RETAIL REPORT

New shops,

medspa open

PAGES 5-7



food & drink

A new bar, and

it's a long one



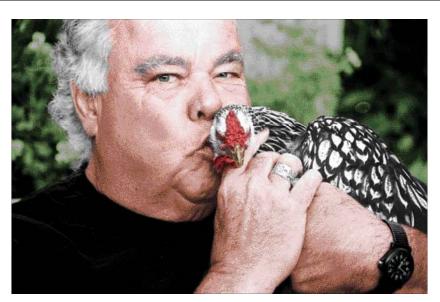
REAL ESTATE

Home sells for under a million

PAGE 14

New FILLMORE

SAN FRANCISCO ■ AUGUST 200





PHOTOGRAPHS BY
SUSIE BIEHLER

A Good Egg

For 40 years, Phil Dean was Fillmore Hardware. He's retired now, but he still delivers fresh eggs on Friday afternoon.

By Barbara Kate Repa and Thomas Reynolds

T'S LATE on a Friday afternoon, and Phil Dean, longtime manager of Fillmore Hardware, gets into his truck in Pacifica and makes the drive he's made so many times: up Skyline Drive, onto the Great Highway, past Ocean Beach. He turns right on Fulton and drives along Golden Gate Park as he makes his way back to Fillmore Street.

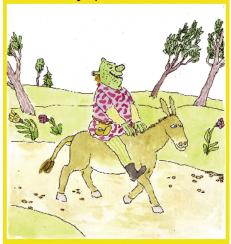
He retired two and a half years ago, but he's never really gotten away from the neighborhood where he worked for most of his adult life. As he looks for a parking space near Fillmore and Pine, he can glance out the window and see his fingerprints on nearly every Victorian on the block — lumber he sold, paint he mixed, repairs made according to advice he dispensed.

For an hour on Friday afternoon, just before closing time, he's back behind the counter of the hardware store, still greeting customers and occasionally giving advice or cutting keys — and delivering eggs, some of them gathered from his henhouse earlier that day.

TO PAGE 8 >

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* Based on TRI Coldwell Banker sales data

LOCALS



Food Runners founder Mary Risley and her shaggy pal Maddie

One-Upping Robin Hood

By Marjorie Leet Ford

IKE ROBIN HOOD and his band of merry men, Mary Risley and ✓her crew of Food Runners take from those who have too much and give to those who don't have enough. It all started when she realized she had a problem at Tante Marie, her cooking school: Her student chefs couldn't eat as much as they cooked. Tante Marie had too much food - really good food - while people all over San Francisco went hungry.

One day Risley found herself with five wedding cakes. She took them to Glide Memorial Church, and Rev. Cecil Williams nearly fainted. Another Sunday she took him seven boned ducks stuffed with veal pate.

Then she got the idea for Food Runners.

It started small in 1987 in her little Victorian just off Alta Plaza Park. She and some friends in the restaurant world devised a way to deliver about 50 pounds of food a week to people who needed it. Now, two decades later. Food Runners delivers more than 2,000 pounds of food each week - and sometimes a lot more. Every time there's a street fair, there's a truckload. After the last Bay to Breakers race, the harvest was 2,000 pounds of edibles; later that day, Food Runners picked up a second ton from a catered event.

Such a feat takes a substantial network of volunteers. At first there were few enough that Risley could coordinate their pickups and deliveries

from her home. Now there are 450 volunteers. Theoretically there are two paid employees, volunteer coordinator Nancy Hahn and a truck driver - except that he's no longer driving. so now Hahn drives the monster, growling, "I am woman, hear me roar!

The shiny white truck was donated by the LIPS Foundation Another supporter donated an office on Union Street. Some expenses are covered by various foundations. Chuck Williams, founder of Williams-Sonoma, is a major supporter, and many others contribute as well.

