimonials from residents with ties to the Bracero program, the braceros themselves, and the family members and neighbors who followed in the braceros' footsteps.

In addition, a number of events connect with the exhibits:

Opening reception Saturday, Sept. 16.

Panel discussion relating to the Smithsonian "Bittersweet Harvest" exhibition and "Braceros: The Napa Valley story" on Friday, Sept. 29

A Bracero Appreciation Day festival at the Museum on Sunday, Oct. 1.

The free family fun activities on the second Saturday of each month from 11 a.m. to 1 p.m. will be a Latin American crafts activity Sept. 9 and a Día de los Muertos craft project on Oct. 14.

Don Coen "The Migrant Series" runs through Sunday, Oct. 29.

Smithsonian Presents Bittersweet Harvest: The Bracero Program 1942-1964 and Braceros: The Napa Valley Story run through Sunday, Nov. 12.

The Napa Valley Museum is at 55 Presidents Circle in Yountville. The museum is open Wednesdays through Sundays from 11 to 4 p.m.

Visit www.napavalleymuseum.org, call 944-0500 or email info@napavalleymuseum.org.

KVON/KVYN have new owners

Will and Julissa Marcencia of Wine Down Media, have bought local radio stations KVON/KVYN but will maintain their current formats.

The Vine plays timeless hits ('70s, '80s, '90s, and current) while KVON is the voice of Napa Valley talk and sports.

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Proofreading by Betty Teller and Rosemary Gafner but Paul Franson is responsible for content – and errors.

I wouldn't be surprised if they make some changes as they get to know the Napa market. They definitely are adding music and playing more local musicians.

Wine Down Media started operating 99.3 FM "The Vine" and 1440 AM KVON on July 1.

Julissa is from Oxnard and moved to Los Angeles for college. She holds a bachelor's degree in business with an emphasis in marketing from Chapman University and a master's in business administration with an emphasis in international sales and marketing from the United International Business School in Barcelona.

She had a successful media career at Viacom (MTV Networks), with radio internships in Europe and at Univision Communications.

Will is from Downey and holds a bachelor's degree in business with an emphasis in international business and Spanish from Loyola Marymount University. His background is in banking and media, most recently at Univision Communications.

They have been living in the Los Angeles area, but have moved to Napa.

I'm sure they'd welcome comments and suggestions to will@winedownmedia.com.

Grocery delivery comes to Napa Valley

Instacart delivery service has come to Napa Valley. It will now deliver groceries, alcohol or everyday essentials here, joining its other Bay Area coverage.

It will deliver from local stores including Smart & Final, BevMo, Costco, Petco, CVS, Whole Foods Market and Safeway in as little as one hour.

San Francisco-based Instacart first launched same-day delivery of groceries in the city in January 2013.

They specifically mention Napa, American Canyon, Oakville, Spanish Flat Resort, Napa Soda Springs, Oak Knoll, Steel Canyon Resort, Berryessa Highlands, Spanish Flat, Suscol, Lokoya, Cuttings Wharf and Imola in their release but not Yountville and north.

Spanish Flat and not Yountville or upvalley?

That seems unlikely but you can check with them if you live up there.

Visit www.instacart.com.



Dennis Quaid and The Sharks

The Napa Valley Film Festival recently announced that actor/musician Dennis Quaid and The Sharks will perform live at Blue Note Napa on Tuesday, Nov. 7, as part of the festival's Sneak Preview night.

The festival will be Nov. 8 to 12.

Quaid is best known for his award-winning acting career, as the star of an impressive line-up of films including *The Right Stuff*, *The Big Easy*, *The Day After Tomorrow*, *Footloose* and *A Dog's Purpose*.

One of the actor's most memorable roles was in *The Parent Trap*, which was filmed at the Staglin Family Vineyard in Rutherford in Napa Valley 19 years ago.

Quaid returns to the Valley this fall for a special appearance with his band, Dennis Quaid and The Sharks, and will be performing two shows on Nov. 7 at the Blue Note in downtown Napa.

Dennis Quaid and the Sharks have gained great popularity for their rock 'n' roll / country-soul sound.

Tickets range from \$40-\$125, and select VIP packages include complimentary tickets to the Film Festival Celebrity Tributes on Thursday, Nov. 9, as well as a meet and greet and photo with the band.

For tickets and more information about Dennis Quaid and The Sharks visit www.bluenotenapa.com.

For more information about the upcoming Napa Valley Film Festival and to buy passes for the festival visit www.nvff.org.

Blue Note at 1030 Main St. in downtown Napa.



Meadowood ups pool and fitness area

Meadowood will launch a full renovation of its pools and fitness environs beginning in the early fall and re-opening with a Memorial Day celebration.

It is being overseen by architect Howard Backen and his team.

A complete remodel of the existing fitness center will elevate both the workout and relaxation areas.

The spaces dedicated to daily fitness classes, weight training and cardio workouts, retail store and locker rooms will be improved to create a more open and light-filled environment.

The dressing and locker rooms as well as the area dedicated to fitness-related retail will be reflective of the new Meadowood Spa, which opened in November 2015.

A new upper pool will replace the existing lap pool next to the fitness center.

The new upper pool will be designated as a quiet adult pool. A new adults-only whirlpool and cabanas will complete this area.

The lap pool is being relocated with year-round swimmers and enhanced pool activity in mind.

The existing children's pool will be resurfaced and the existing family Snack bar and dressing area will be replaced by a new, expanded and more functional building.

A new pool café between the upper pool and the lap pool will be added.

Great mystery

The space in the Andaz that once held Empire restaurant remains empty. The Pear space in the Riverfront remains for lease, too. So does Burger Fi, and last we heard, a restaurant may take over the old Firefighters' Museum.

News for the wine community



Ashes & Diamonds to open Friday

Ashes & Diamonds, the new winery behind Bistro Don Giovanni off Highway 29, will open to the public on Friday, Sept. 1.

