

The myth of the hero cop

By David Feige, Slate

Baltimore's state's attorney, Marilyn J. Mosby, moved quickly in securing indictments against six police officers in the death of Freddie Gray. But getting a grand jury to indict police officers is a lot easier than getting convictions at trial. That's because like any prosecutor trying to hold cops accountable, Mosby will be working on an uneven playing field. To prove her case, she won't just need sufficient evidence. She will also have to overcome a number of deep-seated structural impediments to convicting police officers of crimes—no matter how guilty they are.

It's hard to prosecute cops. There are two main reasons for this: The first is the special deference that jurors, judges, and prosecutors show officers thanks to the widespread perception that they are heroic public figures valiantly trying to protect us. The second is the bevy of special laws around the country that are designed to shield police officers from the very tactics the police regularly use on ordinary suspects. For example, in most states, law enforcement officers cannot be questioned until they have been given a few days to get their stories straight. And many states have passed laws—such as Section 50-a of New York's Civil Rights Law—that are specifically designed to make it almost impossible to obtain or use at trial records of a police officer's prior brutality or misconduct. These two factors can make convicting police officers extremely difficult, and it is no accident; it is the direct result of the sustained effort by police unions to protect officers from even the most deserved discipline or prosecution.

It is far safer to be a NYPD officer than an average black man in Baltimore.

While the rules that unfairly protect the police must be changed, it is also high time to re-examine the foundation of these policies: the public perception—lovingly curated by police unions—of the very nature of police work.

Read the whole story

Then and now: TV immortalized Bourne's Meadow



Bourne's Meadow in 1958. Photo/Bill Kingman

The photo above may look vaguely familiar to TV viewers. It is Bourne's Meadow between Round Hill Pines and Marla Bay. For several seasons it was the opening scenery for TV's long-running "Bonanza", showing the Cartwrights galloping toward the camera.

Click [this link](#) to see that meadow as filmed for TV in 1961.



Other than vegetation growth, the meadow has not changed much through the years. Photo/Bill Kingman

– *Bill Kingman*

Ritz-Carlton redefines dining at the counter



Mirrors provide a multi-dimensional view of the kitchen at Manzanita at the Ritz-Carlton Lake Tahoe. Photo Copyright 2015 Carolyn E. Wright

By Kathryn Reed

TRUCKEE – Knives go so fast it's a wonder no one is injured. Flames shoot up. Pans are occupying nearly every burner, yet nothing is being neglected. A quick squeeze and flick of the wrist creates an artist-like design.

It's controlled chaos in the kitchen at Manzanita.

A small army of sous chefs is assisting Chef Chris Watkins who is in charge of the restaurant on this particular Friday.

This is no ordinary counter we are dining at. The wood and rock make for a seamless transition from the outdoors. It's more elegant than rustic. This is the Ritz, after all. But the splendor of Tahoe is not far away. To our right are windows that look out to the Martis Valley, while there is a more expansive view to our left of the hotel's patio and Northstar's ski slopes.



Chef Chris Watkins discusses the meal with Bob Keller. Photo Copyright 2015 Carolyn E. Wright

In front of us is the show. With mirrors on the ceiling we are able to better see some of the precision workmanship of the

men and women dressed in classic chef apparel. Not only are they preparing our six-course meals, but the restaurant is full of regular diners.

Manzanita Chef's Tasting Counter is a bit of a misnomer. At least the word "tasting" is – assuming one was to define it as a sample or bite-size. While most of the portions of the six-course dinner were not over the top, they were ample and appropriate to the point that we might have turned down a seventh course.

With that said, each morsel kept getting better. If we weren't full, we would not have wanted the experience to end.



The foie gras comes with foie mousse stuffed cherries and warm brioche. Photo Copyright 2015 Carolyn E. Wright

Watkins has been at Manzanita for less than a year, having spent the last 10 years in San Francisco at restaurants like Campton Place and Aqua. He quickly had to show his versatility with what he was going to serve me because my personalized menu had fish on it – something I don't eat. He didn't seem fazed by the sudden change in plans.

Bob, Carolyn and I were presented with our own menus that outlined the six courses. For the most part theirs was the same except for the omission of soy for Carolyn. Mine was vegetarian.



The smoked trout set the bar high for the remainder of the courses. Photo Copyright 2015 Carolyn E. Wright

A smoked trout rillettes with trout skin chicharone started the evening. Bob and Carolyn raved about the skin, adding that the flavors kept bursting in their mouths. I could say the same about the roasted beet salad with house made ricotta and honey rosemary vinaigrette.