The businesses that give food restaurants, hospitals and markets also benefit, financially and otherwise. One big downtown hotel saves \$750 a month by donating unused ingredients and unserved dishes. Otherwise it would pay a penny a pound to compost it - or 5 cents a pound to have it taken by the trash collector.

The lift in employee morale is another benefit. When a Food Runner steps in, the parking valet, the dishwasher and the person flipping pizzas leap to open doors and hoist cartons into the car. Grins stretch their faces and many say, "It's great what you're doing." Between the lines they're saying, "It's good what we're doing."

Every day Mary Risley and her merry band of Food Runners get 2,000 meals to citizens of San Francisco who otherwise might not eat. Somewhere Robin Hood is smiling.

To volunteer or contribute, visit www.foodrunners.org or call 929-1866.

Good Riddance, Say Locals, as Redevelopment Ends

By Donna Gillespie

T THE END of this year, the long and troubled tenure of San Francisco's Redevelopment Agency in the Western Addition will come to a close.

A July 10 meeting at City Hall, with 150 citizens packing the grand chamber of the Board of Supervisors, was "the first large public meeting at the sunset of tenure," said Redevelopment Agency president Francee Covington. "Today we'll look back and assess where we are and determine how to move forward."

While many neighborhood leaders are happy the agency is leaving - and believe many of its actions were colored by racism some are concerned there will no longer be adequate city funding to complete and maintain projects the agency launched.

"In the early days," said executive di- But by this time, the African American destroyed a community, a way of life." rector Fred Blackwell, "there is much that community had had enough. They fought people were not proud of." Rather than at- back, held meetings and made human tempt to tell redevelopment's early history in words, Blackwell showed the public television documentary, "The Fillmore," produced in 1999 by KQED. In grim, graphic stills and archival footage, the documentary describes how the Japanese American and African American communities were sacrificed to urban renewal.

During phase A1 of redevelopment, 100 acres of Victorian homes were torn down and in their place arose the Japantown Culture and Trade Center with its Peace Plaza Two-lane Geary Street was widened into six-lane Geary Boulevard and the Fillmore Street bridge was built.

Phase A2 of redevelopment, which began in 1964, encompassed 60 more blocks. chains to stop the bulldozers. They sued the Redevelopment Agency and won.

But for the homeowners and businesses already displaced during phase A1, it was too late. Many of the lots would remain empty for decades, and many of the residents had moved away, never to return. The scars remain visible and tender to this day.

At the July 10 meeting, neighborhood activist Rev. Arnold Townsend told Redevelopment Agency officials, "It's painful to know you are leaving. But it's good you're gone. There has never been a check that bounced higher in America than the promises made to this community."

He added, "Redevelopment succeeded in only one thing: Negro removal. It

officials to mark the end of redevelopment "The commissioners and the director need to hold a press conference with the mayor and give an official apology to the black community for what you did to us," Townsend said to sustained applause from the audience "Tay funds for the city should not be used anywhere else except for housing in the Western Addition. You just can't run out after closing all those businesses. Good,

right-thinking folk won't let this happen." Much of the public infrastructure put in place by the Redevelopment Agency needs maintenance and renair. The agency also has a number of major construction projects under way that will not be completed when redevelopment officially ends on January 1, 2009.

Presidio Trust Gets an Earful About Museum

'Listen to us - or there will be a lawsuit'

By Donna Gillespie

THEN MEMBERS of the public got their first opportunity July 14 to air their views to the directors of the Presidio Trust, more than 500 concerned neighbors lined up outside the Herbst Exhibition Hall an hour before its doors opened and then quickly overfilled the hundreds of seats. Many stood, packing the aisles and lining the walls, while frustrated latecomers cooled their heels

For hours, the board listened as people vented their ire or offered enthusiastic support for the massive modern museum proposed for the Presidio's Main Post.

Responding to the explosive public response to the museum and other projects to double the public comment period extending it until September 15 - and to hold another public board meeting.

