

RIVERSIDE LAWYER

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MAGAZINE

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Favorite Recipes of Judges



The official publication of the Riverside County Bar Association

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MISSION STATEMENT

Established in 1894

The Riverside County Bar Association, established in 1894 to foster social interaction between the bench and bar, is a professional organization that provides continuing education and offers an arena to resolve various problems that face the justice system and attorneys practicing in Riverside County.

RCBA Mission Statement

The mission of the Riverside County Bar Association is to:

Serve its members, and indirectly their clients, by implementing programs that will enhance the professional capabilities and satisfaction of each of its members.

Serve its community by implementing programs that will provide opportunities for its members to contribute their unique talents to enhance the quality of life in the community.

Serve the legal system by implementing programs that will improve access to legal services and the judicial system, and will promote the fair and efficient administration of justice.

Membership Benefits

Involvement in a variety of legal entities: Lawyer Referral Service (LRS), Public Service Law Corporation (PSLC), Tel-Law, Fee Arbitration, Client Relations, Dispute Resolution Service (DRS), Barristers, Leo A. Deegan Inn of Court, Inland Empire Chapter of the Federal Bar Association, Mock Trial, State Bar Conference of Delegates, and Bridging the Gap.

Membership meetings monthly (except July and August) with keynote speakers, and participation in the many committees and sections.

Eleven issues of Riverside Lawyer published each year to update you on State Bar matters, ABA issues, local court rules, open forum for communication and timely business matters.

Social gatherings throughout the year: Installation of RCBA and Barristers Officers dinner, Annual Joint Barristers and Riverside Legal Secretaries dinner, Law Day activities, Good Citizenship Award ceremony for Riverside County high schools, and other special activities.

Continuing Legal Education brown bag lunches and section workshops. RCBA is a certified provider for MCLE programs.

MBNA Platinum Plus MasterCard, and optional insurance programs.

Discounted personal disability income and business overhead protection for the attorney and long-term care coverage for the attorney and his or her family.

Riverside Lawyer is published 11 times per year by the Riverside County Bar Association (RCBA) and is distributed to RCBA members, Riverside County judges and administrative officers of the court, community leaders and others interested in the advancement of law and justice. Advertising and announcements are due by the 6th day of the month preceding publications (e.g., October 6 for the November issue). Articles are due no later than 45 days preceding publication. All articles are subject to editing. RCBA members receive a subscription automatically. Annual subscriptions are \$25.00 and single copies are \$3.50.

Submission of articles and photographs to Riverside Lawyer will be deemed to be authorization and license by the author to publish the material in Riverside Lawyer.

The material printed in Riverside Lawyer does not necessarily reflect the opinions of the RCBA, the editorial staff, the Publication Committee, or other columnists. Legal issues are not discussed for the purpose of answering specific questions. Independent research of all issues is strongly encouraged.

CALENDAR

OCTOBER:

21 Family Law Section

Topic "Parent Orientation Program"
Speaker: Hiram Rivera-Toto
RCBA 3rd Floor – Noon
(MCLE)

RCBA Board

RCBA – 5 p.m.

22 Estate Planning, Probate & Trust Law Section

RCBA 3rd Floor – Noon
(MCLE)

23 Criminal Law Section

Topic "Launching Your Boat Upstream: Tips on Preparing and Delivering Opening Statements"
Speaker: Steve Harmon, Esq.
RCBA 3rd Floor – Noon
(MCLE)

30 ICLS 50th Anniversary Gala

Riverside Convention Center – 6 p.m.

NOVEMBER:

3 CLE Committee

RCBA – Noon

4 Joint RCBA/SBCBA Environmental Law Section

Topic "CEQA"
At Gresham Savage in San Bdn. – Noon
(MCLE)

5 Bar Publications Committee

RCBA – Noon

DRS Board

Canyon Crest County Club – 5:30 p.m.

6 LRS Committee

RCBA – Noon

7 CLE Brown Bag "Ask the Judges Anything"

Speaker: Presiding Judge Richard Fields
RCBA 3rd Floor – Noon
(MCLE)

11 HOLIDAY – Veterans Day

12 Mock Trial Steering Committee

RCBA – Noon

Barristers

Cask 'n Cleaver – 6 p.m.
(MCLE)

14 General Membership Meeting

RCBA 3rd Floor – Noon
(MCLE)





President's Message

by E. Aurora Hughes

It is truly an honor to serve as this year's President of the Riverside County Bar Association. This year's board is full of energetic attorneys who bring new ideas and productivity to the board. With Christopher Harmon's election as secretary, his second year as director at large became open. Pursuant to the bylaws, I selected Yoginee Braslaw to serve out this term. Yoginee has been a participant in bar activities for many years and has worked on several committees and programs. She brings great dedication to the Association. I hope all will join me in welcoming her to the board. I also welcome our two new directors at large, Jacqueline Carey-Wilson and Randall Stamen.

At the installation ceremony, I set out a number of goals I would like to achieve as long as I am physically able. For the members who did not attend, here is a summary. I am also repeating for those who did not attend much of what I said about my illness, ALS, a/k/a Lou Gehrig's disease

This year, the board will be addressing many of the same problems we faced in past years. We will continue to support and work towards obtaining additional judges, facilities and support staff, including through letter-writing and public education programs concerning the need. We ask the members of the association as well as attorneys in Riverside County who are not members to join in these efforts.

We also will be addressing the need for an independent judiciary. We are asking RCBA members to come forward and join the Role of the Judiciary Committee. This committee is designed to address unfair criticism of our judges. We have seen over the past several

months harsh criticism of our judges; it seems that the public does not understand the legal restraints imposed on judges commenting on pending cases. The public therefore gets a skewed version of the facts. We will be asking our members to assist in educating the public at meetings, special events and seminars about the role of the judiciary and its importance to our judicial system and to our way of life. We ask all attorneys to join in this education process and to give us your input and ideas.

Educating attorneys and the public on the proper role of attorneys must also be addressed at public forums. The public does not view attorneys in a very good light. There are attorneys who make us all look bad. The aggressiveness of attorneys has been brought to the forefront as being uncivil and unprofessional. While Riverside has long had its Guidelines for Civility, contentious attorneys statewide have continued to abuse the system, so that the Board of Governors of the State Bar recently adopted Attorney Guidelines for Civility and Professionalism. I believe education of both attorneys and the public is needed to stem the tide of incivility and conduct unbecoming an attorney. Our board will be exploring the means of doing so in Riverside County.

We are also facing a questionable economic future. All of us are faced with higher gas prices and higher costs of goods and services. The meltdown of our financial institutions places us all at risk. Our clients, whether they are businesses or individuals, will be facing a unique set of challenges. Some of us will lose clients due to this situation; some attorneys will see an increase in business, but regardless, it will have an impact on all of us. I believe we as attorneys have a higher calling. It is only through the support, both participatory and financial, of Riverside-area attorneys that we can have a successful year with our RCBA programs. We are seeking individuals who are willing to participate on committees to assist our programs and to come up with ideas for raising the funds we need. Our Good Citizenship Awards program is expanding every year, as is our Elves Program, to name just a couple.

Your attendance at general meetings and our MCLE brown bag lunches provides not only MCLE credit, but also gives attorneys an opportunity to discuss what impacts us and to generate ideas on how to address these issues. I urge you all to attend these programs as often as you can. I also want to express my thanks to all the firms and individuals who have faithfully and generously donated their time and financial

support to the RCBA and to ask that you continue to do so.

At this time when the financial future is uncertain, the RCBA will also face the loss of our Executive Director, Charlotte Butt, this coming year, as she has decided to go into semi-retirement. Once her replacement is hired, Charlotte will remain for several months as a part-time employee.