It is owned by Kashy Khaledi, the son of Darioush Khaledi of Darioush Winery, but Kashy comes out of entertainment, advertising and media.

He vows to produce "old-fashioned" wines like those that originally made Napa Valley famous — leaner and more elegant than the big wines that were often preferred by Robert Parker and the *Wine Spectator*.

Ashes & Diamonds winery is holding a series of talks to outline its mission on Fridays between 7 and 10 p.m. Fridays in September.

One theme is making classic elegant wines featuring legendary winemakers as well as some that are emulating their goals.

Sept. 8: Ashes' winemakers Steve Matthiasson, will talk to Tim Mondavi of Continuum Winery.

Sept. 15: Design architect Barbara Bestor and graphic designer Brian Roettinger will explore the influences of architecture, music and design.

Sept. 22: Ashes & Diamond Diana Snowden Seysses with discuss winemaking with Cathy Corison.

Sept. 29: Kashy Khaledi will talk with Marissa A. Ross and Diana Snowdon Seysses with Paul Draper.

Food will be prepared by A&D's resident chef Emma Sears.

Admission to the talks will be \$50.

Ashes & Diamond is at 4130 Howard Lane in Napa.

It is open from 10 a.m. to 6 daily starting Sept. 1. Visit www.ashesdiamonds.com or call 666-0460.



Piazza Del Dotto opens this week

Del Dotto Family Wineries & Caves will open its third winery in Napa Valley, Piazza Del Dotto, on Friday, Sept. 1.

Located just North of Yountville in the Oakville appellation, Piazza Del Dotto will be open daily from 10 a.m. to 6 p.m. offering wine tasting accompanied by food pairings.

David Del Dotto is founder and owner of Del Dotto Family Wineries & Caves. “The timing couldn’t be better as 2017 is a year of milestones for our family business, marking 10 years at our Venetian Estate in St. Helena, and 20 years at historic Del Dotto, our first winery and cave and the birthplace of our signature barrel tastings.”

The architectural focal point of Piazza Del Dotto is a 10,000-sq.-ft. tasting room known as La Barchessa, which was inspired by Venetian barns found in the Italian countryside.

La Barchessa is surrounded by 8½ acres of Cabernet Sauvignon, more than a dozen Italian sculptures dating to the 16th century, a culinary garden with tasting cabanas, ornate water fountains, forty 137-year-old Sevillano olive trees and a collection of 50 birds including peacocks, pheasants, turkeys, doves and chickens.

La Barchessa has a 1,600 square-foot kitchen where Del Dotto’s culinary team, led by chefs Joshua Schwartz and Michael Dengelegi, both formerly of the Thomas Keller Restaurant Group, will prepare a series of small bites or dishes to

accompany each of the two Piazza Del Dotto wine flights.

Poppers at Piazza features five wines paired with savory bites, while Delicacies by Del Dotto is a tasting of six to seven wines with savory small plates and a port and cheese or dessert pairing.

Guests can simply taste the wines, too.

The second phase of Piazza Del Dotto will be 8,800 sq.-ft. of caves to taste wines from barrel.

The third and final phase of construction will be a 15,200 sq.-ft. cave for aging wine, charcuterie and wheels of Parmigiano Reggiano cheese.

Reservations are required to visit. Call 963-2134 or see www.deldottovineyards.com.



Dowell named Round Pond winemaker

Round Pond Estate in Rutherford has appointed Jaime “JJ” Dowell as its new winemaker.

After receiving her degree in viticulture and enology from University of California, Davis, Dowell held winemaking positions at Bonny Doon Vineyard, and was most recently assistant winemaker at Alpha Omega where she oversaw day-to-day winemaking operations.

She also spent three years at Villa Maria Estate in New Zealand.

Born in San Diego, Dowell is a fifth-generation Californian. In addition to winemaking, she has managed her family’s art gallery in the East Bay before transitioning to focus solely on making wines.

See www.roundpond.com or phone 302-2575.

Round Pond is at 875 Rutherford Rd.

Duckhorn kicks off 40th harvest

Duckhorn Vineyards has started its 40th harvest with an early morning picking of Sauvignon Blanc from its original estate property, Marlee's Vineyard in St. Helena.

Named after Duckhorn Vineyards co-founder Margaret Duckhorn, Marlee's Vineyard was acquired in 1976, the same year that she and Dan Duckhorn founded Duckhorn Vineyards.

Two years later, the inaugural Duckhorn Vineyards harvest yielded 800 cases of Cabernet Sauvignon and 800 cases of Three Palms Vineyard Merlot.

Today, the Duckhorn Vineyards estate program encompasses seven vineyards throughout Napa Valley, including the legendary Three Palms Vineyard. Using grapes from this diverse palette of estate fruit and top Napa Valley growers, Duckhorn Vineyards makes a renowned portfolio of wines, including Merlot, Cabernet Sauvignon, Sauvignon Blanc, Chardonnay and the winery's pinnacle red blend, The Discussion.

Duckhorn Vineyards is celebrating its 40th harvest with a special wine tasting, 40 Years of Duckhorn Vineyards, which will include library selections from throughout the decades. This tasting is available at the Duckhorn Vineyards Estate House in St. Helena.

Wine Market Council's Rosé Survey

Wine Market Council has completed its Rosé Wine Consumer Survey. "Nielsen data shows that rosé has grown 57 percent in sales dollars over the 52 weeks ending June 17, 2017, outpacing the overall wine category, which is growing at 3 percent annually," said Danny Brager, senior vice president of the Beverage Alcohol Practice Area at Nielsen and chairman of Wine Market Council's Research Committee.

Some 60 percent of those respondents indicated they drink rosé throughout the year, while 23 percent of them reported they drink rosé much more during the warmer months. Only 12 percent of the respondents said they drink rosé infrequently.