Much of what the Trust plans for the heart of the Presidio is not controversial. Improvements already under way include the "greening" of the main parade ground and the creation of a "walk through time"



Drawn to Alta Plaza

French artist Daniel Levigoureux made his first visit to the neighborhood last month and quickly found his way to Alta

Victorians. An exhibition of Levigoureux's recent paintings and drawings continues through August 30 at the Thomas Reynolds Gallery at Fillmore and Pine.

to the arrival of the first Spanish colo- But it was the proposal for the sleek, nists in 1776. The International Center to modern museum - a 100,000 sq. ft. struc-End Violence and a museum dedicated ture of glass and white masonry that would to the life of Walt Disney will both be sit at the top of the main parade ground housed in existing historic structures. The — that sparked emotions and brought Presidio Theater will also be expanded,

to showcase the Presidio's history back and a new lodge will be constructed.

out the crowds. The museum would house

the private modern art collection of Gap founder Donald Fisher.

Plaza Park, where he was captivated by these Scott Street

One point of agreement is that the Main Post needs to be revitalized; many of the distinctive and once dignified buildings are falling into disrepair.

THE NEW FILLMORE

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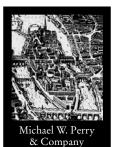
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Every month, 20,000 copies are delivered to homes and businesses in the Fillmore, Pacific Heights and Japantown. We thank you for your support and encouragement and we welcome your ideas and suggestions

Archive of recent issues: www.NewFillmore.com Your comments and letters about the neighborhood are welcome there, too.







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CRIME WATCH

Attempted Burglary, Forced Entry nto and Franklin Streets July 10, 9 p.m.

Officers responded to a report of a burglary in progress at an apartment building. They arrived to find one of the residents following a man who had attempted to break into the building's front door. The officers caught up to the suspect and detained him. The resident told the officers the suspect was using a screwdriver in an attempt to gain entry to the building. The officers observed pry marks on the front door. After a search uncovered burglary tools in the suspect's possession, he was arrested and

Broadway and Laguna Streets July 25, 7:35 p.m.

A nanny was on the first floor of a residence getting the children ready for bed when she heard noises coming from the front door. The nanny went to the fover and saw a man attempting to force the lock of the residence's front door. She ran upstairs and called 911 and was able to give the police a brief description of the intruder. Officers observed pry marks from burglary tools on the front door. A witness observed a vehicle pull in quickly across from the residence, and officers detained the driver for questioning

Robbery With Force California and Octavia Streets July 25, 9 a.m.

A female pedestrian was approached from behind by a man who broke the strap on her purse and tore it from her grasp. A witness heard her screaming and called 911. The suspect was described as a black male between 22 and 24 years old, about

6 ft. tall, weighing 180 lbs. and wearing a hooded sweatshirt and black pants

Petty Theft California and Franklin Streets July 26, 9:30 a.m.

A man walked into the wine department of Whole Foods, selected a \$50 bottle of wine and put it into his backpack. After he walked past several open registers, he was approached by a security guard. The suspect fled when the security guard identified himself. Police arrived to find the suspect still fighting and struggling with the security guard. One of the officers recognized the man from a prior petty theft at Safeway. He was placed under arrest and booked at Northern Station.

Attempted Robbery Webster and Eddy Streets July 26, 7 p.m.

A woman was talking on her cell phone when she was approached by a youth who pulled her purse from her shoulder. The woman kept her grip on her purse and shouted at the assailant to let go. He pulled her to the ground, but she did not relinquish the purse. She was dragged two feet and sustained abrasions to her right hip and a cut to her left finger. She dropped her cell phone during the scuffle, but it was later recovered. The suspect was described as a black male, 14 to 15 years old, 5'6" tall and 115 lbs. He was wearing a black baseball cap, black jacket and dark pants.

