



Western Aquatic Plant Management Society Newsletter Winter 2011/12

2012 WAPMS Conference Issue!

President's Message Toni Pennington, WAPMS President

Greetings Colleagues,

I hope everyone is staying busy during the winter months. It seems it is feast or famine in this business, particularly during times of budget cuts, travel restrictions, and furlough days.

In April 2011, the U.S. Environmental Protection Agency (EPA) was scheduled to implement the National Pollutant Discharge Elimination System (NPDES) permit (also known as the Pesticide General Permit, PGP) for point source discharges from the application of pesticides to waters of the U.S. As you know, EPA was granted an extension to October 31, 2011 to allow operators more time to obtain permits. Though Washington and California have had permit systems in place, all states in the U.S. and its territories are now required to comply with NPDES permits, not simply the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) label. Though most western states have developed their own permit, the Alaska and Idaho permits are administered by EPA Region 10 and New Mexico by EPA Region 6. The Aquatic Ecosystem Restoration Foundation (AERF) has a complete list of state PGPs and the appropriate regulatory agency at <http://www.aquatics.org/npdes.state.htm>.

NPDES Training Courses and Workshops are available from the EPA at: http://cfpub.epa.gov/npdes/outreach.cfm?program_id=0&otype=1

Congratulations are in order for Dr. Lars Anderson who recently announced his retirement from the USDA-ARS after decades of dedicated service. In addition to his significant contributions to the field of aquatic plant ecology and management, Lars is a founding member of the WAPMS and has actively served many terms on the Board, including two terms as President. I am personally honored to know Lars whom I consider a valued colleague, mentor, and friend. On behalf of the entire Board, I wish Lars the best of luck in his future endeavors and once again thank him for his invaluable service.

The program and other arrangements for the 2012 meeting are wrapping up, thanks in large part to Mark Sytsma, the WAPMS Vice-President and Program Chair. Mark has done an excellent job of pulling together speakers, abstracts, and making arrangements with the hotel. Additional information on the meeting is available in the newsletter.

Notes on the 2012 Program

Mark Sytsma, Vice-President and Program Chair

The program for the 2012 meeting in San Diego on April 2-4 is finalized! The agenda is provided at the end of the newsletter and online at www.wapms.org.

The program will include a variety of paper ranging literally from **A** to **Z** (aaquatic herbicides to zebra mussels). We will have a special session, hosted by the Aquatic Ecosystem Restoration Foundation, on management of aquatic plants in the presence of threatened and endangered species.

Toni Pennington will host the President's Reception on Monday evening, April 2nd, and the banquet will be on Tuesday evening. The regular sessions will convene all day Tuesday and Wednesday.

There's lots to see and do in San Diego!

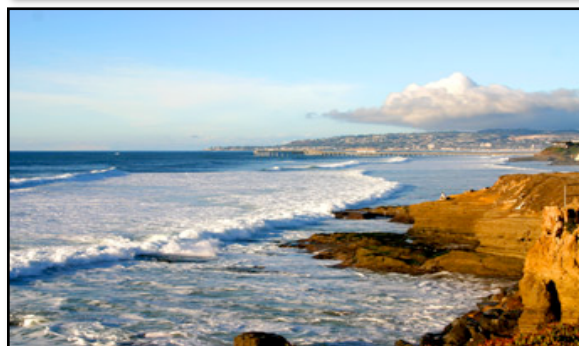


Reverse Raffle - Always Fun

The always popular reverse raffle will take place during the banquet on Tuesday night. Cygnet Enterprises has generously donated an Apple iPad as the big prize. Carlton Layne of the Aquatic Ecosystem Restoration Foundation has agreed to emcee, so expect an entertaining evening. You will also be able to bid on items in a silent auction. Your participation in the raffle and auction supports the \$2,000 WAPMS Barbra H. Mullin Memorial Scholarship, and a planned contribution of \$2,000 to the Aquatic Plant Management Society's Graduate Research Grant.

The popular, "**Vendor Moment**", initiated at last year's meeting, will return this year. It will be a chance for the exhibitors at the meeting, who are so important for an economically successful meeting, to have a few minutes to talk about their products. The agenda and information about the conference and the meeting venue are included as an addendum to this newsletter.

Take a moment to review the excellent program we have put together, register early, and join us in sunny San Diego on April 2.



