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JUNE 2023

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**WITHSTANDING THE TEST OF TIME**



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### Officers Dan Lowry and Nick Ishii: Love for Flying Enhances Public Safety

Stockton Police Department's first air unit has raised a new level of safety for the Stockton community with Falcon One-Zero. Officers Dan Lowry and Nick Ishii pilot a Bell 505 Jet Ranger X helicopter that's outfitted with a zoomable camera, a Lo-jack stolen vehicle recovery system, a Trakkabeam searchlight that can synchronize with the camera and more equipment that gives them the ability to assist patrol officers in fighting crime.



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# ALL ABOUT THE GUYS!

**S**ummer is here and so is the Men's issue of *HERLIFE*! It's no secret; men do read *HERLIFE* on a regular basis, so we are thrilled to publish this issue just for them! And we didn't have to look far to find some amazing guys!

As you read each story, you will find a common thread woven throughout the lives of these men we are featuring.

Community comes through loud and clear, the love of community and their commitment to make San Joaquin County a better place for everyone. It is inspiring, very interesting and it contains a variety of stories from young professionals to retired bankers.

Who will you find in this summer issue? Brothers who chose careers that have kept them in Stockton; the must-visit food booth guy who is at most festivals in San Joaquin County as well as a Miracle Mile restaurant business owner sharing his success story. News alert! Both of these guys—with yummy food—will be at Festa Italiana on June 11. At Festa, you'll also find a not-so-old beloved banker whose career-long community involvement didn't stop when he retired, as he chairs this annual event and also shares his favorite recipe! Also profiled is a solid business guy who is passionate about his golf game and supports local youth through First Tee; and the adventurous



young man who scales snowy mountains. When does a farmer have time to lead the restoration of a warship that will become part of our downtown waterfront? Well, he's a San Joaquin County guy too! Did you know we have an award-winning distillery on Victoria Island in the Delta? Yup, it's true, and these two guys are quickly becoming a name brand. The leader and

educator who is highly involved in the community is leading the charge to broaden and improve education throughout the county. Of course, a fan favorite is Wag Tales, and this month's sweet shop dog is a showstopper. And then there is our cover story! It's a very informative feature about the Stockton Police Department helicopter pilots. We are so proud to feature them and very thankful for their service!

With the weather so beautiful, pour yourself a beverage, find a comfy chair, sit back and enjoy reading this Men's issue. You'll be encouraged by their stories, become curious to seek out new destinations (like a distillery; care to join me on a field trip?), attend festive community events, go climb a snowy (yes, there is still snow up there) mountain, and find ways to give back through volunteerism and involvement.

*Blessings,*

**CARRIE SASS**



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# OFFICERS DAN LOWRY AND NICK ISHII

## LOVE FOR FLYING ENHANCES PUBLIC SAFETY

BY ANDREA BEAR  
PHOTOGRAPHY BY  
ANN ISHII

*Patrolling the city of Stockton, officers Dan Lowry and Nick Ishii make their rounds deterring crime. But unlike other officers whose jurisdiction is catered to specific neighborhoods, these men cover a larger region and at a much higher elevation.*

*As the first aviation unit for Stockton Police Department, Falcon One-Zero, the city's patrolling helicopter, covers a wide area. Yet Lowry and Ishii will be the first to admit their job is far from being above others; rather their role is to support additional eyes on the ground. "We try to provide assistance to the officers to do their job safely," says Ishii.*







Patrolling from the sky is a complex process, and as Chief Pilot Lowry acknowledged, it's been the theme from the inception of the program, while also gratifying and rewarding. "I have the best job in the world," he said. Established in 2018 under Sergeant Richard Buckley's supervision as the chief tactical flight officer, the program took flight when former Police Chief Eric Jones lobbied the program to the state. With growing crime in the Stockton region, Jones was successful in acquiring a \$3 million grant from Governor Jerry Brown to put forth a new air unit that serves as a force multiplier, as Lowry put it. "It's like having so many more officers on the street. I can be there in two minutes. We can provide safety for the officers as well as the citizens." One of the benefits to Falcon One-Zero is the ability to assist other officers in their placement with on-ground patrol. Just in the last few years, the unit has reduced the number of high-speed chases, helped locate missing persons at risk and helped locate a suspect quicker.

## STARTING WITH A STRONG FOUNDATION

But the start of the program had its challenges. Not just anyone could sign up or train for the air unit. A great amount

of time, prior experience and skill would be needed for the program to get off the ground. Thus, Sergeant Buckley turned to Officer Dan Lowry to lead the unit. "People were looking to me for the decision making. There couldn't be any mistakes or anything to go wrong," recalled Lowry, whose credentials in police work and aviation would prove right for the job.

In 1990, he enlisted in the Marine Corps and completed tours in the Gulf War. In 1997, he returned home to begin a career with the Stockton Police Department as a motor officer and, later, on the SWAT team. But it wasn't until after the September 11, 2001, attacks that Lowry reenlisted in the military for the National Guard. Here he attended flight school and graduated as a Blackhawk pilot. In 2011, he was deployed to Iraq, where he flew out of Balad, Iraq, for a year. After his deployment, he started flying UH-72 Lakotas out of Stockton Airport and worked toward his goal as an instructor pilot. Becoming an instructor pilot through the military allowed him to get his civilian rating as a flight instructor. Still active in both the National Guard and the police force, Lowry had the advantage of both worlds.

With this high-pressure, no-mistakes project, Lowry would be responsible for establishing a standard for the program. If

the department were to continue with such a unit, he had to get it right. "There was a lot at stake to make the program seamless," he said. Lowry knew that selecting an aircraft of the right caliber was of the utmost importance. With the help of Buckley and Jones, the three narrowed their choice to a Bell 505 Jet Ranger X helicopter for their mission. But selecting an aircraft was the easy part; retrieving and creating a solid protocol would be more challenging. To transport the helicopter, Buckley and Lowry traveled to Quebec, Ontario, Canada, and flew the aircraft back on their own. Learning the features of the helicopter would take some time, and they found that the weather forced them to learn quickly. "There was a polar vortex at the time," recalled Lowry. "It was scary but we were able to get it to Carlsbad, California, where the aircraft was outfitted with police equipment." A week after the landing and installation of new equipment, they were ready to build the unit.

Lowry and Jones chose the name Falcon One-Zero for the helicopter. While Jones had selected the name Falcon, Lowry had chosen One-Zero since it's also part of his call sign, Shadow One Zero. Even more sentimental was the registration number N1116S. The N is a nationality designator for the United States but the 1116 stood for Jones' badge





*"I enjoy and love flying; it's great to have an opportunity to be a police officer and to be able to fly. You can't beat that."*

*- Officer Nick Ishii*





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***“It’s like having so many more officers on the street. I can be there in two minutes. We can provide safety for the officers as well as the citizens.”***

***- Officer Dan Lowry***

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number and the S was the initial for Shirley, the name of Lowry's late mother who passed away several years ago. "She was my biggest supporter," said Lowry.

## CREATING A SOARING TEAM

To establish a developed model, Lowry attended trainings through the Los Angeles Police Department for guidance in setting up an air unit. During his visits he came across the well-known phrase, "To those who are given much, much is expected." The quote resonated with him so much that it became the motto for Falcon One-Zero and it's displayed on a banner inside the hangar.

Lowry began to establish protocols for safety and consistency. He would create fly drills and patrol routes, but the difficulty came with experience and support. As the only pilot in the unit at the time, this made the pressure even higher for him. "It's kind of a niche career field. Anyone can fly an aircraft, but not everyone has that aviator sense and you have to think about different things of what's going on in the air. You can't have a mistake. You can't hit the curb and check the tire; you have to do it right," he said. He knew the arrangement could be temporary, and he began to enlist more help from the department. "I didn't ride my dirt bike for almost three years because I didn't want to break my arm. There's no one else to fly," he said in reflection.

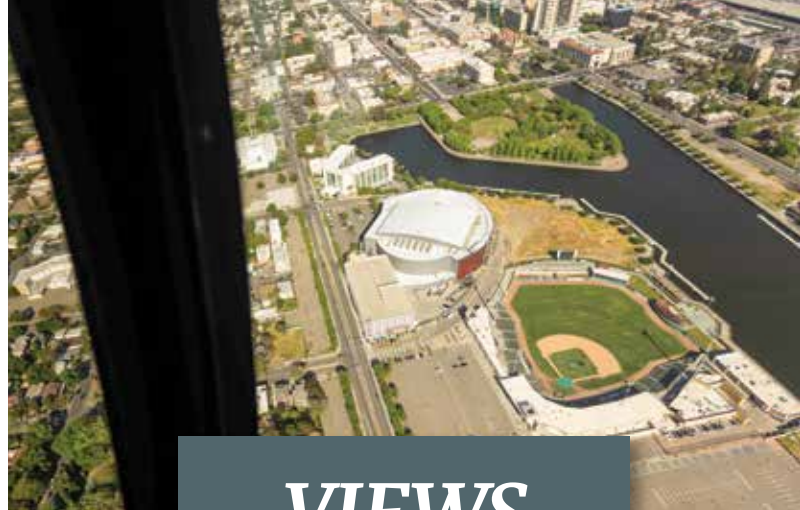
By 2022, more officers were brought in and the team expanded to four tactical flight officers, or TFOs, and two pilots. Officers Nick Ishii and Sean Ross joined the team. Ishii, who joined in June 2022, brought some experience from his time in the Marine Corps. Lowry began to train Ishii as a TFO and soon after started him piloting. "It took several months of very intense training," recalled Lowry. "It takes a lot of time to get them to fly the aircraft by themselves and do it safely." And now Ishii's position has opened more flexibility with the unit. "I enjoy and love flying; it's great to have an opportunity to be a police officer and to be able to fly. You can't beat that," said Ishii.

