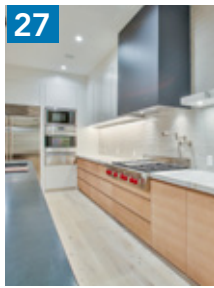




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Mozart's final operatic masterpiece, *The Magic Flute*, is planned for the San Francisco Opera's 2015–16 season.
 PHOTO: CORY WEAVER / SAN FRANCISCO OPERA

Fall gala season celebrates notables

BY LYNETTE MAJER

AUTUMN IN SAN FRANCISCO means numerous things, including children returning to school and a long wait until the next round of vacations and holidays. But the city also takes this time to get dressed up and head out on the town.

It's time for galas benefiting causes big and small, and this year the city takes the time to celebrate a number of people exiting center stage after making their marks in the town.

From the operatic accomplishments of David Gockley to the museum leadership of Linda Harrison, from art education to the ballet,

high-end programs are being orchestrated to honor the notables who have helped weave together this city's rich arts and cultural fabric and assist new generations in getting started.

You can get started by putting on some fine threads and joining in the spirit of philanthropy.

GALAS, continued on 23

ELECTION 2015

Meet your candidates for District 3 supervisor

Once community advocacy allies, Julie Christensen and Aaron Peskin are on opposite sides of the supervisor's seat

BY SUSAN DYER REYNOLDS

ON NOV. 3, VOTERS IN DISTRICT 3 WILL elect a supervisor in what has become the most interesting (and contentious) race in town. Incumbent Julie Christensen, who was appointed by Mayor Ed Lee after David Chiu left for Sacramento, and Aaron Peskin, who held the seat for eight years prior to Chiu, were once staunch allies as District 3 community advocates. Now, they're duking it out for a one-year term (the winner will have to run again next year).

Christensen is seen as a moderate, pro-business candidate who knows the district well and makes sensible decisions. Critics, however, say her appointment by the mayor makes

CANDIDATES continued on 6

The homeless health connection

Institutionalization returns as option as cities struggle with mental illness on the streets

BY JOHN ZIPPERER

IN FEB. 2016, A NUMBER OF STRANGE things will happen in San Francisco. For one, the San Francisco 49ers, who no longer play in this city, will host the Super Bowl, and many thousands of football revelers who have no intention of spending the week in Santa Clara will turn San Francisco into Super Bowl Central. The second is the strange sights, sounds, and smells those visitors will experience while in San Francisco. Locals hoping to show off their hometown to outsiders will understandably be nervous,

lest those visitors experience any of these recently observed happenings in the city: a man shouting incoherently at the Powell Street BART station, a man dropping his pants and going to the bathroom on a public sidewalk, another man urinating between two parked cars, or a woman

shouting incoherently at passersby near Union Square.

How did our public spaces become "like a mental ward on the streets," as *The New York Times* once described Berkeley's mentally ill homeless?

Discussions about homelessness and livability in the city often include residents complaining about the seemingly worsening problems and asking why the city doesn't clean it up. In an

How did our city become 'like a mental ward on the streets'?

August online public chat, *San Francisco Chronicle* columnist Debra J. Saunders engaged residents and others — including the city's homeless services director, Bevan

Dufty — in a discussion of why San Francisco smells. Residents soon turned it into a platform to complain about the public bathroom practices of homeless people. One wrote, "It is because the money designated for 'homeless' primarily goes to pay for nonprofit attorneys



A homeless man sleeps in a San Francisco parking lot. PHOTO: FRANCO FOLINI

that fight to allow squatters, loiterers, panhandlers, vagrants, nudity, and defecation on the streets. I've witnessed first hand a man talking to himself and having a bowel movement in the Montgomery Bart underground walk area. This person was definitely mentally ill and should have been in a mental institution, not on the streets."

Another wrote: "The deterioration has been astonishing. I have been physically assaulted in Union Square by a drugged-out homeless person, a neighbor was knocked out and had to have her teeth repaired by another, a third followed a group of friends chanting that she was going to murder them and nearly assault-

ed one of the women until she was overpowered by one of the men in the group. Walking to work is deeply unpleasant ... I saw a man openly smoking a crack pipe in the Financial District. I do not walk by myself after 5:30 because the camps begin setting up around that time. I am a tax paying, law abiding, functional, productive citizen. I feel that the city is more interested in accommodating street people than ensuring the safety of people like me."

THE CHALLENGE

It is a complex and expensive problem, and there exists a push-and-pull between

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TOP 10 STEAKS IN AMERICA

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 Bobo's - San Francisco, CA
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NEWS BRIEFS :: Services, crime, parks, death

Northside crime wave

CITY TOUTS SERVICE DELIVERY

San Francisco's government is doing better at delivering services to its residents, according to the Office of the Controller. In the Controller's Aug. 20 report for the fourth quarter of the city's 2015 fiscal year, improvements were cited in transportation, water conservation, recreation sites usage, and more.

From July 2014 to May 2015, San Francisco Municipal Transportation Agency (SFMTA) addressed a shortage of operators by training an additional 467 new individuals; over that same time, SFMTA claimed to have improved its delivery of scheduled services from 94.9 percent to 99.5 percent, above its goal of 98.5 percent. Meanwhile, the average daily number of customer complaints about Muni safety, negligence, discourtesy, and service delivery decreased slightly, by 1.1 percent.

Gov. Jerry Brown mandated cities cut back their water usage by at least 25 percent, and city departments have reduced their average monthly water use by 28.6 percent. (Water sold to city residential customers is down only 7.1 percent.) Also during the same fiscal year, public booking of park facilities increased by 17 percent, there was a slight increase of 3.6 percent of people registered in recreation courses, and the fine art museum attendance increased by 17.4 percent.

Lest people get lost in the numbers, Mayor Ed Lee said city residents are reporting being more satisfied by the level of services provided to them. "City government has an obligation to make the lives of all of its residents better, and we are using this unique time of prosperity to ensure all San Franciscans benefit with increased city services," said Lee. "Just last week, I signed a fiscally responsible, two-year balanced budget that makes historic investments in housing, transportation, education, and public safety that at the same time supports our continuing economic recovery and protects social safety net services for residents most in need."

CRIME WAVE

Northern District Captain Greg McEachern urged residents to take efforts to avoid becoming a victim of crime during a rise in crime rates in the city.

The statistics for violent crimes in San Francisco from May 2014 to

Property crimes are also up. Auto thefts both citywide and in the Northern District are up about 20 percent; thefts from autos are up 45 percent citywide and 69 percent in the Northern District; arsons are up 48 percent citywide and 109 percent in the Northern District; and other theft is up 6 percent citywide and 18 percent in the Northern District. Burglaries are the sole part of this category that saw a decline — down 7 percent citywide and down 13 percent in the Northern District.

McEachern reminded people to lock their vehicles and remove all valuables

There was a citywide increase in homicide of 140 percent with a 400 percent increase in the Northern District.

from plain sight. "It is a big deterrent to becoming a victim," according to McEachern. He also asked people to report any suspicious activity or behavior that might be related to crime.

FARRELL SEEKS PARKS FUNDING

District 2 Supervisor Mark Farrell announced in August his intention to seek voter approval of a sustainable revenue source for San Francisco's parks and open spaces.

The parks and open spaces "deserve a sustainable funding source to make badly needed improvements and upgrades from everything to fixing the broken swing, the overgrown trail, and adding more park patrol officers," said Farrell.

Planned for the June 2016 ballot, the initiative would seek funding for an estimated \$40–45 million in needs identified for the parks and open spaces.

NORTHSIDE CRIMES: TOURIST SHOT, CUSTODY DEATH

An early afternoon robbery of a Thai tourist near famous crooked Lombard Street resulted in a non-fatal gunshot wound to the tourist and a police chase across the Bay Bridge before the apprehension of two suspects.

"I am deeply troubled and angry about the assault on a visitor to our city," said District 3 Supervisor Julie Christensen. "There are no apologies or wishes that can adequately offset the impacts of this vicious crime."

This comes about a month after a man died in police custody in the Marina. Filimoni Raiyawa, 57, was involved in a traffic accident in the Marina District. When police showed up, they located Raiyawa nearby and detained him, but in a scuffle he injured two officers before being subdued by the police. He stopped breathing while in custody and died at the scene.

Sonoma County authorities believe Raiyawa murdered Solomon Cohen, for whom Raiyawa worked as caregiver, earlier in the day before fleeing to San Francisco, where he was involved in the accident.

News tips? E-mail: john@marinatimes.com

The ballot initiative would seek funding for an estimated \$40–\$45 million in needs for the parks and open spaces.

May 2015 show a citywide increase in homicide of 140 percent with a 400 percent increase in the Northern District; rapes were down 7 percent citywide and down 47 percent in the Northern District; robberies were up 27 percent citywide but down 21 percent in the Northern District; and aggravated assault was up 3 percent citywide and up 20 percent in the Northern District.

HOMELESS

CONTINUED from page 1

people who want to focus on the human needs of the person on the street and people who find their quality of life negatively impacted and even their safety endangered by the many antisocial activities they experience, especially in parts of downtown. Making it even more complicated is that the push-and-pull can exist within the same person, with a desire to ride a bus without having to endure a raving sermon from a stranger coinciding with a hope that the homeless person gets the help that is obviously needed.

In the professional world of homeless services, there also exists a split about how to treat at least some of the people. There is a movement afoot, led by people such as former advisor to President Obama, Dr. Ezekiel Emanuel, to reintroduce mental health asylums for long-term treatment of the severely mentally ill who cannot be served by outpatient or other services offered in the community at large. It is a reversal of a trend that began in the 1960s about moving as many people as possible into the community and out of institutions, providing treatment through improved medication.

Ronald Reagan, as governor of California, is often blamed for starting the deinstitutionalization trend and not providing the funding for services, but the trend was nationwide. Reagan did play

his part as governor (and later as president, when he reversed a policy of predecessor Jimmy Carter that tried to restructure treatment for the chronic mentally ill), but he was not alone, nor was it by any means a conservative versus liberal divide. Civil libertarians had argued for years against the forced institutionalization of the mentally ill, preferring that they be treated with the least-coercive methods available.

But the visibility on the streets of people exhibiting clear signs of mental illness, often combined with drug use, worries people who are concerned about their own safety as well as the safety of the homeless person.

During a July 22 debate at The Commonwealth Club over the proposal to reintroduce asylums, Dr. Dominic Sisti — one of Emanuel's co-authors of the proposal — said people have a false assumption that mental illness equals violence. It is a “deep misconception ... that seriously mentally ill people are horribly violent,” said Sisti, who is an assistant professor of medical ethics, health policy, and psychiatry at the University of Pennsylvania. “They are not by and large, unless you added substance abuse disorder, and then there could be an uptake in violence.”

“Very few people who have serious mental illness are actually violent,” agreed Dr. Renee Binder, a psychiatrist at the University

of California and the new president of the American Psychiatric Association. “Most violence is committed by people who do not suffer from mental illness.”

Opponents and proponents of the institutionalization proposal generally agree that the homeless mentally ill do get handled and

the street “are much more likely to get all kinds of medical conditions, whether it’s infectious disease, pneumonia, problems with their circulation and gangrene, or they cut themselves and don’t get treatment for it and before you know it, they need to be hospitalized,” said Binder. “Those people

in general are going to hospitals, and once someone is hospitalized medically, the costs are astronomical. And who’s paying for it? Our tax dollars are paying for it at the county hospitals. So homelessness is very expensive.”

Despite assumptions that the city’s housing shortage is fueling homelessness here, the number of homeless has remained fairly steady (roughly 6,400 people). That number might be a lot higher if the city didn’t spend a lot of time and money providing shelters, permanent housing, and other services to the at-risk, including veterans. In May of this year, Mayor Ed Lee announced a plan to provide housing for 50 formerly homeless veterans and 50 low-income families at a new 101-unit project in Mission Bay. The project’s funding leverages \$5 million raised from tech philanthropists, including Ron Conway, Marc and Lynne Benioff, Peter Thiel, Sean Parker, and others.

District 2 Supervisor Mark Farrell has made the homeless issue a priority, and he has pointed to projects such as one that would change homeless shelters from

overnight transient bunks — where people are forced to leave in the early morning and are not allowed to stay with their partners, belongings, or pets while in the shelter — into housing-lite, where they would have a shelter all day if need be, and they could keep near them the things, pets and people they value.

But about one-third of the homeless are believed to have mental illness of one kind or another, and solutions for them involve a long-term housing-plus-services approach.

Dr. Binder, who opposes reinstitutionalization, argues for a housing-first approach, saying that studies show that with housing, even people with severe mental illness can be better engaged with treatment. She also supports San Francisco’s behavioral health court, which tries to divert the severely mentally ill from repeated incarceration and instead connect them to community treatment services.

Keeping people who need mental-health treatment from causing problems for themselves or others will require commitments from the community to fund and continue the services they need, as well as frameworks of case workers for some or institutionalization in extreme cases that ensure the treatment is continued by the patients.

That will not be solved by the time the nation’s football fans descend on San Francisco’s streets in early 2016.

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The mentally ill are 10 times more likely to end up in prison than in psychiatric care.

occasionally treated by society, but far too often that happens via the criminal justice system instead of the medical establishment.

CRIME

“The mentally ill are 10 times more likely to end up in prison than in psychiatric care,” said U.S. Representative Tim Murphy (R-PA), who is also a psychologist. Murphy and colleague Representative Eddie Bernice Johnson (D-TX) have co-sponsored a bill, the Helping Families in Mental Crisis Act, which reforms programs and provides for services for the most difficult cases.

The quality-of-life effects of the criminalization of homelessness combined with the inadequacy of treatment for them in the community results in problems for people who are bothered by the outbursts and antisocial behavior noted above and for the homeless themselves. People living on

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Inside City Hall: Ask your District 2 supervisor

BY SUPERVISOR MARK FARRELL

THIS MONTH, DISTRICT 2 Supervisor Mark Farrell once again turns over his column to his constituents to answer their questions about the city and city government. This month: crime in the parks, the changing of the guard at the Presidio Trust, and the tree removal by the Van Ness Bus Rapid Transit Project.

I'm concerned about the state of our local parks and the vandalism and crime there. Is anything being done about it?

Improving and maintaining our parks and open spaces has been a top priority of mine while in office because of the numerous economic, health, and quality-of-life benefits it brings our residents and visitors.

When I first was elected as supervisor, during the aftermath of the Great Recession, our Recreation and Park Department and many other city departments received some of their worst budget cuts in city history. Those cuts led to some of the poor maintenance, vandalism, and crime

that we have seen in our local parks. But during my time as Budget Committee chair for the past three years, I have fought for and secured more funding for our parks, including more park patrol officers in particular, to enhance the quality and safety of our parks. We have added more park patrol officers and funding for our parks system year after year since I have been budget chair — but it still has not been enough, and we need to do more.

Additionally, at the Board of Supervisors, we passed legislation creating specific hours of operation across our city parks to help cut down on some of the vandal-

ism and crime that was occurring. Currently, I am working with parks advocates and residents citywide to create a sustainable revenue source for our parks that would help provide more funding for patrol officers to address some of the negative behavior that

There's a new board of the Presidio Trust. Will its agenda regarding George Lucas's museum be different than the previous board's?

At the end of June, President Obama appointed three new members to the Presidio Trust's board of directors. The Trust, a federal agency, was created to save the Presidio and transform it into a National Park, and oversees all of the programs, proposed projects, and developments in the Presidio.

Unfortunately, I cannot exactly say whether the new board will treat the George Lucas museum proposal any differently than the previous board, or if Mr. Lucas is interested in bringing his museum proposal back to the Presidio.

The Van Ness Bus Rapid Transit Project is apparently removing a lot of the trees on Van Ness Avenue. That is going to change the character of the street. What is the plan?



Supervisor Farrell is working to bring additional funding resources to the task of keeping our city parks clean and open for all. PHOTO: VICTOR GRIGAS

The Van Ness Bus Rapid Transit [BRT] Project will strengthen and enhance transit and safety for everyone along the Van Ness corridor from Lombard to Mission Streets. The BRT project has been years in the making after funding was approved by the voters, has had numerous public and community meetings to gather approvals and input, and will lead to reduced transit travel times for the nearly 60,000 customers who use the corridor daily.

One component of the plan calls for the removal of 193 trees that are mostly centered in the median on the Van Ness corridor. With construction on the BRT beginning next year, the majority of the trees will have to be removed, but the project calls for 401 new trees that will be planted all throughout the busy corridor before the project is completed.

I am a strong supporter of growing our urban forest, and I understand some of the concerns that I have heard from neighbors about the removal of the current trees along the corridor. But the cost of saving the existing trees far outweighs the benefits that will come from the project, were far too expensive to save and move, and the new plan allows for almost double the amount of trees that currently exist along the corridor.

For more details on the Van Ness Bus Rapid Transit Project — you can visit this link: sfmta.com/projects-planning/projects/van-ness-bus-rapid-transit-project.

For the previous Farrell Q. and A., see Marina Times, June 2015.

Mark Farrell is District 2 supervisor. E-mail mark.farrell@sfgov.org or phone 415-554-7752.

'I have secured more funding for our parks, including more park patrol officers.'

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CANDIDATES

CONTINUED from page 1

her beholden to his interests and his powerful friends. Meanwhile, critics recall Peskin as a progressive rabble-rouser during his eight years as District 3 supervisor (he was board president for three of those years),

earning him the nickname “The Napoleon of Telegraph Hill,” but supporters say he is exactly what the Board of Supervisors needs: an independent voice willing to challenge the mayor and the status quo — and whose voting record as a supervisor was actually quite different from his “crazy left-wing” image.

I sat down with the candidates for in-depth interviews and found each to be capable, knowledgeable, and candid as we discussed the issues facing District 3 — from Ellis Act evictions and Airbnb, to raising height limits on the waterfront and the affordable housing crisis. Voter turnout for the Nov. 3 election is expected to be low, so

I encourage everyone in District 3 to get out and make your voices heard in this incredibly important race. Whoever you choose will be a very passionate advocate for you and your neighborhoods, but they have very different ideas about how best to lead District 3, and the city of San Francisco, into the future.



District 3 candidate Aaron Peskin. PHOTO: AARON PESKIN

Aaron Peskin

Why do you want to be District 3 [D3] supervisor again?

It’s not something I actually expected to do. San Francisco is changing very, very rapidly, some for the good and some not. I’m watching long-term businesses that are part of the fabric of this special set of neighborhoods getting forced out; the number of evictions has skyrocketed, and the silence from City Hall has been deafening.

I think they’re largely responding to a handful of billionaires they have very cozy relationships with, and I thought it was time to bring experienced leadership back that is really neighborhood based.

Do you think your reputation as a “progressive” hurts your chances?

I was the swing vote to authorize a Home Depot on Bayshore. I was the spearhead at the Board of Supervisors [BOS] for the Hunters Point Shipyard development; I was the person who led the effort to rezone 22 percent of the city to allow more intensive development.

I was fiscally one of the more conservative supervisors. Sean Elsbernd and I used to dissent 9-2 on things that were extremely popular but not fiscally prudent. When I left office, the budget was less than half the size it is today. The city workforce is roughly the same size, and they’re not being paid twice as much. So where did

the other \$4 billion go? I’m not on the board, so I don’t know — but I’d like to get in there and find out.

What do you bring to the table that Julie Christensen doesn’t?

When you’re appointed by the mayor, you are accountable to your appointing authority, and that undermines the notion of independence and direct accountability to the electorate. Regardless of what people think of me, I was independent of Brown and Newsom. I fundamentally believe in the checks and balances of the American political system, and I feel like that’s missing right now at City Hall.

‘When I left office, the budget was less than half the size it is today ... where did the other \$4 billion go?’

Where do you stand on the short-term rental initiative on the November ballot that would create a 75-day hosting limit per year and require quarterly data reports from platforms like Airbnb?

I support it. I have no problem if people want to rent their place when they go on vacation. We’ve done it for a hundred years — it was called the classifieds and then it was called Craigslist. But when you create an environment where someone comes in, buys

up a five unit building, kicks everyone out, and turns it into an illegal hotel — and City Hall turns a blind eye, in the middle of a housing crisis, no less — I’ve got a problem with that.

Is there a way to regulate this housing crisis?

San Francisco has some choices it can make. Does it want to go the way of London, where international billionaires have pied-à-terres they stay in two weeks a year, or does it want to go the way of Paris, where the government created some sensible regulations?

When there was a huge spate of Ellis Act evictions 10 years ago, the incentive was for speculators to turn the buildings around and sell TICs so the TICs could be converted to condos. I said, “If you’re doing an Ellis eviction, you can’t get a condo lottery ticket for 10 years,” and the number of Ellis evictions plummeted. Harvey Rose, [San Francisco’s] highly respected independent budget analyst of 43 years, says there are 2,000 units of rent-controlled housing stock in the city that are held off the market to be illegal Airbnb rentals. In so far as the city has this ambitious goal of building 30,000 units — well, that’s almost 10 percent of the solution. It’s already there!

So, Julie, are you going to stand up to that? But you see it doesn’t matter what she thinks [about short-term rental regulations] because she’s accountable to her appointing authority ... you can see it in issues of this whole Airbnb phenomenon. The vote [to impose a hard cap on the use of short-term rentals] was 6-5, and Julie sided with the Ron Conways and Airbnbs of the world.

So how should the city develop to accommodate growth?

The policy decisions made when I was in office were to put growth in the most appropriate places, like SoMa, which was low density. Even there we had to be thoughtful to make sure you could still get your car repaired in San Francisco. Had we listened just to the developers, there would be no body shops.

I recently helped the folks at the Flower Mart for free for over a year. They shouldn’t have needed some volunteer former supervisor to come to their rescue — City Hall should have come to their rescue! There are over 330 jobs onsite and hundreds more on farms from Half Moon Bay all the way to Shasta County; there are 14,000 regional florists. It’s the second largest

wholesale flower market in the United States. And City Hall said, “Oh, yeah, we’ll have tech offices there, and of course we’ll allow you to increase the height limit from 40 feet to 270.”

My response was, “If you’re going to do that, you must also

‘You don’t do site-specific rezoning because you’re connected so you get your particular piece of land changed. That’s not planning, that’s politics.’

ensure that this institution and all its jobs survive. If you’re asking City Hall to change height limits, you’re asking for a gift.”

That was my beef with 8 Washington. If you want to do rezoning, you do planning. You say, “Our city is at a crossroads, and it’s time to change height limits in this area of town in order to build the kind of housing or office or retail that we need,” and you do it comprehensively. You don’t do it site-specific because you’re connected so you get your particular piece of land changed. That’s not planning, that’s politics.

You want to have a public conversation about whether we should change waterfront height limits? OK, let’s have that conversation.

The developer for 8 Washington had the votes on the BOS, 8-3. Julie was for it. Then we did something that hadn’t happened here in a generation: We collected 33,000 signatures in 29 days and took it directly to the people. Even though they spent \$2.7 million and we spent about a half a million, we won. What did that say? City Hall was out of touch.

What would you like to change about the development process?

Right now it’s kind of a one-size-fits-all-anything-goes, particularly if it’s juiced by Ron Conway and his ilk. They go to the BOS and say, “We want this project at this location and we want you to change the zoning from X to Y” If they get six votes on the BOS, it’s done, so developers get 100 percent of what they want.

The BOS could say, “You guys are making a fortune off these developments — instead of 12 percent affordable housing, I think you guys can do 30 percent.”

Why do I think that? Because after “No Wall on the Waterfront,” which said raising height limits on port-owned land could only be done with a vote of the people, along came Forest City at Pier 70 and they said, “It’s zoned for 40 feet, we’d like to raise it to 90 — if you vote for that we’ll do 30

percent affordable housing. The voters voted for it, they’re building it, and what did that prove? There was enough money in the deal for them to do 30 percent.