Prevention Strategies in the CA Department of Fish and Game Invasives Program

Jennifer LaBay, California Department of Fish and Game

DFG's Invasive Species Program's goal is to reduce the harmful effects of non-native invasive species on America's wildlands and waterways. Our projects address introduced animals and plants, both terrestrial and aquatic. The major strategy is to address the ways by which invasive species are introduced. Our largest effort to date has been containing the spread of invasive dreissenid (quagga and zebra) mussels. Although the mussels are aquatic animals and much of the specific approach is based on their physiology and habitats, the approach is organized around a set of principals that can be applied to any invasive species.

Some of the general principles that we have learned so far are applicable to any prevention program:

- Identify and understand vectors of invasive species early;
- Keep an open mind, there are new vectors identified all of the time;
- Provide prevention tools that can be shared with your partners;
- Coordinate with local, state and national stakeholders to ensure a comprehensive and cohesive program; and
- Look for new opportunities to educate the public.

A focus on the pathways of introductions (a vector-based approach) is key to any prevention program. Trailered watercraft are the primary focus of the quagga and zebra mussel program, but DFG has targeted other vectors as well. DFG has taken action on fishing tournaments, marinas, and live bait, as well as several others. Actions have varied from mailings to changes in regulation. We continue to evaluate vectors for all invasive species and implement actions to alleviate their threats.

DFG's program also focuses on collaboration as a key to halting invasions. DFG frequently works with other agencies at the national,

state and local levels to share information and coordinate activities. One such group is the Quagga and Zebra Mussel Interagency Team. This team of federal and state agencies meets quarterly to coordinate efforts to prevent new infestations, control existing infestations, share information and research, and collaborate on public outreach, on other invasive species as well as the mussels.

From the onset of the mussel invasion, DFG, along with partner agencies, has developed tools for local agencies to utilize in their own prevention programs. Examples include a guidebook for recreational managers and recommended protocols for prevention programs. DFG regional scientists work with local agencies to develop inspection programs and offer watercraft inspection and decontamination trainings.

DFG is always looking for new ways to get the prevention message out to people. Recently a Quick Response or QR Code has been added to the quagga and zebra mussel outreach materials. This QR Code allows smartphone users to quickly access information on quagga and zebra mussel prevention. DFG is considering additional QR Codes that connect to fact sheets for other species of concern.

Using these techniques DFG has slowed the spread of quagga and zebra mussels in California. We are not aware of any new introductions of quagga mussels since the original invasion in 2007. Other agencies around the world have relied on similar principles in their own prevention efforts for all types of invasive species. By incorporating these basic principles into your prevention programs, you can help stop the spread of invasive species.

CE Credits for WAPMS Meeting Toni Pennington, WAPMS President

In previous years, the burden of organizing continuing education (CE) credits fell to one person, most recently Jill Carding Winfield and Tom Moorhouse. This year, we decided to share the love and instead the task will be split among three individuals. Tom Moorhouse will cover Idaho, Montana, and California; Paul Westcott will cover Arizona and New Mexico, and I will cover Oregon and Washington. We won't know how many hours each state will allocate until they've had sufficient time to review the agenda. If folks are interested in having CE credits for additional western states, please contact me (toni.pennington@tetrattech.com) or Tom Moorhouse (tmoorhouse@cleanlake.com) for more information.

Important Reminder for All Members about the WAPMS Scholarship Scott Nissen, Scholarship Chair

The WAPMS Barbra H. Mullin Memorial Scholarship applications are due March 1, 2012. The WAPMS board recently voted to increase the scholarship from \$1,000 to \$2,000, so make sure that any deserving students (undergraduate or graduate) are aware of this tremendous opportunity. The application process is very straightforward. The application package requires a short resume/CV, unofficial transcripts, two letters of support and a statement about how funds are to be used. Applications should be emailed to scott.nissen@lamar.colostate.edu. The recipient will be announced at the 2012 WAPMS meeting in San Diego. Please encourage your students or students that you have contact with to apply.

Student Registration Waiver!

Students attending the WAPMS conference have their registration fees waived. Students are not required to make oral or poster presentation; however, their participation is highly encouraged. Participation fosters increased interaction between students and other researchers, industry representatives and managers. For more information check the WAPMS website (www.wapms.org) for conference updates.