Police contact numbers

Northern Station: 614-3400 Emergency: 911 Non-emergency: 553-0123 Tip line: 392-2623 Anonymous tip line: 885-5187



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■ LOCAL FAVORITES

Summertime, and we all scream for gelato

With summer upon us, those in the know will chase the chill with a scoop from the neighborhood's own Italian-Argentinean ice cream shop, Tango Gelato, at 2015 Fillmore.

Get a sample first. Then choose a combination of two or three flavors in a chico, mediano or grande serving, ranging in price from \$3.50 to \$5.50. Or take

> quart. It's deciding on the flavors that's the hard part. About 20 varieties are offered daily, most gelatos, some seasonal fruits, all made on the

premises. For special occasions there are unusual flavors — a beer-flavored gelato, for instance, available to brave revelers only for a

few days around St. Patrick's Day. Fans are fickle about their favorites. "It depends on the day," one server said recently. "Today it was the peanut butter chip. Most days it's chocolate."

There's more to the shop than

the namesake gelato. Cakes, cookies, shakes and smoothies are also available - and until 5 you can pick your own panini from an assortment of breads, spreads, cheese meat and vegetables

Savor it all inside at the intimate round tables topped with historic photographs of Buenos Aires. But the prime spots for people watching are the two window seats that overlook the passing parade on Fillmore Street. Or take a table outside when the sun is shining

New Shops, Energy Coming to the Street

→ vigorating infusion of new shops, with a new wellness boutique featuring organic apparel and beauty products and a new women's boutique offering a collection of fashion-forward labels already open, and more to come.

Daniel Kalish and Patti Cazzato have transformed 2241 Fillmore, where the day-glow day spa Relax Now recently stood, into CLARY SAGE ORGANICS. The tastefully muted and welcoming shop offers activewear for women alongside healthful lotions and potions. Cazzato says the clothing line, which

ranges from \$22 tees to \$375 dresses, was handpicked to answer that pesky question. "How do you look stylish after you leave the yoga studio to shop and meet friends?" A third of the organic clothing in the store is Cazzati's own design, with lingerie-inspired details and yogasmart designs mindful of differing body types. Other offerings are by small ecofriendly companies, mostly local.

Backed by a team of wellness advisors, Kalish combines his training in chiropractic, yoga and nutrition to offer natural therapies in supplements, tinctures and teas. He concentrates on helping in the areas that plague women most, including weight control, mood and stress stabilization, hormone harmony and energy enhancement.

"We thought if we could have a flagship store anywhere, it would have to be on Fillmore, which is truly a walking street connected to the community," says Cazzato

Two blocks south at 1919 Fillmore, formerly home of the soap store Hydra, LTH MARKET has a decidedly different vibe.

Irene Isip, who describes her position as "keyholder," says



Clary Sage Organics opened July 26 - "a week early and a month late," say its owners

chosen as home of LTH's first concept store, which brings together its five corporate brands — Theory, Helmut Lang, Rag & Bone, Alice & Olivia and

"We echo the diverse people, culture and fashions of San Francisco and aim very much at what people here wear and need - a lot of leather, a lot of jackets,"

The store stocks a range from basic T-shirts by Theory to Lang's architecturally inspired sweaters and coats.

Three other new retail establishments are slated to open on Fillmore in the coming weeks.

Burlingame-based HI ASKA will open a flagship store stocked with bags and wallets for men, plus totes, handbags, clutches and other accessories for women Founder Anthony Mazzei promises luxury goods of Italian leather with custom-crafted hardware, and hopes to open in September in the former resale

shop at 2033 Fillmore. Preview the goods he says were "born out of a love for science and design" at www.hlaska.com.

For 60 years, THE SHADE STORE has been a family-owned business operating out of New York. This purveyor of custom window treatments - including shades, blinds, draperies and panel systems — is slated to make its west coast debut next month at 1932 Fillmore, former home of Flicka. If your windows can't wait, you can have a live chat consultation now at the company's website, www.theshadestore.com

Work on RALPH LAUREN'S new Pacific Heights showplace is moving along behind a navy blue construction facade at 2040 Fillmore. The store, which will stock fashions for both men and women, is expected to open in the fall.



