



Wandering & Wondering

John Maybury

OUTRAGEOUS

California Senator Leland Yee (D-San Francisco/San Mateo) has introduced legislation to stop employers from formally requesting or demanding employees or job applicants provide their social media usernames and passwords. The bill comes after a growing number of businesses and public agencies around the country are asking job seekers and workers for their Facebook and Twitter account information and passwords. "It is completely unacceptable for an employer to invade someone's personal social media accounts," said Yee. "Not only is it entirely unnecessary, it is an invasion of privacy and unrelated to one's work performance or abilities." Rather than formally requesting passwords and usernames, some employers have demanded applicants and employees to sit down with managers to review their social media content or fully print out their social media pages. Yee says his bill will also prohibit this practice. IIT Chicago-Kent College of Law professor Lori Andrews, who specializes in Internet privacy, told the Associated Press that these practices, even when given voluntarily, should not be allowed. (from Senator Yee's press release)

ISRAELI DELICACY

Try shakshuka (eggs poached in spicy tomato sauce). I adapted the recipe from Saveur magazine and further modified it for the labor-saving cuisine of Juan "Chef Boyardee" Mayburrito, with apologies to the nation of Israel. This dish is easy, delicious, nutritious, and low in carbohydrates. Feeds a small army: 1/4 cup olive oil; chopped chiles or sriracha chile sauce, to taste;

1 onion, chopped (fresh or dehydrated); 5 garlic cloves, crushed, sliced (or pureed fresh garlic); 1 teaspoon of ground cumin; 1 tablespoon of paprika; 28-ounce can of crushed tomatoes, undrained; salt, to taste (kosher sea salt from the Dead Sea...kidding); 6 eggs; 1/2 cup of crumbled feta cheese; 1 tablespoon of parsley. Heat olive oil in a big frying pan or skillet over medium-high heat. Add chiles and onions. Cook and stir for 6 minutes. Add garlic, cumin, salt, and paprika. Cook and stir for 2 minutes. Add tomatoes and their liquid. Reduce heat to medium, simmer, and stir until mixture thickens, about 15 minutes. Crack eggs and distribute evenly across the top. Cover the pan and cook until the egg yolks are set, about 5 minutes. Using a spoon, baste the egg whites with sauce and without breaking the yolks. Sprinkle with feta cheese and parsley. Serve as a side dish or dip with pita bread.

RECO RACCOON

On trash day, after the Recology truck came and left, I went outside and found litter all over the ground. I called Recology to complain, and the pleasant service rep asked if I had animals. I said that the neighbors' dogs are all fenced in, and my cats are always indoors. She said she meant raccoons. So I went back outside and took a second look at the mess. Sure enough, there were several sets of paw prints with the telltale five toes/fingers. I went back inside and called the Recology rep to tell her she was right.

CLASS FOR EDITORS AND WRITERS

"Pesky Critters and Bugaboos of English Grammar" with Amy Einsohn, author of "The Copy editor's Handbook." Three Mondays (May 7, 14, 21) from 6:30 to 9 p.m., First Presbyterian Church, 2407 Dana Street, Berkeley, Geneva Hall Room G207 (between BART stations at Rockridge and downtown Berkeley; church also has parking garage). \$195 for enrollments paid on or before April 30, \$215 after April 30. Info:editcetera.com

ARE YOU NUTS?

I chatted recently with Mitch Reid about alternative fuel sources like the petroleum nut (*Pittosporum resiniferum*). I wonder if I could grow stuff like this here in Pacifica as a way to raise money for the city (and supplement my meager income as an ink-stained wretch). Info: ideaconnection.com

BALD EAGLES RETURN

Staff writer Lisa Krieger of the San Jose Mercury, part of our parent Bay Area News Group, reports: "A pair of bald eagles is nesting on the San Francisco Peninsula for the first time in nearly a century, a milestone for the once-endangered symbol of strength and grandeur." Lisa adds that Sequoia Audubon volunteers are on hand Saturdays and Sundays along Lower Crystal Springs to help visitors see the eagles. WHEN: 9 a.m. to noon, Saturdays and Sundays, through nesting, hatching, and fledging (at least through early June). Rain cancels. WHERE: From 280, take Black Mountain Road west toward Crystal Springs watershed and golf course. Turn left on Skyline Drive toward Crystal Springs Dam and Sawyer Camp Trail. Drive about 1.5 miles south until you see a gravel pullout at the first sight of the lake, right before the Kiewit Construction gate. Park on the gravel shoulder. (Full story at insidebayarea.com, March 23)

SWAMI SEZ

"The Democrats are the party that says government will make you smarter, taller, richer, and remove the crabgrass on your lawn. The Republicans are the party that says government doesn't work and then they get elected and prove it." (P.J. O'Rourke)

MAYBURRITOVILLE

- Meandering: LomaPrieta.SierraClub.org
- Copyediting: Goofbuster.com
- Blogging: PacificaRiptide.com
- Email: mayburrito@goofbuster.com