The complete 2017 Rosé Wine Consumer Survey is available to Wine Market Council members. Visit WineMarketCouncil.com or email Wine Market Council membership director Mark Chandler at mchandler@winemarketcouncil.com.

This week in Napa Valley

This week at the Cameo Cinema

Here are the films this week at Cameo Cinema in St. Helena:

Monday, Aug. 28

Women's Balcony (Ismach Hatani) 3 and 8:30 p.m.

Atomic Blonde 5:45 p.m.

Tuesday, Aug. 29

Women's Balcony (Ismach Hatani) 5:45 p.m.

Atomic Blonde 8:30 p.m.

Wednesday, Aug. 30

Lost in Paris 3 and 8:30 p.m.

Atomic Blonde 5:45 p.m.

Thursday, Aug. 31

Atomic Blonde 3 and 8:30 p.m.

Lost in Paris 5:45 p.m.

Friday, Sept. 1

Logan Lucky 3, 5:45 and 8:30 p.m.

Saturday, Sept. 2

Logan Lucky 3, 5:45 and 8:30 p.m.

Sunday, Sept. 3

Logan Lucky 3, 5:45 and 8:30 p.m.

Due to occasional changes in film availability and licensing, all movies and show times are subject to change. Check the website or the Cameo movie line for up-to-date scheduling.

Phone 963-9779 or visit www.cameocinema.com.

Cameo Cinema is at 1340 Main St. in St. Helena.

Napa County Historical Society Social

Napa County Historical Society will throw a history social at Silo's on Monday, Aug. 28 from 5 to 7:30 p.m.

It's a public event open to history lovers and supporting community members alike. It is a benefit for the Napa County Historical Society. A \$10 donation is requested and includes a door prize, cash bar and presentations by Scott Sedgely on the Napa River and those who benefitted from it and Don Winters discussing Napa's historic resorts.

Visit www.napahistory.org for information.

Silo's is at 530 Main St. in Napa.



Napa Tuesday Farmers' Market

The Napa Farmers' Market is held at 195 Gasser Dr. in the South Napa Century Center. Tuesdays and Saturdays from 8 a.m. to 12:30 p.m.

This Tuesday's Market brings together local artisans, specialty food producers and farmers.

Artisans include Napa Valley Leathercraft, Sherri Gallagher Beadwork and Simply Natural Madagascar.

Farmers include Achidemia Cheese Company, Arceo Ranch, Aztec Dahlias, Bera Ranch, Big Ranch Farms, Devoto Gardens, Farmer Shep, G & S Farms, Hamlow Farms, J & J Ramos Farms, Long Meadow Ranch, Rodriguez Farms, Schletewitz Family Farm, and The Patch. These farms bring apples, pluots, sweet corn, flowers, greens, melons, carrots, onions, garlic, herbs, eggs, cheese, beef, lamb, chicken, pork and more. Specialty food vendors with take-home and ready-to-eat food include Alexis Baking Company, Annie the Baker, Atlas Peak Olive Oil, Cheese Zombies, Dali Caffee, Flyway Favorite, French Corner Napa, Freshway Fish, Handsome Carver, Juju's Kitchen, Mi Fiesta Catering, Monday Bakery, Napa Valley Tea Company, Suhki's Gourmet Indian Cuisine, Sweet Pea Bake Shop, the Hummus Guy, Toasted Bagel and the Wholesome Fox.

Story time will be at 10 a.m., and a tasting event will start at 10:30 a.m.

Men making NEWS

NEWS is holding its 11th annual Men making NEWS ceremony honoring the exceptional men guiding our community and changing the lives of Napa County families for the better on Tuesday, Aug. 29, at Lucky Penny Community Arts Center in Napa.

Enjoy hors d'oeuvres and no-host cocktail at a reception from 5:30 to 6:30 p.m. with the awards ceremony from 6:30 to 7:30 p.m.

RSVP to karenc@napanews.org or 252-3687.

This event is free to attendees due to a donation by the doctor's company

Lucky Penny Community Arts Center is at 1758 Industrial Way in Napa.



Locals night with Roem Baur

The Blue Note presents Locals Night with Roem Baur on Tuesday, Aug. 29 at 7 and 8:45 p.m.

Roem Baur is an award-winning San Francisco songwriter. He has been featured at Super Bowl City, NBC's The Voice and at CES & SXSW conferences.

A classically trained opera singer, he answered the call of rock 'n' roll shortly after college and began touring living rooms, cafes and small clubs with "a voice that seems to burn with fire" (Examiner) before forming his band and releasing his first studio EP.

Local artists are featured on the stage and all are welcome; locals will not be asked to pay the music fee for this night with an ID.

If you want to reserve seats, tickets are \$10 and \$19.75.

A special Locals Night menu is available.

SommSelect dinner at The Corner

The Corner in Napa is holding a special SommSelect dinner on Wednesday, Aug. 30, featuring Ian Cauble and David Lynch as the somms for the evening.

The menu includes:

Bibb and burrata with stone fruit, hazelnut

dukkah, crème fraîche paired with Malvasia Bianca, Caravaglio, "Infatata," Salina Island, Sicily, Italy 2016

Corn agnolotti with chanterelle mushroom, creamed corn espuma, sorghum and Chardonnay, Saumaize Michelin, Pouilly-Fuissé, "Vignes Blanches" Burgundy, France 2014

Beef short ribs with pommes purée, garden carrots and cippolini onion and Cabernet Franc, Olga Raffault, "Les Picasses," Chinon, Touraine, Loire Valley, France 1990

Panna cotta with Point Reyes Toma, pistachio pain de gene, Riesling gelée, pickled blueberry, orange zest and Madeira, Rare Wine Company Historic Series, "Boston Bual," Portugal NV

The menu including wine pairing is \$95.

Visit www.thecornernapa.com or call 927-5552.

The Corner Napa is at 660 Main St. in Napa.