As you know, the courts are also instituting their own civil mediation service, and the RCBA's DRS program will have challenges of its own in terms of attorney recruitment and clientele. The board will be addressing these issues as well.

As I noted in the beginning, I have been stricken with Amyotrophic Lateral Sclerosis, or ALS. It is a disease of unknown cause, there is no cure or real treatment and it kills within two to five years. It affects the motor neurons in the brain that transmit instructions to the muscles. As the motor neurons die, the nerve signals to the muscles are lost and the muscles also die. The muscles are unable to move, so they atrophy or become hard, or both; this disease causes paralysis of all voluntary muscles, including those of the face, tongue, and diaphragm. I will eventually no longer be able to speak, swallow or breathe. I will, however, retain all my other senses and my intellect.

As long as my doctors allow, I will continue my duties as president, and I ask for your support.

As of September, we have a new Chief Executive Officer of the Riverside Superior Court, Sherri Carter. I have had the pleasure of hearing her input at one meeting so far. I know she will be an asset to the courts and wish her all the best.

I also want to remind everyone that our Elves Program is underway, so please remember to reserve either cash or time so that we can provide needy families with Christmas gifts they would not have but for the program.

I encourage all of you to call me on my cell phone or at home or to speak to me at bar meetings or just if you see me around Riverside. I would like to know your concerns, receive your opinions and hear your ideas on how we can make the practice of law the proud and esteemed profession that I know it is, and that it once had the reputation of being. My cell phone is (909) 630-3643. My home number is (909) 980-1148. Please call, as I am always interested in what works, as well as in what doesn't and finding ways to fix them.



DOWNTOWN RESTAURANTS

Bella Trattoria

Reviewed by Jamie Wrage

Bella Trattoria is the newest of the Mission Inn's restaurant offerings. Tucked away outside the northwest corner of the Mission Inn, Bella Trattoria is accessible from the Main Street pedestrian mall. Because the restaurant replaced a coffee shop, the interior portion is small, with the larger part of the seating available on the patio. In the summer, arrive early to get a pleasant seat under the overhang. While they have umbrellas, the sun may chase you around the table during your stay, and your best bet to stay comfortable is under cover of the building. If you are lunching solo, it is an ideal location to people-watch as the lunch crowd moves up and down the mall.

Our office often travels in packs of four to six attorneys to lunch. As a result, the only really difficult part of having lunch is getting agreement on a location from all participants. We frequently spend at least ten minutes in the lobby throwing out options and having someone exercise their veto power. Bella Trattoria is one of the few restaurants in the area that allows us to gain consensus easily from any group. It is also far enough away from the courthouse so as to avoid the juror lunch crowd.

The lunch menu is basic Italian fare — pizza, pasta, calzones, salads and sandwiches. On a recent visit, we were served by Tyson, an enthusiastic young waiter. (Trying not to be cynical, I'll assume Tyson's enthusiasm had nothing to do with the fact that I was carrying a pad of paper and taking notes.) We arrived just before noon and service was quick. The drinks also came quickly, and with a bit of prodding, the bread, which was warm and fresh and is always served with olive oil and vinegar.

I enjoyed the Sicilian calzone, ordered without sausage to fit my finicky vegetarian tastes. The tomato sauce in all of the calzones and pizzas is extremely flavorful. The calzones are huge, as are the pizzas, and sharing is something you might consider to save on cost, as the lunch menu prices are on the high side if you regularly dine out. Expect to spend \$12 to \$15 if you order a soda or tea.

Several of my lunchmates insisted I mention the Sixth Street pizza salad, a meal-sized salad garnished with large helpings of pepperoni. I have been informed it is a delicious break from your everyday Cobb or Caesar salad.

The only negative note I will make is that Bella Trattoria doesn't have good seating for parties larger than

six. Any time I have arrived with seven or more, our group has been split into two separate tables. So for a larger lunch party, you should spend a few more minutes in caucus to find another location.

Phood on Main

Reviewed by Richard Brent Reed

Phood on Main is, according to its business card, a "hip and creative luncheonerie." Located on the lower level of the Mission Galleria in the Main Street Mall, the restaurant is a step down, but not its cuisine. Owners Lyn Cloninger and Marla Cohen relocated from Indiana with the vision of offering Riverside diners the uncommon, and, with the help of sous chef Cesar Carrillo, that is just what they do.

There are eight salads on the Phood menu, and many of the dressings are homemade recipes: papaya seed, raspberry vinaigrette, and pink peppercorn, to name just a few. The aptly named "stolen salad" is not original, however, as the menu admits, but was "ripped off from a restaurant in Fort Wayne." That would qualify as an admission against interest, since Lyn Cloninger's brother-in-law is the Honorable James P. Cloninger, a superior court judge in Ventura. (Officers of the court are advised to look the other way while ordering.)

Sandwich offerings include low-carb cheese and green onion flatbread; pear Newton (with fig jam and goat cheese on raisin toast); open-faced tuna melt; salmon BLT; and several exotic midwestern concoctions.

I confronted the menu head-on and had the I Don't Eat Meat sandwich on a healthy, multigrain roll, followed by a substantial four-cheese toastie on Phood's tangy sourdough bread. That comes with a teaser of very smooth, creamy tomato soup dip. Those not contented with dunking may wish to try a bowl of red potato and sour cream soup. It's as good as it sounds.

In October, Phood will offer its seasonal pumpkin soup. It's not the dish that is served Down Under (Aussies use butternut squash); Phood simmers fresh, roasted pumpkin with cinnamon, ginger, and pear juice. It's almost like dessert.

Menu pricing at Phood is good. A single or solo order costs \$3.95. My duo order came to only \$7.95. Had I added the potato soup, the trio price would have been a mere \$9.95. Hours are 11 a.m. to 3 p.m. on weekdays. Judges who wish to munch on the bench may have their

clerks phone in their order to (951) 276-7111.

Pacific Stiks

Reviewed by Richard Brent Reed

Right across the mall from the Mission Galleria is Pacific Stiks Chinese Cuisine. For fresh, fast and tasty, this is the place. The sautéed spices that hit your nose as soon as you open the door tell you that you're in for a treat, whether your sauce of choice be Sichuan, black bean, Kung Pao, orange, or teriyaki.

Pacific Stiks is owned by Jack and Lian Lee, who came to this country from Taiwan in 1977 to work in the motel industry. They opened their restaurant in 1996. Both hold degrees in chemistry, and they are very nice people.

I always get the tofu and mixed vegetables (a very succulent stir fry), though one of my carnitarian friends tells me that the chicken with mustard greens is to die for. And if, like me, you just can't get enough whole grains, you can substitute their delicious brown rice and beans for the usual white rice: it's a complete protein and constitutes a meal in itself.

Most entrées are in the six-dollar range, and nothing costs more than \$8.45. Much of Pacific Stiks' business is take-out for those who order "to go." If you wish to "order in," as they say in Canada, phone (951) 782-0938.

Located at 3737 Main Street, business hours are 10 a.m. to 8 p.m. during the week and 11 a.m. to 8 p.m. on the weekends. It's the perfect place to send your jurors, because they won't come back to court heavy and their lunch won't put them to sleep. That's *your* job.

Relish – East Coast Roots in Riverside

A new Jewish-style deli, named Relish, gets its character from a fourth-generation deli owner. According to USA Today, "The classic Jewish deli was born of homesick-

ness. The wave of Eastern European immigrants that flooded into New York from 1881 to 1924 brought with them a yearning for the Old Country. And they found it by sharing food and conversation in neighborhood eateries." Owner-chef Steve Braslaw uses his talents to make a menu that is delectable, from the traditional pastrami on rye and matzo ball soup to the light and fluffy lemon-sage turkey meatballs and curried chicken salad. Relish also offers traditional breakfast fare, from lox and bagels to a variety of kaiser-roll breakfast sandwiches. Relish is located at 3535 University Avenue, in the heart of downtown, with quick access from all of area offices, and the prices are reasonable. The décor is warm and inviting, with a touch of classic N.Y.C. deli feel – quite different from when the building used to be Tin Lizzy's.