Now the Giants want to build on Seawall Lot 337 [at Mission Bay] and they’re going to the voters in November saying, “We can do 40 percent affordable housing for Mission Rock!” so 40 is the new 30. I’m for that project.

The notion that we’re going to build our way out of this housing crisis doesn’t work if all the units are \$5 million.

Why not run for mayor?

Nobody can accuse me of being politically ambitious. I was never interested in running for state senator. My interest is in this incredible city, and particularly in the northeast corner of it, which has this fantastic set of neighborhoods. That doesn’t mean it can’t develop or change, but when those 8 Washingtons come along you have to stand up, sometimes against incredible pressure from lobbyists who have given big campaign contributions.

I don’t refuse donations from lobbyists. I’ve gotten two of them, each for \$500, as compared to my opponent who’s gotten over \$30,000. When you take their money, you end up dancing with them, whether you like it or not. You can say that money doesn’t influence you — I’m sorry, it does, and it influenced me, too. I’ve been through it. I’ve lived it. I’ve learned.

Rose Pak is supporting you. If you’re elected, will you be beholden to her?

It comes down to the exact same thing we’re talking about, which is, do I have the wherewithal to say, “No”? Yes, I do. Have I stood up to Rose Pak before? Hell, yeah. As I’ve gotten older I’ve learned there are ways to stand up to people that are nice, and ways to stand up to people that are not nice, and it’s much better to do it with honey than with vinegar.

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Aaron Peskin
Party: Democratic
Spouse: Nancy Shanahan
Key issues: “Affordability Agenda,” including building new low- and middle-income housing and preserving existing affordable housing; retaining artists, nonprofits, and other small businesses; and promoting public access to the city.
Career: Environmental activist; community activist; member of the San Francisco Board of Supervisors from 2001–09; president of the Board of Supervisors from 2005–09; head of the San Francisco Democratic Party Central Committee from 2008–12.
Website: aaron2015.com

Julie Christensen

BY SUSAN DYER REYNOLDS

What do you bring as District 3 supervisor that Aaron Peskin doesn't?

Aaron got into District 3 politics because I planted a tree in front of his house. He says his political career started with planting trees. My career started with that! I planted 355 trees under the Telegraph Hill Dwellers auspices. I got involved in 1994 when the grant we got for the trees was about to expire. I had just moved back to San Francisco after a failed relationship and it took me 355 trees to get it out of my system.

When Aaron ran for supervisor I supported him, but I think Aaron left a lot undone. He had this seat for eight years. I've had 20 years as an advocate for the area and I had no appointment. While Aaron was in office, I was working to build a new North Beach Library, which Aaron opposed. I spearheaded the drive to extend the Central Subway to North Beach and the Wharf. Aaron opposed the Central Subway and tried to torpedo funding for it. I worked to pass the 2012 Parks Improvement measure, which Aaron opposed. We redesigned Helen Wills Park on Russian Hill; we restored and expanded the North Beach Pool and Clubhouse; we did fundraising and a redesign for Joe DiMaggio Playground.

I also worked on Coit Tower and Pioneer Park when Rec and Park wanted to put a fence around Coit Tower because it wasn't ADA compliant. We created wheelchair access and helped improve pedestrian safety; we spent six years with Coit Tower to preserve the murals, which would have been destroyed. I can point to 20 years of common sense, quintessential projects.

What's Aaron's legacy? Rite Aid isn't in the Pagoda Theater and 8 Washington isn't housing.

What do you think of Peskin's campaign slogan, "Leading the fight for a more affordable city"?

What's private citizen Aaron Peskin been doing the last six years? Stopping 8 Washington; preventing housing on Treasure Island ... Aaron blames City Hall for the affordability crisis he helped to create with decisions he and his colleagues made.

Look at David Campos — he's railing away about the housing crisis in the Mission, but he's had seven years as their supervisor, and before that Tom Ammiano had eight. That's 15 years of their ideology. How did that go? How much can you fight against a tsunami of social change?

Where did you stand on Campos's proposed moratorium on market-rate building in the Mission?

This was a very hard vote for me, because I am critical of the way development is going in the Mission. There are hundreds of people hurting — artists, small businesses, scores of renters leaving the city. But if someone moving here can't move into a new building, they're going to be gunning for that [existing] flat in the Mission.

I voted against it, but with a heavy heart. I wanted to vote "yes" to let those people know that their voices were heard, but when I came into office I promised not to support political theater over problem solving, and this took a problem years in the making and did nothing to stop what's going on.

The Mission has no plan. Campos has been asleep at the wheel. He allowed mitigation

How have you been dealing with the rise in District 3 evictions?

I have knocked on over 1,400 doors in the past months, learning my district building by building. I have canvassed the SRO's [single room occupancies] in Chinatown, North Beach, and on Polk Street.

I have talked with hundreds of tenants; nearly all are worried about what would happen if they were forced to leave their homes. The landlord who bought the SRO at 2 Emery Lane in 2013 was harassing tenants, so I called the landlord and told him this won't fly. He's backed off. I was able to help protect a tenant from eviction a few weeks ago by making it clear to her landlord that he could not convert her unit to short-term rental after her departure.

We brought Planning and DBI [Department of Building Inspection] to a residential hotel that had illegally transferred permanent units to short-term use. I am working now to have notices served to a number of buildings in D3 that have been illegally converted to hotels. I have stopped 25 evictions and three lockouts since I became supervisor, [and am] advocating for additional funding for tenant protection and counseling.

A seemingly disproportionate number of property owners in D3 are older. Their life changes are shaking the district just as the disparity between the rents of longtime tenants and market-rate rents have reached new levels. The boom has made this a perfect storm.

Where do you stand on the short-term rental initiative on the November ballot that would create a 75-day hosting limit per year and require quarterly data reports from platforms like Airbnb?

We need to stop the hoteling of buildings, and the legislation that [David] Chiu passed makes the most egregious things illegal. If we could enforce it, then I could take care of the vast majority of these situations. The mayor has set money aside to hire six people solely to deal with enforcing short-term rentals.

The current efforts are focused on sticking it to Airbnb. We have to get people registered and we need to enforce — I don't care whose platform you're on. Airbnb controls about half the market, but my bad actors are spec-



District 3 Supervisor Julie Christensen.

PHOTO: SAN FRANCISCO BOARD OF SUPERVISORS

ulators who have their own platforms.

This has been a campaign against Airbnb, but they don't control all the listings, so if we design a law for Airbnb and their platform, we only take care of half the problem. I won't argue that Airbnb made this more popular, but it's also on Craigslist and in classified ads in the backs of magazines. I ran a consulting business for 33 years where my clients demanded results; I'm used to cause and effect. What I see with my City Hall colleagues, especially on the left, is this feeling that if you just pass a punitive law it's going to fix everything.

What mistakes were made between the last tech bust and the new boom?

When Mayor Lee took office, he focused on jobs, but no plans for housing or infrastructure. We were too successful. This is pent-up growth.

When Aaron was in power we had the dotcom bust — the fiscal Loma Prieta. This was a precursor to what can happen when the big one happens. We stopped funding the pen-

upturn. We didn't do that. And Aaron and his colleagues had restrained growth for so long that once the economy picked up there was no hope of catching up.

How are San Francisco's height limits affecting the current housing crisis?

No one came to San Francisco to live in Manhattan, but somehow we have ended up building projects and not neighborhoods. There isn't an appetite in the city to block out our waterfront, but the height limits placed on Mission Bay didn't have the desired effect, either — we created very focused restrictive legislation that resulted in very squat buildings.

In D3, we have a density of 76,000 people per square mile in Chinatown and a 40-foot height limit. If you look at Vancouver, they said, "We will put a 16-story building on a quarter of the lot." They went vertical in a selective way, preserving key view towers and made developers pay for public space, and you can still see breathtaking views at their waterfront. Pier 70 [the historic shipyard at Potrero Point] is a great example of a more organic and integrated approach.

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Julie Christensen

Party: Democratic

Spouse: Greg Smith

Key issues: Affordability; reforming regulations to adapt to current needs; Central Subway; expanding housing at all levels.

Career: Community activist, member of the San Francisco Board of Supervisors since

January 2015; started her own firm, Surface Work, in 1981; worked at design firm Skidmore, Owings & Merrill and has served on the advisory board for the San Francisco Planning and Urban Research Association.

Website: supervisorchristensen.com

'This has been a campaign against Airbnb, but they don't control all the listings, so if we design a law for Airbnb and their platform, we only take care of half the problem.'

'A seemingly disproportionate number of property owners in D3 are older. Their life changes are shaking the district just as the disparity between the rents of longtime tenants and market-rate rents have reached new levels. The boom has made this a perfect storm.'

THE MARINA-COW HOLLOW INSIDER ∴ On the Northside

Bubble celebrates, Enchanted Crystal and Artisans of S.F. move on

BY CHRISTINE ROHER

SAN FRANCISCO OFTEN DOESN'T FEEL like a city that embraces kids — we may love our dogs more than babies. So when I learned the kids' clothing boutique **Bubble** (3108 Fillmore Street) was celebrating its 10th anniversary, I thought it deserved some attention.

As many parents can relate, when Marina Levy had her daughter 13 years ago, she realized her current career path and schedule just didn't work. As a nutrition supervisor for the school district, her hours didn't provide enough flexibility. So she began researching starting a business, though she wasn't sure what kind of business she wanted to get into. "Technology was booming — everything was tech," said Levy. "And I'm not tech. But I'm a shopper!"

With a new baby, Levy realized that San Francisco was missing a lot of "fun fashion" for kids. "San Francisco is a Marc Jacobs-y town," she said. "There's a lot of plaid and uni-tone, but no sparkle or print." Levy saw her friends in L.A. had access to the fun fashion — their kids were wearing bright colors with prints of stars and hearts and butterflies. So Levy decided to open a boutique and bring that to San Francisco.

THE PERFECT LOCATION

Zeroing in on the Marina-Cow Hollow neighborhood, the hunt for a storefront began. She scouted nearly every street in the neighborhood, analyzing shoppers' habits. "I watched them on hot days, cold days, rainy days, windy days," said Levy. "I watched from 11 o'clock in the morning to dinnertime. How many

people were walking? Were they shopping? How many bags were they carrying?"

Six months later, Levy found a spot on the Fillmore corridor between Union and Lombard. "It felt like a diamond in the rough," she said. "It's easier to park, but you still get a lot of foot traffic." She opened Bubble in August 2005.

Levy trusted that moms would like what she stocked, and that they would be willing to pay more than Gap prices. And she was right. She opened her door to a line of eagerly waiting customers. "Moms here do a great job outfitting themselves," said Levy. "I had a feeling they would spend on their kids if it was available to them."

KEEPING FRESH INVENTORY

Levy's customers come in regularly because she keeps the inventory fresh — she spaces her deliveries so something new arrives every week. Popular brands include Splendid, Ella Moss, and Joe's Jeans. But Levy points out that the average customer shops for basics, like tees and onesies. It's also a popular gift store, where it's easy to spend just \$30—\$40.

Over the years there has been a transition to local merchandise. About 20 percent of Bubble's inventory is geared to a San Francisco theme — tees with prints of the bridge or other landmarks, and books and puzzles. Levy has found that locals are drawn to this stuff even more than tourists. "Whether people live here or visit, everyone loves San Francisco," said Levy.

BUSINESS CHALLENGES

Running the business hasn't always been easy. When the economy took a

nosedive, so did Levy's business. And she's says she's still recuperating. But she's humbled by the support of her customers. "They've supported us during our trying times," said Levy. "They kept coming in, maybe not spending as much, but still spending. I feel very fortunate."

But if Levy could ask her customers for one more thing, it would be this: a helpful Yelp review. She's used to her customers e-mailing compliments and dropping off photos of kids in her clothes, but she's realizing the impact of Yelp. "The one customer who you don't say 'hello' to in the first 30 seconds writes a negative Yelp review," said Levy. "As a small business, Yelp doesn't make us, but it can break us. A low grade can deter a customer from coming in."

Even though Levy's inspiration behind the store, her now 13-year-old daughter, will soon size out of the clothes she carries, Levy hasn't lost interest in running a business about kids. "My goal is to grow the store," she says. "I feel like there's a lot of potential for growth out there. I'm going to focus on that and raising my three children."

RENT HIKES AND LANDLORDS

Two long-term Union Street merchants are closing their doors due to landlord issues.

Artisans of San Francisco (1964 Union Street), a custom frame and photograph shop largely known for its historic photos of San Francisco, first opened its doors in 1947. Then-owner Phil Ellin built a loyal clientele by walking up and down Union Street meeting as many people as possible. Since then, ownership has changed twice, with the current owner, Joe Dellert, taking over 17 years ago.

Dellert's landlord is selling the building and wants the commercial space vacated. With the unaffordable rents on Union Street, Dellert is moving his shop to the Sunset (2549 Irving Street). He feels confident his customers will follow, given "parking is easier," he joked.

Dellert is also adding a new in-home service to his business. He will meet you in your home to help design a space, hang pictures, and choose artwork. "It helps me get the designing even better when I see the interior of a customer's home," he said.

Stop by Artisans of San Francisco on Sept. 19 for a goodbye party.

The Enchanted Crystal (1895 Union Street) shut its door for good on Aug. 31 after being faced with an unaffordable rent hike.

Owners Dennis Beckman and Scotly Butts opened shop more than 40 years ago. They secured a loyal customer following when they started selling rainbow crystals. Beckman reflected how dozens of customers would line up outside their shop at Christmastime to buy the crystals: "They'd never seen them before, and they were gorgeous."

The two went on to also sell natural quartz crystals and fairy-related items, which also became big hits with their customers. "Most shops are boring, and I wanted to create something that was magical and enchanting," said Beckman.

While The Enchanted Crystal won't be reopening, Beckman is looking for a Christmas pop-up-shop location, so stay tuned.

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SKETCHES FROM A NORTH BEACH JOURNAL

The Darwin Awards, sauerkraut juice cocktail, U.S. Restaurant reopens, and the best free ice cream

BY ERNEST BEYL

IN THIS MONTH'S COLUMN, I'm serving up a little of this and a little of that, plus a few loose ends.

THE DARWIN AWARDS

These days North Beach is full of Segways — you know, those gyroscopically controlled people movers with the big wheels. Packs of tourists are touring North Beach on Segways, moving along the streets smartly, never pausing to check out the old neighborhood up close and personal. Wouldn't they be better off afoot?

And that reminds me of a true story — an example of the so-called Darwin Awards that are said to “commemorate those who improve the gene pool by removing themselves from it.” A few years ago, the owner

of the Segway outfit was Segwaying along a trail on his English estate when he accidentally plunged over a cliff and was killed. Any questions?

FREE ICE CREAM

A friend I hold in high regard and whose judgment I value, suggested I reassess my position on Aaron Peskin, who is running for District 3 supervisor against incumbent Julie Christensen. So a while back, I sat down over an espresso at Mario's Bohemian Cigar Store and Cafe with the hard-charging candidate. We talked about this and that — mostly about the old North Beach neighborhood. Peskin, who has a reputation of being prickly, can also be charming. The day I talked to him he charmed me. Peskin is campaigning on the platform “Vote for me to achieve an affordable city.” When I said, “Everybody wants an affordable city. What makes you different?” He replied, “Everybody wants free ice cream.” I took that to mean that his ice cream was better than the ice cream of incumbent Christensen. When I asked Peskin if he wanted to be mayor of San Francisco, he said, “I want to be a good supervisor.” May the best free ice cream maker win.

SAUERKRAUT JUICE

Recently I was thinking about my old friend Ed

Moose, the North Beach saloonkeeper at the old Washington Square Bar & Grill and later Moose's. Ed died in 2010. I still miss him. Thinking about Ed got me musing on another larger-than-life character, Toots Shor.

Many years ago, I worked for *Collier's Magazine* in New York City. My first day on the job, a young guy in the office took me to lunch at The Palm on Second Avenue. He called it Ganzis because that was the name of the family that owned it — still owns it, I believe. I met one of the Ganzis and soon I was a regular. I had juice in a famous New York steak-

working in a place called Crossroads of the World? So I headed west.

Toots Shor was very nice about the 500 bucks I owed him on my tab. “Pay me whatever you can whenever you can, Kid.” He called everybody Kid. When I settled down in Hollywood, I sent Toots a check for \$10 or \$20 almost every month. He bet on me and I came through. I still miss him.

U.S. RESTAURANT REOPENS

By the time you read this, Gaspare Giudice may have reopened U.S. Restaurant, that storied North Beach landmark that was located at 515 Columbus Avenue. It closed a few months

ago with landlord issues. Word is that Gaspare is reopening on the site of Colosseo Ristorante, at 414 Columbus. U.S. Restaurant regu-

lars are rejoicing. Chef Ben Ruiz will be back in the kitchen tossing around those red hot sauté pans, and my favorite North Beach server, Renee Sammon, will be out front flashing her gorgeous smile.

One thing that always put me off about Colosseo was the pompous, ridiculous murals of Roman gladiators on its interior walls, perhaps created by a drunken Hollywood set decorator. I have a suggestion for Gaspare: Commission North Beach painter Marcia Clay to create murals of contemporary life in the old neighborhood. You may have seen Marcia's paintings of Washington Square Park with old Italians lounging on park benches and Chinese grandmothers doing tai chi. They are brilliant depictions of a vanishing era.

MY BOOK PARTY

Well, my *Marina Times* publisher, the gracious and enlightened Earl Adkins, continues to indulge me by letting me write about my new book, *Sketches from a North Beach Journal*, so here's an update. Original Joe's, the stellar North Beach watering hole and restaurant, is hosting a book launch party for me this month. I would like to have you drop around for it — Wednesday, Sept. 23, 5 to 7 p.m. See you there.

E-mail: ernest@marinatimes.com

By the time you read this, Gaspare Giudice may have reopened U.S. Restaurant.

house that didn't take reservations.

Then the same co-worker — he had once worked as a busboy for the 21 Club and had juice everywhere — took me to Toots Shor's right down 51st Street from the *Collier's* offices. That famous saloon had a large oval bar opposite the front door. I stood at the bar with my buddy and ordered a martini straight up. A few shoulder-lengths along the bar stood crooner Perry Como talking to the TV guy Dave Garroway. I looked across the bar oval and saw Jackie Gleason (martini straight up) talking to a large man with black, close-cropped hair. It was Toots himself, the one-time bouncer, lavish spender, and big bettor on major league sporting events. I soon met Toots and he became a friend — more juice for me, and I could run a tab at his fancy saloon and get billed later. And speaking of juice, a good hangover cure at Toots Shor's was a sauerkraut juice cocktail — vodka, Worcestershire sauce, and sauerkraut juice.

Collier's went belly-up. No more job. I wanted to stay in New York but had an offer to be a Hollywood press agent. My office would be in a Hansel and Gretel, storybook building complex on Sunset Boulevard called Crossroads of the World. How could I resist

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THE TABLEHOPPER :: What's happening

Lower Pacific Heights heats up with Gardenias and Wise Sons Bagel

BY MARCIA GAGLIARDI

GARDENIAS

Add this to your to-try list: **Gardenias** (1963 Sutter Street, 415-621-7122) is now open in Lower Pacific Heights. Margie Conard and Dana Tommasino of Woodward's Garden (it was theirs for 22 years!) have transformed the former Roostertail into quite the beguiling space perfect for a few bites and a glass of wine in the early evening, or a full dinner date, and eventually lunch on their back garden patio.

The ladies are positively giddy over the additional space — it's like moving from a Tokyo-sized studio into a full flat — but don't fret, all the charm and coziness of Woodward's is still there (even a few décor items made their way over, like the chandelier). They have also been having fun installing new items, like little French door signs they picked up long ago. It's like decorating a new house.

There is ample bar seating at a counter facing the open kitchen (partially obscured by frosted glass, but you can still see who's in the kitchen — say hello to sous chefs Nick Fields and Ana Cabrera), and there's a counter in a sunny nook by the front windows. Wood tables have comfortable space around them, outfitted with vintage silverware, fresh flowers, and classic bistro napkins. The walls are a calming Prussian blue — all the better to offset the vintage framed images of ladies and eclectic but deliberately chosen artwork and soft lights in the glass globes.

on the menu. There's also an antipasto plate, with Olympia Provisions capicola, Parmigiano, cauliflower, Castelvetro olives, olive oil, and chile.

"Beginnings" are more appetizer-sized, tempting plates like socca cake with shallots, corn, and roasted kadota figs and a summer minestrone. Mains include quality meats from their rotisserie (lamb, chicken) with seasonal sides (the lamb is paired with smoked eggplant, zhug, spiced carrots, fingerlings, and za'atar), plus seafood (like steelhead with corn and favas with quinoa and salsa verde) and a vegetarian selection. And somehow nothing is more than \$26, even though they use such beautifully sourced ingredients.

Save room for dessert, because saffron ice cream with spiced pluots and olive oil cake with kadota figs, anise seeds, and labneh await (plus coffee and espresso from Scarlet City).

They enjoyed sourcing quality wines for their taps, and succeeded admirably. You'll find a Macon chardonnay, plus local selections from Skylark and Broc, and a list of affordable wines in bottle, again with many food-friendly California selections, peppered with some international picks, too.

Hours to start are dinner Wednesday through Monday starting at 6 p.m. Happy hour is coming soon and weekend brunch and lunch are in discussion. Welcome to your new and lovely space, Woodward's ladies!



Say good-bye to Roostertail and hello to Gardenias. PHOTO: © TABLEHOPPER.COM

bread, their famed babka, challah, and rugelach, but they will also set aside 300 square feet for a retail section, **Wise Sons Bagel** (1520 Fillmore Street). Bloom and Beckerman look forward to keeping the space open and visible so people can see the baking operation, which is going to be big. Good thing they salvaged their special bagel-forming machine.

As for the shop, you'll be able to order at a counter, choosing from toasted bagel sandwiches (New Yorkers can go ahead and groan, just get it out), schmears, and sliced pastrami by the pound. They also plan to roll out some sable, lox, and sturgeon, plus other items will be in the grab-and-go case, all so your brunch spread at home will rock. For those who want to hang out, 10-12 seats are planned plus some outside seating and potentially 8-10 seats on the mezzanine. Coffee and espresso service will also be offered. The operation will be open daily, from the morning to the early afternoon.

Are they out to re-create New York's Russ & Daughters? No, Bloom says that while Russ & Daughters is a wonderful and amazing place, that's their thing, and Wise Sons Bagels will be different. Kind of like what the Bay Area is doing out here with bagels.

The *New York Times* piece, "Why Is It So Hard to Get a Great Bagel in California?" was, in my mind, a bit off, with a headline that bordered on a BuzzFeed clickbait tone. The headline should have read, "Why Local Bakers Don't Care About Making a New York Bagel in the Bay Area." Because that's the real story. Maybe it's because our local bakers like to make bread products that are naturally fermented and full of flavor?

I have been thoroughly enjoying our city's NorCal, artisan, hand-rolled spin on bagels at places like Nopa, Marla Bakery, and 20th Century Cafe. The East Bay's Montreal-style Beauty's Bagel Shop, Authentic Bagel Company, and Baron Baking are all making great products, too. And then there's the classic (since 1962) House of Bagels on Geary, which has a dedicated local following. That's fine, everyone keep complaining (especially you, New Yorkers) while many of us continue to enjoy all these rather excellent handcrafted bagels.

The article almost set Bloom and Beckerman up like they are going to save the day with their upcoming bagel operation and will fix "the situation," obliquely dismissing these other Bay Area bagel makers — which couldn't be further from the scenario (Wise Sons Deli serves Beauty's bagels on the weekends). All our local bakers just want to do things their way, which is pretty much how the boys

have run their deli from the beginning. (Thank you; don't change a thing about your matzo ball soup!)

Wise Sons say their bagel preparation will be traditional: "[The bagels] are proofed for 36 hours and boiled with malt and baking soda so you get a chewy crust with those little 'fish eye' bubbles and a depth of flavor that doesn't just taste like a white roll."