Morrissey pours Ehlers Estate at Cadet

Ehlers Estate winemaker Kevin Morrissey will be guest bartender at Cadet Wine Bar for Wine Wednesday on Aug. 30 from 6 to 8 p.m.

Get a sneak peek into Kevin's thoughts about current and future releases, the 2017 harvest, or anything else you'd like to ask. Enjoy flights of Sauvignon Blanc, Cabernet Franc and Cabernet Sauvignon, as well as purchase wines by the glass and bottle.

Cadet is at 930 Franklin St. in Napa.



Wesla Whitfield & Mike Greensill

Join vocalist Wesla Whitfield, and her jazz pianist and husband, Mike Greensill on Wednesday, Aug. 30, for an evening of songs and storytelling.

They will bring intimate, personal performances to the Silo's stage. Imagine you're in Manhattan clutching a dry martini.

Immerse yourself in The Great American Songbook with classic tunes by writers ranging from Gershwin and Irving Berlin to Harold Arlen and Leonard Bernstein and everything in between.

Mike Greensill plays solo piano from 5 to 6 p.m. Wesla Whitfield and Mike join from 6 to 8 p.m. Mike plays solo piano again from 8 to 9 p.m.

Admission is free.

LGBTQ dance party for Napa Humane

An LGBTQ dance party benefitting Napa Humane with DJ Rotten Robbie will be held at Blue Note on Wednesday, Aug. 30 from 6 to 11 p.m.

A special food and bar menu will be available.

Donations will be accepted for Napa Humane.

Blanchard's fried chicken

Blanchard's fried chicken has lost its lease, and its last take out service from the present location will be on Thursday, Aug. 31.

It is moving to a new location in downtown Napa.

Put your orders in now for buttermilk fried chicken and buttery mashed potatoes, collard greens, buttermilk biscuits or gooey, cheesy Matt's mac & cheese, and fresh made creamy cole slaw.

Order at www.blanchardsfriedchicken.com. Pick up between 4 and 7 p.m. at 101 S. Coombs St.

Art about locality by Yountville Arts



Yountville Arts presents an opening reception for art about locality by local artist Vincent Thomas Connors on Thursday, Aug. 31, from 5:30 to 7 p.m. at

Yountville Community Center, 6516 Washington St. in Yountville.

Connors explores the duality of man-made and natural forms through his work. His variety of mediums include painting, photography, sculpture and printing.

Connors will also be installing an outdoor art exhibit that will be suspended over the Community Center Plaza.

See www.townofyountville.com.

An Evening in Rome

Rome-based author Katie Parla and chef Valentina Guolo-Migotto present Una Serata a Roma at Ca' Momi Osteria on Thursday, Aug. 31, from 6:30 to 10 p.m.

It's a multi-course dinner paired with storytelling, cocktails, wines and a culinary tour of historic recipes culled from the ages of Roman history.

Benvenuti

Cosa Nostra cocktail and Nino Franco Rustico Veneto NV

Antipasti

Insalata di nervetti and animelle al marsala with Ca' Momi Chardonnay Riserva 2012

Primi

Rigatoni alla carbonara and penne all'arrabbiata with D'antiche Terra Fiano Di Avellino 2013

Secondi

Saltimbocca alla Romana, trippa alla Romana, coda alla vaccinara, with Coratella Falesco Montiano Lazio 2011

Contorni

Scarola and concia

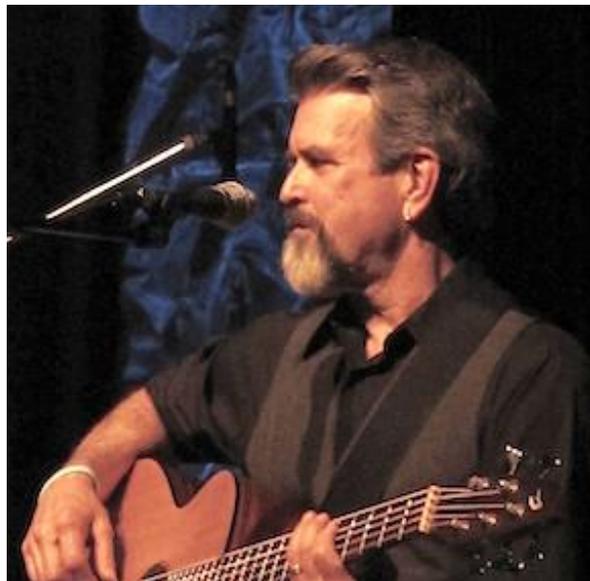
Dolci

Crostata di ricotta e ciliegie and millefoglie alle fragile with Ca' Momi Passito Dolce Carneros 2015

The cost is \$150 per person with wine pairings and a signed copy of *Tasting Rome: Fresh Flavors & Forgotten Recipes from an Ancient City* by Katie Parla and Kristina Gill.

Visit www.eventbrite.com/e/una-serata-a-roma-with-katie-parla-chef-valentina-guolo-migotto-tickets-34558507426.

Call Ca' Momi Osteria at 224.MOMI (6664) or email osteria@camomi.com.



Don Bassey & Friends at Silo's

Don Bassey & Friends come to Silo's on Thursday, Aug. 31, at 7 p.m.

Bassey is a veteran Bay Area bassist, vocalist, and producer. His resume includes projects with Danny Click, Volker Strifler, Kevin Russell and Jenny Kerr.

He puts together a band of top touring and session players that covers a wide range of music from roots rock, Americana and blues, to R&B, funk, and jazz. This month's featured musicians are Mike Emerson (Tommy Castro), T Moran (Tower of Power, East Bay Mudd, Starship), Matt Silva, and special guest vocalist Leah Tysse.

Admission is \$12 to \$17.



Barrio Manouche at Blue Note

Blue Note presents Barrio Manouche on Thursday, Aug. 31, at 7:30 p.m. and 9:30 p.m.