## SUCCESS FLYING HIGH

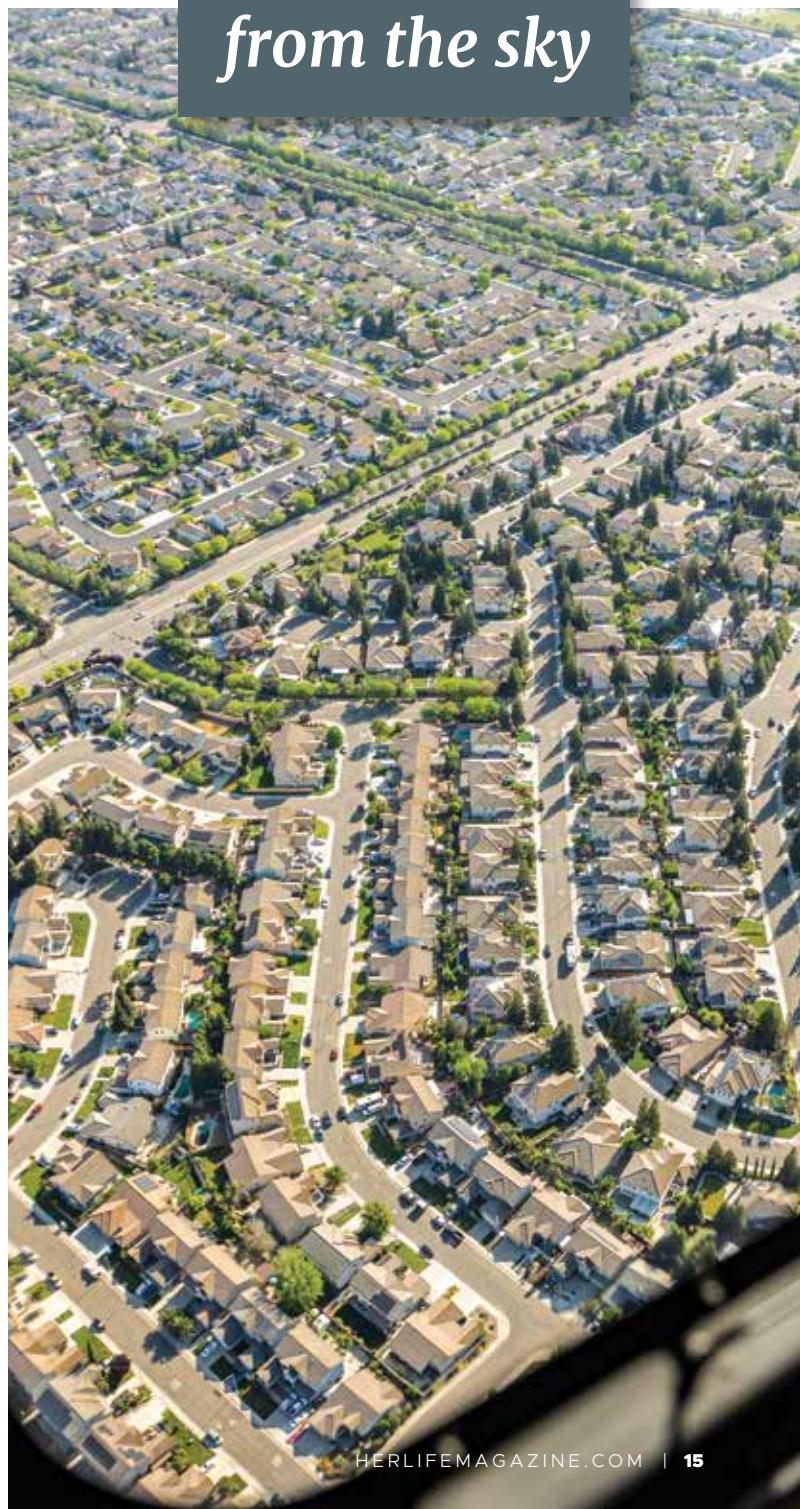
With a larger team, the unit has recently expanded to patrol seven days a week. Current Police Chief Stanley McFadden is a huge supporter of the program. "He's definitely done a lot for us. He understands the need for an air unit. That's been a huge boost for us," affirmed Lowry. Falcon One-Zero has provided additional safety for the officers on the ground, the ability to respond quickly in the air and to give updates to officers who are dispatched quickly.

"The community has been very positive about the success of Falcon One-Zero," said Lowry proudly. "They feel safer when they hear the aircraft flying overhead. That's the whole point of being here." Lowry acknowledged that the support is important and that they are doing this not only for the citizens but also for the department. "The officers are my customers. If I'm not helping them, then there's no point in us existing."

Looking to the future, Stockton's air unit hopes to expand and obtain an additional aircraft, but that might be a few years down the road. In the meantime, Falcon One-Zero continues to elevate the community. ♦



# VIEW from the sky





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# JEFF TOKUNAGA

BY HERLIFE STAFF

*Jeff Tokunaga, a partner at Truex Insurance Agency, sat down with HERLIFE Magazine recently to share his dedication to family and community.*



**HLM:** *How long have you lived here? What do you love most?*

**JT:** I have lived in Stockton for 55 years. I was born and raised here. After high school I went away for college and to start my career. And I came back; Stockton has always been my home. I like, first, the people of Stockton. Through the years I have met so many great people in every corner of the city. I also am a big fan of the wonderful spring and fall days.

**HLM:** *How is your heart inspired to serve the community?*

**JT:** Growing up playing sports in the Stockton Community Centers, I saw the different parts of our city, some that you could see needed attention. Giving back to all the youth throughout the City of Stockton is where my heart is inspired.

**HLM:** *What sparks joy for you?*

**JT:** My family, my friends and witnessing a person rise above a difficult situation to thrive in this world.

**HLM:** *Top three bucket list goals?*

**JT:** Design and build our retirement home; live in Europe for six months; ski and/or play golf with grandchildren.

**HLM:** *What accomplishment are you most proud of?*

**JT:** My two boys. My wife deserves most of the credit. They are both outstanding, mindful young men.

**HLM:** *Can you describe a key event that had an impact on your life?*

**JT:** At a young age I learned that hard work, dedication and effort always pay off.

**HLM:** *Outside work, how is your time best spent?*

**JT:** On the golf course. I enjoy the competition, the challenges of each shot and the people that I have met through the game of golf.

**HLM:** *Do you have a favorite quote?*

**JT:** Thomas Edison: There is no substitute for hard work.

**HLM:** *What are you currently reading?*

**JT:** *Connected Golf* by Jayne Storey.

**HLM:** *Favorite food or dessert?*

**JT:** Cheesecake, an old family recipe. ♦

# MEN AND MENTAL HEALTH

BY LISA BUTLER

*Craig's battle with mental health started a few years ago. Feeling anxious and depressed while dealing with dermatillomania, a skin picking disorder, he first brushed off his feelings as pandemic woes and tried to just get over it. But after several months of not feeling like himself, his stress and worry started affecting his functioning in social, work and family activities.*

With some convincing from friends and the realization that his symptoms weren't going away, Craig decided to reach out for help. These days, Craig visits a therapist regularly and uses learned methods to deal with his emotions and triggers. While his journey may be long, he sees the improvements he's already made in his mental health and he has the incentive to continue his progress.

According to Mental Health America, over 6 million men suffer from depression, but male depression, along with other mental health issues, often goes underdiagnosed. There are many reasons for it, including possible stigmas attached to talking about it, social norms and men often downplaying their symptoms. Men are also much less likely than women to seek mental health help. Only about one-third of people in therapy in the U.S. are men.

By forgoing support for mental or emotional issues, some men



may begin to self-medicate with alcohol or drugs to help relieve the pain. Individuals with substance use disorders are particularly susceptible to suicide and suicide attempts. Men commit suicide three and a half times more often than women.

There's no doubt that COVID-19 has brought many mental health challenges as well. The varied cycles of lockdowns, loss, worry and stress have impacted nearly everyone in one form or another. The good news is that the pandemic has made it more acceptable to talk about mental health, which many experts believe helps males feel more comfortable about getting support.

According to experts, female mental issues tend to center around depression and anxiety, but men are more likely to externalize emotions, which can lead to aggressive or impulsive behavior. Other data shows that men respond more positively to male therapists than they do to female therapists, but with almost two-thirds of psychologists in the United States being female,



finding the right help can be challenging.

Experts recommend that men incorporate a few mental health practices into their regular routines that can help them stay happy and grounded.

**Keep busy.** Enjoying a hobby or favorite sport can be healing to mental wellbeing.

**Move!** Research shows that exercising 30 minutes a day for three to five days a week may significantly improve depression or anxiety symptoms. Walking, running, hiking, swimming, cycling or high-intensity interval training are good options.

**Eat well.** Consuming fresh, whole foods as much as possible is beneficial for the body and mind. Choosing lean proteins, fruits, vegetables, whole grains and healthy fats is recommended to help make a difference in a man's general mood or sense of wellbeing. Limit alcohol, sugar, processed food and refined carbohydrates.

**Consider counseling.** It's a great place to talk about feelings. A professional can provide tips for managing stress and different life situations in a private setting.

**Foster friendships.** Having a couple of close male friends can offer social satisfac-

tion and promote a true relationship based on common interests and compatibility. Most experts agree that healthier social ties lead to living a longer, fuller life, not to mention the fun of sharing a bromance.

While having any form of mental illness can present obstacles, treatments are available. Besides counseling, men may find solace or help in educational programs, medication and support groups. A doctor can also assess the possibility of physical problems that could be triggering mental health symptoms. Once that is determined, a mental health

professional can suggest the best treatment moving forward.

Unstable mental health can be frightening, but there is no shame in treating these diseases. If you or a loved one is suffering from mental health issues, find help in your area. If you feel someone is in danger of harming themselves, dial 988, the Suicide & Crisis Lifeline. ♦

**SOURCES:** [adaa.org](http://adaa.org), [healthline.com](http://healthline.com), [moderntherapy.online](http://moderntherapy.online), [988lifeline.org](http://988lifeline.org) and [hopkinsmedicine.org](http://hopkinsmedicine.org).

*Women who are part of a man's life may often hear the words "I'm fine" when their spouse or partner may be suffering in silence. The signs of mental illness can vary greatly between men and women and from person to person. Some possible warning signs of mental illness in men may include:*

- Escapist behavior, such as spending a lot of time at work or on sports.
- Physical symptoms, such as headaches, digestive problems and pain.
- Misuse of alcohol and/or drugs.
- Controlling, violent or abusive behavior.
- Anger, irritability or aggressiveness.
- Risky behavior, such as reckless driving.
- Noticeable changes in energy level, mood or appetite
- Difficulty concentrating, feeling restless or on edge.



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# WILLIAM “BILL” TREZZA

## *Cultivating Community One Step at a Time*

BY ANDREA BEAR | PHOTOGRAPHY BY ANN ISHII

*What do bocce courts, Italian heritage, community service and banking have in common? If you're Bill Trezza, all go hand in hand as he prepares for the Festa Italiana 2023.*

**T**here's a common phrase in the Italian community to describe the role and responsibility one has to give back to others. “Una mano d'aiuto”

translates to “a helping hand,” describing how each person has a unique gift or talent to help others. For William “Bill” Trezza, this phrase is not only cultural but the embodi-

ment of his life's work. As the retired CEO of BAC Community Bank in Stockton, California, he has spent a great amount of his career in service, using his banking knowledge to





help businesses thrive. He's been an asset to many budding and prosperous organizations, from nonprofits to local businesses, including the Pacific Italian Alliance.

