

## Bartlett's News Briefs



# NOT JUST ANYBODY

community-sponsored stories

by Pacifican Jean Bartlett, longtime Bay Area News Group writer

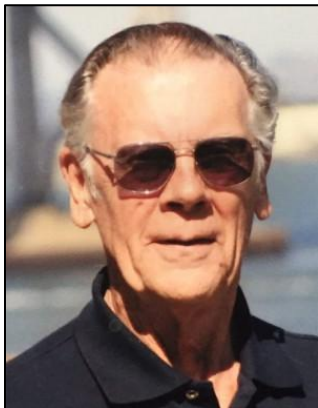
### For 12 weeks in the New Year, five Pacificans, all veterans, answer a Question on the Street

When I wrote features for the printed *Pacifica Tribune*, for many years that also included a question on the street – *Bartlett's Bullets*. It's interesting to hear what our neighbors think. I've asked five people, all veterans and members of the Pacifica American Legion, to answer a question each week for 12 weeks. The purpose is not to stir up annoyed responses from people who are not part of this group, but to just have a listen to what someone else is willing to share. Food for thought! It is also to encourage community dialogue.

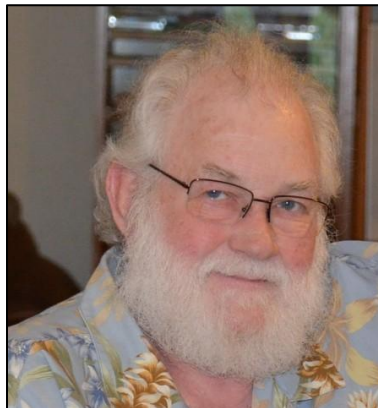
Date: January 20, 2026

Question 3: *You are seating your friends down to a dessert called, "Pacifica." What's in it and why?*

Answerers:



Robert Biby



Ed Clements



Jay Crawford



Allan Hale



Greg Stepanenko

**Robert Biby.** (Served: United States Marine Corps)

Not being a chef, I would take these three ingredients – Pacifica Jack Cheese, which you can buy from the Pacifica Historical Society at the Little Brown Church; blueberry jam, made in Pacifica and sold at the Small Batch Jam store in Rockaway; and apple fritters from Mazzetti's Bakery – and ask the chef at Nick's Restaurant to create something from those. Pacifica Jack Cheese represents Pacifica's pride in our history, the blueberry jam represents both our ocean and celebrates a local business, and the apple fritters from Mazzetti's are definitely favorites of mine so they have to be used. What the chef will do with these ingredients, I don't know, but the chef at Nick's is excellent and I'm sure something wonderful called "Pacifica" will be created.

**Ed Clements.** (Served: United States Navy)

For my dessert called "Pacifica," I would have a nice collection of different fruits and nuts because Pacifica is full of all kinds of different people – from working class, to surfers, to environmentalists and so many more. For the fruits I would have, at least, blackberries, blueberries, raspberries, bananas and pineapple, and grapes from local vineyards. The nuts would include walnuts, pecans and pistachios. To make the dessert more presentable, I would cover it with whip cream. The whip cream represents Pacifica's fog.

**Jay Crawford.** (Served: United States Army)

Pacifica is known for several things, the ocean being number one, fishing and surfing, that kind of thing, and many other things, including the castle and Fog Fest. The castle you could turn into a dessert but it would take too long. Fog Fest, that kind of a dessert would take up an entire table. But surfing, particularly dog surfing – that could be done fairly simply. Here are the ingredients. You need: a pound cake, soft ice cream, a little bit of blue dye or maybe some blueberry syrup, a little whip cream, a banana, a Gummy shark and a licorice Scottie dog. What you do is you take the pound cake and you put a divot with an incline on it and a hole, and you cover the pound cake with the soft ice cream that you dyed blue, or you cover it with soft ice cream that you put a little bit of blueberry syrup on. Take the banana, slice it three times lengthwise, and only use the middle slice. With that middle slice, one end goes into the divot so that it is at an angle. The whip cream, made into a tiny half-moon, goes around the upper end of the banana. Then you take the Scottie and put him on the lower end of the banana and run a toothpick through the Scottie, the banana and the pound cake. Hold it in place and you have a surfboard. You take the blue and white Gummy shark and you put him, tail first, into that hole so that he is peeking up out of the water looking at the Scottie on the surfboard. And that is the dessert called, "Pacifica." I might also add a Gummy whale, though the Gummy whales I have seen so far don't look very good. Still, what I might also do is place one of those little cocktail toothpicks with the silver cellophane, out beyond the surfboard. That toothpick would be popping up with the cellophane so it would look like there is a whale exhaling with a blow spout.

**Allan Hale.** (Served: United States Coast Guard)

My dessert would be a fudge "fogsicle!" Nothing represents Pacifica better than our fog. As to how I would make it, or have someone make it, I'd use white fudge to represent the fog and then I'd cover that with dark chocolate to represent the land. Next, I'd add some colored sprinkles to represent all the diverse people. Finally, like all fudgesicles, the fogsicle would be on a stick. But not just any stick. This stick would be the outline of Pacifica with the names of our communities.

**Greg Stepanenko.** (Served: United States Navy)

One of the things is as you crest Highway 1 and you start to drop into Pacifica, you take a look and you can see the long expansive beaches and the ocean, and all the way to Pedro Point, and when I see it I know I'm home. We have wonderful beaches, and surfing, and you can walk out on the pier in Sharp Park and may even see whales breaching – you can't see that in a lot of places. We have San Pedro Valley Park where there are wonderful places to have picnics and parties, and wonderful hiking trails to see nature. We have a lot of three and four-generational families that have gone to the same high school and graduated, and they come back to live in Pacifica. We are 20 to 30 minutes from San Francisco and big city events, and 20 to 30 minutes away from San Francisco International Airport. But then again, you come back into Pacifica and it's like you are out in the country. It is quiet and friendly. And that is my "Pacifica" dessert. I invite people to take it all in.

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**By Jean Bartlett** (January 20, 2026)

*Writer Jean Bartlett was recognized by the Board of Supervisors, County of San Mateo, for "her writing that connects community and preserves local history." She can be contacted through her website, [www.bartlettbiographies.com](http://www.bartlettbiographies.com). This article was anonymously sponsored.*