Restaurant Omakase – A Welcome Addition to the Downtown Pantheon

Reviewed by Robert Stacy

For years, Riverside residents looking for a true fine-dining experience right here in town had just two choices: the venerable Mario's Place, and the even more venerable Mission Inn-Duane's combo. Once those two options were exhausted, though, eating top-notch cuisine meant making the drive to L.A., Palm Springs, or Orange County.

Until now.

Restaurant Omakase, helmed by its young chef, Brein Clements, features fresh, inventive cuisine on a par with anything you'll find in the Inland Empire's tonier neighbors. Although the menu contains tra-

ditional appetizers and entrées – such as a sprightly tuna tartare with heirloom tomatoes and ginger (\$11) and the impressive date and olive-glazed rack of lamb (\$26) – by far the better option is to choose the five-course tasting menu (\$65 per person), in which Clements presents smaller courses built around the freshest local ingredients he can find.

For example, my companion and I began with a delicious salad of watermelon and “backyard” avocado, with perfectly grilled octopus. This was followed by small medallions of milk-fed veal over potato purée with fresh figs, and then perhaps the best pork I have ever tasted, with tender meat from the belly and just the right amount of crispy skin. When I heard that the cheese course would be goat cheese with raspberries, I was prepared to be disappointed, but the goat cheese, which Clements marinated in olive oil and rosemary, was as thick and smooth as clotted cream, and complemented the tart, fresh raspberries wonderfully. The dessert course, a Bing cherry soufflé, tasted sinfully rich, but was still properly light and airy. As the tasting menu depends upon the ingredients Clements can find, it changes regularly. Omakase gets as many of its ingredients as possible from small, local providers; the majority of the vegetables come from a one-acre organic garden in town. The tasting menu can accommodate vegetarians and vegans alike, particularly if you give advance notice.

The wine list is equally eclectic. Instead of the usual over-hyped and stuffy choices on many restaurant menus, Omakase’s cellar is stocked with bottles from small boutique providers, both from California and elsewhere. For an additional \$35, you can ask Clements to pair individual glasses of wine with the courses in the tasting menu. In this way, my dinner companion and I tasted, among others, a crisp, almost mineral-like white Burgundy, a jammy Pinot Noir from Arroyo Seco, and a just-sweet-enough Italian Moscato.

Although the downtown setting could be more picturesque, and the young staff slightly less overattentive, the quality of the ingredients and the chef far outweigh those small shortcomings. When getting ready to write this review, I was amazed at how many people I spoke with had never heard of Restaurant Omakase. If you are one of those people, and have a yen for fresh ingredients combined in inventive ways, try staying off the freeway one weekend and have a new fine-dining experience here in town.

Restaurant Omakase, 3720 Mission Inn Avenue, Riverside, CA 92501; (951) 788-8820, www.restaurantomakase.com. Lunch: Thur.-Fri. 11:30 a.m. – 2:30 p.m.; Dinner: Tue.-Sat. 5:30 p.m. – close

Robert Stacy is an assistant United States attorney in Riverside.

Saffron – A Retreat from a Busy Work Day

Reviewed by Kirsten S. Birkedal

If you have not been to the Riverside Art Museum lately, then you may not be aware that there is a new restaurant inside the museum named Saffron. Saffron is located in the atrium of the museum, which is immediately beyond the main entrance doors. The atrium’s ceiling is two stories high, with a glazed roof, giving Saffron a feeling of space and light. On either side of the atrium, there are art galleries that feature monthly exhibits. These exhibits are worth checking out if you have some extra time before or after lunch. Saffron is a perfect place to meet a client for a business lunch because it offers a quiet and intimate setting with white linen tablecloths and sleek leather arm chairs.

Saffron’s lunch menu is prix fixe for \$20 and consists of three courses. For your entrée, you have a selection of a meat, poultry, fish and/or vegetarian dish. The courses are always unique because the menu is changed daily. On my most recent visit to Saffron, I devoured some delicious fried green tomatoes as a starter. Fried green tomatoes were something I had only heard about and never experienced. I am happy to report that they were delightfully fresh and tasty. In addition, I also tried the curried chicken with basmati rice. The flavors were rich but not overwhelming. I was thoroughly satisfied after my lunch. With my lunch, I enjoyed one of the gourmet flavored Italian sodas. I tried a blood orange Italian soda, which had a light citrus flavor.

Overall, Saffron is a perfect location, not only for a leisurely lunch with a client, but also for an appreciation lunch for your finest employee. Saffron is also open for dinner starting at 5 p.m. I would highly recommend that you schedule a lunch or dinner at Saffron soon. Your taste buds will thank you.

Saffron is located at the Riverside Art Museum, 3425 Mission Inn Avenue, Riverside. The hours for lunch are from 11 a.m. to 2 p.m. on Monday-Saturday. Reservations for lunch are highly recommended because seating is limited. For reservations, call (951) 367-1396.

Kirsten S. Birkedal is an associate at Thompson & Colegate, LLP in Riverside and practices insurance defense and commercial litigation.





LUNCH ON A DIME

by Vicki Broach

Downtown Riverside has its share of fast-food and chain restaurants, but other locally owned alternatives exist that deserve our patronage and offer more interesting fare. All of these establishments provide lunch for under \$10.

When Simple Simon's is too bustling – which is most of the time – I walk one block north on the pedestrian mall to the Upper Crust, northwest of the Mission Inn at 3573 Main Street. The Upper Crust is operated by a husband and wife, Cary and Wretha Knight, and is open between 10 a.m. and 5 p.m., Monday through Saturday. The Upper Crust serves freshly made sandwiches, a distinctive soup du jour, salads, and a good selection of tempting desserts. The French roll is a fresh, light bread and the fudgy brownies are delectable. The soups are especially surprising. My favorites are the tomato basil and the corn chowder. There is a shaded front patio and covered seating available in the interior courtyard. On most days, it's pleasant enough to eat outside and observe the passing scene. A free newspaper is generally available, and one can easily cross the street to spend a few minutes in Downtowne Books, still surviving as an independent used bookstore.

Atmosphere is a strong point at Back to the Grind, the coffee shop and art gallery at 3575 University Avenue. Back to the Grind is notable for its decorated tables and stools and its comfortable couches. The high copper ceiling and fans keep it fairly comfortable, even without air conditioning, on the hotter days. The clientele is a mix of business people, students, and local artists. Back to the Grind offers a full range of coffee

drinks and healthful smoothies like banana and apple with wheat grass. Bagel and croissant sandwiches and pizza slices are available for lunch, and soups are sometimes served during the cooler months. The pastry counter displays tempting cakes, pies, and breads. Back to the Grind is open every day starting about 8 a.m. and continuing into the evening. At night, there are often poetry readings and musical performances.

If your taste runs toward Mexican food, I recommend two places on Mission Inn Avenue. Closest to the bus station is Tio's Tacos (3948 Mission Inn Avenue), which, according to its clock, stays open 25 hours a day. Tio's Tacos specializes in Mexican seafood, and a visit is like a fast trip to Ensenada. The huge glass jars of fresh orange juice and horchata and the displays of the marine wares are equally tempting. Once you've ordered ceviche and a shrimp tostado, there is the added pleasure of enjoying a meal in a garden of flowering plants and statuary on the adjacent patio. Beer is also for sale. For an afternoon interlude suggestive of a foreign holiday, I direct you to Tio's Tacos.