Watkins explained that the foie gras is essentially deconstructed and put back together, which makes it taste less gamey. Bob, who is a big fan of foie gras, raved about this incarnation of the delicacy.

The seared scallops with summer succotash was Carolyn's favorite course of the night. They were perfectly cooked and the flavor of the vegetables outstanding.



Wine steward Travis Masten introduces guests to an array of wines. Photo Copyright 2015 Carolyn E. Wright

Bob had a harder time picking a favorite, saying each course brought something new and another culinary surprise.

Being a fan of mushrooms, the fifth course – herb gnocchi with fava beans peas, morels, mushroom consume and shaved pecorino – was hands down my favorite. My meat eating dinner mates had lamb in their dish. I know I was given more morels than they were. I was in heaven. The only disappointment was seeing the bottom of the bowl.

We had the option to buy a bottle of wine or pay for six

tastings. We chose the latter, which was fun because wine steward Travis Masten introduced us to varietals and wineries we were not familiar with – such as Pedro Ximenez's Mayu from Chile.



A different libation for each course. Photo Copyright 2015 Carolyn E. Wright

This is the first summer the Ritz-Carlton at Lake Tahoe has offered the Chef's Tasting Counter. The counter accommodates six people. The intimate interaction with the chef and wine steward made for an even more enjoyable experience compared to most foodie events that involve a room full of guests.

Catering to small parties is exactly what the Ritz was aiming to do when staff came up with the idea.



Chefs Chris Watkins, left, and Nick Leandro prepare one of the six courses. Photo Copyright 2015 Carolyn E. Wright

“We recognized an opportunity to enhance and further activate this existing counter space in the restaurant. With dining trends becoming more casual, not all diners are interested in a formal, sit-down pairing menu, but these same guests still want to enjoy a unique culinary experience and personal interaction with the culinarians,” Robin Penning with the Ritz told *Lake Tahoe News*.

Also making these dinners special is that the chef creates a meal for that evening for those at the counter that isn’t

being served elsewhere on property.

When it was all over, Carolyn said, "This is the best food I've had in a really long time."



Dessert – rum baba – poached peaches, apricot yoghurt sauce, marcona almond cookie crumbs and plum sorbet.
Photo Copyright 2015 Carolyn E. Wright

Notes:

- For reservations, call 530.562.3121. They must be made 48 hours in advance.
- Tasting Counter dinners are Fridays and Saturdays.
- Dinners start at \$95, with alcohol separate.

- Each dinner is six courses.
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Opinion: Father's Day matters even without dad

By Kathryn Reed

This is my sixth Father's Day without a father – at least physically without my dad. He died April 28, 2010.

We were never close. It was hard to talk to him. He was of the generation to be the provider – at which he excelled at. He was of the generation where demonstratively showing love or even doing so with words was frowned upon. This, too, he excelled at.



Don Reed

I love my dad. (Yes, I say it in the present tense.) And I know he loved me. I know we actually said, “I love you” to each other – but probably less than a handful of times.

Lately, I have wished he were here. When we did talk, it was usually about serious matters. I've had some serious issues to

deal with in the last year. No immediate family member has been there for me, at least in the way I would have liked. It's been a learning process. I've learned I have incredible friends.

Ironically, I have "talked" to dad more in the last year than I feel like I did at anytime when he was alive. Maybe it's because I get to hear what I want and not what might have actually been said. But I doubt that. I'm not one to conjure up false memories or false "what ifs". Truth be told, I haven't heard much. But it felt good to talk.

Dad was always the voice of authority in our house growing up. It was oppressive and stifling at times. It was authoritarian. It was a household essentially of don't speak until you are spoken to. It was a household of where asking questions, asking "why" was verboten.

What an irony (or not) that I chose a profession where the overriding question is "why?". I still don't always get my questions answered, but I keep asking them. I joke that "why" is my favorite word. Maybe it's not really a joke.

Dad was the oldest of four kids. I'm the youngest of his four kids. I was never daddy's little girl. There were three "big girls" before me. But that's another story. Or not. It has a lot to do with what I'd like to talk to my dad about if we could visit for an hour or two.

Dads have a special role in every child's life – or at least they should. Even without my dad physically here, he still plays a role in my life – and it's still evolving. I never expected that.