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Adoration of the Blessed Sacrament. Mondays & Wednesdays: 8:30 am & 6:00 pm • First Fridays: 9:00 pm (Sign-up required)

Sunday Masses

Saturday evening: 5:30 pm (Vigil), 7:30 am (Quiet), 9:30 am (Family Mass), 11:30 am (Solemn Mass), 1:30 pm (St. Jude Pilgrim Mass in Spanish), 5:30 pm (Contemporary music),



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Show starts at 7:30 p.m., Parish Hall

Sunday, August 3

SOLEMNITY OF THE DEDICATION OF ST. DOMINIC'S CHURCH All Masses

Sunday, August 10

SOLEMNITY OF HOLY FATHER DOMINIC

Friday, August 15

SOLEMNITY OF THE ASSUMPTION OF MARY (Holy Day of Obligation) Vigil Mass on Thursday, August 14, 7:30 p.m. Masses at 6:30 a.m., 8:00 a.m., 5:30 t.m. Mass with Solemn Mass Choir & concert to follow, 7:30 p.m.

Tuesday, August 19 ANNUAL LECTURE, 7:30 p.m.

Robert Scott, author, The Gothic Enterprise: A Guide to Understanding the Medieval Cathedral Church nave, reception and book signing in Parish Hall to follow

Saturday, August 23

MASS OF REMEMBRANCE FOR OUR DEAD, 10:00 a.m. Church nave, reception in Lima Center to follow

Saturday, August 23

MEDIEVAL MEAL, 6:30 p.m Parish Hall, bring spoons & knife (but no fork!) Tickets cost \$30

Wednesday, August 27

ANNUAL CONCERT: Contemporary Choir, 7:30 p.m. Church nave, reception in Parish Hall to follow

Saturday, August 30

NOVICE'S FIRST VOWS, 10:30 a.m Church nave, reception in Parish Hall to follow

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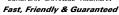


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In addition to Asian furniture, Big Pagoda's Fillmore store was one of the first places in San Francisco to exhibit contemporary Chinese art

Big Pagoda Closing Its Doors

Store born on Fillmore will soon be online only

By Gary Carr

IG PAGODA COMPANY - the pioneering Asian design store that pened on Fillmore Street in 1996 is closing its retail showroom near Union Square at the end of the month

The company will retain its wholesale portunity to quadruple our floor space and ousiness and will also expand its website, www.bigpagoda.com, said owner Kurt Siler. It will continue to specialize in Asianinfluenced contemporary furniture and nome accessories.

"The dynamics of our business have hanged," Silver said. "The national economy is changing, and we're creating a strategy not only to cope, but to take advantage of these changes.

Big Pagoda began as a wholesale importer of Chinese antiques and contemporary furniture in 1995. It opened its first etail store on Fillmore Street a year later and established a reputation for its own creative line of furniture, starting with the "Zen Box" series of tables.

Big Pagoda was among the first to pres-

ent contemporary Chinese art — now a huge field — in San Francisco.

In 2002, the store expanded significantly by moving to 310 Sutter Street, halfway

between Union Square and Chinatown. "I loved the Fillmore neighborhood," Silver said. "But we had to pursue the on-

change our product mix."

The new retail space proved to be a chal-

lenge.
"We had to rethink our approach, now catering to a more regional and national clientele," he said. "As it happened, by changing our product mix, we saw our online sales really take off, and that seems to be our future."

Silver was active in neighborhood affairs when he was on Fillmore, and he makes it clear he still treasures his time here.

"I learned from my six years on Fillmore Street," he said, "that nothing beats day-today contact with people from the neigh-

A closing sale runs through August 31.

