

Northern California Editor's picks

THE ROADSIDE STAND

Ribs to slam on the brakes for

When ordering barbecue from a guy with PORK RIBS tattooed on his knuckles, it's best to order pork ribs. And the ink doesn't lie: **Gorilla Barbeque,** a boxcar turned smokehouse along Highway 1 in Pacifica, has fine brisket, sassy pulled pork, and *exquisite* ribs. Be ready to wait—and call before driving far; they run out. *$$; 650/359-7427.* –ELIZABETH JARDINA



THE CLASS

Sacramento's new buzz

Downtown's **Temple Coffee** is like a second home for many coffee lovers. Now, it's brewed up a hangout-worthy new location in a brightened former warehouse in a once-neglected corner of Midtown. We're glad to see it there, not just because it's expanding the R Street Corridor's revitalization, but also because the new branch does its own roasting and has enough room for monthly classes, like an espresso tasting exploring the nuances of single-origin and blended shots *(Nov 14; $10). templecoffee.com* –KATE WASHINGTON



THE FORAGE

3 WAYS TO JOIN IN THE MUSHROOM HUNT

Santa Cruz hills
After the first rains fall on the Coast Range, edible fungus burst through the oak leaves and pine duff layering the forest floor just upslope of downtown Santa Cruz. Knowing what's what is key: The Fungus Federation of Santa Cruz leads free group hunts nearly every other weekend during the damper months. November and December are prime time for porcini and chanterelles. *Next hunt Nov 21, weather permitting (call to make sure); 831/684-2275.*

Mendocino County
Experts lead forays to look for porcini, chanterelles, lobster mushrooms, and candy caps during the Mendocino County Wine and Mushroom Festival *(Nov 6–16; tours from $20; tours, 707/937-0461; festival, gomendo.com).* But if you come out empty-handed, don't mope. Bounce back with the mushroom-and-wine tasting at Fort Bragg's Rendezvous Inn *(tasting $75; 707/964-8142),* where cream of hedgehog soup is a must-try. At nearby Mendo Bistro *($$; 707/964-4974),* order candy cap crème brûlée. Thirsty? Pair Belgian brews with 'shrooms at the Little River Inn *($107; reservations required; Nov 13; 707/937-5942).*

Sonoma Coast
Everyone's welcome at the Sonoma County Mycological Society's monthly hunt and potluck in the seaside pine forest of Salt Point State Park. Follow experts on a quest for chanterelles and porcini. Back at camp, stash your catch (you can pick up to 5 pounds) in the car, then bring out a dish and drink to share for lunch. Expect cheese, home-brewed beer, wine, maybe even abalone—and count on freshly found fungus. *Next hunt Nov 21; check first to make sure it's a go; $6 parking; somamushrooms.org* –ALASTAIR BLAND

Don't miss

Spruce up the Thanksgiving table with plates or bowls that can only be described as spectacularly simple, from Sausalito's legendary **Heath Ceramics.** The best time to shop is the open studio sale, here just in the nick of time. *Nov 20–29; 415/332-3732.*

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