**31st Annual
Western Aquatic Plant Management Society
Annual Conference**

April 2 – 4, 2012

**The Westin Hotel
400 West Broadway
San Diego, CA 92101**

PROGRAM

Monday, April 2

2:00 - 6:00	Registration (Crystal Foyer)
2:00 - 6:00	Exhibitor Setup (Crystal Ballroom II)
4:00 - 5:00	Board Meeting (Boardroom - Third Floor)
6:00 - 8:00	President's Reception, hosted by Toni Pennington, President, WAPMS (Opal Room)

Tuesday, April 3

7:00 - 8:00	Coffee and Pastries (<u>Crystal Ballroom II</u>)
<u>Session I (Crystal Ballroom I):</u>	Moderator: Mark Sytsma (Vice-President, WAPMS), Portland State University
8:00 - 8:10	Welcome: Toni Pennington (President, WAPMS), Tetra Tech Inc.
8:10 - 8:40	Keynote: Thinking Outside the Boat: Perspectives on Aquatic Invasive Species Management in the West Lars Anderson, USDA/ARS, retired
	Special Session: Management in the Presence of Threatened and Endangered Species Sponsored by the Aquatic Ecosystem Restoration Foundation Moderator: Carlton Layne, Executive Director, Aquatic Ecosystem Restoration Foundation
8:40 - 9:00	Regulatory Issues Carlton Layne, Exec Dir, Aquatic Ecosystem Restoration Foundation

- 9:00 – 9:20 **Pesticides and ESA-listed Species: Leaps of Faith and Pious Hopes**
Chris Grue, University of Washington
- 9:20 – 9:40 **Sublethal Effects of the Aquatic Herbicide endothall on Salmon and Steelhead Smolts During Seawater Transition**
Lauren A. Courter, Mt Hood Environmental, and Ian Courter, Tommy Garrison . Cramer Fish Sciences
- 9:40 - 10:10 **Selective control of invasive plants using herbicides to improve aquatic habitat - and relevance to endangered species issues**
Kurt Getsinger, US Army Corps of Engineers Environmental Laboratory
- 10:10 - 10:40 Break (Crystal Ballroom II)
- Session II (Crystal Ballroom I): Moderator: Joe Vassios, Colorado State University
- 10:40 - 11:00 **When Endangered Species Love the Weeds You Want to Eradicate: The Story of Invasive Spartina and California Clapper Rails in the San Francisco Estuary**
Peggy Olafson, San Francisco Estuary Invasive Spartina Project
- 11:00 - 11:20 **The West Coast Governors' Agreement and Spartina Management in on the West Coast**
Vanessa Morgan and Mark Sytsma, Portland State University
- 11:20 - 11:40 **An Update on Flowering Rush Control Demonstration Projects for Infestations Spanning Watersheds Between the Pacific Northwest and the Great Lakes**
Thomas G. Moorhouse, Thomas McNabb, Clean Lakes, Inc. and Peter Rice, University of Montana
- 11:40 – 12:00 **Eradication of Eurasian Watermilfoil in Lake Tapps, WA**
Toni Pennington, Harry Gibbons, Tetra Tech, Inc. and Jon Shimada, Cascade Water Alliance
- 12:00 - 1:30 Lunch on Your Own
- Session III (Crystal Ballroom I): Moderator: Scott Nissen, Colorado State University
- 1:30 - 1:50 **Invasive Aquatic and Riparian Weeds and Mosquitoes; Challenges, Successes, and Importance of On-going Studies**
Charles Blair, Mosquito and Vector Management District of Santa Barbara County
- 1:50 - 2:10 **Phosphorus, Algae, and Water Quality: Interactions and Management Implications**
Shaun Hyde, SePro Inc.
- 2:10 - 2:30 **How to Combat the Detrimental Effects of Turbidity and Eutrophication Caused by Runoff and Erosion: Plymer Enhanced Best Management Practices with a Focus on Nutrient Control**

Kyla J. Iwinski, Applied Polymer Systems

2:30 - 2:50

On-line Interactive Aquatic Weed Identification Tool and Management Options

Joseph M. DiTomoso, UC Davis

2:50 - 3:20

Break (Crystal Ballroom II)

Session IV (Crystal Ballroom I):

Moderator: Cody Gray, United Phosphorus, Inc.

3:20 - 4:20

Vendor Moment – Vendors take approximately 5 minutes to highlight products and services

4:20 - 5:00

Annual Business Meeting (Crystal Ballroom I)

6:00 - 8:30

WAPMS Annual Banquet (Topaz)

Wednesday, April 4

7:00 - 8:00

Coffee and Pastries (Crystal Ballroom II)

Session V (Crystal Ballroom I):

Moderator: Toni Pennington, (President, WAPMS), Tetra Tech Inc.