Barrio Manouche is an acoustic San Francisco-based international septet (Spain, Quebec, France, Brazil and California) playing music that will take you on a magical journey, frequently joined by artists from around the globe.

Tickets are \$20 and \$10 at bluenotenapa.com.

The Blue Note is at 1030 Main St. in Napa.



St. Helena Farmers' Market

St. Helena Farmers' Market is held in Crane Park every Friday from 7:30 a.m. to noon.

Bring the kids to bilingual kids' story time hosted by St. Helena Library's Mari Martinez at 9.30 a.m.

Market educator Amanda Tuttle will have lots of fun projects for kids on the topic of "nature's outdoor classroom" at the market classroom between 8 and noon.

Perfect Edge will be at the market to sharpen knives and tool. Stop by Lady and the Vine where

chef/owner Mercedes Ross sells jams made with 100 percent Napa wines.

You'll find fresh produce, gourmet foods, hand-crafted items and non-profit organization information in this family friendly atmosphere with kids' programs, a large kid's playground, and shaded individual and group picnic areas under the redwood trees.

For more information, call 486-2662 or visit www.sthelenafarmersmkt.org.

CaBacon Days at St. Supéry

Celebrate St. Supéry's fifth annual CaBacon weekend as it combines #CabernetDay and International Bacon Day from Friday, Sept. 1, to Monday, Sept. 4.

The #CabernetDay experience includes four of the winery's Napa Valley Estate Grown Cabernet Sauvignon wines paired with bacon bites.

The cost is \$60 and reservations are required. It's on the hour 11 a.m. to 3 p.m. Friday to Monday.

Call 302-3448 or email reservations@stsupery.com.

St. Supéry Estate Vineyards & Winery is at 8440 St. Helena Highway in Rutherford.

This summer at Lake Berryessa

The Bureau of Reclamation invites visitors for a summer of events at Lake Berryessa:

Full Moon Friday paddling tours on Friday, Sept. 1, from 6 to 9 p.m. Foxtail Flat, Oak Shores Day Use Area. Email park ranger Todd Eggert at reggert@usbr.gov or call 966-2111 ext. 113.

Free fishing day on Saturday, Sept. 2, at 10 a.m. Shale Point, Oak Shores Day Use Area. Visit www.wildlife.ca.gov/licensing/fishing/free-fishing-days or contact park rangers Dylan Dowe and Matthew Ward at 966-2111 ext.113.

Ongoing recreation programs include:

Dufer Point Visitor Center open through Sept. 10, 10 a.m. to 5 p.m., weekdays, noon to 3 p.m.

Meet a park ranger at Monticello Dam on Saturdays and Sundays through Labor Day from noon to 2 p.m. Monticello Dam Overlook Parking (Highway 128, 9 miles west of Winters)

Visit the Lake Berryessa website at www.usbr.gov/mp/cao/berryessa or contact the Lake Berryessa Park Ranger Department at 966-2111 ext. 113.

Classes at the CIA at Copia

The CIA at Copia offers many culinary classes. Here are those this week:

Food classes:

CIA Skills, \$95, a small, hands-on class concluding with a meal and wine.

Grilling like a Pro, Sept. 2 at 11 a.m.

Chef's Class, \$30 Thai Time (Level 2), Sept. 1 at 2:30 p.m.

Family Funday, \$15

Hidden Vegetables, Sept. 3 at 1:30 p.m.

Wine tastings

Somm's Class \$30

Wine and BLTs—Sept. 2 at 5:30 p.m.

Napa Valley vs. The World, \$60

How to Taste Wine in 90 Seconds, \$30

Sept. 1 at 12:30 p.m.

For more information, visit www.ciachef.edu. Buy tickets at www.ciaatcopia.eventbrite.com.

Janet Fletcher's Wine Meets Cheese

Janet Fletcher's Wine Meets Cheese brings you Four Slam-Dunk Pairings at the CIA at Copia on Friday, Sept. 1, from 11 a.m. to noon.

Four Napa Valley wines, four artisan cheeses: Which pairings will live happily ever after?

Learn how to create the kind of wine-and-cheese marriages that make sparks fly.

In this guided tasting, cheese authority Janet Fletcher, publisher of the Planet Cheese blog and author of the bestselling *Cheese & Wine*, will share her strategies for creating satisfying matches so you can confidently repeat the pleasure at home.

Participants receive same-day discount on signed copies of *Cheese & Wine*.

Tickets are \$55 at www.eventbrite.com.

The CIA at Copia is at 500 First St. in Napa.

CIA Skills: Cooking with Beer

CIA at Copia presents a hands-on class, CIA Skills: Cooking with Beer on Friday, Sept. 1, from 4:30 to 7:30 p.m.

In this class, they're not talking about enjoying a beer while you cook — they mean reserving some for your recipes.

Did you know that beer can be substituted in

many dishes that call for wine? Don't be fooled; beer isn't just for batters. You will learn a variety of cooking techniques using beer as a flavor component to complement each dish.

This is a small, hands-on class concluding with a meal and beer.

Tickets are \$95 at www.eventbrite.com.

The CIA at Copia is at 500 First St. in Napa.



Fried chicken Fridays at Southside

First Friday of every month, and that's this week on Sept. 1.

A Fulton Valley Buttermilk Fried Chicken Bucket 10-piece bucket is \$25.

Take-out or grab a bottle of wine and eat it there.

Pick-up times are between 4 and 7 p.m.

Order at least 72 hours in advance at 492-3733 or info@southsidenapa.com.

Visit www.southsidenapa.com.

Southside Café is at 2770 Old Sonoma Road in Napa.

Fried chicken Friday at Whetstone

Enjoy fried chicken Friday the first Friday of each month at Whetstone Wine Cellars.

This month it's on this Friday, Sept. 1.

You get a bucket of buttermilk fried chicken, Napa cabbage slaw, whole grain mustard potato salad and basket of buttermilk biscuits from 5 to 7 p.m.