Finally, and most whimsically, there is Taco Station at 4088 Mission Inn Avenue, on the corner of Brockton Avenue. What used to be a real gas station has been reimagined as a petroleum-themed taco stand. Outside there are old-style gasoline pumps. (Remember Sinclair Oil Company?) Inside, the filling-station motif is carried out in the menu and the decorative automobile elements. The fish tacos are excellent and a bargain at \$5 for two tacos and a soda. Taco Station is open daily for breakfast, lunch, and dinner. On some evenings and spe-

cial occasions, they sponsor car and motorcycle rallies in the parking lot with oldies rock 'n' roll.

Vicki Broach is a research attorney at the Court of Appeal, Fourth District Division Two.





THE GOOD STUFF IS IN THE BACK

by Richard Brent Reed

On or about August 5, 2008, my friend Mark and I embarked upon our third annual bicycle tour of the Temecula Wine Country. We parked the pickup at South Coast Winery, unloaded our mountain bikes, walked them down the long, flower-laden arbor, and chained them up near the fountain where the tour busses unload. Inside, the tasting room was mobbed. We opted for the \$15 Reserve Tasting, wherein we discovered two remarkable wines.

The 2003 Carter Estate Private Reserve Cabernet Sauvignon was spectacular. Its menu description didn't do it justice:

"Rich concentrated character that is layered with ripe black cherry, cassis and blueberry jam fruit aromas and warm, smoky oak tones. Full bodied and velvety upon first taste, this is a supple wine with great varietal intensity. Aged exclusively in new French oak for thirty months."

What's concentrated is the alcohol. This potent purple potion is full-bodied and brimming with bouquet. It's 52 bucks a bottle, but it's the ideal date wine.

The other South Coast surprise was the Black Jack Port. If you're tired of drowning in a sea of grape syrup, this is the port of call for you: 85% Zinfandel, 10% Alicante Bouschet, 5% Malbec, and enough oak to build the Spanish Armada. Pull alongside a cigar, then set sail for paradise.



Paul Ronzoni and Richard Reed



South Coast arbor

After exhausting our supply of tasting tokens, Mark and I boarded our bicycles and charted a course down Anza Road to the back side of the Wine Country. After pumping for about half an hour, we discovered a new winery on De Portola Road. A short pedal up a winding driveway flanked by well-manicured vines brought us to the Ronzoni Vineyards tasting room. The 70-degree indoor temperature was immediately appreciated.

An \$11 tasting fee gives the cycling connoisseur access to nine nicely crafted vintages, generously served and well-poured. First on the list was Ronzoni's signature wine, the 2007 Pinot Grigio. We couldn't have asked for a better helmet cooler: fruity, bracing, smooth, and crisp on the tongue, with a saucy, even brazen, tartness.

Just as festive was the 2007 La Rosa. A glass of this is a punch bowl full of fruit and flowers: "Light strawberry citrus flavors, layered with hints of cranberry, pomegranate

and pink grapefruit.” I can’t think of a better beverage for the ice chest on the gingham blanket. Guys, if you’re asked to put together the picnic basket, this wine will save you.

Finally, there was the 2006 “Old Vine” Zinfandel. This remarkable red was not dry as dust, like many Zinfandels, but suggested its cask unobtrusively, with a nutty aftertaste, having been aged 17 months in American oak.

Before we departed, owner Robert Ronzoni directed us to a short cut back to South Coast via the unfinished Monte de Oro dirt path/road, inviting us back to try his Tuscan variety that’s just two months short of being bottled. By then, the ride will be cooler, to be sure.

Next year’s wine tour will include lunch at the anticipated Ronzoni restaurant on the hill and, perhaps, a stop at Oak Mountain and Leonesse Cellars up the road. Those wine tourists who never get beyond the dozen or so wineries along Rancho California Road are missing Temecula’s hidden treasures in the back country.



VENERABLE WATERING HOLES AND NAUGAHYDE LOUNGES

by Bruce E. Todd

In these times of health consciousness, political correctness and concerns over the specter of a drunk driving charge, it is probably rare that an attorney will engage in business dealings over a “liquid lunch.” There was a time, however, when it was not that uncommon for a lawyer to meet with a client and/or claims adjuster at a local watering hole to discuss case strategy and business possibilities.

Many of these drinking establishments have now vanished. Long-time attorneys will remember, often with fond memories, such institutions as the Office, the Coachman, the Sire East, the Sands, Pitruzzello’s, the Overtime and Chung King. Sadly, all of these are now gone.

There are, however, several long-time watering holes that still grace the streets of Riverside. The following is a list, perhaps not complete, of some of these landmarks.

The Sire Bar & Grill

Opened in 1955 by Harvey Mandel, the Sire remains the granddaddy of venerable bars within the city of Riverside. It is famous for its horse-racing theme, Wednesday taco nights and relatively inexpensive steaks, ribs and hamburgers.

Mandel, who previously owned the famous jazz club Sardi’s near the corner of Hollywood and Vine in the 1940’s, owned various race horses over the years. Many of them are recalled in a list illustrating the Sire’s menu. The walls of this darkly illuminated watering hole are decorated with photographs of famous race horses and jockeys. For the past 25 years, the Sire has sold mint juleps on Kentucky Derby day (the first Saturday in May), served in the special “derby glasses” that are also sold at Churchill Downs on race day. The Sire orders them from the same distributor that supplies them to the race track.

Like most venerable watering holes, the Sire features Formica tables and Naugahyde booths. Many regulars can be spotted at the long bar. The legendary Jerry “Tark the Shark” Tarkanian used to hold court at the table near the fireplace when he was coaching the RCC basketball team.

Nightly specials include pork chops, baked chicken, halibut, steaks and ribs. For dieters, there is the famous “Loser’s Special,” consisting of a half-pound hamburger, fruit and cottage cheese.

There is a large outdoor patio area, which is available for drinking and dining. The Sire is located in a stand-alone building at 6460 Magnolia Avenue near the Riverside Plaza.

Art’s Bar & Grill



Long-time Riversiders will remember that the precursor to this bar and grill was the Circus Room, which was located near the historic Fox Theater. The Circus Room was opened in 1960 by Art Conti and operated until 1984. It was demolished as part of the project to construct the current city bus terminal. The Circus Room closed on April 20, 1984 and two days later was reopened as Art’s Bar & Grill near the northeast corner of University and Lime (3357 University Ave.).

This brick structure encases a dimly lit restaurant, which is divided in half by a center bar area. The interior is decorated with a tin ceiling and dark woods. The Formica tables and Naugahyde booths are surrounded by walls featuring photographs of historic Riverside. There are several televisions, which are normally tuned to some type of sporting event. Many regulars can be located on the bar stools. An extensive selection of hard liquor and bottled beer is poured from the bar.

The restaurant portion of Art’s features nightly dinner specials, including prime rib (\$14.50), porterhouse steak (\$13.50), lobster (\$21.50) and the famous “Taco Tuesday” (75 cent tacos). There are also daily lunch specials, such as beef stew, prime rib sandwiches, shrimp and scallop combo, tacos and barbecued ribs. A lunch (without alcohol) will generally run less than \$10.

Art's is also known for its large breakfast portions. Breakfast is served from 8 a.m. to 11 a.m. on weekdays and 8 a.m. to 2 p.m. on weekends.

The food and drinks are provided by a professional staff of waitresses, most of whom have worked there for many years.

Paula Conti Jones, Art's daughter, who now presides over the business, is proud to point out that the outdoor patio (for smokers and star-gazers) incorporates some of the aspects of the old Circus Room. There are some wood tables that were cut from the old bar in that establishment. On the walls, there are also some Italian etchings that previously graced the walls of that old haunt.

All in all, Art's is a step back in time from many of the more modern watering holes in the city.

Lake Alice Trading Co. Saloon & Eatery

Old-timers will remember that this establishment, which is located in the historic Roosevelt building at 3616 University Avenue, was formerly known as Dagwood's. It has been operating as Lake Alice since 1988.