8:00 - 8:20

Balancing Emerging Threats with Strategic Goals

Tyler Koschnick, AMPS President, SePRO Corporation

8:20 - 8:40

NPDES Permits for Aquatic Pesticides in California

Philip S. Isorena P.E., State Water Resources Control Board, California

8:40 - 9:10

NPDES Permits: A Sharing Experience

Michael Blankinship, Blankinship and Associates, Inc.

9:10 - 9:30

Movement of Rhodamine WT in South Lake Tahoe Keys: Implications for Aquatic Weed Management

Lars Anderson, USDA/ARS, retired

9:30 - 9:50

Developing Use Patterns for New Aquatic Herbicides and Supporting Formulation Development

Mark Heilman, SePro, Inc.

9:50 - 10:20

Break (Crystal Ballroom II)

Session VI (Crystal Ballroom I):

Moderator: Mike Stephenson, Big Bear Municipal Water District

10:20 - 10:40

Sago Pondweed Control in Irrigation Canals Using Endothall and Chelated Copper: Comparing Greenhouse and Field Results

Scott J. Nissen, Colorado State University

10:40 - 11:00

A Case Study in Hydrilla Management Using Bispyribac-sodium in a Florida Lake

James Petta, Valent USA

- 11:00 – 11:20 **Absorption and Translocation of Granular and Liquid Triclopyr Formulations in Eurasian Watermilfoil**
Scott J. Nissen, Colorado State University
- 11:20 - 11:40 **Field Trials Using Harpoon Granular Formulation for Control of Invasive and Nuisance Aquatic Plants**
Paul Westcott, William Ratajczyk, and Harry Knight, Lonza Microbial Control
- 11:40 - 1:00 Lunch on Your Own
- Session VII (Crystal Ballroom I): Moderator: Thomas Moorhouse
- 1:00 - 1:20 **Clipper Herbicide's Use in Aquatic Plant Management**
Todd Mayhew, Valent Professional Products
- 1:20 - 1:40 **Endothall Concentration Exposure Time Evaluation for *Elodea canadensis* Control**
Cody J. Gray¹, Christopher R. Mudge², Kurt D. Getsinger², Joe Vassios¹, and Scott Nissen³. ¹United Phosphorus, Inc., ²U.S. Army Engineer Research and Development Center, ³Colorado State University
- 1:40 - 2:00 **South American Spongeplant spread in California**
Patrick Akers, California Department of Food and Agriculture
- 2:00 - 2:20 **Early Detection of Dreissenid Mussels in Western Waters: Discussion of Reclamation's Data**
Denise M. Hosler, US Bureau of Reclamation
- 2:20 - 2:50 Break (Crystal Ballroom II)
- Session VIII (Crystal Ballroom I): Moderator: Vanessa Morgan, Portland State University
- 2:50 - 3:10 **A Review of a Mechanical Control Project for Emergent Aquatic Vegetation Control in Coastal Southern California**
Tom Moorhouse, Clean Lakes, Inc.
- 3:10 - 3:30 **Update on Hydrilla in California**
Patrick Akers, California Department of Food and Agriculture
- 3:30 - 3:50 **Pond lining to eradicate hydrilla: history of a long-infested pond**
Jonathan Heintz and Patrick Akers, California Dept of Food and Agriculture
- 3:50 - 4:10 **Ludwigia Invasions: Update and Implications for Management and Restoration**
Brenda J. Grewell, USDA-ARS Exotic and Invasive Weeds Research Unit

4:10 - 4:30

Early Detection of Ludwigia in Portland, Oregon

Mitchell Bixby, City of Portland - Bureau of Environmental Services

4:30

MEETING ADJOURNED

2:50 - 5:30

Vendor and Exhibitor Breakdown

4:30 - 5:30

WAPMS Board meeting (Boardroom - Third Floor)

Poster Session (Crystal Foyer)

Invasive Aquatic Weeds - Implications for Mosquito Management

Charles Blair MD, Trustee Mosquito and Vector Management District of Santa Barbara County

Amphibian Exposure to Aquatic Herbicides

Amy E. Yahnke¹, Christian E. Grue¹, Marc P. Hayes², and Alexandra Troiano¹. ¹University of Washington. ²Washington Department of Fish and Wildlife.