### FROM JERSEY TO THE CALIFORNIA COAST

Growing up in a large Italian family in Orange, New Jersey (his father had 59 first cousins alone with the last name Trezza), Bill was surrounded by family who encouraged him to pursue an education. "I worked in the family junkyard while going to college, and my father said, 'Go put on a suit and use a pencil,'" recalled Bill. That advice paid off as he graduated from Villanova University with an accounting degree and shortly after, became a bank examiner with a branch of the U.S. Treasury Department.

that we started from scratch," he said, referring to funding for the shelter. With help from San Joaquin County and other private investors, the committee was able to secure funding to build and finance the shelter. In fact, it was so successful that the organization had a \$1 million surplus. This allowed them to repurpose the funds to aid foster youth for education toward college, junior college or trade school. Today, because of these efforts, the nonprofit continues to maintain the endowment for foster youth.

### CONNECTING ITALIAN HERITAGE

Bill found great satisfaction using his financial talents to better the

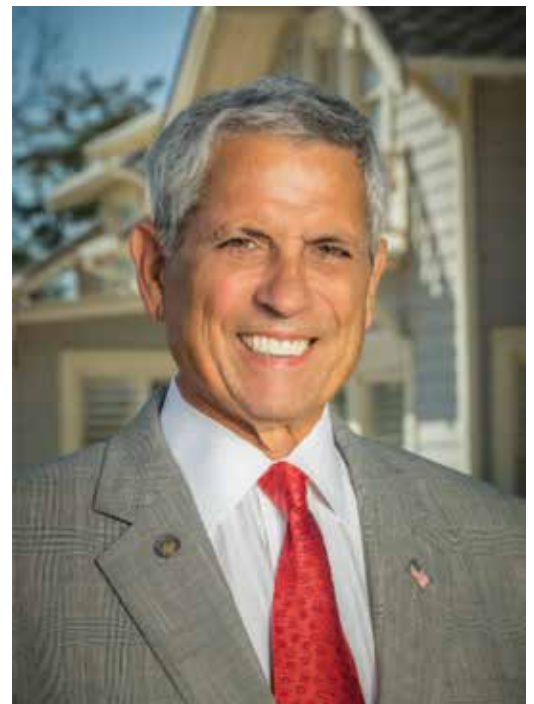
Five years into the job, Bill realized audit work wasn't his calling, and he wanted to explore other positions. In 1975, he took a job at the agency's headquarters in Washington, D.C. At the time, the agency was modernizing its regulatory and administrative functions across its 14 national offices. This was Bill's opportunity to take a leadership role and further his experience. As he began to make a name for himself in the department, he was assigned to other offices, including New York City. In 1980, he was assigned to San Francisco, as bank supervisor for the west coast region. It was here he fell in love with California.

"It was the early '80s and the economy was booming," said Trezza. The agency also offered him the position to manage the New England region and he rejected it in lieu of an executive position at BAC Community Bank in Stockton. The bank needed a chief financial officer. Bill had heard that the majority owner, Art Berberian, had invested \$3 million to restore the bank's financial footing. That commitment gave him the comfort to accept the position. The bank regained profitability in mid-year and Bill became the chief executive officer two years later in 1984.

### TIME, TALENT, TREASURE

He also found this position allowed him the flexibility to become well acquainted with the community, but it wasn't until 1988, upon the birth of his daughter, Andrea, did he find the desire to get involved. Seeing the care provided by Dameron Hospital and feeling the elation of being a new father, Bill felt a sense of gratitude that ignited a spark in him. "I was indebted to the hospital," he admitted. With his time, talent and treasure, Bill got involved with the Dameron Hospital Foundation and soon became of great value to other non-profits in the area such as Hospice of San Joaquin and El Concillio, assisting in fundraising and financial management to those who needed his expertise. "A lot of these non-profits have a lot of heart," said Bill, but they would need more than just intention if they were to truly make an impact in the community.

Another example was Bill's involvement in the development of Mary Graham Children's Shelter. "What I love about that was



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***From delicious regional cuisines, Italian art and bocce ball to live entertainment, the festival will celebrate the many generations of Italian culture.***

---

community, and this also carried over into his other love, his Italian culture. He became acquainted with Paul Mariani, who brought him onto the Pacific Italian Alliance board of directors. Noticing a wide range of Italian organizations in San Joaquin County with little united front, Bill wanted to create a bridge to bring groups together. So, in 2016, at the Italian Athletic Club location, PIA joined with a handful of other Italian clubs (IAC, Liguri nel Mondo and the Italian School for Language) to organize Festa Italiana, a festival celebrating the motto "all things Italian." Each organization celebrated its unique qualities while uniting under the Italian heritage. The event became so successful that within a few short years Festa had to move the event to larger grounds at the Waterloo Gun and Bocce Club, and then eventually to its current location at the Lodi Grape Festival fairgrounds.

This year's event will take place on Sunday, June 11, and intends to live up to its motto. From delicious regional cuisines, Italian art and bocce ball to live entertainment, the festival will celebrate the many generations of Italian culture. The venue also gives recognition to the various Italian histories and regions of local families such as those from Genova and Piedmonte to "below the olive oil line," or the southern regions in Salerno and Puglia, where Bill's family resides. While he admits his own Italian is limited to mostly a Neapolitan dialect that's been more Americanized over the years, he's proud to be part of the local community, building and connecting culture. ♦

*To connect with Bill in his many projects or learn more about Festa Italiana, visit their website at [festa-italiana.com](http://festa-italiana.com) or contact the organization at 209-242-9970.*

# Clams Oreganata

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RECIPE COURTESY OF BILL TREZZA

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***A crisp chardonnay pairs well with this appetizer.***

## INGREDIENTS

**2 dozen cherrystone clams**  
**2½ sticks butter**  
**1 whole garlic bulb**  
**1 cup coarse breadcrumbs**  
**1½ cups parmigiana cheese**  
**1 cup oregano**  
**1 tbsp. ground black pepper**  
**3 fresh lemons**

## DIRECTIONS

Steam clams in 4 to 6" of water. Melt butter over low fire but do not cook. Press garlic and place pulp in melted butter. When clams are done (shells open wide), let cool and remove from shells. Cut clams into 5 or 6 pieces per clam. Mix the dry ingredients with the chopped clams, then pour in the warm garlic butter and mix evenly; you may use some of the clam broth to moisten the mix for better handling. Use a tablespoon to put mix in half shells and broil for approximately 5 minutes or until clams are browned. Squeeze fresh lemons over clams and serve hot with cocktail forks. ♦



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# RUN FOR THE ROSES!

Kentucky Derby West, a popular and unusual event, was held at Sargent Equestrian Center on May 7. Guests dressed to the nines in their Southern attire and big hats, enjoyed dinner, Southern sweets and refreshing mint juleps while watching the Kentucky Derby via livestream on the jumbotron. Kentucky Derby West benefits patients and families of Hospice of San Joaquin. ♦

PHOTOGRAPHY BY HELEN RIPKEN





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# DELROY SIBBLIS

BY HERLIFE STAFF | PHOTOGRAPHY BY CONRAD BORBA

*Delroy Sibblis, owner and chef of Delroy's Deli and Catering at the Port of Stockton, sat down with HERLIFE Magazine recently to share his dedication to family and community.*

**HLM:** *How long have you lived here? What do you love most?*

**DS:** I'm originally from Jamaica. I moved to Stockton in 2003 from Oakland. There is so much to love about Stockton. I love the people, lots of summer fun things to do, and I enjoy the many sporting events.

**HLM:** *How is your heart inspired to serve the community?*

**DS:** As a chef, I love being involved at the many events throughout the county and love to meet with the people who come to the Delroy's food booth at all the various festivals. Good work is being done through so many organizations like the Earth Day Festival, the Asparagus Festival, Festa Italiana, Family Day at the Park, Juneteenth, to name a few. And the Community Foundation of San Joaquin has encouraged me to work with many more.

**HLM:** *What sparks joy for you?*

**DS:** I get great joy from feeding the people in the community and watching people enjoy my cooking! You should come by and try my Jamaican Jerk Chicken.

**HLM:** *Outside of work, how is your time best spent?*

**DS:** I am a very simple person, and I stay busy working hard.

**HLM:** *Top three bucket list goals?*

**DS:** I would love to travel, with Africa being at the top of the list, and also travel throughout the U.S.A.

**HLM:** *What accomplishment are you most proud of?*

**DS:** I am proud to be a businessowner, working hard every day, serving the people of our community. I love when people come to the deli and enjoy one of my great menu items. Hope you'll stop by soon or come see me at the next community festival!

**HLM:** *Do you have a favorite quote?*

**DS:** Work smarter, not harder.

**HLM:** *Favorite food or dessert?*

**DS:** I love fish, especially red snapper. A nice piece of chocolate cake is the very best! Of course, any cake is good! ♦



BY MARY RAFFETTO  
PHOTOGRAPHY BY  
GREG HAMMOND

*“Much like our distillery, the word sabbatical has its roots in agriculture. Originally signifying a year-long break from working the fields, its meaning has evolved over time but the sentiment remains, a break or change from the routine for rest, rejuvenation and new pursuits. Whether it’s a break for an hour, a day, a drink or a year, we believe it’s always a good time for a Sabbatical.”*

San Joaquin County had not seen a distillery since pre-prohibition times but, over 100 years later, Jack Zech and Danny Leonard have come along and changed that. In doing so, they surprised even themselves by nabbing double-gold medals in 2022 with their very first release, a blended whiskey that knocked the socks off the judges and would surely have been the envy of even the best bootlegger. Then Sabbatical Distillery took the gold again with their debut gin, Sábado.

### UNIQUE BLENDS

East of San Francisco, on the California Delta, lies some of the richest, most productive farmland on the planet. It is here, on Victoria Island, amidst 7,000 acres of Jack’s family farmland, that Jack and Danny de-

# SABBATICAL DISTILLERY

## INNOVATIVE CRAFT DISTILLING ON THE FARM





velop and produce their meticulously crafted premium spirits. Each beverage is like no other on the market, in part because they use their own farm-fresh ingredients to innovate and to perfect their finished products. They say it's also because they have the freedom to test and experiment extensively, to seek out ingredients such as malted barley of every kind, to locate "that extra character component" that sets their whiskeys apart from others.