The interior, with its tin ceiling and wood panel flooring, is reminiscent of a large saloon from the Old West days. Upon entering the front entrance to the building, one cannot help but notice the long brick wall along the left side, fronted by a lengthy bar that accommodates at least 25 bar stools. Hard liquor, wine and a large selection of bottled and draft beer are dispensed from this bar. In the back of the building, there is a stairway leading to an upstairs indoor balcony, which houses four billiard tables. This area provides excellent viewing of the action down below.

There are video games, dartboards and numerous televisions scattered around the main room. There is even an old "Dagwood's" sign located above the dartboards. According to bartender Amanda Hughy, the sign was discovered in the basement. "It's kind of spooky down there," she remarked. "Everyone says that it is haunted."

Lake Alice was purchased by Jeff McKee, the current owner, about three years ago. The former owner named the business after the location of his family home in Lake Alice, Missouri. Long-timers will remember the time when the only entrance to the building was through a door in the back alley (this door still exists as an alternate entrance even today).

The menu at Lake Alice consists of sandwiches, burgers, salads and such appetizers as nachos and wings. Prices range from \$6-\$10. Hughy says that "we have customers who eat here at lunch almost every day."

Minors are welcome until 7 p.m. Thereafter, entertainment in the form of live music usually takes place from the bandstand near the back of the building. The

entertainment generally consists of local bands, but sometimes the crowd is entertained by national-caliber acts such as Riverside's own Rod Piazza and the Mighty Flyers.

For those who want to enjoy a smoke and/or view the scene along University Avenue, there is a front patio area from which food and drink can also be ordered.

Worthington's Tavern

This watering hole is probably the closest thing on this list to a true bar, since, other than a small sampling of appetizers, it does not sell any food. It is located in the historic Roach Building at 3587 University Avenue.

The business has been called Worthington's Tavern since 2002. Previously, this location housed such watering holes as Sandy's Pub and the legendary Kiltlifter.

Of all the taverns in Riverside (other than, perhaps, such relatively "new" places as Killarney's and the Royal Falconer), this drinking establishment most resembles an English pub. The interior consists of a bar with room for about 15 bar stools. The wood-paneled walls are decorated with various beer-themed mirrors and signs. There is a small window that allows for viewing toward University Avenue, but otherwise, the interior is rather dimly lit. Hard liquor and bottled beer can be ordered from the bar, which features an historic bar back. Appetizers, such as jalapeño poppers, wings and mushroom caps, all cost \$6. There is a back door leading to an outdoor patio area where smokers can partake in that vice and others can sip their drinks and view the sky.

Frank's Pasta and Seafood Grill

The outside sign says it all: "Cocktails" and "Businessman's Lunch."

Formerly known as the Wishbone, this watering hole first started under that name in 1978 when it was purchased by Frank Brinas. He changed the name to Frank's Bar & Grill in 1992, and it ultimately morphed into its current name somewhere along the way. It was bought by Tom Anagnostopoulos in 2005. Long-timers probably have fond memories of the venerable Bluff's in Colton, which, until it was destroyed by a fire, was owned by the Anagnostopoulos family.

This establishment is located in a somewhat nondescript detached building in the K-Mart shopping center at the corner of Third Street and Iowa Avenue (3221 Iowa Ave.). Prior to the Wishbone, it housed a coffee shop known as the Highlander.

The interior is essentially divided up into a front restaurant area and a back barroom. The long, narrow res-

restaurant area features about 15 dining tables and soothing lime-green walls, adorned with paintings and posters of Greece. The back bar area, known by an outside back entrance sign as the “Bar Room,” contains a small bar area with room for about eight bar stools. There are also dining tables in this area for those who want to dine in the bar. There is a big screen TV and two smaller televisions in this room. This room also contains a pool table, a soft-tip dart machine and various video games.

The lunch menu consists of sandwiches, burgers, salads, pizza and pasta. Prices range from \$8-\$18. All food can be ordered to go. Breakfast is served from 9 a.m. to 3 p.m. on weekends. There is a “Taco Tuesday” special, when tacos are \$1. Hard liquor and bottled beer are dispensed from both the restaurant and bar areas. During Happy Hour, which runs daily from 3:30 p.m. to 6:30 p.m., 16-ounce draft beers are \$2 and well drinks are \$3. Appetizers are half-price during this time.

LAWS

For those who wish to travel several miles from the downtown area to conduct their business, LAWS may be their choice for food and a cold drink. This watering hole, which is located at 9640 Indiana Avenue, is currently owned by Mike Rawls. The restaurant was named after its former owner, whose initials were LAW.

The stand-alone masonry block structure features a large parking lot and a front patio area. The dimly lit interior is divided into a dining area and a bar. The dining room includes a bandstand and several televisions, which are normally tuned to sporting events. The bar area includes two pool tables, various televisions, video games, a music machine and, for those who need quick cash, an ATM machine. The walls are lined with autographed photographs of various athletes.

The lunch menu features burgers, sandwiches, salads, tacos and fish and chips. These can be had for about \$6-\$9. Dinner includes nightly specials such as Tuesday prime rib (\$15.95) and Wednesday tacos (75 cents). All food can be ordered to go. There

is Happy Hour pricing on weekdays from 3 p.m. to 7 p.m., when beer, wine and well drinks are \$2.50. LAWS t-shirts are also available. For those who feel that they can replicate Frank Sinatra or Ella Fitzgerald, karaoke nights take place from 8 p.m. to midnight on Thursdays and Saturdays.

Bruce Todd, a member of the Bar Publications Committee, is with the law firm of Ponsor & Associates in Redlands.



FAVORITE RECIPES OF JUDGES

Apple Crisp

Submitted by Judge Mark A. Cope, Riverside County Superior Court

Spread 8 cups of sliced apples in a 13 x 9 cake pan.

Sprinkle over the apples:

2 tsp. cinnamon

1 tsp. salt

1/4 cup water

In another dish, mix:

1-1/2 cups flour

1 cup brown sugar

1 cup white sugar

2/3 cups margarine

Spread or sprinkle that mix over the apples. Bake at 350 degrees for 40 minutes. Eat warm with ice cream.

Cowboy Caviar

Submitted by Judge Craig Riemer, Riverside County Superior Court

(This recipe originally came from Sunset Magazine.)

Makes 6 salad servings or 10-12 appetizer servings if using as a dip for chips. We usually double it for a pot-luck.

2 tbsp. red wine vinegar

About 1/2 tsp. Tabasco sauce (to taste, start with less and work up!)

1 1/2 tsp. salad oil

1 clove garlic, minced

1/8 tsp. pepper

1 avocado (if you have one; it's good without it, too)

1 can (15 oz.) black-eyed peas

1 can (11 oz.) corn kernels

2/3 cup thinly sliced green onions

1/4 cup (or more) chopped fresh cilantro

1/2 pound Roma tomatoes, coarsely chopped

Salt (may omit)

1 bag tortilla chips or 2 cups finely shredded cabbage

In a large bowl, mix vinegar, hot sauce, oil, garlic, and pepper. Peel, pit, and cut avocado into 1/2 inch cubes. Add to vinegar mixture and mix gently to coat.

Drain and rinse peas and corn. Add peas, corn, onions, cilantro and tomatoes to avocado mixture; mix gently to

coat. Add salt to taste, if desired. Serve alone as a side dish (our usual), or with chips as an appetizer, or add cabbage and mix for a salad. We like to make it immediately before serving, but it can be made ahead as well.