WAPMS Conference 2012 Travel, Accommodations, and Local Amenities Supplement

HOTEL AIRLINE AND VENDOR/EXHIBIT INFORMATION

MEETING VENUE

The Westin San Diego
400 West Broadway
San Diego, California 92101
Phone: (619) 239-4500

HOTEL ROOMS

A block of rooms have been reserved by WAPMS at the Westin on a first-come, first-served basis **until 5 PM Pacific time on March 12, 2012, at the rate of \$131 per night for single or double occupancy** (or prevailing federal government rate). Rates do not include taxes, currently 12.565%. Note that there is a one-night early departure fee if you leave before your reserved checkout day.

Group rates extend 3 days before and 3 days after the meeting dates based on rate and space availability.

HOTEL RESERVATION POLICIES

You can link to the hotel reservation site from the WAPMS website:

http://wapms.org/?page_id=21

OR register by phone: [1-888-627-9033](tel:1-888-627-9033)

(Be sure to mention you are with the Western Aquatic Plant Management Society when you make your reservation by phone)

Note: Reservations made through a third party (Travelocity, Expedia, etc.) do not count toward the room block, so be sure to either use the WAPMS link or telephone registration method and mention WAPMS

RESERVATION CUT-OFF DATE: 5 PM March 12, 2012, after this time, it is at the hotel's discretion whether to accept additional reservations, subject to prevailing rates and availability.

EARLY DEPARTURE FEE: One-night room charge if a group attendee checks out prior to the confirmed checkout date

HOTEL SERVICES AND AMENITIES:

24 Hour Room Service - Call Service Express to place a room service order. Dial "0" on the room phone.

Gift Shop - Located behind the concierge desk on the Broadway street exit.

Ice - Each floor will have an ice machine next to the 02 room. The following floors do not have ice machines: 4, 8, 15, 22-25.

Concierge - Hours 8am-8pm

Dry Cleaning - Same day dry cleaning and overnight dry cleaning are available. Information about dry cleaning is attached to the hanger in the closet.

Wireless Internet - Wireless internet is available in the room for \$5/day

WEATHER IN SAN DIEGO:

Daytime temperatures in March-April average 66-68° while nighttime average 54-54°. Rain averages about 1.8 inches for March and about 0.8 inches in April. California has been having a very dry year so far, so you probably won't need the umbrella. Winds average 6-7 mph. In March and April, the sun shines about 66-70% of the time possible.

AIR TRANSPORTATION:

San Diego International Airport (SAN)

www.san.org

GROUND TRANSPORTATION INFORMATION (Info provided by the Westin):

Hotel On-site parking:

\$24/day self-parking with no in-and-out privileges

\$32/ day valet parking with in-and-out privileges

Rental Car:

Budget Car Rental - (800) 527-7000

Enterprise Rent A Car - (619) 696-5000

Avis Rent A Car - (619) 231-7137

Hertz Car Rental - (619) 236-9771

Taxi Services:

Fee: approximately \$15 from the airport to hotel
Yellow Cab 619.234.6161
American Cab 619.234.1111
Orange Cab 619.291.3333
San Diego Cab 619.226.8294

Hotel Shuttle:

Fee: Complimentary
(619) 239-4500
Hours: 5 am – 11 pm

Airport Shuttle:

Fee: Approximately \$10 from the airport to hotel
Shuttle service is available at the Transportation Plazas across from Terminals 1 and 2 at the San Diego International Airport, and curbside at the Commuter Terminal.
Access Shuttle 619.282.1515
Airport Shuttle 619.234.4403 / 888.254.0333
Super Shuttle 800.9.SHUTTLE (974.8885)

INFORMATION FOR EXHIBITORS

Exhibitors will receive one 6-ft table with two banquet chairs. Exhibitors are encouraged to register as soon as possible at www.wapms.org.

Information on shipping and electricity requests will be provided to exhibitors upon receipt of their registration forms, or by contacting Andrea Sealock at asealock@cygnetenterprises.com. The hotel charges to provide electrical outlets (\$25/day); this charge is in addition to the WAPMS Exhibitor's fee.

Nearest FedEx to the Westin San Diego

532 C Street
San Diego, CA
619-645-3300

THINGS TO DO AND SEE

BASIC NEEDS:

Market

Ralph's Grocery: 101 G St, (619) 595-1581 (G St between 1st and 2nd) open 24 hours.