At the Sabbatical production site, 16021 CA-4 in Holt, visitors drop in steadily to sample this lineup of small batch whiskeys and to sip a remarkable blueberry-lemon vodka and their outstanding Sábado gin, all crafted with produce grown on site. "We are not at 100 percent yet, but we are working steadily toward using our own farm products exclusively," Danny clarified. He described the reactions people have when they are introduced to Sabbatical beverages. "People are somewhat blown away and really appreciate the quality and flavor of the whiskey. The bright flavor and smooth botanical style of our gin are a huge discovery for a lot of people as well, many of whom previously had never even liked gin. The newly converted and self-proclaimed gin lovers alike often tell us it's the best they've ever tasted. That's a really gratifying reaction to witness, especially after so many hours spent perfecting our process behind the scenes."

## THE CHOICE

What led these two businessmen-turned-artisans to take on such an ambitious project? As with any big undertaking, a multitude of factors paved the way. Danny and Jack first became friends while attending UC San Diego. Both graduated with double majors in economics and international business and each left to work in other countries for big-name companies, eventually rising to leadership positions with COO-type responsibilities. It was several years later when Jack received a letter from his grandfather, Nic, about the farm, that he recognized what an unusual opportunity lay before him to build a dream business.

After taking a sabbatical of their own to research and study the possibilities, Jack and Danny knew they wanted to proceed. "We had this space available to us, the family supported our idea, and it was something we knew we just had to take the leap and start this distillery," Jack said. "Yes, we decided pretty swiftly," agreed Danny. Not



only did both friends have complementary skill sets, they recognized the importance and stability that came from knowing they shared the same values, beliefs and goals.

While a multitude of factors may have paved the way, there were also a multitude of roadblocks. Patience proved to be indispensable in obtaining all the clearances and approvals from the county, state and federal agencies that supervise the production of spirits. Danny summed up just one of the many arduous processes. "It took us over three years just to get permission to turn on the equipment," he said, gesturing toward a row of gleaming stills and fermentation tanks where their award-winning products are made.

## THE RESULTS

Sabbatical will soon launch its new Spirits Membership Program featuring quarterly deliveries, special events and other assorted perks for members. They collaborate regularly with fine restaurants to present whiskey-pairing dinners and offer tastings at retail partner locations. Upcoming on-site events will feature food trucks, U-pick at the farm for the summer blueberry harvest season and various seasonal farm stand events that highlight the various fruits, nuts, honeys and vegetables grown just outside the distillery on Victoria Island Farms.

Both partners say that they absolutely thrive on the intense detail-oriented production methods and the wide variety of their day-to-day responsibilities. The seasonal nature of farming and the unlimited approach to developing each product keeps everything new and exciting. With their focus on quality, sustainability and commitment to the community, Sabbatical Distillery continues to exceed expectations, and, as they say, "push the limits of what a craft distillery can be." ♦

*In addition to direct sales from the website with shipping throughout California and in-person sales at the Sabbatical Distillery Bottle Shop and Tasting Bar, Sabbatical's products are available at locations including bars, nearly 100 restaurants and stores from the Bay Area to the Central Valley and beyond. For a complete list, visit [drinksabbatical.com](http://drinksabbatical.com).*



# FAT CITY BREW & BBQ



## Enthusiasm and Innovation Produce Great Meats!

BY MARY RAFFETTO | PHOTOGRAPHY BY FAT CITY BREW & BBQ

*Fat City Brew & BBQ is a hidden gem and a BBQ lover's dream. Don and Nadja King opened their restaurant in 2018 at 1740 Pacific Avenue on Stockton's Miracle Mile, and it has been going strong ever since. From the street, one might never guess the feast that awaits within, a feast built around Don's specialty smoked meats, all made from scratch in house, reflecting the years of practice Don has invested as a self-taught grilling and smoking expert.*

**S**pecialties include brisket, tri tip, St. Louis ribs, pulled pork, turkey, smoked chicken and pulled chicken. Each meat is offered in gourmet sandwiches and a variety of combos plates such as The Pit, which includes "all meats from the smoker," Don affirmed. Wood fired pizzas will soon be added to the menu, a perfect way to showcase creative combinations and flavors.

### GROWTH IS COMING!

Don shared that early on, people sometimes confused the restaurant with somewhat similarly named establishments, but

it's no longer a problem as the other places have since closed. Fat City Brew & BBQ has been so well received that they plan to open more restaurants in nearby communities in addition to the catering they do for groups and offsite events. Although they cook all their own meats, they do not brew their own beer. "We just serve a lot of really good ones!" he clarified.

An accomplished pit master, Don calls his cooking California BBQ to differentiate it from other BBQ styles. His California version is lighter and cleaner flavored, dry rubbed with carefully selected spices, then smoked over cherry wood, which yields a

milder, less overwhelming flavor than mesquite or hickory, he explained. He provides a variety of BBQ sauces so that customers can try different ones or select a favorite in the quantity they desire.

In his youth, Don and his best friend, Noah, participated in many BBQ competitions. Often, these were all-night events for the cooks to prepare four meats, brisket, pork, ribs and chicken, to see who would emerge the winner. Eventually Don began hosting his own competitions as he continued to hone his skills, something he confesses he sorely needed. "I was a terrible cook back then," he said, laughing. "People



would bring their own food to my cookouts!” Apparently, great BBQ may happen overnight but great skills take much longer.

## PANDEMIC PIVOT

Since then, with years of practice on his side, Don has won many competitions, proof of his dedication and outstanding ability. Because of their passion for the hobby, he and Noah originally opened a brewing and grilling supply store, which Nadja ran in Marengo Center before moving to Lincoln Center. Don never imagined having his own restaurant until the opportunity presented itself four years later. As soon as it opened, Fat City Brew & BBQ was extremely popular and, to their surprise, business held steady even when pandemic restrictions intervened.

When restaurants were not allowed to have patrons dine inside during lockdown, Don realized he could still cook the same great meals and deliver them via a drive-through tent out back. They expanded their online presence so people could place orders; the restaurant stayed as busy as ever doling out hot comfort food to a steady stream of grateful customers. In place of indoor dining, they provided indoor shopping, offering milk, eggs, gloves, sanitizer, toilet paper, cases of beer and more. “We just wanted to help everyone and it worked out really well,” Don explained.

## LET’S FLIP!

To this day, Don loves a good gamble and, in that spirit, he recently instituted the Let’s Flip For It promotion in which customers

can say those very words to the cashier when placing their order. If the customer wins the coin toss, then the cashier will remove the cost of the most expensive item from the tab, even The Pit, which runs \$45.97. Don gives away these free orders to three people per day and loves seeing customers get excited about winning.

Don, who once owned a machine shop, shared that since opening the restaurant, his greatest surprise is simply the passion and excitement he feels every single day to get into the kitchen and make it all happen. “I don’t even set an alarm clock,” he smiled. “I just wake up at 4:00 a.m., maybe 4:30 a.m., and I’m ready to go!” Behind the scenes, one of his favorite things to do is experiment with new foods and recipes. “I try out all sorts of new recipes and give it away free to my customers the next day. I include it along with whatever they’ve ordered so they can try it out and let me know what they think. If it’s something they would like to have again, I might add it to the menu, or make it a special.” ♦



To order online or for information about upcoming events, visit [fatcitybrewbbq.com](http://fatcitybrewbbq.com) or call 209-323-4920.

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# SOME LIKE IT REALLY HOT!

BY PATTY COOK

*One basic healthy food habit is selecting fruits and vegetables in a rainbow of colors. Here's a culinary riddle for you: can you name the fruit that most people consider a vegetable, but that's also considered a spice? The food that serves this dual purpose is peppers.*



**G**rocery stores present an endless choice of peppers – fresh, dried,

canned and pickled. Produce aisles display Anaheim, poblano, serrano and habanero peppers. Some peppers are specific to one region, such as the New Mexico chile, or Hatch chile, grown in the area around Hatch, New Mexico. Grocery stores celebrate the Hatch chile harvest season by roasting them in a large cylindrical drum at the store entrance, where they are packed up to sell. The scent of roast-

ing peppers wafting through the autumn air inspires customers to buy them while they're still warm.

But home cooks are faced with a challenge; everyone has a unique definition of “spicy” when it comes to peppers. Your family meal may have conversations like this: “Oh! This tastes really great, but it’s just too spicy for me.” “Really? You thought it was spicy? I thought it was just right.” “Well, I don’t think it’s hot at all; you should have added more.” My solution to this dilemma, whether I’m adding cayenne to



mac and cheese, or jalapeño to salsa, or chile powder to a batch of chili, is to err on the side of caution. I use as much spice as needed for seasoning and flavor. The dish is served with additional peppers, sliced, roasted, pickled or bottled sauce, on the side.

Why do peppers have different levels of heat? Why isn't there some objective way to rate the level of heat they have?

Peppers taste hot because of a compound they contain called capsaicin. When a recipe calls for wearing kitchen gloves while cleaning and chopping peppers, it's to protect your skin from being irritated by capsaicin. If you clean hot peppers with your bare hands, you'll quickly learn to avoid touching your face, especially your eyes, as this volatile compound will still be present on your hands.

A pharmacist from Detroit, Wilbur Scoville, developed a universal rating scale measuring the heat in peppers in 1912. His company used capsaicin for medicinal purposes in a muscle salve called Heet. The product could not be manufactured unless this ingredient was consistent. Scoville soaked peppers in alcohol, as capsaicin is alcohol soluble, then took a measured sample and diluted it with defined amounts of sugar water. Professional tasters would taste the samples, continuing to add units of sugar water until they could no longer perceive the "heat" of the pepper. Using this scale, a sweet bell pepper registers at 0 Scoville Heat Units, while jalapeños rank between 2,500 and 5,000, meaning between 2,000 and 5,000 dilutions of sugar water are required before the capsaicin is no longer detected. Cayenne is measured between 30,000 and 50,000 SHU. The capsaicin level in a typical canister of pepper spray is ranked at 2,000,000 SHU.

The Scoville method is still used as a rating scale, but it's sub-

jective. It relies on human taste buds, and the level of capsaicin in peppers can vary. Capsaicin is used in food products as well as medicines, which require a more reliable method. Thanks to HPLC, or high performance liquid chromatography, capsaicin is extracted from dried ground chiles using water, so the parts per million of capsaicin in water can be verified. This means you can trust processed food that is labeled mild, medium or hot. It also means that medicines with capsaicin, including capsules, creams and sprays to treat muscle and joint pain, both in people and animals, have reliably consistent doses.