Mac and Cheese

Submitted by Judge Jean Leonard, Riverside County Superior Court

1 lb. penne or elbow macaroni

4 tbsp. (1/2 stick) unsalted butter

1/3 cup all-purpose flour

4 cups milk, heated

2 cups (8 oz.) shredded extra-sharp Cheddar cheese

2 cups (8 oz.) finely chopped American cheese (or use any cheese you have left over in your fridge – a mixture of cheese can add taste!)

Salt and freshly ground pepper

1/4 cup (1 oz.) freshly grated Parmesan cheese

Boil and drain the pasta. Preheat oven to 350 degrees. Butter a deep 4-quart casserole.

Melt the butter in a medium saucepan and whisk in the flour. Gradually whisk in the milk. Bring to a simmer, stirring constantly, until the sauce thickens. Reduce the heat to low and simmer for 5 minutes.

Remove from the heat and stir in 1 cup of the Cheddar cheese and 1 cup of the American cheese. Season to taste with salt and pepper.

Combine the remaining Cheddar and American cheeses. Spread one-third of the pasta over the bottom of the casserole dish. Top with half of the shredded cheese and one-third of the sauce. Repeat, using another third of the pasta with the remaining cheese and half of the remaining sauce. Finish with the remaining pasta and sauce. Sprinkle Parmesan cheese over the top.

Bake until bubbly and golden brown around the edges, about 30 minutes.

Pasta alla Carbonara

Submitted by Judge Jackson Lucky, Riverside County Superior Court

This is my recipe for pasta alla carbonara. I've made substitutions, so the recipe is not authentic. More authentic recipes omit the cream (which you can easily do with this recipe). Many use pecorino romano instead of parmigiano reggiano and guanciale or pancetta instead of bacon. I opted for ingredients I could find easily at a

local supermarket or warehouse store. I added vodka just because it tastes good.

Pasta alla carbonara derives its name from the Italian word for charcoal. Italian coal workers reputedly made the dish, although some believe the dish's name comes from cooking the dish over charcoal grills. Others say carbonara refers to the bits of charcoal-like bacon and pepper in the dish.

The ingredients are very simple, so don't skimp on quality. I recommend pasteurized eggs, because residual heat in the sauce and pasta cooks the eggs, which can be a salmonella risk. High heat can make a sauce with bits of scrambled eggs, ruining the dish.

The recipe serves six. I make it for my family and have two lunches with the leftovers. It takes about a half hour, so it's a nice fallback recipe for days I don't feel like cooking.

2 large eggs, pasteurized

2 oz. (about 1 cup) parmigiano reggiano (or pecorino romano) cheese, grated

2 tbsp. olive oil

5.3 oz. (1/3 lb., about 5 slices) good bacon (or guanciale or pancetta), cut in squares

1 white onion, diced

1/2 tsp. (or more) crushed red chilies

1/2 tsp. pepper

1 tsp. salt

1/4 cup vodka (or substitute white wine, beer, chicken or vegetable stock, or water)

1/2 cup heavy cream (not milk or half-and-half)

1 lb. thick pasta (spaghetti or linguine)

Fresh Italian parsley, chopped, for garnish

Before you prep ingredients, start water boiling for the pasta. I add salt to my pasta water for flavor. I add oil to reduce the surface tension and prevent boiling over (see below).

Beat eggs in a bowl and combine with grated cheese. Set aside.

Sauté bacon in olive oil over medium heat in a saucepan until bacon is brown and edges are crispy. Do not use a Teflon pan. You want the bacon to develop fond (brown bits stuck to the pan). Drain all but about 2 tablespoons of the rendered fat. Feel free to use the drained fat in your pasta water.

Start the pasta in the boiling water and cook according to directions.

Add onion, chilies, pepper, and salt to pan with bacon. Sauté onion in pan with bacon until soft and translucent.

Add vodka to bacon and onions and turn up the heat to high. Bring to a boil and deglaze the pan, scraping

food off the bottom of the pan with a wooden spoon. Reduce heat and simmer, uncovered, until most of the liquid evaporates. (If you are omitting the cream, reduce until sauce is thick and coats the back of a spoon.)

Add heavy cream and bring to a boil over high heat. Reduce heat and simmer, uncovered, 2 to 3 minutes or until liquid is reduced by half and sauce coats the back of a spoon. Remove pan from heat.

Slowly add the egg and cheese emulsion to the sauce, stirring constantly, and using the residual heat in the saucepan to cook the sauce. Avoid scrambled eggs! Keep stirring until sauce is smooth.

Your pasta should be finished by now. Drain the pasta, but do not rinse. Return the pasta to the pot and pour the sauce over it, tossing the pasta to coat. Transfer to serving dish and garnish with fresh parsley.

Sun-Dried Tomato and Pesto Risotto

Submitted by Judge Harold W. Hopp, Riverside County Superior Court

I like to prepare various types of vegetable risotto; here's one that is quite good and simple to prepare.

Ingredients

5 cups canned low-sodium vegetable broth or homemade stock

1 cup water, more if needed

3 tbsp. olive oil

1 onion, chopped

2 cups Arborio rice

1/2 cup dry white wine

1-1/4 tsp. salt

1/2 cup dry-packed or oil-packed sun-dried tomatoes, chopped

1/4 tsp. fresh-ground black pepper

3 tbsp. store-bought or homemade pesto

1/4 cup grated Parmesan, plus more for serving

In a medium saucepan, bring the broth and water to a simmer. In a large pot, heat the oil over moderately low heat. Add the onion and cook, stirring occasionally, until translucent, about 5 minutes.

Add the rice to the pot and stir until it begins to turn opaque, about 2 minutes. Add the wine and salt and cook, stirring frequently, until all the wine has been absorbed.

Add the sun-dried tomatoes and about 1/2 cup of the simmering broth to the rice and cook, stirring frequently, until the broth has been completely absorbed. The rice and broth should bubble gently; adjust the heat as needed. Continue cooking the rice, adding broth 1/2 cup at a time and allowing the rice to absorb the broth before adding the next 1/2 cup. Cook the rice in this way until tender, 25 to 30 minutes in all. The broth that hasn't been absorbed should be thickened by the starch from the rice. You may not need to use all of the liquid, or you may need more broth or some water.

Stir in the pepper, pesto, and Parmesan. Serve the risotto with additional Parmesan.

Vichyssoise – Potato and Leek Soup

Submitted by Judge Michael S. Hider (Retired), Merced County Superior Court

The following amounts (in parentheses) will serve approximately 10 people.

43-1/2 oz. [3 cans, 14-1/2 oz. each] beef or chicken broth

2 lbs. leeks

2 lbs. (4-5 medium) potatoes

2 cups whole milk

12 oz. heavy whipping cream

1/2 tsp. salt

1/2 cup sweet Vermouth

Juice from 1 lemon

1 bunch green onions, use green portion only, thinly sliced
Sour cream

Put broth in Dutch oven and begin heating immediately. Peel potatoes, dice into small cubes, add to broth. Cut off green leaves of leeks and discard. Slice bottoms very thin and add to broth. Cook, covered, until vegetables are very soft. If it takes a long time and too much broth boils away, add another 14-1/2 oz can of broth.

When the vegetables are cooked, place Dutch oven in cold water until contents are cool enough to put in blender. Liquefy and return soup to Dutch oven. Add milk, whip cream, salt, Sweet vermouth, and lemon juice.

If soup is to be served cold, refrigerate; take out of refrigerator a few hours before serving.

Garnish with green onions and dollop of sour cream in center of each bowl.

Enjoy!