The food, which serves up to four, costs \$100 at www.whetstonewinecellars.com or 254-0600.

Order at least 72 hours in advance.

Wine will be for sale

Whetstone Wine Cellars is at 1075 Atlas Peak Road in Napa



Taryn Cross at Silo's

Taryn Cross appears at Silo's on Friday, Sept. 1, at 8 p.m.

Cross started her journey in the music industry as a country singer, landing opportunities to open for big names such as Randy Travis, Eric Church and Love & Theft.

In October of 2016, she released a pop-rock EP titled, "Break Some Rules" to show off a new side. Taryn has a deep, sultry voice; her live shows have a little something for everyone,

Admission is \$15 to \$20.

750 Wines and Bevan turn back time

750 Wines and Bevan Cellars are turning the clock back to 2005 and are making Showket Cabernet, the Beast – Harbison Cabernet, the First Curmudgeon and other wines available Friday, Sept. 1, from 5 to 7 p.m.

Meet 100-point winemaker Russell Bevan to taste and buy some of these rare wines. There will be nibbles.

RSVP to Sep@750Wines.com

750 Wines is at 1224 Adams St. in St. Helena.

Dinner with Lagunitas Brewing Company

Siena at The Meritage Resort and Spa presents a Masters Dinner with Lagunitas Brewing Company on Friday, Sept. 1, from 6 to 9 p.m.

Taking place on the patio of Siena, the dinner will feature five Lagunitas brews.

Tickets are \$80 at www.nightout.com.



Tony Saunders Band at the Blue Note

The Blue Note presents the Tony Saunders Band with the First Lady of Smooth Jazz Gail Jhonson and saxophonist Sapphron Obois on Friday, Sept. 1, at 7:30 and 9:30 p.m.

Admission is \$10 to \$30.



Napa Saturday Farmers' Market

The Napa Farmers' Market is held at 195 Gasser Dr. in the South Napa Century Center Tuesdays and Saturdays from 8 a.m. to 12:30 p.m. until Thanksgiving.

If you stay in town for this long, Labor Day weekend, come down to the market and check out all the offerings.

This Saturday they expect artisan vendors Art Barrel Creations, Cruz Designs Made in the USA, Drool Dog Cookies, Flower Farm Pottery, In the Moment Creative, Napa Valley Leathercraft, NV Au Naturel, Pearls Roxanna, Princess Aisha's Shea Butter, Ramirez Metal Art, Robert Redus Art, Susan Eastman and The Paris Apartment.

Farmers include A4 Farms, Achidenhia Cheese Company, Arceo Ranch, Aztec Dahlias, Bera Ranch, Big Ranch Farms, Devoto Gardens, Far West Fungi, Farmer Shep, G & S Farms, Gauchito Hill Farms, Grant Farm, Hamlow Farms, Henry's Bullfrog Bees & Pure Honey, J & J Ramos Farms, J & M Ibarra, Kenwood Strawberry Patch, Lee Farm, Morningsun Herb Farm, Mossy Oaks Farm, Neve Roses II, Rodriguez Farms, Sonoma Mountain Beef, Schletewitz Family Farm, Sun Tracker Farm, The Little Guys and The Patch.

Specialty food vendors for this market include Alexis Baking Company, Annie the Baker, Atlas Peak Olive Oil, Bailey's Best English Sausage Rolls & Savory Pies, Contimo Provisions, Dacheva Sons & Cheese Co., Dali Caffee, Flour Chylde Bakery, French Corner Napa, Freshway Fish, HDL Farms, Juju's Kitchen, Lo Strano Gatto, Mayacamas Chocolate, Mi Fiesta Catering, Monday Bakery, Ohm Coffee Roasters, Pacific Kettlecorn Express, Pasta Poetry, Platanito Pupusas, Rollz Baking Company, Salami Lady Cash & Carry, Sweet Linda Lous, Sweet Pea Bake Shop, Sweet Peabody's, Sweetie Pies, The Hummus Guy, Triad Beverage and Way to Life Foods.

Also at the market is Worm Endings Unlimited and Dan Menzel of Napa Knives.

Events this Saturday include 10 a.m. story time, 10:30 a.m. harvest of the month with apples, and a demonstration by Claudia Sansone at 11 a.m.



Boys of Summer - Tribute to The Eagles

The Boys of Summer are back at Silo's on Saturday, Sept. 2, for two shows, at 7 and 9:30pm.

Recreating some of the greatest music ever written, BOS is becoming known as the top touring Eagles tribute band in America.

Tickets are \$20 and \$25.



Montuno Swing at the Blue Note

The Blue Note presents Montuno Swing featuring Christian Tumulán of Pacific Mambo Orchestra on Saturday, Sept. 2, at 7:30 p.m. and 9:30 p.m.

When Mexican-born pianist Christian Tumulán isn't co-leading the Grammy Award-winning Pacific Mambo Orchestra, he gets his groove on with the lean and mean Montuno Swing, a hard-driving combo that delivers old-school salsa dura. Its trombone front line, which harkens back to Eddie Palmieri's Conjunto La Perfecta, puts a contemporary spin on the classic sound that set New York spinning in the 1960s.

The band is made up of San Francisco Bay Area musicians hailing from Latin America and the U.S., with a sound that reflects their eclectic backgrounds.

They bring together trombone tunes, piano solos, and percussion beats that send the audience spinning across the dance floor.

Montuno Swing is not only a music lover's gem, but also a dancer's band. They give salseros a lot of structure for movement and groove.

Tickets are \$15 to \$35 at www.bluenotenapa.com.

It's a Grand Night for Singers

Jarvis Conservatory presents It's a Grand Night for Singers with six outstanding vocalists singing music from grand opera and American musical theatre on Saturday, Sept. 2, at 7 p.m.