Anyway, the bigger and more important point is that we're going to have a new shop dedicated to bagels. And based on the quality of the other items Wise Sons make, that's exciting. We deserve this.

Interestingly, it's a bit of a full-circle scenario for the neighborhood, which Bloom tells me used to have kosher butchers and other shops where San Francisco's Jewish community would come to shop because of the many nearby synagogues. Bloom and Beckerman are looking forward to uncovering more history of the neighborhood as they research even further.

Bloom expresses their profound gratitude to Bi-Rite Market, which has allowed Wise Sons to use their commissary space during this challenging post-fire transitional time, which has helped them keep things going. If their projections are correct, they hope to be baking in the new space in October and probably starting the retail operation soon thereafter.

With future neighbors like Black Bark from 1300 on Fillmore, this section of Fillmore keeps making me happy.

COI NEWS

Some big news from the Daniel Patterson Group regarding **Coi** (373 Broadway Street, 415-393-9000): Chef-owner **Daniel Patterson** has decided to step down as executive chef, and **Matthew Kirkley** (Chicago's L20, where he earned two Michelin stars) will become chef starting Jan. 12, 2016. On the Coi website, Patterson shares that after nearly 10 years of 90-hour work weeks, he wants to step back to have more time with his family (especially since things are also heating up with Loco'l, his joint project with Roy Choi). The Daniel Patterson Group will continue to own, operate, and support Coi in addition to the group's other restaurants: Alta CA, Plum Bar, Haven, Aster, and Kim Alter's upcoming restaurant.

Marcia Gagliardi writes a popular insider weekly e-column about the San Francisco dining and imbibing scene; get the latest news at tablehopper.com. Follow Marcia @tablehopper on Twitter and Instagram for more finds.



Wise Sons bring their expertise to bageling. PHOTO: WISE SONS DELI / INSTAGRAM

The tranquil back garden patio is enclosed with wood slats, umbrellas, and blooming vines, with three tables that can seat six comfortably. It will be quite the coveted place, especially on our warm Indian summer nights (though heat lamps are planned in time, because, well, San Francisco).

The menu is designed for whatever your appetite demands or the occasion calls for, starting with small bites like gougères with blue cheese and pink peppercorn, and chicken liver crostini with pickled cherries to go with a couple of aperitifs

BAGEL BIGOTRY

Like a phoenix rising from tragic flames in January, the **Wise Sons Deli** duo, Evan Bloom and Leo Beckerman, have some great news: They found a new commissary location to replace the one they lost in the Mission fire. And they plan to open a bagel shop!

The two are currently gutting a space in the Fillmore that dates to the 1920s, right across from State Bird Provisions. Not only will the 2,200-square-foot space (with 26-foot ceilings) be a commissary bakery for producing their bagels, rye

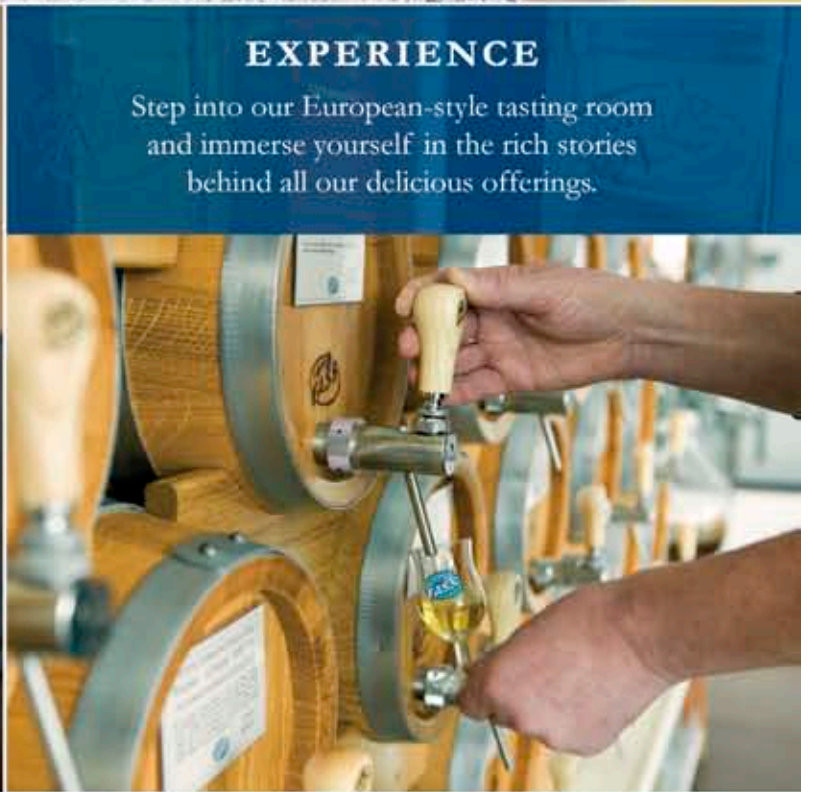


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NEW & NOTABLE :: Here today, gone tomorrow



Clockwise: Heirloom Tomato Salad; Middle'terranea Interior; Spices. PHOTOS: K. MCKULLOUGH

Pop in to the Michael Mina Test Kitchen for a Mediterranean feast

BY JULIE MITCHELL

POP-UPS ARE LITERALLY popping up all over the city. These temporary establishments are a great way for retailers, chefs, and other entrepreneurs to test new concepts and gauge customer appeal. So it's not a surprise that award-winning San Francisco chef Michael Mina and his chef partner, Adam Sobel, have opened a pop-up in Cow Hollow. Located on Greenwich Street near Fillmore in the former Café Claude space, the Mina Test Kitchen is the first pop-up for Mina Group, Mina's restaurant management company. The first pop-up, a full-service restaurant called Middle'terranea, is inspired by the Middle Eastern and Mediterranean roots of both chefs; Mina was born in Egypt, and Sobel has roots on both sides of the Mediterranean. The chefs' goal is to combine the flavors of Israel, Turkey, Egypt, and Lebanon in a family-style, California farm-to-table approach in a warm, inviting space.

According to Mina, who was very much in attendance when I dined at Middle'terranea, the test kitchen concept will allow the chefs to experiment with different dishes while encouraging feedback from the community and neighbors. "This menu is set for now," he said tableside. "But that doesn't mean we won't tweak it a bit after hearing what patrons have to say."

Being a pop-up, Middle'terranea is a bit different from other restaurants. For one, it's only open for dinner Wednesday through Saturday nights, and rather than making reservations, guests are asked to pur-

chase tickets. The menu — which includes a laffa (flatbread), salad, fish in aromatic broth, char-grilled or roasted meat, vegetables, and dessert — is set at \$45 per person excluding tax, gratuity, and beverages. Diner alert: only one main course, the chicken, is included; the fish course is an additional \$14, and if you add the char-grilled meat entrée, the brisket, it's another \$10. Also, when asked if we wanted still or sparkling water, we asked for still, assuming we'd get good old Hetch Hetchy's best. Instead we were brought a large bottle of Fiji water for which we were charged \$7. Good for the drought perhaps but not the environment.

But both the food and service are outstanding. The moment we were seated, the waiter (one of a bevy of pleasant staff who served us throughout the evening) brought us "the greet," a sort of mini popsicle made from frozen limonana, lemonade made with fresh mint along with white peach, sea salt and basil; very refreshing. The next course, laffa, was served with za'atar-cured salmon and strained Greek yogurt, pickled beet, and fried zucchini; it was one of the best items on the menu.

Three small salads followed: avocado with pickled hot peppers and summer vegetables, fried walnuts, kataifi (shredded phyllo dough), and schug (a spicy chili relish); heirloom tomatoes and shaved spring onions with crunchy faro, toasted sesame, coriander, and tahini with a spicy lime dressing; and lovage, watercress and mint with toasted pistachio, Persian cucumbers, melons, and olive oil-soaked Halloumi cheese. Each salad was bursting

with savory, fresh flavors, and there was more than enough for two to share.

House-made creamy hummus came next, augmented by roasted garlic, dried cherries, and fresh marjoram. (Note: the hummus incorporates both fried cauliflower and crispy chicken skins and flatbread for dipping. If you are vegan or gluten free, make sure to tell your server at the beginning of the meal and accommodations can be made.)

The main course is a harissa-marinated roasted chicken; good but not outstanding. The charred Yemenite brisket (\$10 extra) was tasty if a bit tough. The fish (\$14 extra) was a red snapper served with lentils, chickpeas, basmati and toasted vermicelli, and saffron tomato broth. Probably even tastier than the mains were the three accompanying vegetable dishes, with two standouts: the Moroccan street corn with chermoula yogurt and feta, and the roasted baby eggplant with slow-cooked cherry tomatoes and spices.

Dessert was a toasted sesame-mango tart with frozen Greek yogurt, preserved lime, and cardamom honey; a light way to end the meal. There is a well-crafted wine, beer, and cocktail menu, and beverage pairing is \$39 per person excluding tax and gratuity.

Pop in and try this pop-up before it morphs into a completely new concept after October.

Middle'terranea: 2120 Greenwich Street (near Fillmore), 415-625-5468, minatestkitchen.com; 5:30-10 p.m. Wednesday-Saturday; tickets available through the website.

E-mail: julie@marinatimes.com



Salmon ceviche with taro root chips at Palm House.

Palm House adds fun and flare to tropical flavors

BY SUSAN DYER REYNOLDS

I'VE ALWAYS LOVED 2032 UNION Street, the site of the original 1854 dairy farmhouse where Cow Hollow got its name. I remember sitting in the airy atrium upfront with my boyfriend when it was L'Entrecote De Paris — the food wasn't memorable, but people watching through rain drops glistening on the glass was. When L'Entrecote closed after 23 years, Palmetto, Home on Union, and most recently Nettie's Crab Shack came and went.

When managing partners Anderson Pugash and Bruce McDonald took over the space last year, they jumped on two hot trends — spice profiles and tropical flavors — to create Palm House, named after the soaring palm tree that has graced the building's façade since the Barbary Coast days. Pugash and McDonald opened SoMa happy hour hotspot Bergerac a few years ago, and Pugash will be a partner in The Dorian, set to take over the old Circa space on Chestnut Street. McDonald is also a partner in the Mission's Foreign Cinema, and brought on chef-partner Gayle Pirie to help with Palm House's original menu. In March, the team added Chris Ricketts, formerly of The Tippy Pig, as executive chef to update the menu. Ricketts's concept was to follow the Americas spice trail reflected in the cuisines of Cuba, Hawaii, Brazil, and the Caribbean. He focuses on ingredients from those regions, utilizing starches like yucca and taro as well as chili peppers, including habanero, Serrano, and scotch bonnet.

As with most San Francisco restaurants, the seasonal selection changes without notice, but on a recent summer evening my dining companion and I sampled a number of dishes with varying degrees of success. We started with the Puerto Rican smashed avocado, a light, creamy guacamole brightened with lime and just enough habanero heat, served with yucca and taro chips (a welcome respite from the usual tortilla chip) for scooping. I love tempura shrimp and New England-style fried shrimp (butterflied and coated with breadcrumbs), but I have never been a huge fan of coconut shrimp until I tried Ricketts's coconut-crusted prawns — large, plump, juicy tail-on crustaceans sandwiched between slices of grilled pineapple, drizzled with a sweet and sour citrus soy glaze and topped with green onions. The coconut adds a nice crunch but is subtle enough in flavor not to overwhelm the dish.

I'm also not a fan of ceviche (I like my raw fish in the raw), and Palm House features three on the menu. Our server, who was attentive and knowledgeable, hadn't

steered us wrong yet, so we went with her recommendation of salmon "lomi lomi" with pineapple, tomato, onion, and serrano chili. After one bite I found the same issue as I do with most ceviches — the fish, which cures in the acidity, has an almost spongy texture. Firmer fish, such as ahi tuna, hold up better, but salmon is a soft fish to begin with, so it didn't work for me. It turns out my dining companion, normally a fan of ceviche, wasn't crazy about it, either. Black beans are on my list of least favorite legumes, but Ricketts's velvety Cuban black bean soup swirled with crème fraîche and chili oil was delicious.

For an entrée, our server highly recommended the vanilla-brined pork chop, a bone-in behemoth grilled to medium-rare perfection and served with plantain dumplings, bacon, Brussels sprouts, and pork jus with Kona coffee-pickled mustard seeds. We also had the marinated hanger steak with roasted fingerling potatoes, sweet corn, grilled asparagus, and shishito peppers, topped with chimichurri sauce redolent with parsley, garlic, and red pepper flakes. Interestingly, the runaway hit of the night was an American classic with just a slight tropical twist: gooey, comforting mac 'n' cheese crusted with toasted macadamia nuts. For dessert you can rarely go wrong with fried bananas and ice cream, and the Palm House version was the best I've had.

With its large front patio and well-crafted list of sultry cocktails, Palm House is great for socializing or people watching. There are drink and food deals during the weekday "Leisure Hour" (3 to 6:30 p.m.). My top drink pick as we head into San Francisco's real summer is the signature Palm House Slushy, a frozen concoction made with white and spiced rums and fresh lime juice (add a buck for some prickly pear, passion-fruit, or strawberry; three bucks gets you a Kraken dark rum float).

The lunch menu features appetizers (including those coconut crusted prawns), a few entrées, salads, and sandwiches. Weekend brunch stays with the tropical theme (think kǎlua pork hash and a BLT with farm egg, palm sugar bacon, and jerk aioli). On Sundays, check out the chef's playful specials from house-made candy bars to a summer melon medley with ginger yogurt sauce, pickled watermelon rinds, and candied walnuts.

Palm House: 2032 Union Street (at Buchanan), 415-400-4355, palmhouse-esf.com; dinner daily from 5 p.m., lunch Monday–Friday 11 a.m.–3 p.m., brunch Saturday–Sunday 10:30 a.m.–3:30 p.m.

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LA VITA DELIZIOSO :: Recipe



Pasta alla Norma

Sicilian-style pasta with eggplant and tomatoes

BY SUSAN DYER REYNOLDS

THE SLEEPY, HILL-SURROUNDED area of South San Jose where my stepmother Kickie lives is suddenly hot property — thousands of new apartments surrounded by shiny shopping centers, Costcos, Whole Foods, and Trader Joes. While I enjoy the modern amenities, what I love most is the proximity to the country — just a few miles down a dusty road, and you're in the middle of open fields and farmlands.

The area has long been eyed by Silicon Valley for development, including Apple CEO Steve Jobs, who landed in one of those fields with a real estate agent in a helicopter and considered it for Apple's headquarters. Unfortunately for Jobs, many of the landowners go back generations and weren't interested in selling. The rest, as they say, is history, with Apple instead putting Cupertino on the map just a few miles from where I grew up (which led to me working at Apple).

While I know that some of the fields and farms traversing San Martin, Gilroy, and Morgan Hill may eventually be sold to developers, I selfishly hope Spina Farms (408-463-0125, spina-farms.com) isn't one of them. Established by John Spina in 1944, the farm spans three generations, with son and daughter-in-law John and Linda Spina taking the business to the next level by selling direct to consumers. With a produce stand at the intersection of Santa Teresa Boulevard and Bailey Avenue, many of the vegetables are grown in the fields behind the stand, including sweet corn and beefsteak tomatoes.

Those beefsteak tomatoes — softball sized with juicy, ruby red flesh — are the best you'll find, and Kickie waits for them all year. They're only available for a short time each summer, so I head to Spina frequently to get them, along with the green ones that Kickie fries just like her "Mammy" did while she was growing up in the hills of Kentucky. On a recent visit, I discovered just-ripe yellow and red roma tomatoes and some beautiful baby eggplant, which got me thinking about what my mom used to make with the last eggplant and tomatoes from her summer garden — a simple Sicilian dish called pasta alla Norma (purportedly named for the opera *Norma* by Vincenzo Bellini).

Tips and tricks: This recipe calls for ricotta salata, a pressed, salted, aged sheep milk cheese with a firm texture ideal for crumbling and grating, which can be found at most Italian delis, cheese shops, and gourmet markets. If you can't find ricotta salata (trust me — it's worth finding), pecorino Romano or even feta can be substituted.

Some people don't like working with eggplant because of its "wet, slimy texture," but there's a trick: After peeling the eggplant (if large), cut into cubes, place pieces in a colander, sprinkle with salt, and allow to sit for 45 minutes; rinse with cold water and pat dry. This draws out the moisture so the eggplant will turn golden brown when sautéed.

If you don't have fresh in-season tomatoes from your garden, local farmstand, or farmers' market, you can substitute a 28-ounce can of whole San Marzano tomatoes (crushed by hand), juice included, for the fresh tomatoes and the can of tomato sauce.

PASTA ALLA NORMA (SICILIAN-STYLE PASTA WITH EGGPLANT AND TOMATOES)

Serves 4-6

- 6 tablespoons extra-virgin olive oil
- 8-10 baby eggplants or 2 medium eggplants, cut into 1-inch cubes
- 4-5 medium cloves garlic, minced
- 1 teaspoon crushed red pepper flakes
- 14 ounces chopped fresh tomatoes (preferably Roma)
- 14-ounce can high-quality tomato sauce (I like Hunt's)
- 1 pound spaghetti or tube pasta (such as penne or rigatoni)
- 4 ounces ricotta salata, grated
- Handful fresh basil leaves, torn by hand
- Kosher salt and freshly ground black pepper to taste

Heat olive oil in a 5-quart enameled French oven or a heavy 12-inch nonstick skillet over medium heat until shimmering. Add eggplant and cook, shaking pan or tossing occasionally, until golden brown (about 10-12 minutes). Add garlic and pepper flakes and stir constantly until fragrant (30-45 seconds), being careful not to brown the garlic. Add chopped fresh tomatoes and stir constantly for several minutes. Add tomato sauce and bring to a simmer. Lower heat, partially cover pan, and stir occasionally until liquid thickens into a sauce (10-15 minutes). Season with salt and pepper to taste.

Meanwhile, bring a large pot of salted water to a rolling boil. Add pasta and cook one minute less than package instructions. Reserve one cup of cooking water; drain pasta and return to pot. Turn off heat. Carefully add sauce to pasta and gently toss to coat, adding reserved pasta water to thin sauce if desired. Portion pasta into serving bowls and drizzle with extra-virgin olive oil (optional); top with grated ricotta salata and torn basil leaves.

Mangiare e godere!

E-mail: recipes@marinatimes.com

RESTAURANT INSIDER :: Down and dirty

The real inside scoop on why the beloved Italian-French Baking Co. in North Beach shut down

BY SUSAN DYER REYNOLDS

ON AUG. 20, *SAN Francisco Chronicle* Inside Scoop columnist Paolo Lucchesi reported on “swirling rumors” about the historic Italian-French Baking Co. in North Beach (1501 Grant Ave.) suddenly closing its doors. Lucchesi relied on an article by

Gerri Koepfel, North Beach expert for the website Hoodline, in which Koepfel says that she “spoke to someone, a self-identified manager named Tony, who refused to give his last name” and that he “was adamant that the bakery would not close.” Koepfel goes on: “He said the small storefront would be closing for three extra hours in the afternoon for temporary remodeling, before returning to its regular 6 a.m.–6 p.m. schedule.” Right about now, GraceAnn Walden — the late, great creator of Inside Scoop, and a true North Beach expert — is rolling in her grave. (I can hear her now: “What the hell happened to food reporting in this town?”)

Both the *Chronicle* and Hoodline noted a mysterious hand-scribbled sign in the “papered windows” which claimed the bakery had closed for remodeling and would return soon for an exciting new bakery concept. The word “concept” was in red quotes added to the glass out-

he invited me down to the bakery for a chat and a look around.

Baking bread from brick ovens since 1917, Italian-French Baking Co. arose after bakery workers in North Beach threatened to go on strike — they wanted better working conditions, including one day off each week. After meeting with the work-

we didn’t start baking in the brick ovens until after midnight.” But recently, the vent on the second brick oven gasped its last breath.

During a nighttime visit, the workroom seemed more appropriate for the set of a horror film than a bakery. The walls behind the ovens were covered in grease from the

The ancient bakery continued falling into disrepair, garnering citations from the Health Department.

ers, a group of bakeries in the neighborhood joined forces to form the Italian-French Baking Co. (hence the unusual name) in an effort to bring down their rising costs. Over the years, the bakery changed hands (and names) a number of times, returning to its original name in the 1960s.

Five years ago, a group of investors took over the lease from the current operator and renamed the business North Beach Baking Co. (though customers and neighbors still referred to it by its old name), supplying bread to Chris Cosentino, Hubert Keller, and other well-known chefs in San Francisco.

“At the time, we thought the landlord was going to do some upgrades,” the partner said. “Or at least offer us some rent back so we could do it, but that never happened.” The

lack of ventilation, some of the crumbling bricks on the smaller oven were missing, and the floors were covered in various shades of gunk and goop. “There’s no floor drain,” the partner pointed out. “So this is from years of not being able to power wash these floors. I had a guy willing to do it for free, but I couldn’t let him because he would have flooded the place.” To top it all off, the building isn’t ADA compliant.

Despite the health code violations, lack of disabled access, and two nonworking ovens, the landlord not only refused to work with the owners on upgrades, she asked for a rent increase.

“She wanted us to go from \$13,000 a month — which is already a lot — to \$15,000 a month. Some of our clients have closed, too, like Giordano Bros., Capp’s Corner, and Volare here in North Beach, and Annabelle’s on Fourth Street, so it just became impossible.”

A prominent San Francisco baker who liked the idea of

baking in the old brick ovens came to look at the space, but he was shocked not only by the condition of the building but also by the price tag to bring it up to code, which could be upward of \$1 million.

“We were running in the red, so we were rolling in dough, but not the right kind,” the partner said. “With everything else that’s happened recently, we had no choice but to close.”

E-mail: susan@marinatimes.com

During a nighttime visit, the workroom seemed more appropriate for the set of a horror film than a bakery.

side with what appeared to be lipstick, leading Inside Scoop commenters on SFGate to speculate, some facetiously, about what was really happening (“Maybe it will reopen as a Uber/Lyft waiting station ... what next Caffe Trieste becomes a Starbucks?” lamented “thought-dancer”).

It just so happens I know one of the silent partners in the venture, so I called him to get the real inside scoop. Because he’s a silent partner, he asked to remain anonymous, but

ancient bakery continued falling into disrepair, garnering citations from the Health Department. “They closed us down a couple of times,” the partner explained.

While baking bread in two hundred-year-old brick ovens sounds charming, it had actually become a dangerous job. “One of the vents stopped working completely and the other was barely working,” the partner said. “Since the Health Department did its visits during the day,

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THE COASTAL COMMUTER ∴ Meals worth the trip

Specialties of the house

BY MICHAEL SNYDER

I HAD A DREAM THE OTHER NIGHT, and in it, I was at the original Oritalia on Fillmore Street in the mid-1990s when chef Bruce Hill was in charge of the restaurant's innovative Asian-Italian fusion menu. Even waving away the haze after I awoke, I could almost taste the delicacies I ate in my dream, particularly the diced ahi tuna and mango mix with wasabi on a mini rice cake, and a spectacular seafood pasta entrée — Hill's yellow jack scaloppini.

It's been so many years since I haunted Oritalia. Back then, I'd start salivating while simply thinking of those two items, which I made a habit of ordering on a regular basis. Here's a rule of tongue: When you start smacking your lips while thinking of a dish or find yourself dreaming about it, it's probably pretty special. Oritalia is just a memory now. Though the eatery relocated (and eventually closed), Hill moved on beforehand to run the Waterfront, then Bix and Fog City, among other fine-dining establishments in the Bay Area — including my favorite gourmet pizza place in San Francisco, Zero Zero on Folsom. Yet the sense memories from Oritalia endure.

A multitude of restaurants thrive on signature dishes.