I'm spending today with my mom. Our relationship has changed without dad, as it has for all of us kids. I'm guessing it does for most families when one parent dies. Our relationship was always good. (Well, there was high school and when I bought a one-way ticket to Europe in my 20s – but we got

through all of that). The relationship has been strained lately. She made a decision I don't think dad would have made. Intellectually, I know it's for the best. Emotionally, it's been incredibly difficult.

I hope today we can move forward. Life is short and precious. Misunderstandings and differing opinions need to be acknowledged. But forgiveness is the most important thing. No one will do everything we want, but that doesn't make their decision wrong, it just makes it different than we might have chosen.

Happy Parents' Day – that's how I now see this third Sunday of June.

Study: Trans fats may affect memory

By Dennis Thompson, CBS News

Trans fats may play havoc with your memory along with your cholesterol levels, a new study suggests.

Younger men who ate high levels of trans fats performed more poorly on a memory test involving word recall than those who ate lower levels, the researchers found.

In the study, each gram of trans fats eaten per day was associated with 12 to 21 fewer words recalled, out of an average score of 86, said lead author Dr. Beatrice Golomb, a professor of family and preventive medicine at UC San Diego School of Medicine.

Read the whole story

Sawmill Road closures because of bike path work

Sawmill Road between Incline Road and Highway 50 will be off limits from June 29-Aug. 21.

The South Shore road closure is necessary to complete a 1.2-mile class 1 bicycle and multi-use path connecting to the existing bicycle path.

Motorists will need to use Lake Tahoe Boulevard to access the western section of Sawmill Road.

For questions, call 530.573.7900.

Wildland fire burning south of Markleeville



A fire south of Markleeville is burning out of control

June 20. Photo/Provided

Updated 10:20pm:

A wildland fire is burning near Markleeville, having consumed more than 350 acres.

A large plume of smoke could be seen from Genoa and other parts of the Carson Valley on Saturday afternoon.

Known as the Washington Fire, it is burning about eight miles south for Markleeville in the Silver Creek Drainage. It started June 19 about 7pm on U.S. Forest Service land. Highway 4 is closed from the intersection of highways 4 and 89 to the summit area.

A red flag warning has been issued over the fire until 10pm June 21 because of gusty winds up to 40 mph and low relative humidity.

Authorities said, "Steep rocky terrain, lack of vehicle access, and heavy timber with numerous downfalls are hampering firefighting progress. Access to the fire is primarily long distance hiking overland or deployment of personnel via helicopter."

At this time no structures are threatened.

– Lake Tahoe News staff report

El Dorado County drug case

results in 2 indictments

A federal grand jury returned an indictment Friday against Sacramento residents Benjamin Macias, 37, and Sergio Ambriz, 26, charging them with conspiracy to distribute cocaine, distributing cocaine, and distributing methamphetamine in El Dorado and Sacramento counties.

Macias is also charged with possessing a firearm in furtherance of a drug trafficking crime and being a felon in possession of firearm.

According to court documents, in 2014 and 2015, Macias supplied Ambriz with cocaine and Ambriz sold the cocaine to an undercover agent in the two counties. Ambriz also sold allegedly the undercover agent methamphetamine. When Macias was arrested, a Ruger 9mm pistol was found in his vehicle.

If convicted, Macias faces a maximum sentence of 40 years in prison and a \$5 million fine. Ambriz faces a maximum sentence of life in prison and an \$8 million fine.

– Lake Tahoe News staff report

Man arrested after standoff at Tahoe Keys Marina



Law enforcement surround the suspect Saturday afternoon at the Tahoe Keys Marina. Photo/Kathryn Reed

Updated June 21 6:03pm

From a SLTPD press release today:

[Cory] Pearson attempted to drive over a berm, but became high centered. The Armored Rescue Vehicle pinned Pearson's vehicle against the rock. Pearson attempted to flee on foot and turned toward officers, concealing his hands in his waistband. A less lethal shotgun bean bag round was deployed, striking Pearson, causing him to fall to the ground. Officers approached Pearson with a K9 unit. Pearson continued to refuse officers commands, so the K9 unit was deployed and Pearson was ultimately apprehended without further incident.

A black replica, semi-automatic pistol was located in Pearson's waistband, where he was concealing his hands. Pearson was transported to Barton Hospital for medical treatment as a result of the bean bag and K9 deployment. Pearson was booked into EDSO jail by deputies for driving a stolen vehicle, felony evading, possession of an altered or

imitation firearm, resisting an officer with violence or threats of violence, wearing a mask during the commission of a crime and driving on a suspended license.