Drug stores

Rite Aid: 1411 Kettner Blvd (Kettner and Ash) (619) 231-7405
CVS with Pharmacy: 71 Horton Plz, (619) 231-9135†

ATM's

Wells Fargo - 101 West Broadway or 324 Horton Plaza (food court)
CHASE - 101 W Broadway # 100, (1st and Broadway),
Bank of America - 450 B St (B between 4th and 5th) or 324 Horton Plaza

THINGS TO DO AT THE HOTEL:

Pool - Pool and Spa are located on the 3rd floor. Hours: 6AM – 10PM

Workout Room - Located on the 3rd floor. 24 Hours.

The Bar - Enjoy a cocktail before you head out for the evening at The Bar, located on the first floor right behind the guest elevators. Hours: 11AM - 12AM.

Unwind with Happy Hour - Weekdays 4pm-7:00pm. Relax and unwind as we make the shift from day to night. Replenish your body with a selection of wine, refreshing beverages and enticing appetizers in an ambiance that will stir your senses and life your spirits.

The Aroma Café - Grab a breakfast bar or bagel and some coffee at the Aroma Café located on the first floor next to the restaurant. Hours: 6:00 AM - 2:00 PM.

Restaurant - 400 West is an American Brasserie Hours: 6:30 AM – 2:00 PM; 6:30 PM - 10:00 PM.

Business Center - Located on the first floor on our office lobby side of the hotel. Use your room key to access the business center. Print your boarding pass free of charge at our business center. Print, browse the internet or use the fax machine in our business center. Internet charge is 50 cents a minute. 24 Hours.

Massage - The hotel offers 50 and 80 minute massages. Call the concierge to make a reservation. Massages are based on availability.

AREA ACTIVITIES AND ATTRACTIONS:

Movie Theaters

Horton Plaza Movie Theater: Gaslamp, 475 Horton Plz, (800) 326-3264
Pacific Gaslamp Movie Theater: 701 5th Ave (Between F St and G St).

Museums

Birch Aquarium at Scripps: 2300 Expedition way, La Jolla, Ca 92037. 858-534-FISH.
www.aquarium.ucsd.edu.

Cabrillo National Monument: 1800 Cabrillo Memorial Dr., San Diego, Ca 92106. 619-557-5450.
www.nps.gov/cabr/.

Coronado Museum of History & Art: 100 Orange Ave., Coronado, Ca 92118. 619-435-7242.
www.coronadohistory.org

Maritime Museum of San Diego USS Midway: 1492 North Harbor Dr., San Diego, Ca 92101.
619-234-9153. <http://www.sdmaritime.org>

Balboa Park. 1549 El Prado, San Diego, CA 92101. <http://www.balboapark.org>
Reuben H. Fleet Science Center. 619-238-1233. Mon-Wed, 10am-9pm, Thurs-Sun, 10am-10pm,
Fri-Sat, 10am-11pm.

San Diego Hall of Champions. 619-234-2544. Open daily 10am-4:30pm.

San Diego Museum of Art. 619-696-1971. Tues-Sun 10am-4:30pm.

San Diego Museum of Man. 619-239-2001. Open Daily 10am-4:30pm.

San Diego Natural History Museum. 619-232-3821. Open Daily 9:30am-4:30pm.

Aerospace Museum. 619-234-8291. Open Daily 10am-4:30pm.

Automotive Museum. 619-231-2886. Open Daily 10am-4:30pm.

San Diego Zoo

619-231-1515. **Hours are 9am-5pm BEST VALUE ADMISSION** - Includes unlimited use of Guided Bus Tour, Express Bus, and Skyfari Aerial Tram. Contact concierge for tickets.

Gaslamp Quarter

Dining, Shopping, Entertainment & Business Located on 4th, 5th and 6th street.

www.gaslamp.org

Sea Port Village

50-plus diverse shops, 17 unique eateries and outdoor entertainment. Come explore Seaport Village's sprawling tropical grounds and find everything under the sun.