Without question, a multitude of restaurants thrives on signature dishes that serve as magnets to longtime customers and first-timers with guidebooks or access to word-of-mouth. Consider my friend Patty, whose mad love for a certain preparation drove her out to Il Ristorante di Giorgio Baldi, a high-end Northern Italian place off the Pacific Coast Highway in Pacific Palisades. What she craved: Carpaccio di Manzo alla Salsa di Tartufo, which is

sliced raw beef and truffle under olive oil, with melted fontina cheese and cream. Sounds heart blockingly delicious. Heck, I'd have a bite.

CULINARY MAGNETISM IN EFFECT

If I happen to be in San Francisco or Los Angeles or any other city that's considered a foodie hub, I do like many others and seek out trademark dishes at an assortment of dining destinations. In an earlier column, I mentioned my near insatiable love for the hot-and-sweet and garlic chicken wings from KyoChon, a take-out or eat-in Korean joint in a Los Angeles strip mall. The need for those little flavor bombs can get so great that I will drive across the entirety of the Los Angeles Basin just to procure a box of six wings and drum-

sticks. In Southern California, where "geographically undesirable" is a relationship killer for people who live more than 10 miles apart, that's devotion.

Before my San Francisco/ Los Angeles timeshare lifestyle ramped up, I made it my business to hit Michelangelo on Columbus in North Beach twice a month. The lure? Their inimitable pasta calamari — not to mention the heavenly dressing on the house salad. The garlicky nature of the pasta sauce and salad dressing might have been somewhat intense for the more delicate of diners. Not for me. And the endless bowl of amaretto cookies brought to the table upon the end of the meal sealed the deal and went perfectly with an espresso. I'm uncertain if new owners changed the menu and dropped the complimentary treats. That wouldn't alter the fact that I was a moth and Michelangelo's calamari was the gustatory flame for years.

HUNGER TO THE EXTREME

The chicken enchiladas in mole sauce at Puerto Alegre on Valencia in the Mission? Incomparable! The seafood gumbo with cornbread and collard greens at the Gumbo Pot in Los Angeles's farmers' market? Comfort food supreme! More dishes to stimulate the appetite and entice a

customer repeatedly. So occasionally, you get a hankering.

Sometimes that passion for a specific dish has the potential to boil over into something ugly. Consider the case of the great Geno's versus Pat's rivalry. I've heard truly heated debates over which shop in Philadelphia makes the best cheesesteak sandwiches — Geno's Steaks or Pat's King of Steaks (the latter purportedly the original home of the cheesesteak). The fact that they sit across from one another on Ninth Street in South Philly makes the rivalry even more pronounced. Calories and cholesterol be damned, people in the Delaware Valley area will travel from far, far away to go to one of the two. And I have no doubt that there have been arguments about the superiority of one over the other that resulted in fisticuffs. That's devotion, too — albeit, a tad extreme.

Sometimes that passion can boil over into something ugly.

Michael Snyder is a print and broadcast journalist who covers pop culture on KPFK/Pacifica Radio's David Feldman Show and Thom Hartmann Show and on Michael Snyder's Culture Blast, available online at GABnet.net and YouTube. You can follow Michael on Twitter: @cultureblaster

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Left to right: Brown butter scallops at 398; The intimate European Bar. PHOTOS: BO LINKS

San Francisco's Theater District

BY PATTY BURNES

IT'S EASY TO BE COMPLACENT in your surroundings, unaware of the excitement lingering nearby. San Francisco is one of those places, especially in and around the Theater District near Union Square. After major renovations, new hotels and restaurants have opened, and they're worth a closer look.

My husband and I experienced the Hotel G, Klyde Wine Bar, 398 Brasserie, and Benjamin Cooper (next to the hotel but under different ownership); and The Warwick and their European Bar & Lounge and Aveline restaurant.

STAY & DINE

Hotel G: This modern hotel offers comfortable accommodations and a relaxed setting in a historic 1908 building. The interior is decorated with soft earth-tone hues, mixing contemporary and classic mid-century furniture and bursts of color in works by local artists. The art is for sale through a partnership with Creativity Explored, an art center for the developmentally disabled.

We stayed in a spacious twelfth-floor corner room with a seating area overlooking the theater district. Bathrooms are stocked with Bigelow toiletries. Find original flooring in rooms and hallways: Concrete on the top four floors and wood on the

lower floors (which can be cold and a bit noisy).

Guest perks include the Technogym fitness center and, when you book direct, complimentary luxury transfer to and from SFO powered by Hotel G's partner Virgo Limo. (877-828-4478, hotelgsanfrancisco.com).

398 Brasserie: Boasting European-inspired dishes at dinner, and open all day, the interior combines industrial chic with the building's original ornate plaster high ceiling and columns in addition to velvet banquettes and a zinc-topped bar.

Charcuterie and cheese boards are specialties. Try the brown-butter scallops and the rich, tender melt-in-your-mouth beef cheeks. We enjoyed creative cocktails to start and a 2013 Ventana Rubystone Grenache-Syrah blend from Arroyo Seco. The butterscotch pot de crème is a must.

For breakfast, try The 398 with scrambled eggs, bacon, and their special crispy potatoes (415-654-5061; 398restaurantsf.com).

Klyde Wine Bar: Open from 4 p.m., find wine and dinner in a casual bistro environment. Sit in the front of the cozy restaurant that looks out on Geary Street or toward the back at the small bar, or at tables made from reclaimed wood. Cheese, charcuterie, tapas, burgers, pastas, and an

interesting selection of wines are featured; happy hour daily (415-400-4792; klydesf.com).

Benjamin Cooper: This hot bar in a cool setting with a frequently changing menu is upstairs from 398 Brasserie. The owners, Brian and Mo, know their stuff and are dedicated to serving great cock-

tails (and delicious oysters). We loved the Solid Gold Soul (tequila, golden beet, Strega liqueur) and Bees in Alaska (gin, Gentian liqueur, sherry, and vermouth), among others (benjamincoopersf.com).

The Warwick San Francisco: Located in a Beaux-Arts-style building designed over a century ago, this hotel maintains its historic character with the original lobby chandelier hanging prominently from a domed ceiling; ornately framed mirrors; intricately carved gargoyles in the hallways; old photographs; and refurbished headboards and armoires in guest rooms. Modern furniture adds to the upscale look and feel.

Known for an abundance of daily sunshine (one wall in every bathroom is painted bright yellow in commemora-

tion), our bright corner room had city views. If you're driving, check out the Valet Parking Package with unlimited in and out accessibility for one regular-sized vehicle. (415-928-7900, warwicksf.com).

The European Bar & Lounge: Intimate, sexy, and serving cocktails inspired by its name, The European stretches from the front bar to a cozy setting in the back. Creative, well-made drinks, including the Love Letter (vodka, ginger hibiscus syrup, lemon) and Smoke Without Fire (gin, Italian liqueur, scotch, rosemary) were favorites (415-345-2303; theEuropeansf.com).

Aveline: The tables in this light, airy restaurant have a bird's eye view of the kitchen, which features menus that change seasonally. Brunch offers an array of egg dishes and heavier fare mixed with health-conscious choices, including freshly baked Breakfast Bread (with jam and ricotta) and Morning Pie (a take on pecan pie with cinnamon, honey, toasted nuts, and seeds). Kick it up with a spicy bloody Mary.

At dinner, we started with the roots and Brussels chips served with sweet and spicy mustard and chili flakes, and the vanilla beets with roasted cardamom turnips garnished with yogurt and spiced choco-

late. The moist rainbow trout came with savory lemon curd and fava beans. We paired a 2009 Sierra Cantabria Crianza Tempranillo with the meal (415-345-2303; avelinesf.com).

PLAY & SHOP

Living in San Francisco, we have favorite places to play and shop, but this trip was about the Theater District. There are plenty of opportunities to enjoy great performances at SHN's Curran, Golden Gate, and Marines' Memorial Theatres; ACT; and San Francisco Playhouse, all of which have just begun their fall seasons (see page 24; for a complete theater guide, visit sanfrancisco-theater.com/).

Union Square Park, a historic urban space, dating back to 1847, is always bustling. The square is either open with benches for people watching and an art show or filled with huge tents housing special events. Internet access is free (visitunionsquaresf.com/events).

In addition to high-end stores just off the square, you'll find numerous art galleries nearby as well as H&M and Uniqlo for fun shopping.

OTHER ESSENTIALS

San Francisco Tourism: sanfrancisco.travel

Patty Burnes can be found on Twitter at @pattygb or reached by e-mail at patty@marinatimes.com.

New hotels and restaurants have opened and are worth a look.



Left to right: Cozy lobby at Hotel G; Benjamin Cooper's Solid Gold Soul; Savor the Morning Pie at Aveline.

THE BACK STORY :: Postwar journalism

The copyboy

How an ex-Marine got his start running books

BY ERNEST BEYL

MANY YEARS AGO, WHEN I was fresh and tender, but a bit prickly like a young artichoke, I was a copyboy for the *San Francisco Chronicle*. Today, more than 50 years later, a bit tough and woody, I still miss those copyboy days.

One fine June morning, a Sunday in 1951, I received a bachelor's degree in English from Stanford at a ceremony on the Palo Alto campus. The next morning I reported for work as a copyboy for the *Chronicle* at Fifth and Mission streets in San Francisco. In the large, second floor city room as it was called — a jumble of battered desks, jangling telephones, gray cigarette smoke hanging in the stale air — I was turned over to a veteran copyboy with a history degree from Harvard. He taught me how to make "books" for the reporters. Books were long sheets of copy paper into which were folded sheets of letter-sized copy paper, alternated with carbon tissues. They formed a kind of paper sandwich. Copyboys folded and stacked the books, and later the reporters rolled them into beat-up, clacking Royal manual typewriters and hammered out the news of the day. The books provided multiple finger-smudged carbon copies. Making those books was the default task for the eight or so copyboys usually on duty during daytime working hours. At night, fewer copyboys, and fewer bookmakers.

THE CITY DESK

The principal copyboy chore — the very essence of copyboy-ism — consisted of pacing between two rows of desks waiting for a reporter to yank a book from his typewriter, dangle it out into the aisle and

yell loudly, "Boy!" When that happened, as it did every few minutes before the first edition deadline, the copyboy ran to the impatient reporter, snatched the book, and ran (yes, ran) to the front of the large room, where he slapped it down on the city desk in front of city editor, Abe Mellinkoff and day editor, Carl Latham. They sat imperiously, side by side, in a vacuum of calm and order surrounded by a vortex of confusion.

THE COPY DESK

Mellinkoff, short, dark, intense, and Latham, large, beefy and avuncular, quickly edited the copy with thick, black number two pencils, and then shuffled it off to another copyboy who rushed it several steps over to the half circle copy desk where the copy chief sat in the slot, literally a slot in the large, half circle desk. There it was dropped into a wire tray and then retrieved for further scrutiny by the copy chief, in my time a hard-nosed,

at that time had an impenetrable inner composure that we copyboys never seemed able to crack. They were like oysters that extruded a pearl to keep copyboys from getting to the isolated grain of sand within their shells. Call it the how-to-do-it grain of sand. The veteran newsmen I talk about here had a kind of private clubbiness — polite but aloof. You were either on the inside like the editors and the reporters, or you were on the outside, simply copyboys. We were treated with courtesy, but we were not taught the elusive craft of daily newspaper journalism. This was not J-school. What we were able to learn on the job, we picked up by osmosis.

HEADLINES AND BYLINES

Other important copyboy chores consisted of running into the adjacent composing room (where batteries of linotype machines clattered) to find galley proof printouts of stories that we then rushed back to the copy desk for yet another look for headline writing and the infrequent assigning of a byline to a reporter who had done a good job. (Reporters never wrote headlines, nor added a byline to their stories.)

Seemingly equal in importance was running to nearby restaurants like Polo's or Original Joe's, across Market Street, to get burgers on sourdough for the reporters. That of itself was a harrowing exercise. Words like rare, medium rare, medium, well-done, raw onion, grilled onions, no onions — all involved careful note-taking or there was hell to pay when you got back to the city room.

THE COPYBOY MARINES

Copyboys did everything on the run like recruits in Marine Corps boot camp. And the resemblance to boot camp was not accidental. In those days, the editor-in-chief of the *Chronicle* was Paul C. Smith, who had a distinguished career as a marine during World War II. He had become editor of the paper in 1935. When the United States entered World War II, high-profile Smith received a commission as a Navy lieutenant commander and the top brass



The San Francisco Chronicle Building. PHOTO: FILMSCHOOLS.F.COM

shipped him off to Washington. He endured for a few months then resigned the commission and enlisted in the Marine Corps as a private. He was later recommissioned as a U.S. Marine second lieutenant, saw combat in the Pacific, and was awarded the Silver Star. When he returned to the *Chronicle* at war's end, he loaded the paper's editorial staff with former marines. I was one of those, though a bit later in the peacetime Marine Corps.

SPIKED IN PURGATORY

Occasionally (not often), copyboys were allowed to insert a book into the rubber roller of an unused Royal, and struggle to write an obituary or to rewrite a handout about an upcoming Chamber of Commerce or Rotary Club luncheon speaker. No one told you how to write the story of the event or how much to write about it. If your story made the paper, you were overjoyed. If it didn't, no one told you why it was spiked — the word for purgatory from which stories almost never made it to the glories of newspaper heaven.

As a copyboy, if you didn't make reporter in about six months, you could forget about it. Your career in journalism — at least with the *Chronicle* — was about to be concluded. I don't recall that copyboys were ever fired. They just drifted off when they realized they weren't going to become a reporter.

And that was the life of a copyboy. Oddly, I loved it. We

THE JOB WORTHWHILE

As I recall, copyboy work schedules were 8 a.m. to 4 p.m., 4 p.m. to midnight, and midnight to 8 a.m. If you worked a night shift, you sometimes were allowed to answer the telephone at an empty desk near the night city editor.

People telephone newspapers at all hours and for all kinds of reasons. Some call with what they believe to

If you didn't make reporter in about six months, your career in journalism was over.

be hot news tips. Others ask about the next day's weather. Many call in with all kinds of questions, out of curiosity or to settle bets or arguments.

One night when I was on duty, the telephone rang, and I picked it up and said, "*Chronicle* city room," with a rising inflection to signify professional alertness.

"What was Joe DiMaggio's lifetime batting average?" the caller asked. Not an avid baseball fan, that was a difficult question for me.

"Call in tomorrow morning and ask for the sports department," I responded.

Later that same night I answered another call. This time a wobbly voice said, "Hey, we're having a little discussion over here." ("Here" sounded like a bar.) "Who wrote that story about the jumping frog?"

"Samuel Clemens," I said.

"Who?"

"Mark Twain."

"Oh, yeah. Thanks."

Suddenly everything became clear: Those countless hours as an English major. All that reading of everything from Ben Jonson to Ernest Hemingway. All those term papers. And now, all these hours making books, getting burgers for the reporters and running copy up

to the city desk. Here I was, clearly utilizing my expensive education.

I did finally become a reporter, but that's another back story.

E-mail: ernest@marinatimes.com

Proud ex-Marine and former *San Francisco Chronicle* copyboy Ernest Beyl.

PHOTO: ERNEST BEYL



Turning a Parking Lot into Parks, Jobs & Affordable Housing



Dear Fellow San Franciscan,

We are the residents and small-business owners living and working closest to the proposed Mission Rock project and we are saying YES on Proposition D and we urge you to support it too.

Today, the area is a large surface parking lot known as Lot A. Proposition D will breathe new life into our community and help create a place worthy of this spectacular location.

Over the past eight years, the Giants have worked collaboratively with our neighborhood to help shape the plans for Mission Rock. Our community will be improved significantly by the new parks, waterfront access, recreational opportunities, a refurbished historic pier, affordable housing, jobs, neighborhood retail and restaurants, transit connections and replacement parking for Lot A.

Our neighborhood played an active role in the planning process and we are excited to see the transformation begin!

The Giants have consistently demonstrated a steadfast commitment to our City and our neighborhood. Proposition D is another example.

As neighbors of the project, we say YES on Prop D!

Please join us in improving our community.

Sincerely,

- Bruce & Tara Agid,**
Mission Bay Residents
- Art & Sherrie Agnos,**
Potrero Hill Residents
- Cathy Akiyama,**
South Beach Resident
- William Cahill,**
South Beach Resident
- Shelley Carroll,**
South Beach Resident
- Derrick & Tricia Chu,**
South Beach Residents
- Chris & Noel Kelton,**
Proprietors of Primo Patio Café,
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- Toby Levine,**
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- Jamie Whitaker,**
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- State Senator Mark Leno
- Assemblymembers David Chiu & Phil Ting
- Board of Supervisors President London Breed
- Supervisors John Avalos, David Campos, Julie Christensen, Malia Cohen, Mark Farrell, Jane Kim, Eric Mar, Katy Tang, Scott Wiener, Norman Yee
- Former Mayor Art Agnos
- Former State Senator John Burton
- Former Assemblymember Tom Ammiano
- Judge Quentin Kopp (ret.)
- San Francisco Parks Alliance
- Affordable Housing Alliance
- San Francisco Bay Area Planning & Urban Research Association (SPUR)
- UNITE HERE! Local 2
- San Francisco Chamber of Commerce
- San Francisco Democratic Party
- San Francisco Republican Party

MissionRock.com

Paid for by San Franciscans for Affordable Housing, Jobs & Parks, Yes on Proposition D, a coalition of the San Francisco Giants, Mission Bay Residents, Labor and Small Business Leaders, FPPC #1377448. Major funding by the San Francisco Giants. Financial disclosures available at sfethics.org.

BOOK NOTES ∴ Poet on the march

‘Writing Across the Landscape: Travel Journals 1960–2010,’ by Lawrence Ferlinghetti

BY ERNEST BEYL

I JUST FINISHED READING Lawrence Ferlinghetti’s latest book *Writing Across the Landscape: Travel Journals 1960–2010* (Liveright Publishing Corporation, 2015, \$35). Usually I am a fast reader, but this book took me a long time to absorb. I snorted it, but in small gulps, savoring it over many days. It provided me with Ferlinghetti oxygen.

NO EQUIVOCATION

Ninety-six-year-old Lawrence Ferlinghetti is a man of many parts — poet, painter, publisher, essayist, social activist, traveler. But what makes him unique is that he is a man totally without equivocation. He tells it as he believes it is. And in that last sentence, “believes” is a very important word. Ferlinghetti believes with conviction. Not all of us do.

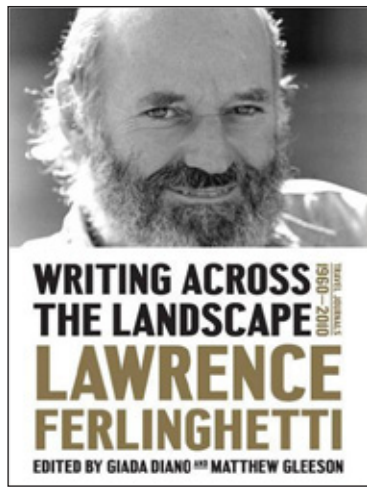
And isn’t it wondrous to live in this world (where equivocation is a daily blood sport) and to discover a person — in this case, our country’s greatest living poet — who does

not equivocate? A person who means what he says and says what he means? And that is precisely what makes *Writing Across the Landscape* such compelling reading.

POETIC ACCOUNTS

The book reveals Ferlinghetti’s unwavering strength of purpose. It consists primarily of unpublished, handwritten journals and notebooks written on the spot by the peripatetic author. There are challenging, frequently poetic accounts of his travels from 1960 to 2010, many of them to poetry festivals or readings of his work. There are vivid impressions of Mexico, Haiti, North Africa, revolutionary Cuba, Franco’s Spain, Soviet Russia, and Nicaragua under the Sandinistas. And numerous visits to France and Italy, central to his continuing search for his roots and origins.

Along the way, he catches up with Pablo Neruda, Ezra Pound, Ernesto Cardenal, Yevgeny Yevtushenko, and Andrei Vosnesensky — a lit-



erary milieu far beyond those literary giants of the Beat Generation with which he has always been closely identified.

THE UNEXPECTED TWIST

Ferlinghetti is an acute observer, always with an unexpected twist. In July 1983 he journeyed to Marrakesh where he said he considered himself a “space traveler in a time warp.” There he observed:

Sometimes it is better not to know anything about a country when you visit it. Especially it is important not to know its language or languages. Thus

every sound, striking the ear like a small bell or animal cry, without any associative meaning, takes on the immediate quality of poetry, it’s the quality of pure color in painting, with the percussive effect of pure sound in a void. ... Herein lies the true fascination of travel, not in the confirmation or contradiction of what we have been led to expect by the perusal of history or the learning of local languages, not by the recognition of native customs in their similarity or dissimilarity to our own. ...

A MONUMENTAL EFFORT

Or consider this from a chapter called the “Mouth of Truth” that he wrote in his diary in August–September 1983:

The ‘world leaders’ going through their insane unintentionally comic routines, gesticulating, saluting, shaking hands, bowing, smiling, making absurd speeches with the utmost seriousness, as if they really believed it would make any difference under the cosmic eye. If the sun moved a little nearer or a little farther away

we would all die. That’s the only reality.

Monumental is not a word a writer tosses about haphazardly. I usually avoid it. But I wish to invoke it now. Ferlinghetti’s new book, set for release this month, is truly monumental effort.

A WORLD UNGRASPABLE

And don’t jump to the conclusion that this wunderkind has shot his final bolt with this book and will now stop writing and bask in the weak San Francisco sun. He’s already hard at work on a novel.

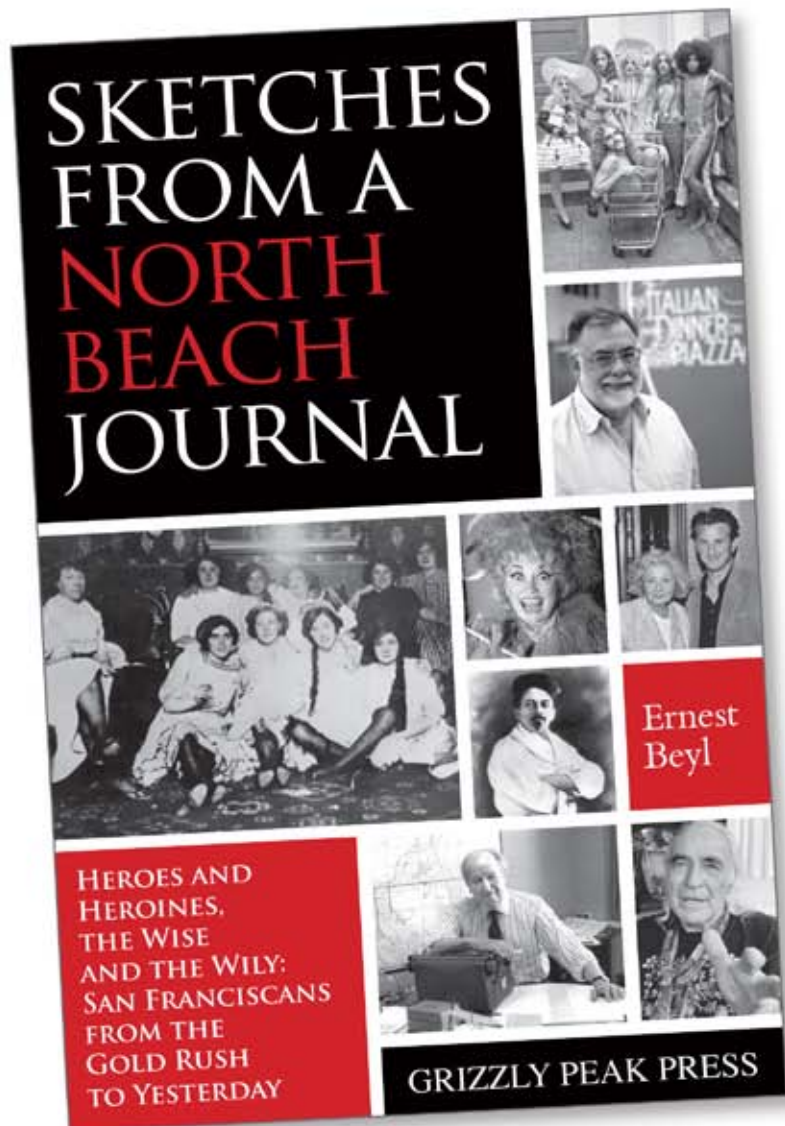
“Is the novel set in San Francisco?” I asked.

