



Monterey
County

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Local

Latino radio pioneer
Luz Cadena
dies at 80, B1

Local companies that deliver may add surcharges to offset fuel price increase

Businesses prepare for gas hike

By LAITH AGHA
Herald Staff Writer

It's not even summer yet, but the price of gas is rising.

With the average cost of a gallon creeping back toward \$3, local businesses are feeling the effects — especially those that depend on their wheels to generate an income.

"It's pretty bad," said Ben Mosqueda, general manager of Doorbell Dining, which delivers take-out food prepared by

local restaurants. "Some drivers won't even drive because of the gas prices. It definitely affects us."

Mosqueda said that the business is considering reinstating a 50-cent delivery fee increase, as they did last summer when prices skyrocketed above \$3.30 a gallon.

Doorbell's nine drivers, which operate as independent contractors, rack up 75 to 150 miles a day, Mosqueda said. If gas prices keep going up, some of them are likely to drop out as they did nearly a year

ago. While Doorbell does not pay for its drivers' gas, it loses business when not as many deliverers are available.

"It affects us because when people order, sometimes I have to quote them two hours instead of one hour," said Mosqueda. "People don't want to wait two hours for their food."

A month ago, Californians were paying \$2.53 for a gallon of gas. On Monday, the

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Ave. price per gal. of gas

\$2.85

Monday in Monterey County

\$2.53

A month ago in California

\$2.81

State average

\$2.35

National average

Source: AAA

Agency simmers over food safety

FDA LAGS BEHIND IN INSPECTIONS, STUDY SAYS

By ANDREW BRIDGES
and SETH BORENSTEIN
Associated Press

WASHINGTON — The federal agency that's been front and center in warning the public about tainted spinach and contaminated peanut butter is conducting just half the food safety inspections it did three years ago.

The cuts by the Food and Drug Administration come despite a barrage of high-profile food recalls. "We have a food safety crisis on the horizon," said Michael Doyle, director of the Center for Food Safety at the University of Georgia.

Between 2003 and 2006, FDA food safety inspections dropped 47 percent, according to a database analysis of federal records by The Associated Press.

That's not all that's dropping at the FDA in terms of food safety. The analysis also shows:

➤ There are 12 percent fewer FDA employees in field offices who concentrate on food issues.

➤ Safety tests for U.S.-produced food have dropped nearly 75 percent, from 9,748 in 2003 to 2,455 last year, according to the agency's own statistics.

After the Sept. 11 attacks, the FDA, at the urging of Congress, increased the number of food inspectors and inspections amid fears that the nation's food system was vulnerable to terrorists. Inspectors and inspections spiked in 2003, but now both have fallen enough to erase the gains.

"The only difference is now it's worse, because there are more inspections to do — more facilities — and more food coming into America, which requires more inspections," said Tommy

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'Forever' stamp in the works

POSTAL AGENCY WANTS 2-CENT INCREASE

By RANDOLPH E. SCHMID
Associated Press

WASHINGTON — No longer will people have to wonder if those old stamps in the bottom of the drawer are still good for postage. Nor will they have to cobble together a collection of small stamps to add up to a new price.

The Postal Regulatory Commission is recommending a new type of stamp — it's been dubbed "forever" — that sells for the first-class rate and remains valid to mail a letter no matter how much rates go up in the future.

On Monday, the commission also recommended a 2-cent increase in first-class rates to 41 cents, a penny less than the post office had sought. The panel also would sharply scale back the price of heavier letters.

"Adoption of this proposal is good for the Postal Service, postal customers and our postal system," commission chairman Dan G. Blair said at a briefing.

A forever stamp would not carry a denomination, but would sell for whatever the first-class rate was at the time.

For example, if the 41-cent rate takes effect, forever stamps would sell for 41 cents. If rates later climbed to 45 cents or more, the price of the forever stamp would also go up at the counter or machine, but those purchased before the change would still be valid to mail a letter.

So there would be no need to buy small-denomination stamps to add to envelopes.