JUDICIAL PROFILE: HON. ANTHONY R. VILLALOBOS

by Donna Thierbach

It was an earth-shaking experience the day I met Judge Anthony Villalobos. As I waited for him to conclude his calendar, there was a 5.4 earthquake! Judge Villalobos remained composed as he sat on the bench and the courtroom swayed to and fro. I suppose that was because he is a California native. He was born in Brawley, California. His parents had immigrated to the United States from Mexico when they were in their teens. His father, Antonio Villalobos, worked for the Southern Pacific Railroad for nine years before joining his wife, Silveria Villalobos, as a farm labor crew foreman in the Coachella Valley and Bakersfield. Judge Villalobos' mother stressed education, while his father believed in hard work. As a result, while on school vacations, starting at the age of 12, Judge Villalobos was put to work in the grape vineyards by his parents. He is the oldest of three children and attended elementary and junior high school in the desert. When he was ready to attend high school, his parents enrolled him in a private preparatory school, the Webb School of California in Claremont. He described the boarding school experience as unique and "eye-opening." He stated that it was there that he discovered an entirely different world with new opportunities and endless possibilities. He became the first person in his family to graduate from high school and attend college.

One would think once Judge Villalobos headed off to prep school, life would have been uneventful. Not a chance! When he was 15, while home on Christmas break, like many teenagers, Judge Villalobos did not listen to his parents and snuck out of his parents' home without their knowledge or permission. As a consequence, he became the victim of random violence when he was shot at a neighborhood get-together while with his cousin and some friends. The bullet hit Judge Villalobos on the side of his head, entering his temple and eventually becoming lodged under his eye. Miraculously, the bullet bounced around his head but did not hit any vital areas. It must have been his lucky day (that doesn't sound lucky, does it?). Amazingly, and to the surprise of his doctors, he was in the hospital only a few days and suffered no permanent injuries. To him, this incident was a wake-up call and second chance at life.

Judge Villalobos said continuing his education after high school was an easy choice. After all the summers of



Hon. Anthony R. Villalobos

working in the vineyards in 115-degree temperatures with his family, he was glad to return to school. He said that initially, he wanted to be a pediatrician specializing in juvenile diabetes, since he was diagnosed with type 1 diabetes at the age of 12. He was accepted at Stanford University and he initially took pre-med courses, but was soon sidetracked by other academic interests, and ultimately graduated with a degree in communications.

He said that at the time, he thought he wanted to be a television reporter. However, after working as an intern with KESQ-TV in Palm Desert, he discovered that broadcasting was not what he expected.

Judge Villalobos took a year off after college and worked with his father at their family-owned vineyard. During this time, he decided on law school. He applied to and was accepted at the University of Notre Dame in South Bend, Indiana. He chose Notre Dame because of its reputation and because the school offered a unique opportunity to study abroad for an entire year. He took advantage of that program and studied in London during his second year of law school. It was the first time he had traveled outside of the country, except for brief family trips to Mexico. While abroad, he also traveled through Europe and Russia.

After Judge Villalobos graduated from Notre Dame Law School, he accepted an internship with the San Diego City Attorney's office, where he worked for several months. However, he eventually decided to move back to the Coachella Valley to assist his family after his father was involved in a serious automobile accident. He enjoyed being close to his family, so he decided to remain in the Coachella Valley and accepted a position as an associate with the Law Office of Mario Rodriguez. While working for Mr. Rodriguez, Judge Villalobos was able to focus primarily on criminal law, but also gained some experience in the fields of civil law, bankruptcy law, probate law and family law.

Judge Villalobos worked for Mr. Rodriguez from 1996 until 1999, when he accepted a position with the Riverside County District Attorney's office as a prosecutor. During his first year with the District Attorney's office, he tried 23 misdemeanor jury trials and was honored with the Eastern Division Misdemeanor Attorney of the Year Award. He was then assigned to the juvenile divi-

sion, where he remained for the next four years. As a juvenile prosecutor, Judge Villalobos was honored with the Juvenile Prosecutor of the Year Award twice, primarily for his work with the Youth Accountability Teams in the Coachella Valley. Based primarily on his personal experiences growing up, Judge Villalobos stated that he truly enjoyed the juvenile assignment because it was the one assignment where one could help guide troubled juveniles, work with their families, and provide these minors and families with much needed court assistance and supervision. Judge Villalobos was then transferred to adult felonies, where he conducted preliminary hearings and several felony jury trials.

Judge Villalobos knew he wanted to be a judge from the moment he entered law school. However, he thought he was still a few years away from realizing that dream and would not have pursued it at this time, if not for the constant encouragement of Justice Miller and Judges Helios Hernandez, Richard Erwood and James Hawkins. He said he is glad they encouraged him to apply because he really enjoys the work and finds it very challenging and rewarding.

Judge Villalobos' first assignment as a judge was an unlawful detainer and small claims calendar. He then was assigned to the criminal master calendar for approximately four months and now is assigned to a family law calen-

dar. In his current assignment, Judge Villalobos wants the parties to feel that they had an ample opportunity to be heard by the court and that they were treated fairly.

You are probably wondering, does Judge Villalobos have any time for a personal life? He is engaged to be married. His fiancée, Rosa Maria Romero, is specializing in emergency room medicine and is completing her residency at USC. She is also a desert native. They first met at her quinceañera and remained friends for years, until after he graduated from law school, when they started dating. Judge Villalobos' hobby is traveling. He has been to South America, Russia, China, Peru, Egypt, China and India. His next trip will be to Australia and New Zealand. He also enjoys riding ATVs and participating in community outreach programs, but most of all, he enjoys spending time with his family. His parents continue to split their time between Bakersfield and the Coachella Valley. His brother, Manuel Villalobos, is an accounting manager for an L.A.-based Latino retail firm, and his sister, Annika Sanchez, is married with three children and works for the Cathedral City Fire Department in code enforcement.

Donna Thierbach, a member of the Bar Publications Committee, is Chief Deputy of the Riverside County Probation Department.



OPPOSING COUNSEL: THEODORE K. (TED) STREAM

by Jaime N. Ries

Ted Stream is a natural litigator and entertainer with a witty quip for every situation. His contagious sense of humor allows him to engage a roomful of people with ease. But when I sat down with Ted for an interview, it marked the first time that I have seen him at a loss for words. "Talking about yourself is so boring," he said with an uncomfortable half-smile. So we didn't talk about Ted, per se. Instead, we talked about his family, his colleagues and his pastimes, all of which exemplify the well-known and respected attorney.

A native of the Pacific Northwest, Ted was born in Kirkland, Washington to Ken and Phyllis Stream. As the youngest of five children, Ted recalls that his four older siblings had a significant influence on his upbringing. In fact, Ted's first exposure to the legal profession came when he and his parents drove down to Sacramento to visit his older brother, Ken Stream, Jr., who was attending McGeorge School of Law at the time. "When I visited Ken at McGeorge, I became enthralled by the advocacy aspect of the law. I think it appealed to the salesperson within me," Ted explained.

Sales, after all, had been the family trade for generations. Ted's father was a traveling salesman, and his grandfather owned the first supermarket in Bellevue, Washington in the 1920s. "Ultimately, a litigator's job is to sell his or her position to the court. That sales aspect of litigation is in my blood." And anyone who has witnessed Ted during oral arguments can attest that he is in his element when arguing his case to the court.

Ted's journey to the courtroom, however, might have been a bumpy one, had he not found the support of his wife early on. Before starting his freshman year at Walla Walla University, Ted took a summer biology course at the university's biology research station in Rosario Beach, Washington. Despite the alluring beauty of Puget Sound, Ted's eye could not be diverted from a young lady working in the dining hall. Although their first date was nothing short of a disaster, Ted somehow managed to win the affection of his lovely wife, Tammy. They were married a few years later, just before graduation.

Ted applied to six law schools and was accepted to all of them. Although he contemplated coming to California for law school, his love for the Pacific Northwest prevailed and he chose to attend Willamette School of Law in Portland, Oregon. Willamette, the oldest law school west of the Mississippi River, had in fact been recruiting Ted since



Tammy, Alexandra, Theo, Christina and Ted Stream

high school. And a visit to the school's campus sealed the deal for Ted, who felt the location was perfect for him and Tammy.