“No, it’s set in the world,” he said.

Of course it is. He has traveled the world and found it incomplete.

In a September 2006 entry he wrote: “Ah life, why are you so ungraspable? Even as we reach out — Fleeting! Evanescent! Gone as we blink like blind fools!”

E-mail: ernest@marinatimes.com



“It’s high time for a hip recap of the character and characters of old North Beach, the still young heart of the city.”

—Lawrence Ferlinghetti

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JOIN US AND MEET some of the characters in Ernie’s book.

MICHAEL SNYDER ON FILM

Low budget, high quality

BY MICHAEL SNYDER

FILLS AND EXTRAVAGANCE CAN be enchanting in the right circumstance, but they're unnecessary when it comes to telling a good story. So it's understandable and gratifying when filmmakers don't regard a small budget or tight focus as a hindrance to producing a good movie. Accordingly, you won't find a giant robot, world-shattering military campaign, or indestructible superspy in one of the finest feature films of the year to date — *The Diary of a Teenage Girl*, a deeply satisfying, bittersweet, and brutally honest coming-of-age tale set in San Francisco during the mid-1970s as adapted by screenwriter-director Marielle Heller from Phoebe Gloeckner's graphic novel/memoir.

Although not quite as impressive and resonant as *The Diary of a Teenage Girl*, here are two new, comparatively modest and exceedingly different movies that are further proof that less can be more.

'BREAK POINT'

Break Point might be misconstrued as a vanity project because actor Jeremy Sisto top-lined, co-wrote, and co-produced this earnest little film about a disolute doubles tennis player desperate to reignite his career. But that would ignore how charming, witty, insightful, and emotionally satisfying the film turns as Jimmy Price (Sisto) tries to reteam with his estranged brother/former doubles partner Darren (David Walton) and take aim at qualifying for the U.S. Open.

It's going to be a particularly rough road for the brothers because Darren

can't stand his willful, immature, self-destructive sibling, and he retired from tennis years ago when Jimmy dumped him for a more accomplished partner. Their father Jack (J.K. Simmons) — a droll veterinarian who has been more than tolerant toward his balky sons — doesn't hold out much hope for a reunion. Countering Jimmy's inability to get out of his own way, Darren is crippled by his own inertia, resigned to toiling as a junior high school substitute teacher and incapable of professing his affection for Jack's cute and perky assistant, Heather (Amy Smart). When summer rolls around and the semester ends, Darren finds himself shadowed by his former student Barry (Joshua Rush), a needy 11-year-old boy looking for a father figure, and coerced into reteaming with Jimmy.

Whether these characters come into conflict or come together, we need to care about them, including Jimmy, and we have to buy into what's going on. The actors are certainly up to the task, led by Sisto. After earning kudos as the damaged soul he played on the acclaimed HBO series *Six Feet Under*, he starred in the short-lived ABC-TV sit-com *Suburgatory* as an amiable single dad dealing with a precocious teenage daughter and flirtatious neighbors after moving from the city to the suburbs. So he can do unhinged as well as loveable. Walton, the male lead in the recent television domestic comedy *About a Boy*, is solid here; the canny Simmons, on the heels of his Oscar-winning tour de force in *Whiplash*, is as reliable as usual; Smart is effortlessly appealing; and thank the fates that Rush is the kind of child performer who doesn't encourage your gag reflex. In fact, *Break Point* — deftly directed by Jay



Up in arms over *Cooties*. PHOTO: © SPECTREVISION

Karas — is refreshingly unsentimental, while still encouraging the audience to root for its dysfunctional, ultimately decent coterie.

Break Point opens Sept. 4 in San Francisco.

'COOTIES'

Is there anything more fun than a tongue-in-cheek low-budget horror film? Well, yeah. Lots of things, but that doesn't take away from the giddy pleasures of movies like *Slither* (alien meteor changes small-town residents into one big pile of angry, dangerous goo); *Re-Animator* (loony science professor develops a serum to bring back the dead, even the dismembered variety); or *Tremors* (giant, destructive sand worms terrorize a Nevada desert town until some good ol' boys fight back). And now, we have *Cooties*. Well, not literally. But in this zany, gory romp, a passel of middle-school students come down with an infection that's easily passed on and won't be stopped by mere cootie repellent — a zombie-making virus that forces the faculty to fight back against their charges or be torn apart and devoured. So much for decent cafeteria food.

While not quite as chilling as the junior demons of *Village of the Damned* or *Children of the Corn*, these bloodthirsty kiddie ghouls are more than a little dis-

concerting. As a counter-measure, we have the frankly hilarious machinations of the teachers under siege. They include one guy spending his first day on the job (Elijah Wood of Peter Jackson's *Lord of the Rings* trilogy); his ex-girlfriend (Alison Pill of Aaron Sorkin's *The Newsroom*); and her fiancé, the school's phys-ed instructor (Rainn Wilson from the U.S. version of *The Office*). Wilson is particularly in his element serving as the comic lynchpin of the proceedings. Watching that threesome navigate a love triangle while running for their lives is one of the treats of *Cooties*. Another is the unabashed slapstick splatter generated by pubescent killing machines and their victims.

I guess this is what happens when Leigh Whannell, the co-creator of *Saw* and *Insidious*, and Ian Brennan, the co-creator of *Glee*, team up to write a screenplay: bloody, laugh-out-loud chaos, with a bunch of jump-out-of-your-seat scares, machinated by co-directors Jonathan Milott and Cary Murnion. If that fits your bill, catch *Cooties*.

Cooties opens Sept. 18 in San Francisco

Michael Snyder is a print and broadcast journalist who covers pop culture on KPFK/Pacifica Radio's David Feldman Show and Thom Hartmann Show and on Michael Snyder's Culture Blast, available online at GABnet.net and YouTube. You can follow Michael on Twitter: @cultureblaster

Is there anything more fun than a tongue-in-cheek low-budget horror film?

THE BEST OF BOOKS : Popular in the Marina

Monsters, penguins, hiccups, and Jimmy Carter

COMPILED BY BRIAN PETTUS

BOOKS INC. BEST-SELLER LIST

1. **The Tender Bar: A Memoir**, by J.R. Moehringer
2. **The Day the Crayons Came Home**, by Drew Daywalt and Oliver Jeffers
3. **Between the World and Me**, by Ta-Nehisi Coates
4. **Sense of an Ending**, by Julian Barnes (paperback)
5. **City of Thieves: A Novel**, by David Benioff (paperback)
6. **Secret Garden: An Inky Treasure Hunt and Coloring Book**, by Johanna Basford
7. **Good Night San Francisco (Good Night Our World)**, by Adam Gamble and Santiago Cohen
8. **Season of the Witch: Enchantment, Terror and Deliverance in the City**, by David Talbot
9. **Boys in the Boat: Nine Americans and Their Epic Quest for Gold at the 1936 Berlin Olympics**, by Daniel Brown

10. **The Life-Changing Magic of Tidying Up: The Japanese Art of Decluttering and Organizing**, by Marie Kondo

NEW AND NOTEWORTHY
A Full Life: Reflections at Ninety, by Jimmy Carter

President Carter has written several books about his life, and this one details more of his childhood and early life. His plainspoken style and clear devotion to what makes America great makes this an illuminating read from one of the great figures of the 20th century.

Bream Gives Me Hiccups, by Jesse Eisenberg

Eisenberg, best known for his screen role as Mark Zuckerberg in *The Social Network*, is also an active writer, and this book is a collection of a number of his works. Filled with piquant humor and perhaps unconsciously aping David Foster Wallace in some spots, this is a denser and more meaningful collection than you expect.

Monsters Love School, by Mike Austin

The sequel to *Monsters Love Colors*, this hyperkinetic book prepares your little one for going to school. Vividly illustrated, with lots of zany characters and fun details about school, this is a great book for the fall.

Penguin and Pumpkin, by Salina Yoon

Another adorable book from California author Salina Yoon, and another in her series of Penguin books, this one tells the story of Penguin wanting to see what fall looks like away from the snow and ice. He and his friends travel to land where they discover the quiet beauty of the harvest time. Charmingly illustrated and with a simple story about family, this is great for young kids heading into pumpkin season.

Brian Pettus is the manager of Books Inc. in the Marina.



SEPTEMBER EVENTS

what not to miss this month

MAJOR EVENTS



Architecture and the City Festival

Various dates, Sept. 1–30
Various S.F. venues

One of the nation's largest architectural festivals of its kind, this month-long celebration features behind-the-scenes, home, and walking tours; films, exhibitions, lectures, free family-friendly events, and more that address varying aspects of the design and planning process. Admission varies by program, 415-874-2620, archandcity.org

Billy Joel
Saturday, Sept. 5, 8 p.m.
AT&T Park

With over 150 million records sold and multiple hits, Grammy nominations, and awards, the iconic Piano Man brings his songs to S.F. \$49.50–\$129.50, 800-653-8000, ticketmaster.com

Sausalito Art Festival
Sat.–Mon., Sept. 5–7, 10 a.m.
Marinship Park

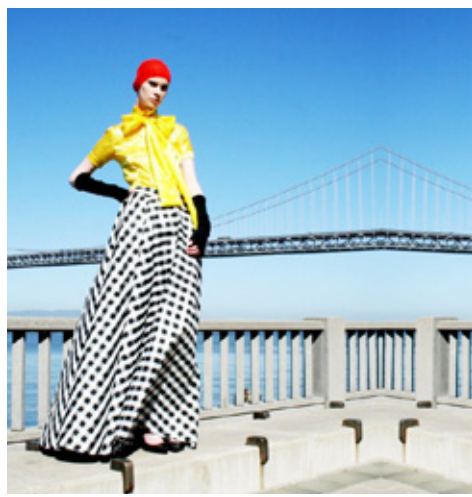
Fine art, music, food, and wine come together along the scenic Sausalito waterfront for one of the premier art festivals in the country. \$20, 415-332-3555, sausalitoartfestival.org

20th Annual Kaiser Permanente S.F. International Dragon Boat Festival
Sat–Sun, Sept. 19–20, 10 a.m.–5 p.m.
Treasure Island

The largest competitive dragon boat festival in the U.S. features racing, cultural performances, and fun-filled activities for the whole family, including arts and crafts, international food, and entertainment. Free shuttles from Chinatown (Kearny & Sacramento Sts.) and the Parc55 Wyndham Hotel (near Powell St. BART station). Free, sfdragonboat.com

25th Annual AT&T Autumn Moon Festival
Sat–Sun, Sept. 19–20, 11 a.m.–6 p.m.
Grant Ave. (btw. California & Broadway)
Pacific St. (btw. Stockton & Kearny)

A grand parade kicks off this festival, where Chinatown's streets become pedestrian-only bazaars with live entertainment, including acrobats, martial artists, ribbon and lion dancers, magic shows, cultural demonstrations, and more. The famous dragon appears Sunday at 5 p.m. as the grand finale. Free, 415-982-6306, moonfestival.org



S.F. Fashion Week

Daily, Sept. 19–27
Various Bay Area venues

The week will highlight the convergence of fashion and technology unique to the S.F. fashion industry while showcasing emerging technologies and international fashion designers. sanfranciscofashionweek.net

35th Annual Comedy Day
Sunday, Sept. 20, noon–5 p.m.
Sharon Meadow, Golden Gate Park

This original, longest-running, free outdoor comedy concert features 40 (or more) of today's top performers from the Bay Area and beyond. Free, 415-820-1570, comedyday.org

Oktoberfest by the Bay
Fri–Sun, Sept. 25–27
Pier 48

Celebrate in the true tradition of Munich's famed Oktoberfest with nonstop music, dancing, singing, and German food and drink — according to AOL this is one of the top 10 places in the country to enjoy this tradition — never mind it's held in September. \$25–\$75, oktoberfestbythebay.com

LAST CHANCE



Make Art, Not Landfill: The 25th Anniversary of the Recology Artists in Residence Program

Mon.–Fri. through Sept. 10, 8:30 a.m.–5 p.m.
Thoreau Center for Sustainability (Presidio Bldg. 1014)
View works created from trash by more than 150 local artists selected from Recology's permanent collection. Free, recologysf.com/air

Project 24 San Francisco
Wed.–Sun. through Sept. 10, 11 a.m.–5 p.m.
The Dryansky Gallery (2120 Union St.)

This group exhibition features 24 black and white photographs, taken by 24 hand-selected Bay Area-based photographers, over a 24-hour period during the winter solstice of 2014, the shortest day of the year. Free, 415-932-9302, thedryansky.com

S.F. Playhouse: Company
Tue.–Sat. & select Sundays through Sept. 12
450 Post St. (Kensington Park Hotel)

What do you do when you have three girlfriends, all your friends are married, and it's your birthday? Find out in Stephen Sondheim's groundbreaking musical comedy. \$25–\$125, 415-677-9596, sfplayhouse.org

Free Shakespeare in the Park: Romeo & Juliet
Sat.–Sun. through Sept. 27 & Monday Sept. 7, 2 p.m.

Presidio Main Post Parade Ground Lawn
Bring your family, friends, a blanket, and a picnic to enjoy the Bard's remarkable genre-defying play, which soars to the heights of romantic comedy before plunging into heartbreak. Free, 415-558-0888, sfshakes.org

COMMUNITY CORNER

Trail Mixer
Thursday, Sept. 3, 6–8 p.m.
Great Meadow, Fort Mason

Meet new friends and support the parks at the first of this new series of events planned at various park locations. Includes beer, wine, light snacks, and a short (10–15 minute) talk about the site's history. Leashed dogs welcome, kids not. \$15–\$20, 415-561-3060, parksconservancy.org

4th Annual S.F. Lawn Party
Saturday, Sept. 12, noon–5 p.m.
Marina Green

The city's largest one-day waterfront party features a baggo tournament, bocce ball, volleyball, croquet, live music, and gourmet food trucks. Proceeds benefit The Guardsmen's programs for at-risk youth; last year's picnic enabled 68 kids to attend summer camp. \$20–\$75, sflawnparty.com



Sunday Streets: Western Addition

Sunday, Sept. 13, 11 a.m.–4 p.m.
Fillmore St. (Geary St. to Fulton), Fulton St. (Fillmore St. to Baker), Baker St. (McAllister St. to Fell), Grove St. (Baker St. to Central)
Explore by biking, walking, skating, playing, or just people watching in this perfect opportunity to be outside in a car-free environment. Free, sundaystreetsf.com

Bay Area Bold Festival
Fri.–Sat., Sept. 25–26
Yerba Buena Center for the Arts

This community celebration day is packed with music, dance, film, multimedia talks, and interactive artistic and cultural performances. Free, 415-733-8500, bayareabold.org

GALAS & BENEFITS

Tour de Fat 2015
Saturday, Sept. 19, 11 a.m.–5 p.m.
Starts: Lindley Meadow, Golden Gate Park

This ballyhoo of beer, bikes and bemusement starts with a parade followed by a fun bike cruise in your most fabulous bike costume, then an all-day live music jamboree, tasty eats and more. Proceeds benefit S.F. Bike Coalition and Bay Area Ridge Trail Council. Free (ride only), 415-431-2453, newbelgium.com

10th Annual Party for the Parks: Wild in the City
Saturday, Sep 19, 6–11 p.m.
Palace of Fine Arts

Help raise funds for S.F. parks and playgrounds while enjoying a cocktail reception, pop-up art gallery, a dinner buffet, music, and dancing. \$275 & up, 415-621-3260, ext. 104, partyfortheparks.org



51st Annual Big Book Sale

Wed.–Sun, Sept. 16–20, 10 a.m.–6 p.m.
Herbst Pavilion, Fort Mason Center
Find over 500,000 quality books of all media at \$3 or less, including \$1 books on Sunday, literary crafts and ephemera, and collectible and rare books. Proceeds benefit S.F. Public Library education programs. Free, 415-626-7500, friendssfpl.org

S.F. Walk to End Alzheimer's
Saturday, Sept. 19, 10 a.m.
Great Meadow, Fort Mason

This three-mile walk is part of the world's largest event held in over 600 communities to raise awareness and funds for Alzheimer's care, support and research. Alzheimer's is the nation's sixth leading cause of death. Free, donations/fundraising encouraged, 408-372-9900, alz.org

30 Years of Sharing the Harvest
Friday, Sept. 25, 6–10 p.m.
Golden Gate Club (135 Fisher Loop, the Presidio)
Enjoy live music, cocktails, hors d'oeuvres, a silent auction, and more to support the Hamilton Family Center in its efforts to end homelessness. \$200 & up, 415-409-2100, hamiltonfamilycenter.org

Komen S.F. 25th Annual Race for the Cure
Sunday, Sept. 27, 9 a.m.

Starts: Ferry Building, Embarcadero
The largest series of 5K runs/fitness walks in the world, this race raises significant funds and awareness for the fight against breast cancer, celebrates survivorship, and honors those who have lost their battle with the disease. \$10–\$40, 415-397-8812, komensf.org

12th Annual S.F. Out of the Darkness Community Walk
Sunday, Sept. 27, 10 a.m.–1 p.m.
Mission Creek Park

Walk to honor loved ones and raise funds for the American Foundation for Suicide Prevention. The event includes guest speakers, music, refreshments, and a prize drawing. 707-968-7563, outofthedarkness.org

ARTS & CULTURE

Presidio Book Club: 'Doctor Mom Chung of the Fair-Haired Bastards: The Life of a Wartime Celebrity'
Saturday, Sept. 26, 1–3 p.m.

Presidio Officers' Club (50 Moraga Ave.)
Part book club, part graduate seminar, and part Parisian salon and led by Presidio Trust historian Barbara Berglund, this new series focuses on the politics, society, and culture of San Francisco in the 1930s and 1940s. This inclusive gathering does not require having read the book. Free, 415-561-4400, presidioofficersclub.com/events

100 Thousand Poets for Change
Sept. 26, afternoon
The Beat Museum

Join the worldwide celebration of poets, musicians, and artists who will gather to promote peace, sustainability, and justice, and to call for serious social, environmental and political change. Poets who wish to participate may sign up online. Free, 800-537-6822, kerouac.com

MUSEUMS & GALLERIES



Tomorrowland: Walt's Vision for Today

Wed–Mon thru Dec. 7
The Walt Disney Family Museum
This multimedia exhibition showcases Walt Disney as a technological innovator, science fiction storyteller, and futurologist by spotlighting his vision of Disneyland's groundbreaking Tomorrowland. \$20, 415-345-6800, waltdisney.org

Between Life and Death: Robert Motherwell's Elegies in Bay Area Collections
Tue.–Sun., Sept. 5–March 6, 9:30 a.m.–5:15 p.m.
Legion of Honor

This exhibition presents 13 works from the pioneering Abstract Expressionist's seminal series, Elegies to the Spanish Republic, inspired by novelist and art theorist André Malraux's 1937 speech in San Francisco about the Spanish Civil War. \$10, 415-750-3600, famsf.org



Italian American Cinema: From Capra to the Coppolas

Tue.–Sun., Sept. 18–March 6, noon–4 p.m.
Museo Italo Americano (Bldg. C, Fort Mason Center)
This exhibition will highlight the contributions of major Italian American filmmakers and their impact on the industry and Italian culture. Free, 415-673-2200, sfmuseo.org

PERFORMANCES



The Saint Michael Trio: Diagnosing Schumann

Wed.–Thu., Sept. 9–10, 7:30 p.m.
Golden Gate Club (135 Fisher Loop, the Presidio)
The chamber ensemble presents an “informal performance,” where it unravels the Romantic-era enigma of the gifted, but troubled composer Robert Schumann, who after a high-society marriage died in an insane asylum, his career in ruins. \$15, reservations recommended, 415-447-6274

11th Annual S.F. Improv Fest Eureka Theatre (215 Jackson St.)

Daily, Sept. 10–19
Don't miss a lineup of longtime favorites and new acts from around the country. \$20–\$30, 415-788-7469, theeurekatheatre.com

S.F. Comedy Competition Saturday, Sept. 19, 8 p.m.

S.F. Jewish Community Center
Laugh until it hurts as the best new comedic talent from across the country hits the stage in the preliminary round of head-to-head competition. \$27–\$37, 415-292-1200, jccsf.org

MUSIC

Mike Greensill & Friends: Swing that Music

Sunday, Sept. 6, 4 p.m.
Old First Church (1751 Sacramento St.)
This program delves into the mysteries of the jazz underworld, featuring the songs of Dave Frishberg, Bob Dorough, Blossom Dearie, Fran Landesman, and others, plus some Greensill original compositions. \$14–\$17, 415-474-1608, oldfirstconcerts.org, mikegreensill.com

Opera in the Park Sunday, Sep 13, 1:30 p.m.

Sharon Meadow, Golden Gate Park
Bring a picnic and enjoy arias al fresco while previewing a sampling of the upcoming fall season. Free, 415-864-3330, sfopera.com



Benise Strings of Passion Tour

Saturday, Sept. 26, 2 & 8 p.m.
Palace of Fine Arts Theater
The guitar virtuoso and his Emmy award-winning show return with a new PBS special and tour featuring salsa, flamenco, tango, waltz, samba, and more. \$39–\$95, 415-392-4400, cityboxoffice.com

The Troika Ensemble Sunday, Sept. 27, 4 p.m.

Old First Church (1751 Sacramento St.)
This concert of Classical, Romantic, and 20th Century masterpieces features a program of Mozart, Bartók, Andriassov, Bruch, and Schumann. \$18, 415-474-1608, oldfirstconcerts.org

DANCE

Lenora Lee Dance: Fire of Freedom Thu.–Sun., Sept. 10–20, 8 p.m.

The General's Residence, Fort Mason
This multimedia immersive dance work explores cycles of violence and healing in the context of an increasingly challenging world. Audiences travel through a labyrinth of rooms within the three-story General's Residence, experiencing movement vignettes in a sound and visual collage. \$16–\$20, 415-345-7575, lenoraledance.com

22nd Annual Dancing Poetry Festival Saturday, Sept. 19, noon–4 p.m.

Florence Gould Theater, Palace of the Legion of Honor
This festival is a showcase for prize-winning poetry and visual art partnered with inspired dance. Original artworks on canvas and silk will be featured and woven into choreographed performances. \$15, 415-681-0618, dancingpoetry.com

ODC: EarthBodyHome

Thu.–Sat., Sept. 24–26, 8 p.m.
ODC Theater (3153 17th St.)
This multimedia dance theater by Amara Tabor-Smith and inspired by Cuban artist Ana Mendieta weaves together a dreamlike allegory of exile, spiritual longing, patriarchy in the art world and homecoming. \$20–\$40, 415-863-9833, odcdance.org

NIGHTLIFE



Devon Allman Band

Saturday, Sept. 5, 9:30 p.m.
Boom Boom Room (1601 Fillmore St.)
Devon Allman, the son of The Allman Brothers Band's Gregg Allman, has been playing guitar since he was 13. See how much he's learned in the intervening 30 years. \$15–\$20, 415-673-8000, boomboomtickets.com

Pier Pressure S.F. Cruise Labor Day Yacht Party Sunday, Sept. 6, 4 p.m.

Cabernet Sauvignon (Pier 40 South Beach Harbor)
Four decks, six D.J.s and a three-hour cruise in the bay to celebrate Labor Day. Ages 21 & up, \$55–\$1,500, clubzone.com

CD Release Party: COPUS Friday, Sept. 11, 7:30–9 p.m.