Little Italy

A stable ethnic business and residential community since the 1920's, Little Italy today represents Downtown San Diego's oldest continuous neighborhood business district.

www.littleitalysd.com

Sea World

Park Hours: Winter 9am-4pm, Summer M-F 10am- 9pm, Sat & Sun 9am-9pm. See the concierge for tickets! www.seaworld.com

Beaches

- Coronado Beach
- Ocean Beach
- Pacific Beach
- Mission Beach
- La Jolla
- Del Mar
- Carlsbad

RESTAURANTS:

Downtown Restaurant Suggestions

Casual Dining 619			
Urban Restaurant	233-4300	Seaport Village	American
Edgewater Grill	232-7581	Seaport Village	Seafood, Steak, Breakfast
Jimmy Loves	595-0123	672 Fifth Ave.	American, Steak, Salads, Seafood
Kansas City BBQ	231-9680	610 W. Market St.	Ribs, Chicken, Wings
Karl Strauss Brewery	234-2739	1157 Columbia St.	American, Steak, Salads, Seafood
St. Tropez Bistro	234-2560	American Pl	Bakery, Breakfast, Sandwiches
<u>Seafood:</u>			
Blue Point	233-6623	565 Fifth Ave.	Coastal Cuisine
Candelas	702-4455	416 3rd Ave.	Mexican/French
Fish Market	232-3474	750 N. Harbor Dr.	Casual, bay views
Indigo Grill	234-6802	1536 India St.	Alaskan, Seafood
Oceanaire Room	858-2277	400 J St.	Oyster Bar, Seafood
Osetra Watergrill	239-1800	904 Fifth Ave	Seafood, Oyster Bar
Sally's	687-6080	One Market Place	Seafood, Steak
Top of the Market	234-4867	750 N. Harbor Dr.	Fine Dining, Bay View
<u>Steakhouses:</u>			
Greystone Steakhouse	232-0225	658 Fifth Ave.	Upscale, Steak, Seafood
Morton's of Chicago	696-3369	285 J St.	Upscale, Eastern-style.
Ruth's Chris Steakhouse	233-1422	1355 N. Harbor Dr.	Steak/Seafood
<u>French:</u>			
Café Cloe	595-0153	1125 Sixth Ave.	Country French

Bertrand's at Mister A's	239-1377	2550 Fifth Ave.	Fine dining, city and bay views
<u>Italian:</u>			
Asti Ristorante	232-8844	728 Fifth Ave.	Italian Fare
Buon Appetito	238-9880	1609 India St.	Southern Italian, homemade
Chianti	235-8144	644 Fifth Ave.	Romantic, authentic
Filippi's Italian	232-5094	1747 India	Casual, Great Pizzas/Salads
Osteria Panevino	595-7959	722 Fifth Ave.	Authentic Tuscan Cuisine
Salvatore's	544-1865	750 Front St.	Romantic, Authentic
Trattoria Fantastica	234-1735	1735 India St.	Homemade Southern Italian
Vincenzo's	702-6181	Date and India St.	Italian Fare.
<u>Brazilian:</u>			
Rei Do Gado	702-8464	939 Fourth Ave.	All you can eat, Grilled Meat
<u>Chinese:</u>			
Panda Inn	233-7800	Top floor-Horton Plaza	Mandarine/ Szechuan specialties
<u>Indian:</u>			
Monsoon	234-5555	729 Fourth Ave.	Upscale, Lunch Buffet
Gourmet India	702-4198	810 4th Ave	Casual Indian Cuisine, Lunch Buffet
<u>Irish:</u>			
Dublin Square	239-5818	554 Fourth Ave.	Authentic Irish Pub/Restaurant
The Field	232-9840	544 Fifth Ave.	Authentic Irish Pub/Restaurant
<u>Japanese:</u>			
RA Sushi	321-0021	1014 Fifth Ave.	Modern, Sushi, Sports Bar
Sushi Deli 2	233-3072	339 W. Broadway	Casual, Traditional Japanese, Sushi
Taka	338-0555	555 Fifth Ave.	Traditional, Sushi, Seafood
<u>Mexican</u>			
La Puerta		4th and Market	Casual Fun Mexican Bar
La Fiesta	232-4242	628 Fifth Ave.	Mexican, Seafood
Los Panchos	237-1320	431 F St.	Traditional Mexican, Casual
<u>Spanish:</u>			
Candales			
<u>Persian:</u>			
Bandar	238-0101	825 Fourth Ave	Authentic Persian Cuisine
Sadaf	338-0008	828 Fifth Ave.	Authentic Persian Cuisine
<u>Greek</u>			
Athens Market	234-1955	109 W Fst	Authentic casual
<u>Thai</u>			
Rama	501-8424	327 4th Ave.	