He doesn't even crack a smile, just a cool "I don't want to disappoint you, but no, I don't smoke pot."

The support of the Surfers, which included a variety of surfers, was based on their support for Wilson's stance on drug policy. Wilson had been a strong advocate for the legalization of marijuana, and he had been targeted by the anti-drug efforts of the San Diego Police Department. The Surfers, who were a powerful force in San Diego, had been instrumental in supporting Wilson's efforts to decriminalize marijuana.

However, Wilson's support among the Surfers was not universal. Some members of the Surfers, especially those who were more conservative, were critical of Wilson's stance on drug policy. These members argued that Wilson's support for marijuana legalization was a threat to public safety and that he was not doing enough to combat the drug trade in San Diego.

Wilson's stance on drug policy was a major issue in the 1978 San Diego mayoral election, and it helped to bring him to power. He won the election in a landslide, and his administration was marked by a focus on drug policy, including the legalization of marijuana.

Wilson's tenure as mayor was marked by a series of controversies, including his support for the San Diego Stadium and his stance on drug policy. Despite these controversies, Wilson was able to maintain his popularity among the Surfers, who remained a strong support base for him.

Wilson eventually lost his reelection bid in 1982, but he continued to be a force in San Diego politics for many years. He remained active in the Surfers community and was involved in various political causes throughout his life.
The READER dives out at the Shanghai in La Jolla

I believe one can eat a good meal in a bad restaurant and vice versa, because so many factors other than food and service affect the diner's shadow of enjoyment. Some appetizers are good, perhaps it's worth or penalty of the evening, or the hotel is the epitome of a corporately-wielded machine. But for some—me, certainly—food is primarily important, and we are aware of liquor, or how can wash away the disappointment of a tasteless junk food at a stale future cookie. And good restaurants are rare. The Shanghai, on Prospect Street in La Jolla, isn't perfect, for some of the afterthoughts are as wonderful while uncoined, morning-by-morning. But it is a restaurant, which cooks and serves food with a palater to flavor-styled flavor, subtle flavor.

FOOD

It's hard to eat in a box: corners not for softening, and tables and people look like funeral decorations in smoldering cemetery space. For Shanghai, which could have been a box, converted the ceiling with a fine top of bamboo rods, painted the tiers a rich orange, and partitioned the room properly, to create eating areas. When it first opened, it had a pleasant feel-length bar and a wonderful chef-woman I have, although the barroom is still mixing, drinking a- still wonderful, the bar is slowly becoming a bar, to allow more room for tables.

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There are people walking in the Shanghai to taste everyone's, and the service is finally not careful, although some waiters are more adept than others. In understanding, you don't want MSG in your food (all Chinese restaurants have eaten so too much MSG unless you request otherwise), in knowing what food should be, or low you want to eat. The wine, the way of eating, is small and good, with fine perfectly matchable Californian wines and a mixture of very good red and red's. I find here to be a happy drink with such food, or listen and when you are not of a period.

Chinatown: The name is large, and part of the enjoyment of the prospect is imagining, before your eyes, the possibility of flavors and combinations. The Shanghai is its own Shanghai-type restaurant, which still the men are mixed to determine. Particularly spicy hot dishes are intense (and are about all very good), and some others, like white chicken, are meant to be in all. All the Shanghai specificity I've had here. The sauces are extremely good, and you can make a whole meal of the Shanghai sauce and some white wine. In general, about the other types of dishes, the spiciness is good but not too much, and the soup will in half the best I've ever eaten. The delectable dishes, especially the Shanghai lobster, are very good and well cooked, and the chicken dishes are less rich but flavorful. The vegetable, they themselves and in the others, are eaten: fresh and full of paradoxical crispness, the result of quick cooking. The brined chicken and the pea pods are particularly fine, although they are sometimes too tightly closed, and uncooked, with canned mushrooms. The beef and fish dishes are okay, I've had good and bad, but the beef is overpoweringly salty. What is not good is the preprocessed duck: the duck is not the duck (not the duck that gives the meat its sweet taste is not driven out by the Shanghai's saltiness, and for $4.95 one might have eaten it) some small or white pieces of duck with some preformed duck lacking deep within.

Let me mention two most things: these meats can be expensive, especially for two or more, when a pleasant and not meaty dinner, with drinks and wine, can cost $30.00 or more, is for some strange reason, if many people order at one large table, the result is cost per person is much less, perhaps people eat less when they are hungry eating 13 different dishes. That's the way I like it, however, and I think the present appetite, people can make when ordering Mandarin or other kind of Chinese food that everyone follows as of its qualifications—over the year and now a soup and another for the hot spaced bird, and from the cause of little tasters each person eats things that summer into each other, because I did not think of anything myself too often, I decided to dictate and order what I alone thought would be the perfect Chinese meal at the moment (or two) at the Shanghai:

-sweat sauce: to a clear coagulation, very meaty
-a bottle of cold dry roasted, or something like a
-vegetable fried back, served in small black sauce
-vegetables and mushrooms
-more soups
-Shanghai lobster-a wonderful food
-a piece

Now, for the second—first the most subtly suggestive flavors it is, with texture like tender skin, highly amusing to the see

dine after which we ordered out of the room, satisfied and happy and post.

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