Updated June 20 7:14pm:

Cory Pearson, 35, of Sacramento is the man who was arrested. Exact charges have not been released.

Update 5:19pm:

What started as an El Dorado County sheriff's deputy checking on a vehicle pulled to the side of Highway 50 in Meyers ended with one suspect in custody more than four hours later.

El Dorado County sheriff's Sgt. Paul Hadjes told *Lake Tahoe News* the subject was wearing a bandana over his face and told the deputy he had taken some bad drugs. While the deputy was calling for back up, the suspect took off.

A slow speed chase Saturday afternoon led everyone through South Lake Tahoe to where the Tahoe Keys Property Owners Association office is. The suspect was able to maneuver around all the cop cars and went down Venice Drive to the Tahoe Keys Marina. At this point he was trapped.

South Lake Tahoe police, California Highway Patrol and U.S. Forest Service provided additional resources.

The suspect, whose name has not been released, moved the stolen white sedan several times around the parking lot before parking it to the right of the launch ramp.

South Lake Tahoe Sgt. Travis Cabral told *LTN* the vehicle had earlier been stolen from Lakeland Village.

The suspect was eventually taken into custody after bean bags were fired at the vehicle.

The suspect had a fake firearm that looked like a real weapon, according to authorities.

Cabral told *LTN* the CHP helicopter was used to give more eyes on the scene in case there were other people lurking in bushes or who might have been in the vehicle and tried to escape.

Update 4:25pm:

One person has been taken into custody after officers shot out the back window with bean bags.

The suspect was taken to Barton Memorial Hospital with injuries from the bean bags.

The suspect had a replicated handgun, according to authorities.

Update 4:12pm

The restaurant patrons were allowed to leave at 4:07pm under sheriff's deputy escort.

Most had a story to tell.

Jim and Tauni Pace of Boise recalled being abruptly interrupted from their patio lunch when the chopper told them to quickly go inside and lock the doors.

"We didn't know what the heck was going on," she said.

Terry Scales of South Lake Tahoe wondered the same thing.

"I've never seen anything like this," the 39-year resident said. "I've never been on lockdown. This is usually a fun time— you come here for a rum runner."

Update 3:33pm:

A small army of law enforcement with assault rifles is aimed at a white sedan parked to the right side of the launch ramp

at Tahoe Keys Marina.

A California Highway Patrol helicopter has been circling above more than 20 patrons at the Fresh Ketch who are stuck inside the restaurant because law enforcement has placed it on lock down. The vehicle is occupied by a South Lake Tahoe man, according to restaurant patrons.

South Lake Tahoe Police Chief Brian Uhler told *Lake Tahoe News* the man is reportedly armed.

The driver has moved the vehicle multiple times. It was first parked in one of the stalls outside the Fresh Ketch. The driver has since moved it closer to the launch ramp. Law enforcement is not letting people down Venice Drive.

There are reportedly people at the beach at Cove East who are not allowed to walk back on the path.

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A man who claims he is armed has forced the evacuation of the Tahoe Keys Marina in South Lake Tahoe.

El Dorado County sheriff's deputies chased the man to the marina in their vehicles. What initiated the pursuit is unknown. Deputies were not available.

"He will not surrender and he has indicated he is armed," South Lake Tahoe Police Chief Brian Uhler told *Lake Tahoe News*.

The immediate area was cordoned off just before 2pm June 20.

Negotiators and tactical teams have been called in.

No one at the Fresh Ketch restaurant was answering the phone.

— Kathryn Reed and Susan Wood

CalFire instituting residential burn ban

CalFire has suspended all burn permits for outdoor open residential burning within the State Responsibility Area of Amador, El Dorado, Sacramento and Alpine counties.

This suspension takes effect 8am June 22. It bans all residential outdoor burning of landscape debris including branches and leaves.

Similar to last year, CalFire has already responded to significantly more wildfires than in an average. CalFire is asking residents to ensure that they are prepared for wildfires including maintaining a minimum of 100 feet of defensible space around every home.

Here are some tips to help prepare your home and property:

- Clear all dead or dying vegetation 100 feet around all structures.
- Landscape with fire resistant/drought tolerant plants.
- Find alternative ways to dispose of landscape debris like chipping or hauling it to a biomass energy facility.