



*In Memory of Our Friend  
Alicia Bewernitz  
1974-2002*

**SPECIAL REPORT (CONT'D FROM PAGE ONE)**

we can as they continue to build power on the job. Part of the process of building power on the job is building community amongst all messengers. The Russian River Ride this year was a great example of folks hanging out together, building new friendships while getting slammed with old ones. I would like to heartily thank Paul Kazemi for ironing out such logistical wrinkles as the portable toilets, and getting us the camping space in the first place. A good time was had by all, except maybe for poor Chris B. After drinking all day long, reportedly I shook his tent for awhile on Sunday morning around 3am, trying to get him out of slumber and back into the party. He was not amused. Other highlights were the Jacks waking everyone up Sunday with "the Bone;" the gas powered margarita mixer divided by a pint sized local; and the arrival of Michael Crane some 16 hours after the last pack, thus giving new meaning to the phrase Dead Fucking Last.



I hope you all are enjoying the World Cup,  
Carey, #506

# COGNITION

**President:** Damon Votour  
**Executive Director:** Carey Dall  
**Secretary:** Jason Whitehead  
**Treasurer & Copy Editor:** C. Nellie Nelson  
**Editor:** Bernie Corace  
**Layout:** Donny Don Don  
**Masthead Logo:** Louie Seastres

## ESTABLISHED 1990

The San Francisco Bike Messenger Association was first started as a humorous, yet-in-er-face, answer to the AMCS; if the owners could have a club, so could we.

## WHO WE ARE

We are you, if you are a current or former employee of the SF messenger industry. This includes walker, bicycle, moped, motorcycle, and driver messengers, as well as order-takers and dispatchers.

## WHAT WE WANT

We want what is well overdue: appropriate compensation for our efforts. This includes a livable wage, health insurance, sick pay, vacation pay, pension plan, equipment compensation, etc. You know, normal workers' rights.

## HOW WE WILL GET IT

We will get it by becoming one unified force, and standing up to the entire industry with our demands. In the past, we have proven that we can stick together to help each other out by holding countless benefits, hosting the best Cycle Messenger World Championships of all time, coming together to pay tribute to fallen comrades, holding toy drives for needy kids, the annual Russian River Ride and even things as simple as creating our own underground social scene each and every day of the week. Now that we have a working agreement with the most powerful union in the Bay Area, the International Longshore and Warehouse Union, we have the experienced backing to stand up in our industry and achieve our goals.

## WHAT YOU CAN DO

Volunteer for the SFBMA. You can leave a recording that 415-626-1912. Dues are \$5 each month/or \$50 a year and may be paid to Damon, Nellie, Jason and Carey. Attend as many events as you can without becoming obnoxious as starlings.



Cargo Bike in Mexico City

photo by Bernie



Chad relaxing on the porch



Mary Brown on her way to a luncheon



Jr. personal publicity article  
photo by Kyle

*"When I see an adult on a bicycle, I do not despair for the future of the human race."  
— H.G. Wells*



Photo:Sammy gr

# What's Cookin' ?

## GRILLED TEQUILA PORTOBELLO

MAKES 2 SERVINGS  
(SO DBL IT+ FOR PARTIES!)

### WHAT YOU NEED

- 1/4 CUP TEQUILA
- 1/8 CUP UNSALTED BUTTER, MELTED
- 2 TABLESPOONS ROASTED GARLIC OIL
- 1 LIME, JUICED
- 3 CLOVES GARLIC, MINCED
- 1 LARGE PORTOBELLO MUSHROOM, CUT INTO 3/4 INCH SLICES

### WHAT TO DO

1. IN A SMALL BOWL, MIX TOGETHER TEQUILA, MELTED BUTTER, ROASTED GARLIC OIL, LIME JUICE, AND MINCED GARLIC. LET STAND FOR AT LEAST 15 MINUTES.
2. PREHEAT GRILL FOR MEDIUM HEAT.
3. BRUSH GRATE WITH VEGETABLE OIL. BRUSH MUSHROOM SLICES WITH TEQUILA

MIXTURE, AND PLACE ON GRILL. COOK FOR 5 MINUTES, TURN, AND CONTINUE COOKING UNTIL DONE.

## BUTTERMILK CORN FRITTERS

MAKES 16 FRITTERS

### WHAT YOU NEED

- 1 1/3 CUPS BUTTERMILK BAKING MIX
- 1 1/2 TEASPOONS BAKING POWDER
- 1 (14.75 OUNCE) CAN CREAM-STYLE CORN
- 1 EGG, BEATEN
- 1 CUP VEGETABLE OIL
- 1 1/2 CUPS MAPLE SYRUP

### WHAT TO DO

1. IN A MEDIUM MIXING BOWL, SIFT TOGETHER BAKING MIX AND BAKING POWDER. IN A SMALL MIXING BOWL, COMBINE CORN AND EGG.
2. COMBINE EGG AND FLOUR MIXTURE, STIR GENTLY.
3. HEAT OIL IN LARGE SKILLET OVER MEDIUM HEAT. DROP BATTER BY TABLESPOONFULS INTO HOT OIL ONE

LAYER AT A TIME. FRY FOR 2 MINUTES ON EACH SIDE OR UNTIL GOLDEN BROWN. DRAIN FRITTERS ON ABSORBENT PAPER. SERVE IMMEDIATELY WITH MOLASSES OR TANGERINES.