The Beat Museum (540 Broadway St.)
Creation for Peace Under the Stars (COPUS), a spoken word/world beat ensemble that weaves together dynamic lyrical forms with passionate, melodic landscapes, celebrates its new CD, Aspects, with an evening of scintillating conversation and general revelry. Free, donations accepted. 800-537-6822, copusmusic.com

Psychic TV and Cold Showers Saturday, Sept. 19, 9 p.m.

The Independent (628 Divisadero St.)
Psychic TV knows what you want: lively and provocative music. Also appearing is Highland Park's Cold Showers, which “fuses the brash power of their shoegaze pedigree with the smokey compulsions of post-punk/no-wave ancestors.” \$22, 415-771-1421, theindependentsf.com

FILMS & LECTURES

Salman Rushdie

Wednesday, Sept. 9, 7:30 p.m.
The Nourse Theater (275 Hayes St.)
The celebrated and controversial author of 12 novels will discuss his latest in conversation with KQED's Michael Krasny. Tickets include signed first edition of Two Years Eight Months and Twenty-Eight Nights. \$39, 415-929-0119, cityarts.net



Friday Night in the Park: Fargo

Saturday, Sept. 12, dusk
Washington Square
Grab a blanket and a picnic to enjoy this Coen brothers' classic black comedy thriller that earned seven Academy Award nominations and won Best Original Screenplay. Free, sfntf.squarespace.com



GALAS

CONTINUED from page 1

Sausalito Art Festival Annual Gala

(Sept. 4): The Studio 63 Gala (Boogie the Night Away) at the waterfront Marinship Park begins with a cocktail reception and stroll through the grounds to preview the work of the 250-plus artists who will be presenting at the festival. A sit-down dinner catered by McCalls follows, and guests will also enjoy dancing to the sounds of D.J. Chris Clouse. The gala benefits the Sausalito Art Festival Foundation's educational program, Artists Teaching Art, which connects Marin County students with working artists who inspire and stimulate the students' creativity (415-332-3555, sausalitoartfestival.org).

San Francisco Opera Ball (Sept. 11):

The opera's 93rd season celebrates its general director David Gockley, who will retire at the end of the season. This elegant black-tie affair begins with a cocktail reception and dinner followed by the opening-night performance of Verdi's *Luisa Miller*. An after-party includes hors d'oeuvres, cocktails, music, and dancing. Proceeds benefit the opera's education programs, which serve over 60,000 students in more than 230 Northern California schools (415-565-3204, sfopera.com).

San Francisco Symphony Opening Night Gala (Sept. 24):

The symphony's annual black-tie gala benefits its award-winning education and community programs serving more than 75,000 Bay Area students. The evening includes a preparty, a concert led by Michael Tilson Thomas featuring Grammy Award-winning stage and screen star Sir Patrick Stewart and renowned baritone Nathan Gunn, and an after-party with entertainment, dancing, cocktails, and treats from favorite San Francisco restaurants (415-503-5500, sfsymphony.com).

Bay Area Arthritis Auxiliary Fashion Show (Oct. 30):

Fashions from St. John, creators of the iconic, elegant knitwear, will grace the runway with their latest collection for this yearly benefit for the Bay Area Arthritis Auxiliary. The event begins with a champagne reception and continues with a luncheon, live auction and, of course, a runway show featuring St. John's hand-embellished, alluring, and refined clothing (415-356-5484, arthritis.org/northern-california).

Yerba Buena Alliance 24th Anniversary Gala (Oct. 15):

The Yerba Buena Alliance seeks to create a sense of community and partnership in the Yerba Buena neighborhood while celebrating its richness and vibrancy and promoting it as a destination, and this gala benefits their programs. This year, the gala honors Linda Harrison, executive director of the Museum of the African Diaspora, and the Mexican Museum for their contributions to the Yerba Buena neighborhood, the art and culture center of downtown San Francisco. The gala will be held at the City View at the Metreon for a Taste of Yerba Buena from the top neighborhood restaurants (415-541-0312, yerbabuena.org).

San Francisco Performances 36th

Season Gala (Oct. 16): San Francisco Performances celebrates the start of its fall season with its annual gala benefiting its education programs, which increase arts participation and expose new audiences to great performers. Held in the Julia Morgan Ballroom, the black-tie-optional gala will include cocktails, dinner, and a jazz concert starring Luciana Souza and Edward Simon (415-677-0326, sfperformances.org).

This Old Bag: The Power of the Purse (Oct. 23):

This gala brings together designers, retailers, fashionistas, and celebrities at the stately Bently Reserve to help low-income women with cancer, benefiting the Breast Cancer Emergency Fund. Guests will have the opportunity to bid on an extensive array of all things purses: handbags, manbags, and clutches in the silent auction, and a live auction will feature the most coveted bags paired with travel packages and other experiences (415-558-6999, bcef.org).

San Francisco Fall Antiques Show

Preview Gala (Oct. 21): Attracting more than 2,000 arts patrons and a highlight of the season, this gala offers a preview of this year's show as well as live music, caviar and vodka bars, and sumptuous dinner buffets and dessert stations. Recognized as the oldest and most prestigious continuously operating international art and antiques show on the West Coast, and one of the top five in the world, the show's gala benefits Enterprise for High School Students (415-989-9019, sffas.org).

Lamplighters 50th Annual Champagne

Gala & Auction (Nov. 15): The fall “fund-raiser,” as the company refers to it, benefits the Lamplighters Music Theatre. Held this year at the Herbst Theatre, the evening features an original satire set mostly to the music of Sir Arthur Sullivan and will spoof the ever-popular *Star Wars* franchise in *Return of the Deadeye: The Farce Awakens*. The gala also includes a silent auction as well as a fund-a-need live auction, and a champagne reception with the costumed performers — guests are also encouraged to come in costume (415-227-4797, lamplighters.org).

Off the Ground! Bandaloop

Inaugural Gala (Nov. 19): The pioneer vertical dance group, which has staged performances on such unlikely venues as billboards, skyscrapers, and cliffs, will celebrate its first gala at 54 Mint. In addition to a Bandaloop performance, the evening includes a screening of the film *Crossing*, an hors d'oeuvres-and-wine reception, and more (415-421-5667, bandaloop.org).

San Francisco Ballet Opening Night

Gala (Jan. 21): Held at San Francisco City Hall and the historic War Memorial Opera House, this black-tie event begins with a cocktail reception and dinner at City Hall, continues with a Prosecco Promenade in the Opera House lobby and an opening-night ballet performance, and culminates with an after-party at City Hall to benefit the ballet's annual fund (415-865-2000, sfballet.org/events).

—L. Majer



Fall performance offerings

THE BAY AREA'S LONG TRADITION of live performances gets off to a vibrant start this fall with exciting productions. Fort Mason's **Magic Theatre** opens its 2015-16 season with the new comedy **Fred's Diner** (Sept. 17-Oct. 11), which explores 1950's Americana (415-441-8822, magictheatre.org).

At the **American Conservatory Theatre**, the dark comedy **Between Riverside and Crazy** (Sept. 2-27) is a timely story about gentrification, family, faith, and if that weren't enough, house-guests. Also up at the company's newly opened Strand Theater on Market Street is **Monstress** (Sept. 16-Nov. 22), which depicts Filipino-American life in the Bay Area (415-749-2250, act-sf.org).

San Francisco Playhouse continues its season with **Dogfight**, about three marines on the night before their deployment (Sept. 22-Nov. 7), followed by **Stage Kiss** (Nov. 17-Jan. 9), the semi-romantic comedy (415-677-9596, sfplayhouse.org).

The ambitious **42nd Street Moon Theatre**, which produces only American classical musicals, starts their fall lineup with **Sail Away** (Oct. 28-Nov. 15), Noel Coward's cruise ship adventure (415-255-8207, www.42ndstreetmoon.org); and **We Players**, the innovative site-integrative performance group, which counts Fort Point and Sutro Baths as venues, heads to The Chapel in Fort Mason for **Hermonster** (Oct. 9-Nov. 1), an experimental interpretation of *Beowulf* (415-547-0189, weplayers.org).

ART

A highlight at the **Asian Art Museum** is **Looking East: How Japan Inspired Monet, Van Gogh and Other Western Artists** (Oct. 30-Feb. 7) from the Fine Arts Museum, Boston (415-581-3500, asianart.org).

The **Fine Arts Museums of San Francisco** will present **Jewel City: Art from San Francisco's Panama-Pacific International Exposition** (Oct. 17-Jan. 10) at the M.H. de Young, assembling more than 200 works by major American and European artists, most of which were on display at this defining event. Up at the **Legion of Honor** is **Ancient Luxury and the Roman Silver Treasure from Berthouville** (Sept. 19-Jan. 10), which includes Roman luxury objects from the royal collections of the Cabinet des médailles at the Bibliothèque nationale de France, Paris (415-750-3600, famsf.org).

Part of the **S.F. Museum of Modern Art** On the Go programming while the museum is closed for expansion (reopening in 2016) is **Janet Cardiff: The Forty Part Motet** (Nov. 14-Jan. 18), an immersive sound experience, in the museum's Artist's Gallery in Fort Mason Center (415-441-4777, sfmoma.org/visit/artists_gallery).

MUSIC

Classical: The **San Francisco Symphony** celebrates throughout September and beyond with an impressive lineup, includ-

ing **Tchaikovsky's Pathétique Symphony** (Sept. 30-Oct. 3) and **Sibelius's Symphony No. 5** (Oct. 22-24). Also scheduled is **Saint-Saëns's Organ Symphony** (Nov. 4-6), and **Beethoven's Eroica Symphony** (Nov. 8), which complete the year (415-864-6000, sfsymphony.org).

Opera: No fall season would be complete without our beloved **San Francisco Opera**, whose season opens with Verdi's **Luisa Miller** (Sept. 11-27) concurrently with Sondheim's **Sweeney Todd** (Sept. 12-29). October brings Donizetti's **Lucia di Lammermoor** (Oct. 8-28) and Mozart's **The Magic Flute** (Oct. 20-Nov. 20). November and December feature Wagner's **Die Meistersinger von Nürnberg** (Nov. 15-Dec. 2), Rossini's **The Barber of Seville** (Nov. 25-Dec. 9), and double billing of Getty's **The Fall of the House of Usher** and Debussy's **La Chute de la Maison Usher** (Dec. 8-13) to close the year in festive holiday spirit (415-864-3330, sfopera.org).

Jazz: The **SF Jazz Center** opens with **Chick Corea** (Sept. 10-13) along with **Brian Wilson** (Sept. 11); Grammy winner **Esperanza Spaulding** (Nov. 19-22) will perform her signature soulful sound (866-920-5299, sfjazz.org).

The **Monterey Jazz Festival** (Sept. 18-20) celebrates its 58th season with jazz greats, including the **Jazz at Lincoln Center Orchestra** featuring **Wynton Marsalis** (Sept. 19), **Chris Botti** and **Diane Reeves** (Sept. 20, 831-373-3366, montereyjazzfestival.org).

Contemporary: The **San Francisco Electronic Music Festival** (Sept. 10-13) will feature laptop-generated sound, analog synthesizers, and amplified found objects combined with performance art and improv (415-528-4444, sfemf.org).

A fall staple, **Hardly Strictly Bluegrass** (Oct. 2-4) is back for its 15th year in Golden Gate Park and is sure to promise its typical spectacular lineup, which was not available at press time (hardlystrictlybluegrass.com).

The **Warfield** season includes **The Australian Pink Floyd Show** (Sept. 11); **Judas Priest** (Oct. 20) and **Journey** (Oct. 22); and **America's Got Talent Live** (Nov. 21), and many more (415-345-0900, thewarfieldtheatre.com).

At the **Fillmore**, **The California Honeydrops** (Sept. 11-12) and **Blues Traveler** (Oct. 15), and **Patton Oswald** (Oct. 18), **Hanson: Roots and Rock 'n' Roll** (Nov. 3-4), and **The Preservation Hall Jazz Band** (Nov. 6) among many others (800-745-3000, thefillmore.com).

On the lineup at the popular **Treasure Island Music Festival** (Oct. 17-18) is **DeadMau5**, **The National**, and a host of others (treasureislandfestival.com).

Cabaret: At **Feinstein's at the Nikko**, find actors we never knew could sing: **Minnie Driver** (Sept. 11-13) and **Tony Danza** (Sept. 18-20); and the eponymous performer himself, **Michael Feinstein** (Oct. 7-11), as highlights (415-394-1111, hotelnikko.com).

—L. Majer

San Francisco Irish Film Festival

Thursday-Saturday, Sept. 17-19

Location TBA

Catch Toni Collette in *Glassland* or take in a program of short films — it's all part of this celebration of Irish moviemaking. *Film screenings, prices, and venues to be announced Sept. 1, sforishfilm.com*

5th Annual Legacy Film Festival on Aging

Fri-Sun, Sept. 18-20

New People Cinema (1746 Post St.)

This one-of-a-kind festival celebrates older adulthood and addresses the challenges and triumphs of aging. \$10-\$50, 415-861-2159, legacyfilmfestivalonaging.org



San Francisco Latino Film Festival

Sept. 18-28

Various locations

See the best in Latino films, now in its seventh year. Contact for schedule and cost, sflatinofilmfestival.com

Megan Smith: U.S. Chief Technology Officer

Wednesday, Sept. 30, 7 p.m.

The Nourse Theater (275 Hayes St.)

President Obama's CTO/Bay Area native Smith will talk with Khan Academy's Sal Khan about national priorities for technology, as well as the challenge of getting women and minorities into the tech industry. \$25-\$85, 415-597-6705, commonwealthclub.org

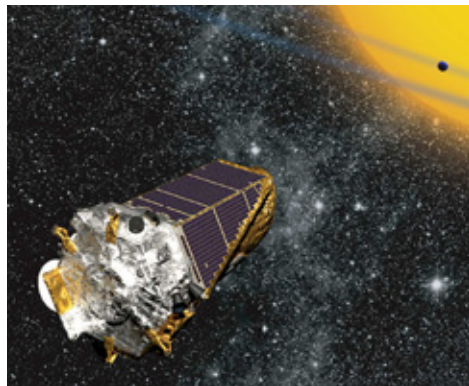
SCIENCE & ENVIRONMENT

Pope Francis: Climate Changer?

Thursday, Sept. 10, 6:30 p.m.

The Commonwealth Club (555 Post St.)

San Jose Mayor Sam Liccardo joins Rev. Canon Sally Bingham and Paul Fitzgerald to talk about how the climate change debate has been changed and even energized by the pope's recent declaration of environmental stewardship as a duty. \$7-\$20, 415-597-6705, commonwealthclub.org



The NASA K2 Mission: Extending Kepler's Legacy

Monday, Sept. 14, 7:30 p.m.

Planetarium, California Academy of Sciences

Once only theoretical, the existence of extra-solar planets has been proven resoundingly thanks to the groundbreaking work of the Kepler spacecraft. Dr. Thomas Barclay from NASA Ames will discuss the expansion of Kepler's work. \$8-\$12, 877-227-1831, calacademy.org

Character Day

Friday, Sept. 18, 10 a.m.-5 p.m.

The Exploratorium (Pier 15)

In this event co-presented with Let It Ripple: Mobile Films for Global Change, three films will be shown exploring the formation of a person's character and what power people have to change what they are. \$19-\$29, 415-528-4444, exploratorium.edu

California Coastal Cleanup Day

Saturday, Sept. 19, 10 a.m.-noon

Various coastal locations

Pitch in and lend a hand throughout the Golden Gate National Parks and help keep our shorelines clean, safe, and beautiful. Help is especially needed in the S.F. east side, where 80 percent of trash is collected. Free, register at 415-561-3077, volunteer@parksconservancy.org, or parksconservancy.org

POTABLES & EDIBLES

'The American Plate: A Culinary History in 100 Bites'

Friday, Sept. 11, 4-5:30 p.m.

Latino/Hispanic Rms., S.F. Main Library

Libby O'Connell, the Emmy Award-winning documentary producer and chief historian for the History Channel and A&E Networks, introduces readers to her new book about the lost American food traditions in a culinary journey through the evolution of food from the 1400s to today. Free, 415-557-4400, sfpl.org

20th Annual Ghirardelli Square Chocolate Festival

Sat.-Sun., Sep 12-13, noon-5 p.m.

Ghirardelli Square

This chocolate celebration features sampling by some of the finest local dessert companies and of course Ghirardelli chocolate. Come enjoy live music, chef demonstrations, ice cream eating contests, and more to benefit Project Open Hand, which provides meals to seniors and the critically ill. Admission price TBD. 888-402-6262, ghirardellisq.com

Sustainable Seafood Week

Daily, Sept. 13-20

Various S.F. locations

Celebrate fish and sustainability with citywide events including restaurants highlighting sustainable seafood dishes, a seafood crawl through local neighborhoods, a Sept. 16 gala abroad the historical ferry boat Eureka, and more. Admission varies by event, sswnational.com



Mission Rock Farmers' Market Pop-Up

Sunday, Sept. 27, 10 a.m.-2 p.m.

The Yard at Mission Rock (3rd St. and Terry Francois Blvd., across from AT&T Park)

Celebrate the season's bounty with 10 to 15 local farms and food crafters and five restaurants, plus fun and educational seasonal activities for the whole family. Additional fall dates: Oct. 25, Nov. 22, & Dec. 20. Free, 415-291-3276, cuesa.org

SPORTS & HEALTH

Sustainable Race Mile

Sunday, Sept. 6, 9 a.m.

Golden Gate Park

This walk/run race seeks to foster awareness on climate change and renewable energy. Includes t-shirt, breakfast, and free bike repair. \$29, sustainablepace.com

What's the Buzz on Sugar?

Monday, Sept. 14, noon-1:30 p.m.

Rm. 106, Pacific Professional Bldg., CPMC

(2100 Webster St.) This seminar will cover the long-term consequences of the consumption of high-fructose corn syrup and sugars. A registered dietitian will discuss the various types of sugar and whether sugar substitutes are safe. \$10 suggested donation, register at 415-923-3155 or cpmcchrc@sutterhealth.org; cpmc.org

4th Annual Yoga Day at the Park

Sunday, Sept. 13

AT&T Park

Join instructor Janet Stone for a private on-field yoga session 45 minutes after the final out of the 1:05 p.m. Giants vs. division rival San Diego Padres game. Includes a yoga-themed tank top and game admission. \$38.75-\$146.50, 415-972-2298, sfgiants.com



51st Rolex Big Boat Series Regatta

Thu–Sun, Sept. 17–20
S.F. Bay

The St. Francis Yacht Club hosts this premier West Coast regatta showcasing top sailing talent and over 100 boats from 35–40-foot sport boat fleets to 50-foot-plus sailboats. Free bay viewing, rolexbigboatseries.com

CHILD'S PLAY

Crabbing at Fort Baker Pier

Saturday, Sept. 5, 10 a.m.–noon
Fort Baker

Learn about the various crabs that live in the bay, and use nets to try catching them. If what you catch is legal, you may keep them. Free, reservations required at 415-331-1540, parksconservancy.org

Sea Music Festival

Saturday, Sept. 12, 11 a.m.–4 p.m.
Hyde Street Pier

Enjoy a day of traditional sea music from around the world aboard the 1890 ferryboat Eureka and the 1886 three-masted, steel-hulled Balclutha with costumed park staff. Activities include maritime craft-making and music workshops. \$5, 415-447-5000, nps.gov

Mountain Lake Science Saturdays

Saturday, Sept. 12, 2–3 p.m.
Outdoor classroom, Mountain Lake

Jessie Bushell from the S.F. Zoo will discuss how the western pond turtles, California's only native freshwater aquatic turtle, were returned to the lake as well as the challenges they face in throughout the West. Free, RSVP preferred, 415-561-5300, presidio.gov

Peter Rabbit

Sat.–Sun., Sept. 12–27

Young Performers Theatre (Bldg. C, Fort Mason Center)
Follow the tale of Flopsy, Mopsy, Cottontail, and Peter and their adventures in Farmer McGregor's garden. \$12, 415-346-5550, ypt.org

Creative Family Fun: Avian Adventure

Saturday, Sept. 26, 11 a.m.–4 p.m.
Presidio Officers' Club (50 Moraga Blvd.)

Some of the famous Telegraph Hill parrots now make their home in the Presidio as do hawks and hummingbirds. Drop in to make your own bird. Registration preferred. Free, 415-561-4400, presidioofficersclub.com

CREATURE FEATURES

13th Annual Canine Heroes Auction

Saturday, Sept. 19, 5–10 p.m.
Presidio Main Post Parade Ground

Enjoy a reception, wine from top vintners, food tastings, a four-course gourmet meal, silent and live auctions, and a keynote address by Lorrie and Capt. "Sully" Sullenberger to benefit Guide Dogs for the Blind. \$350 & up, 415-492-4101, guidedogs.com



The Fur Ball: Moonlight Safari

Friday, Sept. 25, 6:30–11:30 p.m.
S.F. Zoo

Enjoy an evening of cocktails by Campari, wine by Black Box, heavy hors d'oeuvres, music by Notorious, dancing, a silent auction, carousel rides, and exotic animals. Proceeds support Zoo II, young professionals dedicated to expanding conservation awareness for the San Francisco Zoo and Gardens. \$95–\$145, 415-753-7108, sfzoo.org

SaveABunny Rabbit Adoption

Sunday, Sept. 27, 1–4 p.m.
Pet Food Express (1975 Market St.)

Companion rabbits are the third most frequently euthanized animals at shelters, behind cats and dogs (ASPCA). They are intelligent, sensitive pets who form strong bonds with their human guardians. Come meet playful, loving rabbits waiting to find their forever homes. Free, 415-388-2790, saveabunny.org

JUST FOR FUN

KUSF Rock 'n' Swap

Sunday, Sept. 13, 7 a.m.–3 p.m.

McLaren Conf. Cntr. Complex, USF (2130 Fulton St.)
This giant music lovers' fair with vendors offering music-related items in various formats and genres, many hard-to-find and rarities supports KUSF-FM (90.3). \$3, 415-386-5873, kusf.org



Re:Make Festival 2015

Saturday, Sept. 12, 10 a.m.–5 p.m.

Festival Pavilion, Fort Mason Center

Make, learn, explore, and shop handmade, innovative, and out-of-the-box goods from nearly 100 makers across the country. Try your hand at a creative DIY project, 3D printing, or learn a new skill. Free, RSVP at remake.brit.co

Urban Air Market

Sunday, Sept. 13, 11 a.m.–6 p.m.

Octavia Blvd. at Hayes

This curated marketplace for sustainable design features independent clothing designers, accessories, jewelry, and home decor selected based on quality, originality, cleverness, and method of sustainability in design. Free, urbanairmarket.com



Vintage Fashion Expo

Sat.–Sun., Sept. 19–20

Hall of Flowers, Golden Gate Park (1199 9th Ave.)

Find clothing, jewelry, and accessories from the late 18th century to the 1990s offered by over 50 prestigious dealers. \$12–\$30, vintageexpo.com

Unique S.F. Fall Market

Sat.–Sun., Sept. 19–20, 11 a.m.–6 p.m.

Festival Pavilion, Fort Mason Center

Choose from clothing and accessories, stationery, jewelry, housewares, artwork, ceramics, gourmet edibles, bags and purses, furniture, and much more from over 250 curated independent designers and artists at this buy local shopping event. \$10, uniqueusa.com/sf-market

Walking Tour: Cow Hollow

Sunday, Sept. 20, 1 p.m.

Meet: Holy Trinity Cathedral (1520 Green St.)

Discover the tolling of historic bells cast halfway around the world, a rare building type from 1861, a grand Italianate manor house, San Francisco's most exotic building, and more. Free (donations welcome), 415-557-4266, sfcityguides.org

Calendar listings

Send your event listings to calendar@marinatimes.com with succinct specifics about your event, location, dates, times, prices, and contact information (telephone and Internet).

Visit marinatimes.com for additional calendar listings.

