

Inside: Downtown Front Row Festival Guide

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FREE



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Adult School Move Approved Over City, Neighbor Protests

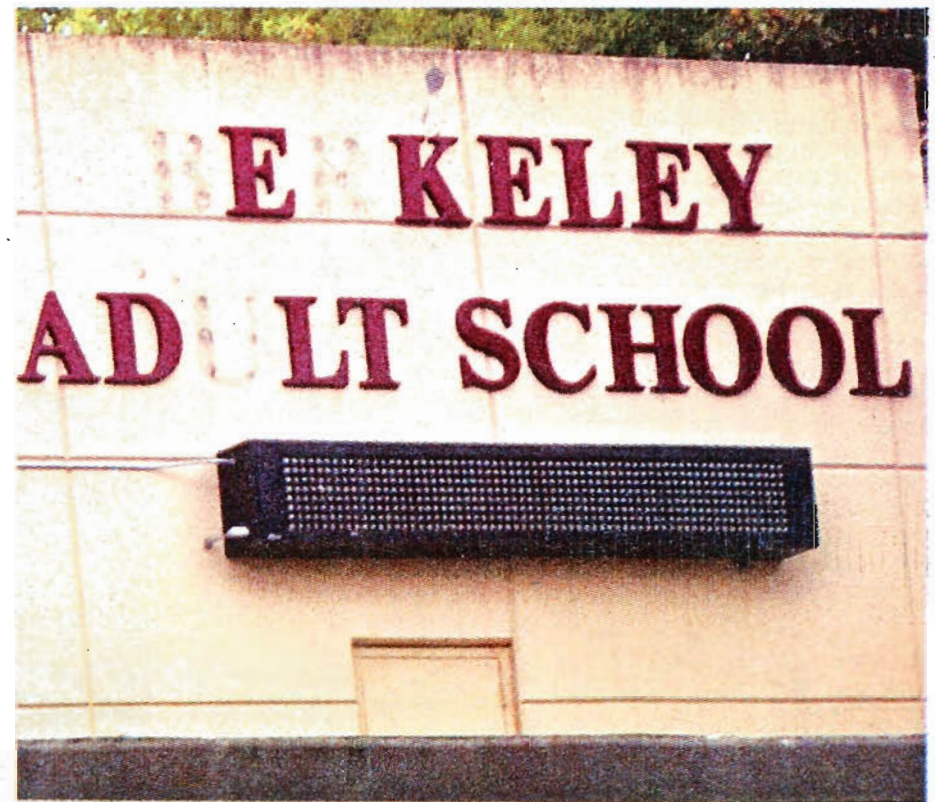
By DAVID SCHARFENBERG

Despite vehement opposition from neighborhood activists and City Hall, the Board of Education voted unanimously Wednesday night to move its Adult School from a dilapidated building on University Avenue to an old elementary school site just a few blocks away.

The vote came after months of heated meetings, a strongly worded letter from City Manager Weldon Rucker and more than an hour of testimony from opponents and supporters Wednesday night—including a rare appearance by a City Councilmember.

“To get along with your neighbors or anyone else, I think you have to work with them,” said Councilmember Margaret Breland, addressing the school board.

“I want the...neighbors to know that I’ve weighed this many, many times in many different ways,” said school board Director John Selawsky, before



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THE BERKELEY ADULT SCHOOL sign has seen better days.

McCullah, an Adult School neighbor. “I think it’s very insulting about an increase in traffic, parking and crime, among other

Fine Food

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For great beer and burgers everyday of the year, **Triple Rock Brewery** and Alehouse at 1920 Shattuck Ave. near University Avenue can't be beat. The game is playing (any game) on the large screen TVs hanging from the ceiling, there's shuffleboard in the back, and there's peace and quiet upstairs on the rooftop garden. This place is easily big enough to accommodate the entire slate of clowns and candidates currently running for California governor (remember to recall whoever wins) plus the Rock has great beers in nearly every style, fresh brewed on premise and on tap. Student pricing is the rule here.

Got a hot date and want to pretend you're a great cook? Stop by **Gregoire Take Out Restaurant** at 2105 Cedar St. at Shattuck ten

minutes before she shows up and serve her four-star-quality, cooked-to-order, fresh French food. We're talking Freedom Food here, the kind of freedom that allows you to dash home from school at the very last minute and still be able to pull off a full blown dinner without raising a sweat. There's no place like Gregoire. After calling in your order you can pick up everything including appetizers and desserts and drinks and have it on your table just few minutes after you get home. Chef Gregoire Jacquet, formerly of SF's Ritz Carlton, uses fresh, locally grown, organic, natural ingredients in his daily selection of 12 different entrées that includes everything from red meat to fish to vegetarian. Try the marinated Montana New York steak in anchovy butter (\$16) or the baked Sea of Cortez scallops in puff pastry torte with tomato sauce (\$15). And don't forget

dessert—the bread pudding (\$3.50) is to die for. It ain't the cheapest but it's certainly the best. Open 11 a.m.-4:30 p.m. for lunch and 4:30 p.m.-9 p.m. for dinner. Closed Sundays. Call 883-1893 to order in advance.

When mom and dad are picking up the tab, or if you've decided to pop the big question, or if you've just been accepted to Boalt or Hastings Law School with a full scholarship, there's only one place to go: **Chez Panisse**. Frankly you can't afford it otherwise. Downstairs dinner with wine averages \$100 to \$150 a person but then again this place is world famous for its food. Upstairs, the café runs a little cheaper but it's never inexpensive. After all, this is the restaurant that Alice Waters built, the very birthplace of California cuisine. Reservations nearly always required. Located at 1517 Shattuck Ave. 548-5525.



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STEPHANE GARNIER AND CHEF GREGOIRE JACQUET take a break from preparing the fresh organic fare which has made Cafe Gregoire a popular spot for students and their parents.