You may think that peppers have existed in every continent and culture. After all, so many types of cuisine have signature dishes featuring peppers, including Hungarian hot paprika, spicy Indian food and fiery Szechuan and Thai dishes. In fact, peppers were not available worldwide until Christopher Columbus stumbled upon the New World. He encountered pepper plants and took them back to Spain. Merchants then introduced peppers to Europe, Africa, India and the Far East by the 16th century. Can you imagine a world that cooked without peppers until the past four hundred years?

If your tolerance for hot peppers is boundless, try some of the hottest in the world. In 2007, the Naga Bhut Joloki, or Ghost chile, was said to be the hottest ever. In 2010, the Naga Viper claimed first place. In 2012, the Trinidad Moruga Scorpion was first, rating 2 million SHU, the same as pepper spray! Today, the Carolina Reaper is in first place. This pepper, a cross between a Naga and Red Habanero, boasts 2.2 million SHU. It's said to have excellent flavor if you can stand the heat. ♦

**SOURCES:** [cayennediane.com](http://cayennediane.com), [pepperscale.com](http://pepperscale.com) and [pepperheadsforlife.com](http://pepperheadsforlife.com).



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# SKILLET BALSAMIC PORK CHOPS WITH PEACH AND GORGONZOLA SALAD

RECIPE BY LAUREN LANE | LAUREN-LANE.COM



## INGREDIENTS

### PORK CHOPS:

- 4 cups water
- 4 tablespoons Kosher salt
- 2 bone-in pork chops
- 2 tablespoons olive oil

### VINAIGRETTE:

- 1/3 cup balsamic vinegar
- 1/4 cup honey
- 1-2 tablespoons chopped fresh thyme leaves or rosemary
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons extra virgin olive oil

### SALAD:

- 2 peaches, sliced
- 3 ounces of gorgonzola dolce or crumbled blue cheese
- 3-4 handfuls of arugula

## DIRECTIONS

To brine the pork chops, dissolve salt into water and pour mixture over pork chops in a shallow dish. Cover and refrigerate 30 minutes up to 4 hours. Preheat oven broiler to high with the oven rack in the middle position. Rinse the pork chops and dry well with paper towels. Season lightly with salt and pepper. Add 2 tablespoons of olive oil to a heavy oven-proof skillet and heat on medium-high until the oil is shimmering. Carefully, add pork chops to skillet and cook undisturbed for about 5 minutes, or until very brown. Meanwhile, combine the first 5 ingredients of the vinaigrette into small bowl or jar. After searing pork chops, flip and pour all but 1 1/2 tablespoons of vinaigrette mixture to the pork skillet. Immediately place the skillet in the preheated oven and broil until the pork's internal temperature is 145 degrees and charred, 2-4 minutes. Add a splash of water if the sauce is too thick when removed from oven. If you'd like the sauce thicker, remove the chops after they are cooked through and simmer sauce until reduced. Add remaining olive oil to vinaigrette mixture and whisk. Toss the peaches, gorgonzola and arugula with the vinaigrette. Place the pork chops on a platter and arrange the peach salad around the pork. Serve with the sauce from the pork pan. ♦

## TIPS

**1:** Brining pork for even a brief period makes the pork juicy and ensures no more dried pork! The brine mixture I use is 1 cup water to 1 tablespoon Kosher salt. If using table salt use one-third less salt.

**2:** Be sure you don't move the pork around while it is cooking on the stove. Leaving the pork alone will allow it to get a better sear.

**3:** Any leftover vinaigrette will keep refrigerated up to two weeks. When ready to use, let the dressing come to room temperature and shake/whisk before serving.





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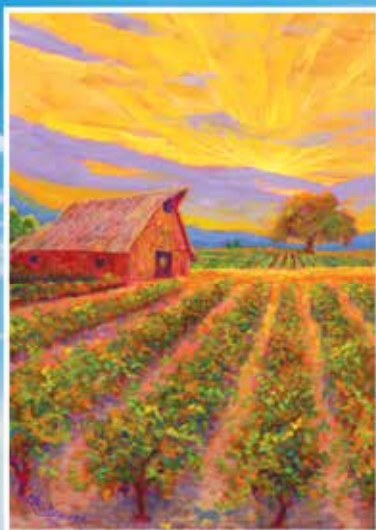
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# URBAN CHICKENS AND HOBBY DUCKS: BACKYARD FARMYARDS

BY REBECCA FLANSBURG

*Anatidaephobia is the fear that somewhere, somehow, a duck is watching you. Alektorophobia, or the fear of chickens, is derived from the Greek word “alektor,” which means rooster, and “phobos,” meaning fear. But people who raise ducks and chickens for food or as pets can assure you that there is nothing to fear with either critter.*



**D**omestic ducks and chickens have been used as a food source since colonial times, and they are fast becoming a popular addition for urban farmers who are opting to cultivate and process food in a more residential setting. Whether you are considering raising either or both as a way to know where your food is coming from, or just to have these feathered friends as pets, there are some basics to raising both that one needs to know beforehand.

## RAISING CHICKENS

If you keep a couple of chickens around to have fresh eggs every day, then raising chickens makes perfect sense if your property has space

for them to live and you have the time to keep them happy and healthy. For the most part, chickens are not expensive to raise. Chickens appreciate commercial feed from the feed store, but they're also happy foraging for bugs and even eating table scraps.

Chickens do need some special accommodations in their coop. Nest boxes for egg laying are a must, but poultry also prefers to roost as opposed to sleeping on the ground. Roosts, or something long and round that they can get their feet around, don't have to be anything fancy. Even tree branches placed horizontally inside the coop will be enough for them to perch and feel safe and secure. During the day, chickens can be free range or kept in a fenced area.

If you opt for free-range birds, keep in mind that chickens love



to scratch into the earth and have dust baths. Both are beneficial to the bird but can wreak havoc on your lawn. Chickens can turn a lush patch of grass into something that is patchy and bare pretty quickly.

If you are looking to add chickens to your homestead for egg production, consider breeds such as the White Leghorn, Rhode Island Reds, Plymouth Rock and Sussex. Many hobby farmers also opt to raise chickens for their meat, and it's an excellent way to provide your family with a natural and organic food source. The best breeds for meat production include Cornish Cross, Jersey Giant and Orpingtons.

## RAISING DUCKS

Many people assume that raising ducks and chickens is relatively the same since they are both considered members of the bird family. However, ducks are unique creatures that will bring something special to any backyard menagerie.

Like chickens, ducks need the basics of food, shelter, heat sources and straw for bedding. They also need water—lots of water. Unlike chickens, ducks not only drink water, they swim, bathe and play in it. Born with natural waterfowl instincts, ducks need copious amounts of water to stay healthy and happy. Urban farmers might want to also keep in mind that ducks are enthusiastic bathers, which mean lots of mud and mess!

Ducks can also be housed in an enclosure or allowed to be free range. Ducks are pros at keeping the population of annoying insects such as mosquitos and grubs from the garden beds at bay, and they are not nearly as destructive as chickens. The downside to having free-range ducks is that their bowel movements will be spread far and

wide as well, which could make walking around in your own backyard a slippery experience.

Recommended domestic breeds that make great pets include Peekin, Khaki Campbell, White Call and Muscovy. If you're more interested in raising ducks for their extra-large eggs, breeds such as Welsh Harlequin, Magpie and the Ancona are worth considering.

## CHICKENS AND DUCKS AS PETS

As with any outdoor domestic animal, chickens and ducks are subject to predation from wild animals such as owls, raccoons and even dogs. Provide your cluckers and quackers with a warm, safe haven that they can duck into during the day and a place that can be closed up tightly at night.

One thing to keep in mind is that ducks and chickens have very different sleep habits. Chickens like to sleep the night through while ducks are the masters of the catnap. When housed together, ducks can make enough fuss to keep the chickens from getting as much rest as they need; it's best to provide separate shelters.

Acknowledging these farmyard fowls' differing lifestyles and habits, ducks and chickens can, and do, get along well together. The more space you have available for providing separate housing, for keeping feeders and drinkers outdoors, and for establishing a swimming hole away from the chickens' hangout, the more successful your duck-and-chicken venture will be. ♦

**SOURCES:** [thecapecoop.com](http://thecapecoop.com), [notsomodern.com](http://notsomodern.com), [morningchores.com](http://morningchores.com), [thecourageouschicken.com](http://thecourageouschicken.com) and [en.wikipedia.org](http://en.wikipedia.org).

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# TECH GADGETS TO TRANSFORM YOUR HOME

BY CATIE WATSON

*These days, tech gadgets aren't just for entertainment. They've become an essential part of the modern home.*



**F**rom smart locks to battery-powered yard tools, there's a wide variety of gadgets that help make your home smarter and more efficient. Whether you're a tech enthusiast or simply looking for ways to improve your home life, the list below has something for everyone.

## BATTERY-POWERED YARD TOOLS

For gardening enthusiasts, battery-powered yard tools are lighter, easier to use and more environmentally friendly than their electric and gas-powered counterparts. Many use Li-ion batteries that have a longer life span and offer better performance compared to traditional batteries. They're also quieter, emit less vibration and can power everything from lawn mowers and string trimmers to leaf blowers and chainsaws. Trusted power tool brands such as DeWalt, Milwaukee and Ryobi offer battery-powered lawn tools, along with new brands such as Greenworks.

## ROBOTIC VACUUM CLEANER

Vacuuming the home is one of the most tedious household chores, so why not automate with the help of a robotic vacuum? Con-

sumer Reports recommends iRobot's Roomba s9+, a top-of-the-line self-navigating vacuum with stronger suction and wider brushes than earlier models. Besides automatically cleaning floors and carpets, the vacuum unloads the contents of its bin into a disposable bag when it docks. It connects with Alexa and Google Assistant, allowing voice-directed cleaning.

## HOME WEATHER STATIONS

Anyone who's interested in the weather will appreciate a device that measures and displays temperature and other atmospheric conditions in real time. The Ambient Weather WS-2902 Wi-Fi Smart Weather station includes a solar-powered sensor you can mount on a roof or pole and a hand-held device with an LCD display that shows wind speed and direction, temperature, humidity, rainfall, UV and solar radiation. Home weather stations take the guessing out of planning outdoor activities.