From Botox to Detox

There's a holistic wrinkle at this new Fillmore spa

By Donna Domino

CC ROM botox to detox" is how Cherie Arnold explains the holistic approach of her newly opened MediQi spa on Fillmore Street.

She says that what distinguishes MediQi's treatments from most spa offerings - facials, massages and botox injections - is the idea that good looks emanate naturally from healthy bodies and minds.

Comparing the body to a canvas, Arnold believes the best way to improve the skin is through a whole body approach. "It's got to be inside out and outside in. Otherwise, it's just a band-aid on the surface," she says.

"We take an integrative approach, using aesthetics and functional medicine combined with personal service and an ongoing program that allows clients to achieve their goals," says Arnold, a youthful, energetic 53-year-old.

. The spa, located where Dr. Sanford Schnoll ran his Aneu Skin Center at 2326 Fillmore, near Clay, held its grand opening in June.

The spa's name is a combination of Italy's celebrated Medici family revered for its patronage of scientists and artists during the Renaissance, and qi —pronounced chee — from the Chinese word qigong, which means "life force."

"We are actually bioenergetically hooked up," Arnold says, explaining her philosophy about whole body well-being. "We are all connected to an innate, greater intelligence. It's how nature reproduces, through

ASER TREATMENTS and Brazilian facials are the most popular services, but MediQi also offers dermabrasion, skin peels, scalp treatments and bioenergy therapies using a biofeedback machine that uses Quantum Intelligence therapy programs.

Laser and injectable treatments of botox, Restylane and Juvederm are done by registered nurses. The treatments are supervised by a doctor who also offers age management, detox, nutrition and energy programs (\$450/initial sessions, \$185/follow ups). MediQi's signature "nonsurgical facelifts" include

dermabrasion and a skin peel (\$180). The spa's services are geared toward people "who

aren't ready for or don't want surgery," Arnold explains. MediQi's trademark Brazilian facial (\$180, 90 minutes) incorporates organic fruit masks and oils



"It's got to be inside out and outside in. Otherwise, it's just a band-aid on the surface."

- MEDIQI OWNER CHERIE ARNOLD

from the Amazon rainforest. It is performed by Juliana Sabatelli, a licensed medical aesthetician and Brazilian native who created her own skin care line. She also does chemical face peels (\$115-\$180), body peels (\$550-\$750) and the TOSH (total optimal scalp health) program that detoxifies the scalp to stimulate hair

HARTER clients already rave about the treatments, claiming they not only look better but also feel better afterward.

One of them, Leslie, a 66-year-old woman, was so impressed with the results of her Brazilian facial she returned for a body peel.

"When I came out, it was light years better than when I went in," Leslie said, noting that she'd had facials from other spas. "There was a huge difference in my skin; it was vibrant and glowed. It was basically feeding your skin instead of putting chemicals on it."

Kristin Slye, 39, sought MediQi's laser treatments to get rid of the dark freckles she developed following the birth of her baby. "I was feeling not so attractive

after I had the baby," she said. "It was amazing; the difference was like night and day. People mention it all the

And, she says, the laser treatment was "totally bearable." just a bit uncomfortable. "It felt kind of like a little zap," Slye recalled. "Have you ever licked a battery?"

The procedure, supervised by a doctor, produced a little redness. And in addition to lightening her freckles, she said the treatment also erased some wrinkles. "I've been absolutely thrilled," she enthused.

Another client, Cheryl Dean, tried the biofeedback machine to reduce stress, describing the 90-minute procedure as "kind of an amazing

"What was interesting was the way I felt afterward — like it was an adjustment to my energy forces," she recalled. "I just felt so relaxed. I was kind of floating. It was really a great experience. I want to go back.

RNOLD, who worked for Chanel and Estee Lauder cosmetics in the United States and England, originated her approach to skin care as a result of efforts to cope with chronic fatigue syndrome, which she developed in her mid-30s.