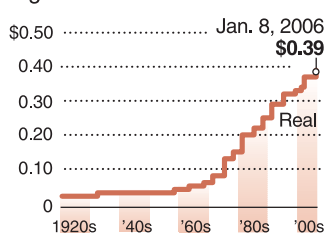
Currently, first-class mail costs 39 cents for the first ounce and 24 cents for each additional ounce.

While the first ounce would rise to 41 cents under the proposal, it would cost just 17 cents

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The rising costs of mailing a letter

The Postal Regulatory Commission proposed a 2-cent increase for first-class stamps and a 'forever' stamp that would be used anytime, regardless of rate increases.



SOURCE: Postal Regulatory Commission AP

"He just sat there and sucked in the atmosphere and some good red wine."

—Kalisa Moore, of the only time John Steinbeck visited her cafe



ORVILLE MYERS/The Herald

The reign of Kalisa Moore, the Queen of Cannery Row, has come to an end. Moore is the longtime owner of Kalisa's La Ida Cafe on Cannery Row.

ROW'S QUEEN CLOSING SHOP

KALISA'S HAS BEEN GATHERING SPOT FOR 49 YEARS

By DANIA AKKAD
Herald Staff Writer

Nearly 50 years after she crossed the tracks and took over the site of what was once a bordello immortalized in John Steinbeck's writing, the Queen of Cannery Row's reign ends this week.

Kalisa Moore, 81, longtime owner of Kalisa's, will close her doors Tuesday. The La Ida Cafe building where she's fed and entertained guests since 1958, has been sold to local restaurateur Chris Shake, who plans to open a new cafe this spring.

Over five decades, as Cannery Row changed from an industrial area to a tourist mecca, Moore fed actors and writers, people down on their luck and others high on life at the two-story cafe and cabaret.

Continuing the shoestring budget merrymaking captured in Steinbeck's "Cannery Row," she staved off two Internal Revenue Service

foreclosures and served up thousands of nights of belly dancing, world famous musical acts and conversations that lasted until sunrise.

"Everybody came down here and everybody took something," she said Friday, sitting in her cafe. "I just felt like Mother Teresa."

Moore was born in Latvia. By World War II, her family had moved to Germany, where she later met an American soldier who became her husband. It's also where she finagled their move to the Monterey Peninsula.

At the time, she was working as a secretary and had access to a typewriter. Her husband, Bill, brought

home his reassignment papers one night, but they didn't say where he was going, she said. Two people from San Francisco had showed her a postcard of Pacific Grove cloaked in purple ice plant.

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Kalisa's opened in 1958.



Photos of Kalisa Moore, Ed Ricketts, left, and John Steinbeck hang on the wall of the cafe.

If authentic, tomb findings contradict teachings that Christ was childless

EXPERTS QUESTION EVIDENCE IN JESUS DOCUMENTARY

By DION NISSENBAUM
McClatchy Newspapers

JERUSALEM — The Academy Award-winning director behind "Titanic" and "The Terminator" is attempting to challenge fundamental tenets of Christianity by suggesting that Jesus may have been a father whose body was buried far from the Jerusalem tomb where believers say he rose from the dead.

In a documentary set to air Sunday, Hollywood filmmaker James Cameron and his team contend that they've produced new evidence that Jesus married Mary Magdalene and fathered a son named Judah.

Biblical experts and archaeologists who are familiar with the central evidence instantly discounted the claim, which Discovery Channel has touted as possibly "the greatest archaeological find in history," as an ill-informed, recycled publicity grab.

The chances that the findings in "The Lost Tomb of Jesus" are real "are more than remote,"

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"We have a food safety crisis on the horizon."

Michael Doyle
Director of the Center for Food Safety at the University of Georgia

"We've done our homework; we've made the case, and now it's time for the debate to begin."

James Cameron
Hollywood filmmaker



BridgeC8
Business & Finance.....E1
Classified Ads.....C5
Comics.....D6

Crossword Puzzle.....D5
Editorials.....A6
Legal Notices.....C8
Life.....D1

Local News.....B1
Lottery Results.....B2
Movies/Entertainment.....D2
Obituaries.....B5

Sports.....C1
Sudoku.....C5
TV, Dear Abby.....D5
Weather, Tides.....B6



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