CONCERTS AT THE PRESIDIO



THE SAINT MICHAEL TRIO: DIAGNOSING SCHUMANN

"The Saint Michael Trio is Silicon Valley's hot new sensation. If these guys were a company, I'd buy stock" [*San Jose Mercury News*]. "The Saint Michael Trio plays with a zest that is contagious" [*Palo Alto Weekly*]. This artistically fresh and exuberant chamber ensemble (violinist Daniel Cher, cellist Michel Flexer and pianist Russell Hancock) quickly established itself as Northern California's premier piano trio, playing to capacity audiences at Stanford University (where they are Artists in Residence) and up and down the Peninsula and the Western U.S.

In one of its patented "informances," St. Mike unravels a complex and enduring Romantic-era enigma: Robert Schumann, despite a brilliant performing career, renown as a composer, high-society marriage to the "Belle of Europe," died in an insane asylum, his career in ruins. What was it about this gifted, troubled musical revolutionary and what did he leave behind? Guest artists Robin Sharp and Julie Kim also scrub in on this melodic -- and hugely entertaining -- musical autopsy.



7:30 p.m. Wednesday and Thursday, September 9 and 10, 2015

at the historic Golden Gate Club
135 Fisher Loop, Presidio of San Francisco

Adults \$15, Seniors \$10, Children \$5
Limited seating. Reservations recommended (415 447-6274)

FRIDAY NIGHTS AT THE de Young GOLDEN GATE PARK



Are you free Friday night?
We are.

Open 5–8:45pm Friday Nights

Visit our permanent collection galleries free after hours on Fridays and enjoy cocktails, performances, dancing, and art making.

#thenightisdeyoung @deyoungmuseum



MEDIA SPONSOR

San Francisco Chronicle

Support for Friday Nights at the de Young is provided by Hanson Bridgett and the Koret Foundation. During Friday Nights, funding from The Hearst Foundations makes possible free general admission to the permanent collection galleries.

A discounted \$15 ticket is required to visit the special exhibition galleries.
Fees apply for dining and cocktails.



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URBAN HOME AND GARDEN :: Coverings

Exterior painting: Fixing common problems

BY JULIA STRZESIESKI

SEPTEMBER PROVIDES AN IDEAL TIME for exterior house painting to enhance your home's curb appeal. Many factors can affect whether a painting project succeeds or fails. To avoid leaks, dry rot, and mold, take the opportunity while working on an outdoor painting project to prepare your home for the upcoming rainy season and to correct small problems before they develop into major headaches.

Exterior painting can be a major project, but if you have a small porch or entry area that could use some sprucing up, this can be a project you undertake yourself. Here are solutions to a few common situations you may encounter when preparing to paint exterior surfaces.

STAINED SPOTS FROM RUSTING NAIL HEADS

This problem is caused by using uncoated steel nails where excessive moisture exists under the paint. The uncoated steel nails obviously cannot be removed, but you can correct the moisture problem by trying to locate the source. Check for leakage from the eaves, evaporation from nearby plumbing pipes, or sweating caused by heat from a bathroom or kitchen.

If you can locate the source, try to eliminate the problem. Then remove any stained paint around nail heads by sanding the area or using a wire brush. Sand clear down to the nail head, and then sand the nail head itself to remove built-up rust.

Use a nail punch to countersink all nail heads approximately one-eighth inch below the wood surface. Apply one even layer of undercoat, such as a stain-blocking primer, over the countersunk nail and the area around it. After the area is primed, fill the countersunk hole with a good grade of caulking compound. Allow the compound to dry, then apply one coat of quality exterior house paint. After adequate drying time, apply a second coat.

PEELING PAINT UNDER A ROOF OVERHANG

Paint sometimes peels in areas of a building that are protected from weather. Such peeling is usually caused by a build-up of salt deposits, which are normally washed away by rain in exposed areas. The following treatment should correct the peeling problem.

First, remove the peeling paint by sanding the surface thoroughly. Then prepare a cleaning solution that leaves no film, such as trisodium phosphate and water. Wash the sanded surface with this solution, rinse with clear water and allow to dry. After the surface has dried completely, apply two coats of a good grade of undercoating paint such as a primer sealer. When it has thoroughly dried, apply a coat of exterior paint. Under some conditions, two finish coats may be required.

PEELING DOWNSPOUTS AND GUTTERS

Gutters and downspouts normally peel because they were not properly treated and primed when originally painted. Galvanized metal usually has a thin, invisible film that causes many paint problems. Remove the loose paint with a wire brush, scraper, or other stiff tool. Use a power brush or power sander for big projects. Be sure that all loose paint is removed; otherwise the problem will recur after another painting. Don't take shortcuts — correct the problem now by doing the job properly.

If you are using latex-based paint, clean the sanded area with a good grade of solvent. Apply a heavy coat of the solvent and allow it to evaporate (special solvents are available for treating galvanized metal). Apply the latex paint directly to the bare galvanized area. For large areas, finish the job



Another coat'll do.

with a second topcoat.

If you'll be using an oil-based paint, prime the sanded areas with a good metal primer or a stain-blocking primer. Use at least one coat of finish, two coats for extreme cases.

LADDERS

You'll want to make sure you have the appropriate ladder for any painting job, so keep in mind these guidelines when choosing a ladder.

Type of activity involved: The type of activity dictates which type of ladder you'll need. Use a stepladder for interior painting, drywalling, spackling, and wallpapering. Stepladders include stepstools and platform ladders generally for home or light commercial use. Stepladders are self-supporting and may include a pail hook or shelf. Extension ladders are best for painting exteriors, cleaning gutters, replacing shutters and siding, and any area requiring height.

Demands of the application: Make sure the ladder is suitable for the physical demands of the application. The rated load capacity must exceed the maximum aggregate weight of the user along with his or her clothing and tools. Duty ratings are also color coded. Look for the proper duty ratings to match the highest level of use.

Height the ladder must reach: For a climber to work from a safe position, the ladder's top should extend about three feet above the working surface when in use. Stepladders should be high enough for the user not to have to stand above the second step from the top. On extension ladders, stand no more than four rungs from the top.

Basic material: The most common ladder materials are wood, aluminum, and fiberglass. Wood ladders are nonconductive when clean and dry. Wood also provides a natural firm grip for feet and hands; however, wood tends to be heavy, and is vulnerable to moisture/rot.

Julia Strzesieski is the marketing coordinator at Cole Hardware and can be reached at julia@marinatimes.com.

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DREAMHOUSE SHOWCASE :: 4173 Cesar Chavez Street

From sad to sleek

BY JOHN ZIPPERER

IF YOU VIEWED AN OLDER PHOTO of the home at 4173 Cesar Chavez Street, you might not be impressed. (Go ahead, do a Google Maps Streetview search.) It looks old, sort of a bit patched together, and a little sad. Now look at the photos on this page. The reborn 4173 Cesar Chavez Street is bright and modern and welcoming, and it's located in Noe Valley, one of the hottest neighborhoods in the country.

Cal-Cade Construction, which did the work, boasts that the home is

now "structurally designed to maximize light," and the smooth light interior adds to the effect. The home boasts floor-to-ceiling windows, an oversized skylight that reaches the lowest level of the home, and materials — such as large custom Italian marble sinks, nine-inch custom-stained oak doors, and four-inch thick natural stone countertops — that redefine this house from sad and patched-together to bright and modern.

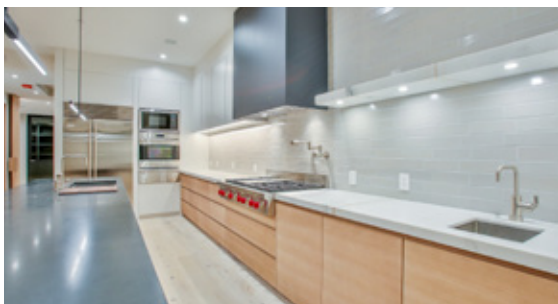
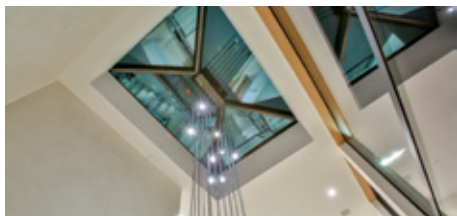
The home's amenities include custom millwork and cabinetry, an elevator, no fewer than three decks,

four bedrooms (including two suites and an au pair), five bathrooms (three full, two half), 10-foot ceilings on the main level, a wine room, a speakeasy-themed wet bar, a media room wired for a projector, three fireplaces (two indoor, one outdoor), two laundry areas, custom-stained oak floors, radiant heat, solar panels, and two car-charging stations. Add in the library and white oak-covered cantilevered stairs, and you have a home that was transformed from sad to sleek glad.

E-mail: john@marinatimes.com



Once a run-down old home, 4173 now sports giant windows to let in the light, a modern facade and interior, including bright kitchens, skylights, and plentiful decks. PHOTOS: PARAGON REAL ESTATE GROUP



Dreamhouse data

4 bedrooms	\$4,850,000
3 full bathrooms	Offered by
2 half bathrooms	Travis Pacoe
3,480 square ft.	Paragon Real Estate Group
lot size 2,848 square ft.	4173cesarchavez.com



Pacific Heights
Offered at \$3,995,000
Dream Home Opportunity. This fully approved project is your chance to build your dream home in a coveted location. It's being sold with ALL approved structural, mechanical and building plans/permits for expansion to become a 4-level, 2 unit property with elevator. Could be used as single family home.
RussianHillDevelopment.com
Eddie O' Sullivan
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Jordan Park
Price Upon Request
Beautifully Remodeled Condo. This open full floor 2BD+ den/2 BA condo was recently remodeled from the studs up. 2 car parking and in unit washer/dryer. Large storage room. Shared Garden.
IWantToLiveInSF.com

David Cohen
415.321.4345
Joan Gordon
415.321.4344



Pacific Heights
\$1,795,000
Lower Pacific Heights Triplex. Investment or owner-occupy with income! 3 full floor flats — each with formal living and dining rooms, eat-in kitchens and in-unit laundry. 2 flats are 2BD/1BA; 1 flat is 3BD/1BA. Full basement. Rear yard.
2706-2710Sutter.com

Stephanie Ahlberg
415.321.4232



Coming Soon!

NOPA
Price Upon Request
Hot NOPA Victorian. This is a top 2 level condo in a 3 unit building. The home includes 2 bedrooms, a remodeled kitchen/family room, and, upstairs, a guest room/playroom, along with skylights.
753Baker.com

Mary Lou Myers
415.321.4244



Mission Terrace
Offered at \$989,000
Beautiful Classic Single Family Home. This 3BD/2BA single family home was originally built in the 1930s and includes a family room, fireplace, and 1-car garage. Great access to highways 101, 280, Glen Park and Balboa BART.
611Cayuga.com

Vickie Tucker
415.271.1621
Joan Foppiano
415.806.4498



Cow Hollow
Offered at \$899,000
Spacious Condo in Prime Location. This 1BD/1BA, with office/den that opens to a patio, is set among lush landscaping and fountains. Upgraded kitchen, open living/dining room with skylight and fireplace leads to a large private deck. 1-car parking. Excellent location near Union, Chestnut and Polk Streets shops and restaurants.
1755Filbert-1D.com

Trent Fashimpaur
415.321.3112



SOMA
Offered at \$749,000
Fabulous Full Floor Condo. This chic 1BD/1BA property features spacious living areas, high ceilings, hardwood floors, and tons of natural light! Enjoy a living and dining room, ample closet space, and a large eat-in kitchen that opens out to a sunny shared yard. Washer and dryer in unit, and 1 car parking.
TheSwannGroupSF.com

Rachel Swann
415.225.7743



Downtown
Offered at \$599,000
Classic Downtown Building. Located on an upper floor this turn of the century 1BD/1BA condo hosts Brazilian hardwood floors, high ceilings, recessed lighting, W/D, storage unit and nearby parking. Common rooftop deck.
PaulaPagano.com

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The Marina Times Real Estate Market Report: July 2015

By Hill & Co.

SINGLE FAMILY HOME SALES

NEIGHBORHOOD	ADDRESS	BEDROOMS/ BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow	2674 Lombard Street	3BD/2BA	\$2,535,000	Above	14
	2727 Gough Street	3BD/2.5BA	\$3,500,000	At	0
	1865 Greenwich Street	4BD/4BA	\$5,700,000	Above	2
Lake	130 11th Avenue	3BD/1.5BA	\$2,150,000	Above	15
	157 24th Avenue	3BD/2.5BA	\$2,275,000	Above	11
Laurel Heights (no sales)					
Lone Mountain	21 Paramount Terrace	2BD/1BA	\$1,150,000	Above	45
	2527 McAllister Street	2BD/1BA	\$1,500,000	Above	6
Marina	685 Marina Boulevard	4BD/4BA	\$7,035,000	Above	7
	663 Marina Boulevard	6BD/6.5BA	\$8,600,000	Below	135
Nob Hill (no sales)					
North Beach (no sales)					
Pacific Heights	25 Normandie Terrace	4BD/3.5BA	\$6,500,000	At	16
	2900 Vallejo Street	4BD/6.5BA	\$12,500,000	Below	409
Presidio Heights (no sales)					
Russian Hill	1707 Jones Street	3BD/3BA	\$2,925,000	Above	14
Sea Cliff	6525 California Street	2BD/1BA	\$1,000,000	Below	42
	2845 Lake Street	5BD/3.5BA	\$4,500,000	Above	24
Telegraph Hill	1741-A Stockton Street	4BD/3BA	\$1,890,000	Above	13

CONDOS

NEIGHBORHOOD	ADDRESS	BEDROOMS/ BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET	
Cow Hollow	2945 Baker Street #5	0BD/1BA	\$424,900	At	99	
	34 Harris Place	1BD/1BA	\$739,000	At	62	
	2415 Van Ness Avenue #606	1BD/1BA	\$750,000	Above	12	
	2701 Van Ness Avenue #202	1BD/1BA	\$850,000	Above	12	
	2046 Greenwich Street #2	1BD/1.5BA	\$1,060,000	Above	27	
	3117 Buchanan Street	2BD/1BA	\$1,280,000	Above	13	
Lake	239 26th Avenue #304	2BD/1BA	\$665,000	Above	11	
	92 Sixth Avenue	1BD/1BA	\$730,000	At	41	
	4339 California Street #1	4BD/2BA	\$1,480,000	Above	25	
Laurel Heights	25 Parker Avenue #25	2BD/2BA	\$918,000	Above	20	
	32 Heather Avenue	1BD/1.5BA	\$1,000,000	Above	28	
	690 Spruce Street #203	2BD/2.5BA	\$1,300,000	Above	13	
	690 Spruce Street #103	2BD/2BA	\$1,350,000	Above	11	
	70 Parker Avenue	3BD/2BA	\$2,250,000	Above	133	
Lone Mountain	662 Arguello Boulevard	2BD/1BA	\$1,125,000	Above	38	
	10 Loyola Terrace	2BD/2BA	\$1,610,000	Above	102	
Marina	190 Cervantes #103	1BD/1BA	\$750,000	Above	36	
	1500 Francisco Street #8	1BD/1BA	\$850,000	Above	11	
	1921 Jefferson Street #107	2BD/2BA	\$925,000	Above	32	
	3615 Buchanan Street	2BD/2BA	\$1,500,000	Above	12	
	1649 Beach Street	2BD/2BA	\$1,992,000	Above	23	
	1627 Beach Street	3BD/3BA	\$2,500,000	Above	48	
Nob Hill	1615 Jones Street #2	0BD/1BA	\$399,000	At	123	
	1177 California Street #1602	0BD/1BA	\$653,000	At	0	
	1201 California Street #304	1BD/1BA	\$768,000	At	33	
	1650 Jackson Street #506	1BD/1BA	\$925,000	Above	17	
	1177 California Street #1201	1BD/1BA	\$935,000	Below	54	
	1601 Pacific Avenue #202	2BD/2.5BA	\$1,260,000	Above	22	
	1242 Sacramento Street #4	1BD/1BA	\$1,275,000	Below	68	
	1069-A Broadway Street	2BD/1.5BA	\$1,500,000	Above	0	
	1177 California Street #931	2BD/2.5BA	\$1,595,000	At	58	
	1731 Larkin Street #6	2BD/2BA	\$1,650,000	Above	12	
	1788 Clay Street #807	2BD/2BA	\$1,760,000	Above	39	
North Beach	744 Union Street #2	2BD/1BA	\$665,000	Above	0	
	2145-2151 Powell Street #2151	1BD/1.5BA	\$1,095,000	At	124	
Pacific Heights	2999 California Street #305	1BD/1BA	\$575,000	Above	61	
	2077 Jackson Street #107	1BD/1BA	\$760,000	Above	0	
	2542 Sacramento Street #102	1BD/1BA	\$800,000	Above	23	
	2101 Baker Street #12	1BD/1BA	\$825,000	Above	37	
	1817 California Street #209	2BD/1.5BA	\$829,000	Above	20	
	2121 Laguna Street #7	2BD/1BA	\$880,000	Above	31	
	2345 Jackson Street #2	1BD/1BA	\$950,000	Above	36	
	2040 Franklin Street #1004	1BD/1BA	\$960,000	Above	12	
	1895 Pacific Avenue #305	1BD/1.5BA	\$1,075,000	Above	13	
	3101 Clay Street #2	1BD/1BA	\$1,155,000	Above	12	
	1998 Broadway Street #807	2BD/2BA	\$1,225,000	Below	48	
	1998 Broadway Street #904	2BD/2BA	\$1,425,000	Above	52	
	1998 Broadway Street #906	2BD/2BA	\$1,490,000	Above	10	
	1835 Franklin Street #1003	2BD/2BA	\$1,560,000	Above	18	
	2717 Sacramento Street	3BD/2BA	\$1,817,000	Above	14	
	2249 Clay Street #1	3BD/2.5BA	\$2,532,000	Above	10	
Presidio Heights	1960 Vallejo Street #1	3BD/2.5BA	\$2,550,000	Below	84	
	1925 Gough Street	2BD/3BA	\$2,700,000	Above	12	
	1810 Green Street	3BD/3.5BA	\$3,400,000	Above	45	
	2288 Broadway Street #1N	3BD/3BA	\$4,725,000	Above	13	
	250 Laurel Street #202	3BD/2.25BA	\$2,405,000	Below	28	
	3439 Sacramento Street #401	3BD/2BA	\$2,495,000	At	35	
	250 Laurel Street #301	4BD/3BA	\$3,100,000	Below	70	
	Russian Hill	1444 Vallejo Street #2	2BD/2BA	\$1,100,000	Above	40
		1237 Chestnut Street #3	2BD/1BA	\$1,150,000	Above	11
		2063 Larkin Street	2BD/1BA	\$1,450,000	Above	1
1257 Union Street		2BD/1BA	\$1,650,000	Above	12	
900 Green Street #500		2BD/2BA	\$2,600,000	Above	6	
1034 Chestnut Street		2BD/3BA	\$3,300,000	Below	20	
Sea Cliff (no sales)						
Telegraph Hill	406 Vallejo Street	2BD/1BA	\$1,150,000	Above	14	

The data presented in this report is based on the San Francisco Multiple Listing Service and is accurate to the best of our knowledge, but cannot be guaranteed as such. For additional information, contact Hill & Co., 1880 Lombard Street (at Buchanan), 415-321-4362, hill-co.com.

REAL ESTATE ROUNDUP : Density, vets, & more

Get closer together

BY JOHN ZIPPERER

DENSITY BONUS TO BE CONSIDERED FOR DEVELOPERS

This fall, San Francisco's Board of Supervisors is expected to debate a proposal from the city's Planning Department that would relax certain restrictions on housing developers in return for the expansion of affordable housing units in their developments. Called a density bonus, the proposal is designed to get developers to create more than the minimum number of affordable units currently required by law.

According to the Planning Department's description of the plan, if developers make 30 percent or more of their units affordable, they could "be offered relief from residential density limits and up to an additional two stories of residential development." At least 40 percent of the units would have to be two-bedroom units. In addition, if the buildings are 100 percent affordable, they will get relief from the density limits and be allowed to build up to an additional three stories.

The Planning Department says this plan would not require public subsidies. The proposal has drawn the praise of the San Francisco Housing Action Coalition, which is a longtime supporter of density bonuses.

ADDITIONAL HOUSING VOUCHERS FOR HOMELESS VETS

San Francisco got an assist from the U.S. Department of Housing and Urban Development (HUD) in its efforts to provide housing to more homeless veterans. In mid-August, Mayor Ed Lee and U.S. Representative Nancy Pelosi announced that HUD had granted a request by the city to increase the value of rental vouchers given to homeless vets, making it easier to place veterans in stable homes.

"Our work is not done, as we know that every day, more veterans tragically fall into homelessness," said Lee. "We will continue to ensure that our veterans who have served honorably and made tremendous sacrifices do not find themselves living on our streets."

"Helping homeless San Francisco veterans move from the streets to stable, secure housing becomes easier with the approval of a higher payment standard for rental vouchers authorized by [HUD] Secretary Castro," said Pelosi, the Democratic leader of the House. "Thanks to this action, Mayor Lee and the local Homes for Heroes Team can offer our veterans more housing choices by leveling the playing field in our competitive rental market."

HELP FOR STUDENT HOUSING

Supervisor Scott Wiener has called for the city to encourage more housing for San Francisco's 82,000 college students. The District 8 supervisor says "providing housing for students is a key part of address-

ing our housing crisis, and students have different needs than families and long-term residents, generally requiring less space." He suggested that building space designed for students would free up other rental space for nonstudents in the city's rental stock.

LAWSUIT IN THE MISSION

The housing development in the Mission District that helped spark a backlash against new projects in that neighborhood has become mired in a nasty lawsuit filed by the developer against the landowner, according to an exclusive report by the *San Francisco Business Times's* Cory

Weinberg. The suit claims the property owners tried to delay approvals on the 331-unit development while they sought out other, higher-paying buyers, despite a 2013 agreement

with Maximus Real Estate Partners. The suit seeks \$12 million in damages or an injunction against the owners selling to another party, Weinberg reports.

STEM CELL MOVE

The California Institute for Regenerative Medicine, the state's agency for funding stem cell projects, is abandoning San Francisco and moving to more affordable digs across the bay. The agency had a 20,000-square-foot rent-free space in Mission Bay for a decade courtesy of the City of San Francisco, which considered having the institute here a triumph. The deal expires in November, and agency leaders found that equivalent space in the city would cost about \$1.5 million a year, while the same amount in Oakland will cost less than half of that.

MEL MURPHY OUT

Mel Murphy resigned as San Francisco Port Commissioner amidst allegations of illegal real estate conversions.

Murphy, who had been appointed by Mayor Ed Lee, is also a real estate developer who faced new accusations from the San Francisco City Attorney's Office in late July about planning code violations and failure to disclose information.

The new allegations involve Murphy's property at 1025 Hampshire Street and are similar to another project that City Attorney Dennis Herrera says Murphy developed and illegally converted.

"I'll say this for Mel Murphy: he's consistent," Herrera said. "Murphy's illegal conversion schemes demonstrate a pattern that is well-devised, carefully-executed and, above all, willful. He flouts laws for ill-gotten profits; he deceives city agencies at every possible turn; and he goes the extra mile to conceal his wrongdoing even years later as a city official. ... As a city official, Commissioner Murphy's conduct is a betrayal of public trust ... that I'm sure many San Franciscans find discouraging."

Real estate news tips? E-mail: john@marinatimes.com



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REAL ESTATE TODAY ∴ What to consider

Are you moving?

Exit plan vs. transition, plus questions to ask

BY CAROLE ISAACS

AN OLDER WOMAN WHO was thinking about selling her home of many years said to me: “I want to move, but I am having trouble developing an exit plan.” Hearing the word “exit” I felt myself mentally cringe as she spoke. I could feel her stress. Images of cutting all ties and going into the great unknown were swimming in my head. Simple day-to-day experiences like saying hello to the next door neighbor, walking the dog, or tasks like taking clothes to the dry cleaner take on new meaning. It sounded scary just thinking about it. No wonder this woman was having a difficult time making an exit plan.