## SMART SPEAKERS

Smart speakers use artificial intelligence to comprehend and

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respond to spoken commands. Besides playing music, these voice-activated devices can tell you about the weather, set reminders, answer questions, and control other smart devices in the home. The “big three” smart speaker models are the Amazon Echo, Google Nest and Apple HomePod. Each speaker platform has a built-in virtual assistant (Alexa, Google Assistant or Siri) and can serve as a hub for your home’s digital environment. It’s important to research and choose the one that best suits your individual needs and preferences.

### SMART THERMOSTATS

When you install a smart thermostat, you can control your home’s heating and cooling remotely via an app. These devices learn your temperature preferences over time and adjust automatically, saving you money and energy. They also can integrate with other smart home devices. One recommended model is the Nest Learning Thermostat. It can detect when you’re away from home and turn off the HVAC system to save energy. Like many other smart devices for the home, it integrates with Google Assistant and other smart home systems.

### SMART DOOR LOCKS

You can add another layer of security to your home with a smart door lock. The August Wi-Fi Smart Lock Pro allows hands-free access using your smartphone, smart speaker such as Alexa, and many other platforms and devices. It works with existing lock hardware, including keys, making installation simple and hassle-free.

### SMART SMOKE DETECTORS

Smoke and carbon monoxide detectors are critical home safety devices, but they work only when you’re at home. Smart detectors provide additional peace of mind by sending smoke and carbon monoxide alerts to your phone. They also self-test and alert you when the battery level is low. The Nest Protect is a top-rated option that connects with other smart devices to let you remotely turn on lights or shut down your HVAC when you get a smoke alert.

### SMART STRIP LIGHTS

One fun gadget for the home is a smart LED strip light. These versatile devices have many practical and decorative uses throughout the home, from under-cabinet lighting in the kitchen to mood lighting in the bedroom. You can control them and customize their colors with your smartphone, setting them up to automatically change at a certain time of day. You can even sync the strip lights to music so the color changes with every beat. Some popular brands of smart strip lights include Philips Hue, LIFX and Govee.

Upgrading your home with the latest technology can not only increase convenience but also enhance your quality of life. Why wait? With the advancement of technology, now is the perfect time to invest in your home and create a more modern and efficient living space. Start exploring the latest home tech options today and see how you can transform your home into a smart, connected oasis. ♦

**SOURCES:** [chicagotribune.com](http://chicagotribune.com), [consumerreports.com](http://consumerreports.com), [nytimes.org](http://nytimes.org), [pcmag.com](http://pcmag.com) and [popsci.com](http://popsci.com).



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# FENECK

BY HERLIFE STAFF

*Jordan Feneck, general manager of the Stockton Ports baseball team, sat down with HERLIFE Magazine recently to share his dedication to family and community.*



JORDAN

**HLM:** How long have you lived here? What do you love most?

**JF:** I have lived in Stockton since I was born in 1998, coming up on 25 years. What I love most about Stockton is simply that it is home to me. Even though the population is over 300,000 residents, it still feels like a small town and possesses such a strong sense of community. Being rooted in Stockton allows me to connect to the community on a deeper level because of the relationships that I have made with likeminded individuals who also want to see the city succeed.

**HLM:** How is your heart inspired to serve the community?

**JF:** My heart is inspired to show other members of the community the positive qualities that Stockton has to offer. Stockton is so much more than just a centrally located city near surrounding cities; it is a community of grit and passion with a whole lot of heart. I want members of the Stockton community to be proud of the city we call home, and I am inspired to give people a reason to feel that way.

**HLM:** What sparks joy for you?

**JF:** The key components of joy in my life have always been my family and friends, especially my wonderful niece and nephew, who are new additions. Spending quality time with the people I love and creating lifelong memories means more to me than anything else. I am also the type of person who finds joy in bringing joy to others. From simple acts of kindness to making a large impact in someone else's life, I genuinely find joy in bettering the lives of those around me.

**HLM:** Top three bucket list goals?

**JF:** Own a Minor League Baseball team; get married and start a family; leave a lasting impact on my community.

**HLM:** How is your time best spent outside work?

**JF:** In my spare time, I enjoy spending time with my family including my dog, Maverick, and my friends from childhood to college. I am always excited to explore what Stockton has to offer by supporting local restaurants and businesses in our community. I like to stay healthy and active. I can also be found at sporting events and concerts as live entertainment is one of my favorite activities. Lastly, I would be lying if I said I did not love a good Netflix binge-watch session!

**HLM:** What accomplishment are you most proud of?

**JF:** Becoming general manager of the Stockton Ports baseball team at the age of 24. This was an incredible tribute to my hard work and passion for both my job and for the Stockton community, and I look forward to continuing to provide this city with a great experience at Banner Island Ballpark.

**HLM:** Can you describe a key event that had an impact on your life?

**JF:** Deciding to attend University of the Pacific for my undergraduate degree as opposed to going to college in a different city. This had a domino effect in impacting my life as it led me to finding my passion for work, meeting the most amazing group of friends, holding leadership positions in my fraternity, and eventually landing an internship with the Stockton Ports that got me to where I am today.

**HLM:** Do you have a favorite quote?

**JF:** If you want to buy things without looking at the price tag, you have to work without looking at the clock. ~Anonymous

**HLM:** What are you currently reading?

**JF:** *How to Win Friends and Influence People* by Dale Carnegie

**HLM:** Favorite food or dessert?

**JF:** My mom's homemade meatballs; classic New York-style cheesecake. ♦





# BROTHERS

BY HERLIFE STAFF

*Joseph Feneck, executive director of the Delta College Foundation, sat down with HERLIFE Magazine recently to share his dedication to family and community.*



JOSEPH

**HLM:** *How long have you lived here? What do you love most?*

**JF:** I was born and raised in Stockton and recently moved back after spending 12 years in Los Angeles. The ability to work remotely during the pandemic brought me home to my family. Days and weeks at a time eventually turned into months, and I found myself reconnecting with my roots after so many years away. I was fortunate to pursue and accept a job at Delta College in 2021, allowing me to call Stockton home once again. This town shaped me and will always be special.

**HLM:** *How is your heart inspired to serve the community?*

**JF:** As the executive director of the Delta College Foundation, education is, and always has been, a passion of mine. Providing the necessary resources that enhance the educational experiences of our community is imperative to our local workforce. Building partnerships and strengthening relationships with our community are key; it leads to mutually beneficial outcomes that allow students to gain additional knowledge and skillsets, while simultaneously boosting our economy.

**HLM:** *What sparks joy for you?*

**JF:** First and foremost, spending quality time with my family and friends (especially my niece and nephew!) brings me the most happiness. I also enjoy working at Delta College and supporting local students, as well as being involved with the philanthropic efforts of our community. Lastly, I love spending time outdoors, whether it be a day on the Delta, a weekend at the beach or escaping to the mountains. We are so lucky to have such beautiful destinations in close proximity!

**HLM:** *Top three bucket list goals?*

**JF:** Working hard to provide the best possible life for my family and friends; doing my part for and giving back to the community that raised me; traveling and exploring as many parts of the world that I can and learning about different cultures.

**HLM:** *How is your time best spent outside work?*

**JF:** With my family in Stockton, my partner and friends in the Bay Area, or traveling to destinations both locally and around the world. Most weekends are spent exploring the beautiful landscapes of California, but I also enjoy traveling across the U.S. and internationally.

Over the last few years, I have been fortunate to spend time in Greece, Costa Rica and Thailand.

**HLM:** *What accomplishment are you most proud of?*

**JF:** Last October, I hosted the first gala for the Delta College Foundation on campus, showcasing a variety of programs and raising funds to support our students. This was the first event of its kind in years, enhancing awareness of Delta College and the foundation among community members and leaders, local businesses and our campus at large. The event was a huge success and will certainly become an annual event moving forward.

**HLM:** *Can you describe a key event that had an impact on your life?*

**JF:** The decision to move back to Stockton has had an incredibly positive impact on my life. I can spend more quality time with my family, work for an institution that makes a difference for many people in our community and play a role in supporting local efforts and needs. I am the person I am because of my upbringing in Stockton and feel so lucky to be back. Stockton is home: it always has been, and it always will be.

**HLM:** *Do you have a favorite quote?*

**JF:** "Do not go where the path may lead, go instead where there is no path and leave a trail." – Ralph Waldo Emerson

**HLM:** *What are you currently reading?*

**JF:** I must admit, it has been a while since I have sat down with a good book, but I read business and philanthropy articles just about every day to stay on top of current happenings and trends when it comes to work.

**HLM:** *Favorite food or dessert?*

**JF:** I am 50 percent Lebanese and 50 percent Italian, so I was raised with some incredible food and homemade recipes courtesy of my grandparents and parents. I absolutely love the freshness and simplicity of Lebanese food and the flavors and zestiness of Italian food. I am also a huge fan of Thai food and feel very lucky to have great local options on the Miracle Mile. ♦



# TROY BROWN

BY HERLIFE STAFF

*Troy Brown, EdD, San Joaquin County Superintendent of Schools, sat down with HERLIFE Magazine recently to share his dedication to family and community.*

**HLM:** *How long have you lived here? What do you love most?*

**TB:** I was raised in San Jose, and I have lived in the San Joaquin Valley since 2003. I love that our kids were raised in a diverse county and had the opportunity to attend wonderful schools. I enjoy visiting and eating at the various types of restaurants throughout the valley. I love the proximity the valley has to adventures in nature surrounding us.

**HLM:** *How is your heart inspired to serve the community?*

**TB:** I am blessed to serve as the San Joaquin County Superintendent of Schools, which gives me the opportunity to lead an organization that thrives from serving students, families, and school districts within our community. Every student has a story, and we are blessed to listen to their stories and provide opportunities for them to grow and develop successfully.

**HLM:** *What sparks joy for you?*

**TB:** My family brings me joy. As our four children get older, I love it when we are able to all be together as a family. The opportunities to serve in our community and see individuals' lives change through my career also bring me joy.

**HLM:** *Top three bucket list goals?*

**TB:** Raft the Zambezi River in Africa; travel the United States; open a bakery.

**HLM:** *How is your time best spent outside work?*

**TB:** Outside of work, I can be found on the river, river rafting or kayaking; baking goodies for family and friends; serving in my church; and working in a garden.

**HLM:** *What accomplishment are you most proud of?*

**TB:** I am most proud of my beautiful wife and our four children; they are amazing. I am also proud of the opportunity I currently have to serve students, families, staff and school districts within San Joaquin County through my role as the San Joaquin County Superintendent of Schools.

**HLM:** *Can you describe a key event that had an impact on your life?*

**TB:** Serving as the principal of Merrill F. West High School in Tracy changed my life and the life of my family. The opportunity to serve the students, staff and families of the community changed my view of education and helped shape my beliefs. In education, we are blessed to see the lives of students change every day. We are blessed to hear their stories and that will forever have an impact on my life.