Upon graduation from Willamette in 1988, Ted had an offer to practice at a mid-sized law firm in Portland and an offer to practice with his brother Ken here in Riverside at Gurney & Stream. The choice was an easy one. "I have always greatly admired my brother, Ken, so when he offered me an associate position at his firm, I eagerly accepted."

For five years, Ted worked as an associate at Stream & Associates. Then in 1993, he was made a partner and the firm's name was changed to Stream & Stream to reflect the newly-formed family partnership. The small-firm setting allowed Ted to gain a vast amount of experience in a short period of time. By his eighth year of practice, Ted had argued and prevailed in published cases before the Ninth Circuit Court of Appeals and the California Supreme Court. He also acted as lead trial counsel and appellate counsel for numerous clients, litigating a wide range of disputes, including toxic torts, antitrust matters, ERISA claims and legal malpractice cases.

Ted worked at Stream & Stream until November 2001, when he decided to join the Riverside branch of Gresham Savage Nolan & Tilden. Today, Ted is the Chair of the Gresham Savage litigation department. "I work with a group of attorneys who love what they do. And because of that, we have fun every day just doing our job," he remarks. "It is truly a pleasure working with these folks." Because of his devotion to his work and his passion for litigation and advocacy, Ted's practice continues to grow.

His passion for his work is not all-consuming, however. A genuine sports fanatic, Ted recalls that his earliest childhood memories involve the sport of baseball. "Our common love for sports, particularly baseball, has always been a connection between me and my dad and my brothers. And now I share that same connection with my son, Theo." In fact, Ted contends that there is no more enthusiastic Seattle Mariners fan than 19-year-old Theo. True to their roots, Ted and Theo embrace all Seattle sports teams with zeal.

Ted also loves to coach and play basketball near his home in Loma Linda. He has coached both Theo's basketball team and his youngest daughter Alexandra's basketball team. And when he's not coaching Theo or Alexandra, he enjoys cheering on his oldest daughter Christina at volleyball games and mock trial competitions.

Although he derives the most fulfillment from his family, Ted has also enjoyed being a part of various local service organizations devoted to improving our community. In 1995, he first became involved with United Way of the Inland Valleys. Since that time he has served as the United Way's Campaign Co-Chair and as Chairman of the Board of Directors. He has also served on the Board of Directors for the Make-a-Wish Foundation, the Riverside Ballet and the Raincross Club. Ted is currently the President of the California Baptist University Board of Visitors. As President

of the Board, Ted is dedicated to preparing students to make substantial contributions to the Inland Empire as skilled professionals, thinking citizens and educated people.

A graduate of the Leadership Riverside Class of 2003, Ted has taken the initiative to advocate for the improvement of our community in other ways, as well. In 2003, Ted enthusiastically endorsed and promoted Measure G, which provided \$20 million for the improvement of fire stations, emergency operations centers and fire training facilities in the City of Riverside. The passage of Measure G has significantly improved fire services in Riverside to the benefit of all who reside here.

Ted's pursuit of professional excellence has not prevented him from attaining that necessary balance between work and family life. Nor has it prevented him from making a positive impact on our local community whenever possible. Ted is a great example of someone making a meaningful contribution to the legal profession and to the larger Inland Empire community.

Jaime N. Ries is an Associate Attorney with Gresham Savage Nolan & Tilden in Riverside. She practices in the areas of Litigation, Special Education and Healthcare Laws.



LEO A. DEEGAN INN OF COURT

by Robyn A. Lewis

The Leo A. Deegan Inn of Court finished its 2007-2008 session by honoring several very prestigious members of the Riverside legal community.

In May of 2008, Team Timlin, which included Doug Plazak, Chad Firetag, Joseph Galasso III, Dan Katz, Keith Kelly, the Honorable Stephen Larson, J Niswonger, and Brian Percy, gave its presentation in honor of its namesake, the Honorable Robert Timlin.



Hon. Stephen Larson, Hon. Bernard Schwartz,
Hon. Robert Timlin

Judge Timlin is a Senior District Judge for the Central District of California. After receiving his J.D. and LL.M. from Georgetown University Law Center, Judge Timlin worked as a Special Attorney for the United States Department of Justice, Criminal Division. He went on to serve as the City Attorney of Corona and as an Assistant United States Attorney. After being appointed as a Municipal and Superior Court judge for the County of Riverside, Judge Timlin served as an Associate Justice of the Fourth District Court of Appeal. He was appointed to the federal bench by President Bill Clinton, receiving his commission on September 15, 1994.

In addition to the honor of being the namesake of one of the Leo A. Deegan Inn of Court teams, Judge Timlin was also the recipient of the first annual Judge Elwood Rich Jurist of the Year Award, which he received at the May meeting.

Virginia Blumenthal, local criminal defense attorney and Riverside legend, was honored by being the namesake for Team Blumenthal, which gave its presenta-

tion on “The Patriot Act in the Post-9/11 Era” in June. Team Blumenthal included the Honorable Oswald Parada, Randy Stamen, Robyn Lewis, Stefanie Field, Wendy Seto, Juan Dotson, Connie Younger, and Nick Firetag.

Ms. Blumenthal graduated from California Southern School of Law in 1975, when few women were earning law degrees. She is one of Riverside’s most prominent criminal defense lawyers and has created a highly acclaimed female criminal defense law firm with over 50 years of combined criminal law experience. She has earned a reputation as a brilliant, hard-hitting attorney by handling some of the city’s most high-profile cases, involving murder, child molestation and grand theft. Ms. Blumenthal was named one of the most influential attorneys in the state of California by the Daily Journal.

Also honored by the Inn were two young attorneys, who shared the Louise Biddle Book Award. Kirsten Birkedal and Doug Flahaut received this annual award for their exemplary leadership and for demonstrating the ideals and goals of the Leo A. Deegan Inn of Court. The award was named after Louise Biddle, the former Executive Director of the RCBA and treasured member of the Riverside legal community, who passed away in 2006.

Steve Harmon was the first recipient of the annual Terry Bridges Attorney of the Year Award. Practicing exclusively in the area of criminal defense for over 30 years, Mr. Harmon is one of the Inland Empire’s most well-known and well-respected attorneys. During the course of his career, he has defended clients accused of crimes ranging from complex felonies to misdemeanors. Mr. Harmon has been called a “zealous and thorough” advocate by the California Supreme Court. (*People v. Hart* (1999) 20 Cal.4th 509, 636.) Mr. Harmon is on the faculty of and teaches regularly at the National Criminal Defense College based in Macon, Georgia, the Institute for Criminal Defense Advocacy in San Diego, California, and



Virginia Blumenthal



Steve Harmon

the Death Penalty Colleges at the University of Santa Clara Law School and the University of Michigan School of Law.

Robyn Lewis, RCBA Secretary and a member of the Bar Publications Committee, is with the Law Offices of Harlan B. Kistler. She is also Co-Chair of Membership for the Leo A. Deegan Inn of Court.



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MEMBERSHIP

The following persons have applied for membership in the Riverside County Bar Association. If there are no objections, they will become members effective October 30, 2008.

Dennis G. Bezanson – Best Best & Krieger LLP, Riverside

Cheri Brettmann – Mitchellweiler Law Corporation, Riverside

Carla R. De Silveira – Chandler Potter & Associates, Riverside

Shardon Jackson (A) – The Shardon Group LLC, Riverside

John Jimenez – Sole Practitioner, Palm Desert

Sherry Jung – Tenner Johnson LLP, Riverside

Samuel G. Lockhart – Lobb Cliff & Lester LLP, Riverside

Sheri N. Pym – U.S. Attorney's Office, Riverside

Inez Tinoco-Vaca – Sole Practitioner, Riverside



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