Gustavo Hernandez returns to the Jarvis stage before leaving for LA Opera next week for another season of work. He will also present a recital of Bellini and Chopin arias at the San Francisco Conservatory of Music on Sept. 14.

Gustavo and Rachel Steiner will sing a love duet by the great bel canto composer Vincenzo Bellini, and Steiner will present an aria from Verdi's *The Masked Ball*.

Singer-songwriter Brooke Michael Smith, returning after a year-long hiatus when she debuted her solo cabaret show at Feinstein's at The Nikko in San Francisco. She will perform a number from Stephen Sondheim's groundbreaking musical *Into the Woods*.



Angela Jarosz, who recently returned from playing the Queen of the Night in Mozart's *The Magic Flute* at the German Vocal Arts Institute in Seattle, will sing "The Queen of the Night" aria from that famous work. In October, she will be traveling to Germany for her first three-month international audition tour.

Nicolette Ellis, a newcomer to the Jarvis Conservatory stage, will present songs from Andrew Lloyd Webbers' *Phantom of the Opera* and the musical *Seven Brides for Seven Brothers*. Nicolette is currently filming a movie in Sonoma County titled *What Lies West*.

Ariana LaMark rounds out the program with a song from Andrew Lipka's musical *Big Fish* and a song composed by music director Richard B. Evans, from his 2002 Off-Broadway musical *The Price of Everything*.

It's a Grand Night for Singers is held on the first Saturday of every month at Jarvis Conservatory. These events are hosted by composer and music director Richard B. Evans.

Tickets are \$20 at the door. The doors open at 6:30 p.m. for general seating.

Complimentary wine and tapas are served at intermission.

Jarvis Conservatory is at 1711 Main St. in Napa.



American Canyon Farmers' Market

The American Canyon Farmers' Market is held every Sunday at 100 Benton Way in the parking lot adjacent to the Phillip West Aquatic Center and is open from 9 a.m. to 1 p.m. through the end of October.

This Sunday, the American Canyon Farmers' Market, in partnership with the American Canyon Parks and Recreation, hosts a free kid's activity throughout the market day.

Napa Knives will also be on site for sharpening from kitchen blades to garden tools with most jobs completed while you shop.

Farmers will bring in their best for this market including cut flowers, bean shoots, tomatoes, onions, herbs, strawberries, nuts, cheese, squash, melons, greens, cauliflower, broccoli, pluots, peaches, and more from Bay Fresh Produce, Esquivel Farms, J & J Ramos Farms, Love-Lee Flowers, Nyia Yi Farms and Achidenhia Cheese Company.

Artisans at this market include Crafts and More with their wooden flags and crafted projects, Evans Industries, Gian's Gems, Ramirez Metal Art, Soaptree Soaps, Sherri Gallagher Beadwork, and WardWorkArt.

Specialty Food vendors for this market include Eat Right Edibles, Hummus Heaven, Meyer's Fine Food, Mi Fiesta Catering, Napa Valley Tea Company, Sticky Business BBQ, Tenderfork Market, Up Bay Coffee Pedalers and WeBPoppin Kettlecorn.

Also on site will be the UC Master Gardeners of Napa County to answer garden questions, and the musical entertainment will be by The Search Band.

Ciderfest at CIA at Copia

The CIA at Copia presents its first annual Ciderfest on Sunday, Sept. 3, from noon to 5 p.m.

They will be featuring fall's favorite fruit – apples – in a day of seasonal libations, delicious eats and a Le Jazz Hot in their gardens and sample local ciders with friends and family.

Admission is free for all ages. Ticket packages are available in advance through Eventbrite.

Individual drink and food tickets will be sold on-site.

Get more information at www.ciaatcopia.com or 967-2500.

Buy tasting tickets at www.eventbrite.com.

CIA at Copia is at 500 First St. in Napa.



Napa Live is Back!

Downtown Napa's music crawl, featuring 40 bands at 30 locations, is on Sunday, Sept. 3 from noon to 6 p.m. at locations from Eight Noodle to Copia to Silo's.

This one has it all, from classic guitar to classic rock, blues to bluegrass, and surf rock to songwriters. Think of it as downtown merchant's version of PorchFest, with bands playing inside and out and at Veterans' Park and Dwight Murray Plaza.

It's all free, and it's all local bands. [Check out the full music schedule to print](#) or to view on your phone as you walk around.

Napa Live: High Noon on the Plaza

High Noon will perform free on the RiverBend Performance Plaza behind Silo's as part of Napa Live on Sunday, Sept. 3, from 1 to 4 p.m.

One voice and one guitar with accompaniment by everything from a drum and bass, DJ to violin.



Tuck & Patti at Silo's

Tuck & Patti bring stories (and songs) moderated by Roman Guzman to Silo's on Sunday, Sept. 3, at 6 p.m.

Tickets are \$25 to \$45.

Goose & Gander Summers Sundays

Goose & Gander presents The Diva Kings in its annual Summer Sundays series in the garden patio on with no cover on Sept. 3 from 1 to 4 p.m.

Goose & Gander is at 1245 Spring St. in downtown St. Helena.

The fight for real cheese

Join authors Bronwen and Francis Percival to learn about and taste cheese made the good old-fashioned way at the Oxbow Wine and Cheese Merchant indoors tall table on Sunday, Sept. 3 from 2 to 4 p.m.

They will introduce their book *Reinventing the Wheel: Milk, Microbes, and the Fight for Real Cheese*, provide tastes and sign their book.

Reinventing the Wheel explores what has been lost as raw-milk, single-farm cheeses have given way to the juggernaut of factory production.

In the process, distinctiveness and healthy rural landscapes have been exchanged for higher yields and monoculture.

However, Bronwen and Francis Percival find reason for optimism. Around the world—not just in France, but also in the United States, England and Australia—enterprising cheesemakers are exploring the techniques of their great-grandparents.

The book will be for sale by Bookmine.