**HLM:** *Do you have a favorite quote?*

**TB:** A friend in the Tracy Unified School District used to say, "Make it a great day or not, the choice is yours."

**HLM:** *What are you currently reading?*

**TB:** Michael Crichton's *State of Fear* and *Learning to Improve: How America's Schools Can Get Better at Getting Better* by Anthony S. Bryk, Louis M. Gomez, Alicia Grunow and Paul G. LeMahieu

**HLM:** *Favorite food or dessert?*

**TB:** My favorite food is pizza. My wife makes a delicious Black Forest cherry cake. ♦



# SAMUEL KENNETH MCGREGOR

## *A Legacy of Service*



### KIDS SHINING BRIGHTLY

BY HERLIFE STAFF | PHOTOS COURTESY OF SAMUEL MCGREGOR

*Samuel Kenneth McGregor, 18, of Lodi, California, is a senior at Lodi High School. Samuel is a junior intern for One-Eighty Adventures, a program designed to take youth out of the city and into the wild. Single-day trips to the beach, hikes in the mountains, group camping in Santa Cruz and backpacking in the Sierras are some of the trips students look forward to. Samuel was a part of the initial trip taken by One-Eighty Adventures, which was started by his father and grandfather. In Samuel's junior year, he was invited to join the Adventure team and help with pre- and post-trip duties, as well as help teens while on the trail.*

**A**ny funds raised by One-Eighty Adventures go to offset the costs for students to attend trips. As a result, a four-day backpacking trip might cost a student \$25.

"Being a junior intern has given me

opportunities to learn about leadership and service," Samuel said. "As an example, last summer, while camping with 30 teen center teens, it began to rain around 3:00 a.m. My best friend and I got up and put rain tarps on all six tents. It felt good to take care of every-

one else. It also taught me a lot about people different than I, as the trips we take and the people we share tents with are very diverse."

Samuel plans to attend the United States Air Force Academy Prep School in hopes of serving his country as a leader one day. ♦

# SPORTS: BRINGING COMMUNITIES TOGETHER

BY CATIE WATSON

*Community sports for kids are a great way to promote physical activity and help develop a healthy sense of competition.*

**B**aseball, basketball, soccer, tennis, cheer-leading, swimming, gymnastics, martial arts, volleyball and track are among the organized sports that American kids ages 6 to 12 participate in on a regular basis. Since many of these programs require a significant investment of both parents' and children's time, some parents may question their value when there are so many other demands on their schedule.

Besides getting kids out of the house and away from their electronic devices for a few hours each week, organized sports provide a wide range of physical, social and psychological benefits.



## IMPROVING HEALTH

Taking part in regular physical activity helps children build and maintain healthy bones, joints and muscles. It also helps control weight and prevent chronic diseases associated with being overweight, such as Type 2 diabetes and high blood pressure. In addition, children who take part in sports are far more likely to continue the healthy habit when they grow up. According to the Robert Wood Johnson Foundation, 75 percent of people over age 30 who take part in sports played sports when they were children.

## MASTERING NEW SKILLS

Between the ages of two and five, children are busy developing basic motor skills such as running and jumping. Moving beyond the basics to more complex physical skills is an important part of development for older children. Each sport has a specific skill set that may be easy or more difficult to master. Children who participate in community sports have the opportunity to master more complex physical skills and discover their own unique physical talents.

## DEVELOPING SELF-CONFIDENCE

Not everyone can be a superstar athlete, but just being part of a sports team can give a child an important sense of belonging. Meeting new people and making friends helps children build confidence, while cheers, high-fives and other signs of support from team members and coaches can go a long way toward boosting self-esteem. There's also a lot to be said for expanding a child's sense of identity by letting them try out new skills and activities, including sports.



## TEACHING SOCIAL SKILLS

Playing sports can help children build new relationships and develop interpersonal skills such as communication and cooperation that they'll need in adulthood. Many sports also provide opportunities for children to practice leadership skills. Through sports, parents and coaches can teach children how to win fairly and lose gracefully. Competing and performing before spectators can help children learn how to manage their emotions under pressure.

## PROMOTING DISCIPLINE

Many kids can get exercise on their own, but organized sports require them to show up for practice, learn the rules and take direction from coaches. To improve at their sport, they need to listen to their coaches' advice and practice. This all requires children to develop self-restraint and discipline, valuable skills that they'll need throughout school and on the job.

## RELIEVING STRESS

Sports can be a natural source of stress relief for children as well as adults. High levels of physical activity trigger the release of endorphins, the brain chemicals that can boost your mood and help fight depression. Sports can also help children learn to deal with stress by placing them in high-pressure situations that force them to persevere and overcome adversity. Practicing perseverance at a young age helps children develop important coping skills.

## ENCOURAGING FAMILY INVOLVEMENT

Community sports offer benefits for the entire family by promoting family involvement. Parents, grandparents and siblings can encourage a child athlete's progress and the entire family can bond at practices and games. With organized sports, parents have an important opportunity to become role models of fair play for their children. Situations that come up during competitive events, including examples of bad sportsmanship, can become points for discussion within the family. Positive, nonjudgmental support from parents and other adult relatives can make all the difference when it comes to how much a child enjoys community sports.

## FOSTERING COMMUNITY CONNECTIONS

Community sports help bring neighbors together. Studies have found that families who participate in community sports develop deeper connections with other families, giving them a greater sense of being part of the community.

Despite all the benefits of community sports for kids, a recent report from The Aspen Institute's Project Play states that in 2016, only about 25 percent of American children participated in sports that included a healthy level of activity on a regular basis. Statistics show that active kids are far less likely to be obese or to engage in unhealthy behavior such as smoking or taking drugs, so this means there are still a lot of kids who need sports in their lives. ♦

**SOURCES:** [aspeninstitute.org](http://aspeninstitute.org), [novakdjokovicfoundation.org](http://novakdjokovicfoundation.org) and [parents.com](http://parents.com).

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THE MORGUE



# STOCKTON MARITIME MUSEUM MAKES PLANS FOR DOWNTOWN RELOCATION

BY DAVID RAKOVICH | PHOTOS COURTESY OF USS LUCID

*Hard-working students, volunteers and veterans have been working locally since 2011 to restore a Navy warship with ties to Stockton's maritime, shipbuilding and Naval history. And plans are now underway to move the nearly completely restored ship to her permanent home on downtown Stockton's historic waterfront.*

Owned by the Stockton Maritime Museum, the USS Lucid is an early 1950s former U.S. Navy non-magnetic minesweeper. This Aggressive Class minesweeper, MSO-458, is an exact sister ship of the three largest Navy ships that were built locally by the Colberg Boat Works in the early 1950s. Of the original 101 such ships built, this is the sole survivor in the U.S. and a very rare example of a type of ship designed and built to overcome the latest Soviet sea mines deployed to North Korea that sank many of our vessels

during the Korean War.

The museum, a 501(c)3 nonprofit corporation, will use the Lucid as the centerpiece at its new downtown location. In addition to displaying the restored museum ship to illustrate the interesting design and history of this last non-magnetic ship, the museum will highlight the tremendous maritime history of Stockton in a replica early-1900 shipyard building located on the south shore of the waterfront on the 300 block of Weber Avenue.

Built entirely of laminated oak beams,

Douglas fir decks, marine-grade plywood and all nonferrous fasteners, engines and fixtures, the ship could find and destroy mines that were designed to explode when a steel ship passed over or nearby. The Navy designed this unique class of ship using techniques that have not been used on warships since steel ships became the norm in the 1860s. Other special features were included to outsmart the pressure and acoustic mines that were a new and deadly threat to Navy vessels. The building effort was an emergency program carried out by 12 differ-



ent shipyards concurrently around the U.S. in 1953 and 1954 to build 101 of these ships for our Navy and our allies.

The Lucid was an abandoned derelict when it was obtained by the museum, with all the nonferrous metals removed by scrappers. But with the assistance of original blueprints and parts and pieces donated by the Navy, the ship again looks like the warship she once was. The ship is being restored at the former Stockton Naval Reserve Station near Louis Park, which is now the Building Futures Academy. This second-chance vocational high school gives students from throughout the county the opportunity to earn their high school diploma while learning valuable building crafts. Students then practice these skills on board Lucid doing carpentry, plumbing, painting and electrical in a real worksite environment.

The museum has a dedicated group of adult volunteers who participate by working at frequent work parties. Some volunteers travel from around the country to spend a week or two helping, restoring this last-of-its-kind vessel. In addition, a group of young local recently discharged military veterans frequently participate in all sorts of tasks. They are saving local history while building camaraderie with others transitioning to civilian life.

The museum is now making plans to improve the 60,000-square-foot Weber Avenue site with a building to house exhibits, a shop and a classroom with room for functions. Waterfront improvements needed will be utilities, pilings and mooring fixtures to the existing Joan Darrah Promenade. This will be the first new attraction on the Darrah Promenade since it was created. The goal is to be located downtown in time to participate in the Navy's celebration of its 250th anniversary in November 2025.

As president of the museum's board of directors, I am proud to say that we did not receive government funding; all support is from individuals and organizations. If you would like to join us in this wonderful effort or to learn more, please see our Facebook page or YouTube channel, each at UssLucid, or leave a message at 877-285-8243. ♦



# STOCKTON'S SHIPBUILDING INDUSTRIES



*MSO-430 Engage, built by Colberg Boat Works. U.S. Navy, official U.S. Navy Photograph, now in the collections of the National Archives.*



*Landing craft, including ships built by Moore Equipment Company, at Okinawa. U.S. Navy, official U.S. Navy photograph, now in the collections of the National Archives.*

## Significant Contribution to the War Effort

BY PHILLIP MERLO  
PHOTOS COURTESY OF THE STOCKTON HISTORICAL SOCIETY

Stockton, in addition to its unique history as an agricultural and logistics powerhouse, has long distinguished itself among California cities for the magnitude and importance of its manufacturing. During WWII, the city was the largest industrial center in the Central Valley.

To make manufacturing work as a business, you need cheap transportation, access to raw materials and a skilled workforce. The inland California Delta, proximity to the Sierra Nevada, and Stockton Unified's early 20th century status as one of the top school districts in the country, ensured that manufacturing was a major industry here from the 1890s through the 1950s. Holt Brothers Manufacturing, which developed the tractor, Hickinbotham Brothers, Letourneau Industries and many other firms powered the economy of San Joaquin County.

