

Travel

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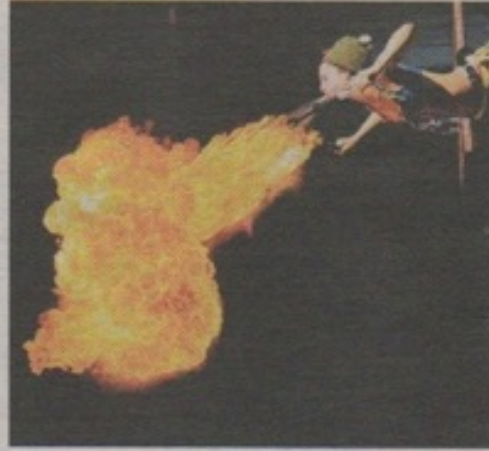
AUSTRALIA

READY, SET, GO *By Christine DeIsol*

Busking raised to high art in San Diego

The sometimes bizarre and always remarkable antics of street performers from across the country take over San Diego's Seaport Village next weekend. Following in the footsteps of London, Canada, Australia and New Zealand, the city stages an annual Spring Busker Festival, gathering sword swallowers, unicycle-riding jugglers, escape artists and knife-throwers, to name just a few. Buskers After Dark lets the street entertainers loose again in the evening to stage an uninhibited performance for viewers over 18.

Vitals: Sat.-next Sun., 12 p.m.-5 p.m. Free admission (tips greatly appreciated); see website for parking rates. Harbor Drive and Pacific Highway. (619) 235-4014. www.seaportvillage.com.



Kamakazi Fireflies



Five Places: Mob sites an offer you can't refuse **H2**

➔ **A bevy of hot tomatoes:** Ananas Noir, Bloody Butcher, Black Prince. Not the latest horror offerings from Hollywood, but delightful tomato varieties — among more than 100 available at Love Apple Farms' annual seedling sale. The farm, which supplies the acclaimed Manresa Restaurant, has moved its popular sale of heritage and hybrid sprouts to the gardens of Ivy's Porch in Scotts Valley. Hippie Zehra or Berkeley Tie-Dye, anyone? Through June 30, Mondays through Saturdays 10 a.m. to 5 p.m., Sundays 11 a.m. to 4 p.m. \$311 Scotts Valley Dr., Scotts Valley. (831) 588-3801, www.growbetterveggies.com.

➔ **Petaluma, the big cheese:** The nonprofit Artisan Cheese Festival in Petaluma was formed to help sustain cheese makers, but to us it's just a rare opportunity to wallow in extraordinary cheese, with the added benefit of talking with framers, attending seminars with cheese experts and nibbling cheese nonstop, often paired with wine, beer and bread. The Sunday Market place brings it all together by offering sales of what you've sampled, along with local craft brews and wines, breads, crackers, jams, nuts and other ideal cheese companions. Fri.-next Sun., 9 a.m.-6 p.m. \$45-\$150. Sheraton Sonoma County, 745 Baywood Dr., (707) 283-2888, www.artisancheese-festival.com.