Giving more consideration to the idea of moving, I would like to suggest a more positive approach. Think of making a *transition* plan. Hopefully your anxiety will reduce and possibilities will begin to appear. Whether you are a first-time home buyer, a person who has made many moves, or an older person who is downsizing and possibly moving to a retirement community, there are a number of primary things to consider and steps to be taken to make a successful life transition from one home to another.

Taking one giant exit step is a scary thought, but if you think about a *transition* plan with many small steps, your move will feel manageable. You may even find that you are feeling excited about your future and moving to your new home. Note my emphasis for the word “transition.” I want you to keep this thought in your mind.

CONSIDERATIONS FOR A TRANSITION PLAN

Is your home more than you want to deal with? Are you feeling overwhelmed with home repairs and maintenance? Do you feel like you have moved into a different

communities, and decide where you will be most happy in the next stage of your life. Once you know where you are going, you can begin to visualize your life transition.

Why sell if you don't have a place to move? There are folks who say they are going to take their profit and travel for a year or so and then decide what to do next. However, most people are not nomads. They need to know where they will live before they sell their homes. If nothing else, after traveling wears thin it is good to know you have a place to which you can come home.

Plan a budget for your move:

Know your price range. Once you sell, do you plan to buy low in another part of the country, or downsize in the Bay Area? If you are over 55, be sure to read Propositions 60 and 90 to find out if you can transfer your tax basis to your new home. There are some counties in California where you can take your tax basis with you when you buy a new home. It is always best to talk to accountants about the tax implications of your move.

There are many choices today in San Francisco: Would you prefer to live in a building with an elevator and a doorman or pos-

It sounded scary. No wonder this woman was having a difficult time making a plan.

sibly a retirement community? Would you consider another part of the Bay Area or another state where costs are lower and weather is warmer than San Francisco?

Where are you going to move? You have to know where you are going before you can leave where you are. This sounds obvious, but you would be surprised to know that many people talk about moving without having a clue where they will move. It is important to explore neighborhoods and

life stage and your house doesn't fit who you are today? These are questions that lead up to asking yourself if you really want to move.



Time to exit or enter? PHOTO: CAROL ISSACS

Ask questions about anything and everything that comes to mind: This is generally the best way to eliminate stress and plan a successful transition.

OTHER CONSIDERATIONS

Sellers rule in today's market, and if you need a month or so after close of escrow, it is not unreasonable to make that known at the time you list your property. Older people often need to take time to downsize their lives. Often this is easier once you know your house is sold. Then you will know how much money you have, where you are going, and what you can take to your new home. Be sure to work with an agent who will negotiate for you to stay in your home for a period of time after close of escrow if this is important to you.

An experienced agent will have a team of people who can clean, paint, stage, and prepare your home for sale. You do not need to do this on your own, and once the job is done go out and look for an agent to sell your home. For most people, doing it themselves would make moving difficult if not impossible. Plus you may spend money on projects around that house that will not pay off in a higher sale price, and in the end you may end up with less money for your next home. Having your agent to support you through the process of preparing and selling your home will smooth your life transition. You will be able to focus on where you are going and your plans for the future.

Carole Isaacs is a Realtor with McGuire Real Estate, where she is a Top Producer. Follow her on Twitter @CaroleIsaacs or visit her online at caroleisaacs.com or call 415-608-1267.

REAL ESTATE UPDATE ∴ Widen your search

These shoes are made for walkin'

What Millennials want

BY STEPHANIE SAUNDERS AHLBERG

I HEAR THIS REPEATEDLY FROM TODAY'S Millennial buyers: “I want to be able to walk to things — stores, wine bars, restaurants, and coffee shops.” These sorts of neighborhoods have always been popular, but Millennials almost demand it. And that's OK!

Millennials are people born between 1982 and 2004, and this particular buyer group is far more open in terms of where these “walk-to” neighborhoods might be found. Previous generations of buyers wanted to be close to Fillmore, Union, or Chestnut streets. Then it expanded to include Polk and 24th streets, as more interesting businesses moved into these neighborhoods. Buyers were always happy when they found that wonderful combination of a home they loved and close proximity to great places and fun things to do.

But Millennials are open-minded and, in fact, they are *creating* these new walk-to neighborhoods. “If you build it, they will come,” and just as true, if it is built and they come, a neighborhood will follow. Market Street, Hayes Valley, Inner

Mission, Mission, Dog Patch, and even Hunter's Point are now infilling with new housing developments. These bring in new, younger buyers, and this in turn revitalizes neighborhoods, as cool new eating places and shops open to accommodate these new residents.

Some of this occurred with the introduction of high-tech private bus routes. In the beginning, we would hear, “I want to be near a Google bus stop for work.” Consequently, these areas took off, attracting these new residents. A short time later, businesses flocked to these neighborhoods to provide residents with the dining, products, and the services they sought. Clearly, this has been a win-win for all. These areas have gotten a great shot in the real estate arm, and businesses are being created to meet needs.

ESTABLISHED WALKABLE NEIGHBORHOODS ARE STILL IN DEMAND

This does not mean that the neighborhoods along Union, Chestnut, Fillmore, Polk, and 24th streets are no longer popular or in demand. They are. Indeed, the tech buses come to the north side of town, too, to pick up employees. It's



Millennials prioritize neighborhood amenities that are within walking distance of their homes. PHOTO: LEIPNIZKEKS

just that Millennials don't limit themselves to only these areas. They see potential in other neighborhoods throughout San Francisco.

Another thing I've noticed is many Millennials do not even own a car. This is one of the reasons they want to live in walk-to neighborhoods. Having a private garage is not as high on their list of priorities as it has been with other buyers. New buyers think nothing of jumping on the private business bus for transportation to work, or calling Uber or Lyft to get to where they need to go. But most of all, and perhaps best of all, they simply prefer walking to driving.

So when checking out a property (or considering putting yours on the market), be sure to check the walkability score online at walkscore.com. It's easy to do, and I always include that score in my listing promotion. In fact, I make a list of fun things to walk to in the neighborhood to hand out at showings. People of all ages appreciate that, not just the Millennials.

Stephanie Saunders Ahlberg has been a real estate agent for over 30 years and joined Hill & Co. in 1983, where she has consistently been among the top 10 salespeople. She can be reached at www.realtyinsanfrancisco.com.



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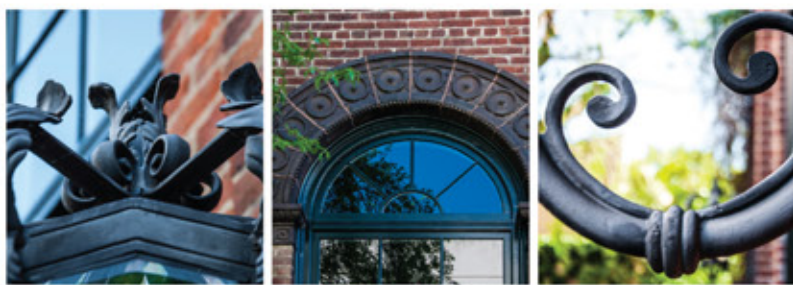
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The cost of attending California's public four-year universities is at an all-time high. As college tuition costs continue to rise, parents have become increasingly concerned about what will happen to their tuition investment if their child has to suddenly withdraw from school. Fortunately for California residents, tuition insurance may provide the answer to these concerns.

A recent survey of parents with college-aged children – conducted by Allianz Global Assistance, a world leader in travel insurance, assistance and personal services, and a subsidiary of Allianz SE, one of the world's largest property and casualty insurers – found that 81 percent of respondents believed tuition insurance was important, given the current climate of rapidly rising tuition. Seeing an opportunity to assist parents and students in protecting their tuition investment, Allianz Global Assistance has launched its new tuition insurance product in California along with several other states.

"Our survey shows that parents and students are clearly worried about what will happen to their tuition investment in the case of a sudden withdrawal," said Joe Mason, chief marketing officer at Allianz Global Assistance. "We are very pleased that residents of California are among the first in the nation who can take advantage of the opportunity to purchase tuition insurance to protect their investment."

Allianz Tuition Insurance, which starts at \$29.95 a term, protects California residents for both in-state and out-of-state non-refundable tuition costs and fees, including room and board.

Allianz Tuition Insurance* is available in three different and distinct plans, including the Essential and Preferred plans, which cover withdrawals due to illness, injury or psychological issues that require hospitalization, and the Advantage plan, which covers these circumstances as well as almost any unforeseen reason. Additionally, each plan includes a round-the-clock Student Life Assistance service that assists families in the event that a student becomes ill or injured.



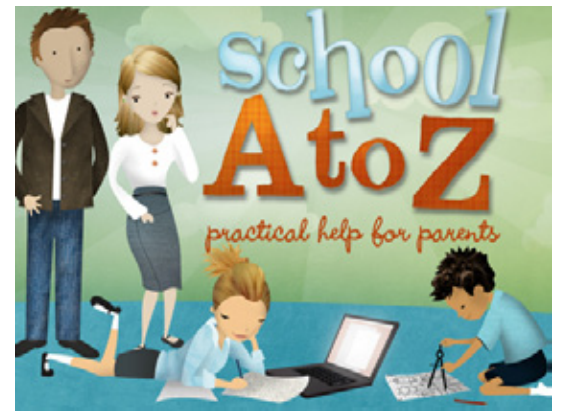
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CARING FOR OUR KIDS Tech help



IMAGES: LA LA LUNCHBOX; SCHOOL A TO Z

Back-to-school apps for parents

BY LIZ FARRELL

HEADING BACK TO SCHOOL IS AN exciting time for children. The backpacks are packed, the new shoes are laid out, and all the pencils are sharpened. It can also feel a bit hectic, especially for parents. There are carpools to organize, lunches to pack, and new homework to tackle. This year I decided to test some new apps for my

tom word list, which is ideal for those weekly spelling tests. The app also has math games to help with math facts, especially those dreaded multiplication tables. The last section provides a whole host of ideas and resources for hundreds of different types of projects and assignments. There is enough in this app to give any parent or child feeling a bit stuck a dose of inspiration.

Team Snap: Sometimes organizing your child's after-school activities can

I found several apps that will make the transition to a new school year smooth and stress free.

I found several good ones that I hope will make the transition to a new school year smooth and stress-free, and the best part is that they are free for both iPhone and Android users. Here are some apps I am testing:

Lala Lunchbox: One of the most stressful parts of a new school year for me is figuring out what to pack for lunch that my kids will actually eat. It is always hard to find a balance between packing food that is easy and convenient but also healthy. LaLa Lunchbox actually makes planning lunches fun — and yes, that is possible. What I like most about this app is it gets your kids involved. It uses cute little monsters and bright colors to appeal to kids. Your children can select from a variety of fruits, veggies, proteins, and healthy snacks to help plan their lunches. The app even takes all your selections and puts them into an easy-to-organize grocery list. The app does partner with a few brands, including Applegate, 18 Rabbits, and Peeled Snacks, so a lot of

feel like a full-time job. Keeping track of practice times, games, and the related logistics, it is easy for things to slip through the cracks. Team Snap

is a great app to help organize your child's busy schedule. It has contact information for other players' parents, directions to games, and also enables you to share photos. This app is especially helpful if you are a team mom/manager, because it allows you to monitor who has paid fees, to set up a snack schedule, and it even lets you message your team quickly and easily with text alerts and e-mail. This app isn't just for sports teams, but it can be used to manage any club or organization, such as Chess Club or Girl Scouts. The app's basic features are free, but for access to some of the more advanced options there are monthly plans that range from \$8 to \$18 per month per team. So it's still a good deal considering all the time it can help you save.

Getting settled into a new school year is a family affair that affects everyone in the household. Whether it is the latest app or just a good

Getting settled into a new school year is a family affair that affects everyone in the household.

School A to Z: Helping your child with homework can sometimes be a frustrating task that requires limitless patience. If you are like me and sometimes struggle to figure out an assignment or for an easy way to explain it, then this app is essential, especially if you have school-age children. School A to Z helps parents by providing a refresher course in math and English. Each section has pictures, fact sheets, and even videos to help explain concepts. There are also sections where your child can practice spelling, even allowing you to create your own cus-

old-fashioned family calendar, finding ways to help you save time and keep the stress level to a minimum are key. Having some extra time and feeling like life is somewhat organized will allow you to focus on your child and all of the fun and exciting things that go along with the start of a new school year.

Liz Farrell is the mother of three young children. She was formerly a television producer in Washington, D.C. and San Francisco. E-mail: liz@marinatimes.com

FITNESS FIRST :: Belly up to the bar



Mix dance, boxing, and Pilates to get Piloxing Barre. PHOTO: ALINA GEORGESCU

Piloxing Barre: A winning dance, boxing, and Pilates hybrid

BY JULIE MITCHELL

BALLET BAR WORKOUTS have been around for a while, and they seem to be multiplying. Those in search of a toning, stretching, and sculpting workout can choose from many options, including the Barre Method, Pure Barre, the Dailey Method, Pop Physique, and Cardio Barre, just to name few.

But now a unique bar class is coming to the Presidio YMCA. Starting in September, members will be able to take Piloxing Barre, a low-impact workout that uses both a ballet bar and light, weighted gloves to provide a full-body strength and cardio workout that burns calories, tones muscles, and is a lot of fun to boot.

Piloxing Barre is one of several offerings in the Piloxing cardio-fusion brand. Created by Swedish dancer and celebrity trainer Viveca Jensen, Piloxing was developed to help women not only get a good workout but also to feel empowered.

SWEDISH ROOTS

Jensen started as a body builder and then moved to dance, training at the Stockholm Ballet Academy in all aspects of dance, including ballet, jazz, and modern dance. She performed in Stockholm's professional theater community for three seasons and then moved to Los Angeles to study with Billy Goodson, a well-known Hollywood choreographer. Jensen toured as a professional dancer in music videos and films until an injury cut her career short in 1997. She turned to Pilates, becoming a Pilates instructor and owner of a Pilates studio in Burbank, where she has trained celebrities including Hilary Duff and Amanda Bynes. Jensen created Piloxing, a mix of dance, boxing, and Pilates, in 2009.

In a Piloxing class, participants wear one-half-pound weighted gloves and perform boxing moves with their arms while also doing some traditional Pilates

movements, such as forearm planks in an interval-based format. According to Jensen, Piloxing can help you boost cardio fitness; strengthen your core; tone and sculpt lean muscles, including arms, thighs, belly, and bum; burn calories; and increase stamina. Piloxing is offered at a few Bay Area gyms, including Raise the Bar Fitness with San Francisco locations on Taraval and Judah Streets and in Marin at the Bay Club and Jewish Community Center.

Jensen introduced Piloxing Barre, a new workout, in 2014. In a Piloxing Barre class, done barefoot, participants use a ballet bar for dance and Pilates moves similar to those of other bar workouts to work the core and legs. But the workout also combines elements of Piloxing, such as the weighted gloves, and rapid-fire powerful punching, kicking, jumping, and side-to-side intervals to add a cardio element.

PILOXING BARRE IN THE BAY AREA

Rachel Hubbard, a Marin-based Zumba, Piloxing, and Piloxing Barre instructor with a background in dance, says Piloxing Barre is her favorite workout, and she's excited to bring it to the Presidio Y. "There are just so many great things about this class," she says. "For those who aren't feeling challenged enough by their current workouts and looking for something fun that both burns calories and builds strength, Piloxing Barre is the perfect mix. Hubbard says the workout is safe for those who may have knee, back, or feet issues and it is great for core strengthening. "Recent research," she says, "shows that workouts that incorporate interval training actually promote weight loss and better cardiovascular health than long-distance running." Hubbard is in the process of training more Piloxing Barre instructors, who must undergo a certification process similar

to that of any other group exercise instructor.

Suzanne Dito, director of healthy living at the Presidio YMCA, is thrilled to be the first San Francisco location for Piloxing Barre classes. "We will have a 7:05 a.m. class on Saturdays and a Thursday class at 5:00 p.m. to start and will probably add additional evening classes," she says. "And if you're not already a Y member, you can come in and take a tour along with a free class."

TRYING IT OUT

In July the YMCA offered a Piloxing Barre class demo, and I signed up. Bellying up to the bar (there's one along the wall and several moveable bars) barefoot on the cold wooden gym floor wasn't very appealing. But once Hubbard and one of her instructors started the high-energy soundtrack and we began to move, the class was completely engaging. We alternately faced the bar, holding on with one or two hands, and did a series of lunges, squats, plies, and side-to-side steps to work the core, backside, and legs, alternating with a vigorous series of boxing moves such as uppercuts and punches that worked our upper bodies as well as the oblique muscles that run down the side of the body. (The gym wasn't equipped with the weighted gloves for the demo but they will be available for the regularly scheduled classes.) Many of the moves were similar to those I've done in other bar classes, but the boxing was new and fun, and Hubbard's enthusiastic encouragement and attention to form, along with the music made the class fly by. We ended on mats using some classic Pilates core-strengthening moves to work our abdominals. I got a good workout from Piloxing Barre and look forward to doing it again.

Piloxing Barre: *Presidio YMCA, 63 Funston Avenue, 415-447-9642, ymcaSF.org; Rachel Hubbard, facebook.com/rachelhubbardsfunfitness*

E-mail: julie@marinatimes.com

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**Port of San Francisco
INVITATION FOR BIDS**

Port of San Francisco (the "Port"), a department of the City and County of San Francisco (the "City") announces **Contract #2774R, Pier 94 High Mast Lighting Project**. Located at Pier 94, the scope of work consists of removing two (2) 100-foot high lights and installing two (2) 80-foot high modern lights. Bidders may either be Class A or Class C-10 licensed, and must be either a **San Francisco certified: (1) Micro-LBE or (2) Small-LBE contractor**. The LBE requirement for this is 20%. Partnering Level 1 is required. Refer to Section 01 31 33 for more details. Estimated construction cost is **\$303,000**. To be qualify to bid, the Contractor must have documented experience in performing a minimum of three (3) projects similar in scope and complexity during the last five (5) years. If bidder does not meet the experience requirements stated in this specification, the City may determine the bidder to be unqualified to perform the work under this contract. Additional electrician requirements are in Section 16530 paragraph 3.02.A. Pursuant to Charter Section 3.105, all contract awards are subject to certification by the Controller as to the availability of funds.

Bids Due: 9/8/15, 10:30 AM, Pier 1. For questions contact Arnel Prestosa, (415) 274-0627. Information located on www.sfport.com and www.sfgov.org/oca.

Assessment Appeals Board (AAB)

Notice is hereby given of 12 vacancies on the AAB. Applicants must have at least 5 years experience as one of the following: Certified Public Accountant or Public Accountant; licensed Real Estate Broker; Property Appraiser accredited by a nationally recognized organization, or Property Appraiser certified by the California Office of Real Estate Appraisers. For additional information or to obtain an application, please call 415-554-6778.

The City and County of San Francisco encourage public outreach. Articles are translated into several languages to provide better public access. The newspaper makes every effort to translate the articles of general interest correctly. No liability is assumed by the City and County of San Francisco or the newspapers for errors and omissions

CNS#2788818

**San Francisco Nonprofit
Displacement Mitigation
Program**

Technical assistance services and grants are available to nonprofits that are at risk of displacement. If you had to relocate since September 2012 OR if your lease expires in the next two years, the Northern California Community Loan Fund can help you. Applications must be received by Friday, October 2, 2015. For information and the online application, please visit: www.nccf.org/npdmitigation

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POLITICAL ANIMAL ∴ Lucy's Law

Injuries and deaths at pet stores renew call for groomer licensing

BY SUSAN DYER REYNOLDS

MARINA DISTRICT RESIDENT Hannah Hartman is sitting at Peet's Coffee on Chestnut Street holding her 7-year-old Shih Tzu, Joey, in her lap. "A woman here at Peet's suggested we contact you," Hartman said.

In February, Hartman's mother took Joey to a Petco in Novato for his regular \$50 grooming.

"My mom said it was obvious something had happened," Hartman says. "Joey wasn't walking and his right leg was just dangling. The assistant manager called the groomer, who said there was a 'tug' on Joey's right rear leg at some point, but that was it."

X-rays showed that Joey had a dislocated hip. "The surgeon said he was confident there had been a traumatic injury,

most likely from falling off the table," Hartman said. After \$7,000 in vet bills, the family reached out to Petco and its insurer, but the company refused to take responsibility until the media got involved (Both ABC News and *Good Morning, America* covered Hartman's story).

Eventually the family settled the case, but Joey is still attending physical therapy. "I want to get the word out because I know Joey's not the only dog this has happened to, and some dogs have died. We need some regulations in place to protect other dogs and dog parents from going through this."

PETCO, PETSMART DEATHS

According to PETA, there is an alarming number of serious injuries and deaths at grooming salons, with a disproportionate amount occurring at Petco and PetSmart. The accounts are horrific:

- A Lhasa Apso died at a California Petco after being forgotten in a drying cage, which reaches temperatures of 135 degrees.
- After a woman told an Ohio PetSmart not to dry her Newfoundland (the breed is sensitive to heat), the dog later collapsed; an emergency vet determined the dog's temperature was over 109 degrees — her organs shut down and she died.
- In California, an English bulldog was strangled to death after being tied to a grooming table and left unattended by a PetSmart groomer.
- Another bulldog died from choking on his vomit while having his nails trimmed at an Indiana PetSmart when a groomer wrapped her arm around his neck to restrain him.
- An 8-year-old pug died at a Pennsylvania PetSmart after being placed in a head restraint.
- Another pug died after collapsing at a Pennsylvania Petco, where one groomer repeatedly warned the lead was too tight (a veterinarian determined the dog had been asphyxiated).

LUCY'S LAW LEGISLATION

In 2009, a Palm Desert, Calif. PetSmart groomer cut off five nipples, dislocated a leg, and caused an eye to come out of its socket on David Martin's Yorkshire terrier mix, Lucy. Local animal advocate Jacqueline Mercier-Berman was so outraged that she began compiling data, where she learned that in California only a business license is required to



Hannah Hartman and her dog Joey, who was severely injured during a routine grooming at Petco.

set up a grooming shop. At big chain pet stores, where most of the 1,500 deaths from grooming incidents occurred, Mercier-Berman noted that workers receive little to no training. Along with her attorney husband, she drafted legislation that would make California the first state to require vocational licenses for pet groomers. United States Representative Juan Vargas

(D-CA) championed Senate Bill 969, also called Lucy's Law, but with vociferous lobbying against it from the grooming industry, lawmakers voted Lucy's Law down in August 2012.

In August 2015, two former employees of a Virginia Petco were charged with animal neglect after Colby, a 2-year-old golden retriever was found dead in a drying cage at the store in May, renewing calls to pass an amended version of Lucy's Law that would exempt groomers with at least five years' experience. "Anybody can become a dog groomer, anybody can buy a clipper and a shear and put up a shingle and murder a dog," Mercier-Berman told ABC News Palm Springs affiliate Channel 3.

Lucy passed away in 2014, but her owner is still determined to see the bill she inspired become law. "If [the store is] short on groomers they will call a cashier off the register who has never done it before, so there is a lot of room for error," Martin told Channel 3 reporter Megan Terlecky.

Hartman also wants to see Lucy's Law passed. In July, she reached out to California State Senator Mark Leno (D-District 11) and received an automated message informing her that it had been forwarded to his scheduler for processing. "I haven't heard back from Leno's team," she said in August. "A Spanish animal TV channel contacted me ... so at least it's now gaining worldwide attention. Sometimes I lose my steam after I try and try and then it seems God and the universe open the door."

Let Senator Mark Leno know that you support Lucy's Law by contacting his office by phone at 415-557-1300 or by e-mail at Senator.Leno@senate.ca.gov.

E-mail: susan@marinatimes.com

Boo was adopted from and photographed at Animal Care & Control.
Photographed by www.Quotidianphotography.com/Jessica Mironov.

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