With so much industrial know-how, it

was little wonder that the city would become a major shipbuilding center during the Second World War.

Just eight days after Pearl Harbor, on December 15, 1941, local shipbuilders Stephens Brothers launched their first war vessel for the U.S. Navy. Colberg Brothers completed an identical ship the next day. The first two boats were the YMS 94 and YMS 95, which were minesweepers for the U.S. Navy.

By 1943, Stockton's wartime industries, centered on the waterfront across from the Port of Stockton, included Stephens Brothers, Colberg Boat Works, Pollock-Stockton Shipbuilding Company, Rheem Manufacturing, Harris Manufacturing, Hickinbotham Shipbuilders, Kyle & Company, Clyde W. Wood, Moore Equipment Company and 195 smaller manufacturing firms, all maintaining robust contracts from the US military-industrial complex for the construction of everything from

Minesweepers and Floating Dry Docks, to the wire coat hangers and pencil sharpeners used at US Army bases.

The largest firms were Stockton's major employers. As of January 1, 1943, 6,700 workers were employed by the city's wartime manufacturing industries, with total wages exceeding \$19,000,000, approximately \$32,000,000 today. In the first two weeks of 1943 alone, local firms built 29 ships and barges.

Among the many ships built in Stockton were the aforementioned minesweepers (Stephens Brothers & Colberg Boat Works), large auxiliary floating dry docks (Pollock), barracks, and freight barges (Pollock), tank landing and derrick barges (Hickinbotham), deck and landing barges (Kyle & Co.), seaplane derricks (Moore Equipment Company), landing craft (Moore Equipment Company, notably used in the Pacific Islands campaign), air-sea rescue





The Port of Stockton in November 1941. The district would become a major industrial center during WWII. Photo from the April 7, 1945, edition of the Stockton Record.

Navy contracts. Other firms, such as Rheem Manufacturing, retooled and secured contracts to manufacture oil drums. Stephens-Colberg Yards, a merger, returned to commercial, government and pleasure craft. The number of employees in the manufacturing field went from an approximate high of 12,000 in early 1945 to closer to 4,000 by 1946. ♦



USS Artisan (ABSD-1) with Antelope (IX-109) and LST-120 in the dock at Espiritu Santo, New Hebrides Islands, January 8, 1945. The large auxiliary floating dry dock was built by Pollock in Stockton. U.S. Navy, Official U.S. Navy Photograph 80-G-314233, now in the collections of the National Archives.

boats (Stephens Brothers), and rescue and salvage ships (Colberg Boat Works).

By August 1945, the war was over, and Stockton's major manufacturing concerns were rapidly turning their efforts to postwar construction and conversion to serving civilian needs. Pollock-Stockton Shipbuilding had grown so large that they were able to maintain their

The San Joaquin County Historical Museum presents

# Lodi Vines

## Past, Present, & Future

**Join us** as we celebrate the legacy and longevity of Lodi's Wine and Grape Industry. Interact with a panel of local experts as you sample wines from our participating wineries, together with live music and dinner by Addy's Paella.

**Tuesday, July 11th at 5:30pm**  
**San Joaquin County Historical Museum**  
**Tickets - \$40 (includes parking) / \$30 for Museum Members**  
 For tickets, call (209) 331-2055 (All guests must be age 21+)

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**SUMMER  
FEST | #38**



**SATURDAY  
JUNE 24, 2023  
BARE RANCH, LODI**

A wonderful summer evening of food, wine, beer, live music and friends in support of our community hospital

**FOR TICKETS & INFORMATION:**  
[lmhfoundation.org/events](https://lmhfoundation.org/events)



# COOL CATS AND BARKING DOGS GO COUNTRY

With country Western music greeting guests dressed in their finest western wear, the annual Cool Cats and Barking Dogs at Villa Angelica was the place to be on May 12. The outpost auction and signature cocktails at the saloon set the tone for a country Western evening, complete with a barbecue dinner followed by line dancing under the stars. ♦

PHOTOGRAPHY BY HELEN RIPKEN







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# Butter

## A TRUE FAMILY DOG

BY HERLIFE STAFF  
PHOTOGRAPHY BY  
SYDNEY SPURGEON

**Q: What's your full name?**

**A:** Butter Kludt

**Q: What's your favorite vacation spot?**

**A:** The cabin on the American River near Kyburz, California. I especially love the snow!

**Q: And when you get to go along?**

**A:** I love being the kids' lifeguard while they swim in the river and to get my snow baths while rolling around.

**Q: Your best play spot?**

**A:** I love seeing all my friends at the dog park.

**Q: Do you have a guilty pleasure?**

**A:** Eating stuffing from my toys.

**Q: Are you ever a naughty pup?**

**A:** Sure, I love digging in the backyard. Sorry Dad!

**Q: What's your canine obsession?**

**A:** My dad and squeaky toys.

**Q: What's your favorite treat?**

**A:** Bananas!

**Q: Where do you go for pampering?**

**A:** I don't like pampering but I'm okay with my daily brushing from Dad.

**Q: What else should we know about you?**

**A:** My parents adopted me from a rib feed. The money raised went towards the Linden Peters Fire Department.

**Q: Where were you born?**

**A:** Linden, California.

**Q: Who are your human parents?**

**A:** Aron and Amanda Kludt. ♦



# CHILDREN'S MUSEUM

The Children's Museum of Stockton held their annual Cocktails and Karaoke event on Saturday, April 29. What a hoot it was! Guests enjoyed food, refreshments and some amazing local karaoke talent. ♦

PHOTOGRAPHY BY HELEN RIPKEN







JOIN US!

36th Annual  
**MOONLIGHT**  
An American Cancer Society Event  
*Gala*

**SATURDAY**  
AUGUST 12, 2023

**PRIVATE ESTATE**  
IN STOCKTON CALIFORNIA

MIGUEL VILLAPUDUA - COUNTY SUPERVISOR, CHAIR

6:00-7:00PM CHAMPAGNE & HORS D'OEUVRES

7:00-10:00PM DINNER, PROGRAM, AUCTION & DANCING

TICKETS \$200 PER PERSON | \$2,000 PER TABLE OF 8 | RSVP BY JULY 22, 2023

Please *Save the Date* for an elegant evening under the summer stars at the 36th Annual Moonlight Gala. We will honor local cancer survivors while raising funds to help the American Cancer Society to end cancer as we know it. For tickets, sponsorship, and volunteer opportunities, contact Janelle Wilkinson at 209.414.8003 or email: [Janelle.Wilkinson@cancer.org](mailto:Janelle.Wilkinson@cancer.org). [MoonlightGala.org](http://MoonlightGala.org) | [f /ACSMoonlightGalaStockton](https://www.facebook.com/ACSMoonlightGalaStockton) | [cancer.org](http://cancer.org) | 1.800.227.2345

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# SAVE *the* DATE

**SUNDAY, JUNE 11 | 10:00-5:00**

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## CALENDAR

## GET OUT AND ENJOY COMMUNITY EVENTS

### EVERY WEDNESDAY

#### **Concerts in the Park**

**Victory Park, Stockton**

Info: [visitstockton.org](http://visitstockton.org)

### EVERY THURSDAY

#### **Lodi Farmer's Market**

**Downtown Lodi**

Info: [lodichamber.com](http://lodichamber.com)

### JUNE 2 - 4

#### **San Joaquin County Fair**

**San Joaquin County Fairgrounds**

Info: [sanjoaquinfair.com](http://sanjoaquinfair.com)

### JUNE 3

#### **Annual Catfish Derby**

**Oak Grove Regional Park**

Info: [parks@sjgov.org](mailto:parks@sjgov.org)

### JUNE 4

#### **48th Annual Jewish Food Fair**

**Temple Israel, Stockton**

Info: [templeisraelstockton.com](http://templeisraelstockton.com)

### JUNE 10

#### **Lodi Craft Beer Festival**

**Lodi Lake**

Info: [10times.com](http://10times.com)

### JUNE 10

#### **3rd Annual Military Appreciation Custom Car Show**

**SJ Delta College**

Info: [stocktonmarinecorpsclub.org](http://stocktonmarinecorpsclub.org)

### JUNE 11

#### **Festa Italiana**

**Lodi Grape Festival Grounds**

Info: [festa-italiana.com](http://festa-italiana.com)

### JUNE 15

#### **Stockton Cruise Night**

**Miracle Mile**

Info: [visitstockton.org](http://visitstockton.org)

### JUNE 16

#### **Annual Wine Tasting at Pixie Woods**

**Pixie Woods**

Info: [visitstockton.org](http://visitstockton.org)

### JUNE 17

#### **Haggin á la Carte**

**Haggin Museum**

Info: [hagginmuseum.org](http://hagginmuseum.org)

### JUNE 20

#### **SHOWERED WITH DIGNITY**

**Stockton Civic Memorial**

Info: [Stmarysdiningroom.org](http://Stmarysdiningroom.org)

### JUNE 23

#### **Lincoln Center LIVE! Wine Stroll**

Info: [lincolncentershops.com](http://lincolncentershops.com)

### JUNE 24

#### **Lodi Memorial Hospital Foundation - Summerfest**

**Bare Ranch by Michael David**

Info: [lmhfoundation.org](http://lmhfoundation.org)

### JUNE 28

#### **Music in the Park**

**Hutchins Street Square**

Info: [lodi.gov/11136/Music-in-the-Park](http://lodi.gov/11136/Music-in-the-Park)



# Check in on your health, 24/7.

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# Mercedes-Benz of Stockton

## Jason Bryner General Sales Manager

I am proud to have represented the Mercedes-Benz brand for 24 years, serving in a variety of positions. For the last 14 years I have been a General Sales Manager and have especially enjoyed the past 5 years working with the great people here at Mercedes-Benz of Stockton. This is a true family business focused on giving the best customer experience with service, sales and parts. It is a pleasure to work with a company which values long-term customer relationships more than short term profit. All of us feel blessed to be a part of the Mercedes-Benz of Stockton Family.



Car featured:  
2023 Mercedes-AMG SL 63 Roadster



When I am not enjoying my days at work, you can find me out on the Woodbridge Country Club Golf Course or taking a quick trip to Lake Tahoe where I love to snow ski in the winter and boat in the summer. I have been with my wife, Andrea, for over 30 years since meeting in high school.

I look forward to a long future with MB of Stockton, continuing to meet the wonderful residents of this community, and making your new car dreams a reality. Please stop in and say hello.

- Jason Bryner

10777 Trinity Parkway, Stockton, CA 95219

[MBofStockton.com](http://MBofStockton.com)

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