It's in the Oxbow Public Market, of course.

Crocker & Starr Winery Carnivus Maximus

Crocker & Starr Winery presents Carnivus Maximus 2017 on Sunday, Sept. 3, at the winery in St. Helena.

The cost is \$150 at crockerstarr.com or 967-9111.

Future events

Calistoga Wine Experience

The second annual Calistoga Wine Experience on Saturday, Sept. 9, is a chance to taste wines with the winemaker from more than 40 Calistoga wineries in a Pioneer Park, nibbling and dancing to Lavay Smith and Her Red Hot Skillet Lickers.

New to this Harvest Table is a Winemaker Roundtable on Friday, Sept. 8, where Leslie Sbrocco, celebrity host of KQED's "Check Please Bay Area" will lead a panel discussion with six Calistoga winemakers as attendees sample the wines the winemakers and Sbrocco talk about.

Calistoga Wine Experience was developed to complement the city's Sunday Harvest Table dinner, a 1,000-foot-long table in the middle of the town's main street. It sold almost 800 tickets in less than an hour this year.

Winemakers Roundtable tickets are \$55.

The Calistoga Wine Experience is \$75 for all wine tastings, food, music and dancing.

Tickets are available through www.CalistogaWinegrowers.com.

Farm Fest at Clif Family Farm

Gary, Kit and the Clif Family will host its ninth annual Farm Fest at its Farm in Pope Valley on Saturday, Sept. 16, from 3 to 8 p.m.

This event is family-friendly, hosting a multitude of activities for all ages.

The \$95 ticket price gets you in the door and includes live music, wine tastings, food and wine pairings, local artisan food demonstrations, farm tours, edible delights and activities for the family. Visit www.cliffamily.com.

Ages 12 to 20 are \$25 each and it's free for children under 12.

Part of ticket proceeds will go to Connolly Ranch. Shuttle information to the venue site will be provided to ticket buyers.

For more information, email Candice Crawford at ccrawford@cliffamily.com or call 968-0625.

Napa River Paddle Day

Napa Valley Yacht Club, the Ohana Wa'a Outrigger Canoe Club and Napa Valley Paddle host the fifth annual Napa River Paddle Day on Saturday, Sept. 23, with a day of paddling, races, music, food and fun to celebrate paddle sports on our Napa River.

It starts at 10 a.m. at the Napa Valley Yacht Club.

On-land participants can enjoy boating safety demonstrations, music, food, raffle prizes, a silent auction and more. Race entry fees and food purchases go toward supporting the Ohana Wa'a Keiki (youth) paddler scholarship fund.

No water sports experience is necessary to participate and appropriate instruction will be provided by the Ohana Wa'a Outrigger Canoe Club and High Water Stand Up Paddle.

This event is free to the public and fees apply to race entries.

For information, go to napariverpaddleday.com or www.napavalley.paddle.com or call 666-1628

Napa Valley Aloha Festival

The Manaleo Hawaiian Cultural Foundation celebrates the 10th Napa Valley Aloha Festival the weekend of Sept. 18 and Sept. 17.

It celebrates the rich history and traditions of the Hawaiian culture through art, cuisine, dance and music, and this year's theme "Aloha Kekahi I Kekahi — Love One Another."

More than 15,000 visitors are expected with 40 Hawaiian- and Pacific Island-themed booths and 18 groups/musicians performing including eight Hālau and nine musicians/groups

The entertainment lineup features Hawaii and Bay Area groups and musicians including Grammy and Na Hoku Hanohano Winner, Kawika Kahiapo and Faith Ako & Friends.

The festival will also have several local *hālau hula* (dance groups) on stage, including Kawika Alfiche and Halau `O Keikiali`i and O Ka Hale Lokelani.

Visitors to the festival will discover a multitude of vendors selling Hawaiian-themed and authentic artwork, crafts, jewelry, and food. More than 40 vendors are expected this year. In addition to on-stage entertainment, the festival will have a Hawaiian cultural area showcasing cultural artists demonstrating lei making, quilting, feather crafts, painting, tattoos and outrigger canoes.

The festival will also be featuring a series of free workshops on both days ranging from hula to ukulele for both keiki (kids) and adults. Workshops begin at 10 a.m. on Saturday and Sunday. Featured workshops include Keiki (Kids) Hula, Hot Hula Fitness, and Beginner Ukulele. The festival is open 10 a.m. to 5 p.m. on Saturday and 10 a.m. to 4 p.m. on Sunday. Admission and parking is free. See www.nvalohafest.org or www.facebook.com/manaleohcf.

It will be at Napa Valley Expo at 575 Third St.

Larry Vuckovich La Orquesta El Vucko

Larry Vuckovich's La Orquesta El Vucko returns to Tucker Farm Center in Calistoga on Sunday, Oct. 1, at 3 p.m.

La Orquesta El Vucko is a unique Latin band, offering a wide-ranging repertoire of AfroCuban Salsa, South American classics, Mexican boleros, jazz classics by Miles' Davis, Theonious Monk & Duke Ellington, who all played in Latin rhythms.

Another feature, which stands out in today's jazz scene, is the Great American Songbook of rare standards played in Latin style, as well as world music, including Balkan, Russian, Gypsy-Roma, with a Latin touch.



Soulful vocalist /percussionist/dancer Valeriana Quevedo sings Latin classics in Spanish as well as the American standards in English.

Conguero/bonguero Hector Lugo brings his romantic vocal sound. Master timbalero Louis Romero adds his rhythmic touch and veteran bassist Jeff Chambers rounds out the group.

Chef Michelle Mutrux from Wappo Grill fires up the Life of Pie gourmet pizza oven. Beer, wine and non-alcoholic beverages will also be for sale.

Get tickets www.brownpapertickets.com for \$20 in advance or \$25 at the door. Call 774-1672.

Tucker Farm Center is at 1201 Tucker-Summit Road in Calistoga.