The illness, which she believes was caused by toxic food and petro-

chemicals, made Arnold take stock of her life and career. "I bought a manor house in southern England and turned it into a healing center with an organic garden. she says. "That's how I cured myself; I did a lot of research and worked with healers, who were plentiful in

England in the 1980s." Arnold completely changed her diet. She cut out carbohydrates, ate lots of raw food, drank more water, got more exercise.

"I basically brought myself back," she says. Although most MediQi clients are women, men do come in for services such as laser treatments to remove sun spots (\$250-\$550), eyebrow waxing (\$35-\$60) and the TOSH hair treatment.

Stephen Magner, for example, wanted to restore the thick head of hair he had enjoyed most of his life.

"I was very interested in the idea that my hair follicles were still there, but it was like a desert where the seedlings are under the dry surface," he said.

After two treatments, he noticed visible results. "I absolutely could see there was more hair coming in." Magner said. "I can't wait to go back."

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■ PHIL'S GUESTBOOK

Scores of neighbors turned out in December 2005 to say — and write — thanks and goodbye to Phil Dean as he retired after four decades at Fillmore Hardware. These are some of their comments.

You have sustained our building needs for all these years — with humor and good will — and we have enjoyed the store and all who have served us. You definitely are "Mr. Fillmore."

— Rill and Denise Shields

The street will never he the same How wonderful that the family tradition will continue.

- Don and Judy Langley

Our house, and a lot of other houses, won't be the same after your retirement. Thank you for all of your patience and advice over the years. We and the whole neighborhood will miss you dearly. — Joe and Susan Meyers

Thinking of how many times you with electrical fixtures. You were there and always helped me for almost 30 years. Thank you so

Uncle Phil: All the times I worked with you were always a pleasure. You were a great manager, you are a great uncle and a good friend to

We'll miss your presence. And a special purr comes your way from Bernie, the cat who worked next Karen, was the one who darted into your store after going to chase a pigeon — and resulted in a middle of-the-night burglar alarm.

— Carol and Paul

I will miss you! You've been making keys for me for 25 years — not to

mention all the help advising me on Hey Phil, come back to the neighborhood for a visit now and

- and bring those eggs! We are in for a dozen a week forever. - Pete, Victoria, Jack, our dog Cled

We are working to change Fillmore to "Philmore" Street, and all because of you. We will miss you

— Best from Carlo and

Class! is class! These five words describe you, Phil.

— Jan, Andree and
Calvin the cat Bolaffi

Hey Phil, "two keys please." Just kidding! Who am I going to tease??

— Manop (McCauley-Wilson)

I miss you already. Enjoy your for getting me on the egg list. You're the best.

Thank you for all your years of loving commitment and showing us "How to Run a Business." Beverly from Toujours Call me re AIDS Walk!

Uncle Phil I feel very fortunate to have you come into my life when you did. Thank you for helping me and nurturing through the years.



Phil Dean spent almost 40 years behind the counter at Fillmore Hardware. He still stops by most Friday afternoon

He's Why They Called It Philmore

Fillmore Hardware opened in 1961 on a site that had been a parking lot. A few years later, Phil married Nancy Hayes, whose family owned the store then, and still owns it today. His wife's mother, Mickey, ran the store. Nancy's father, Iim Haves, was also actively involved, in addition to holding down a day job as a police officer. Now 88, he still owns the store, but much of the work is handled by his two other daughters, Patti and Terri.

When Mickey Hayes died in 1966, the family needed help at the store Phil was working at the Metropolitan Life Insurance Company, "I told them, Well, I'll just help out temporarily," he chuckles. "And I stayed for 39 years."

After he and Nancy divorced in 1975, Phil was primarily responsible for raising their two sons, Eric and Elliott, who became fixtures at the store.

In its early days, the store was twice as big as it is today. It was a full-service hardware store, and it prospered as people

began realizing the possibilities for the hundreds of nearby Victorians - some magnificent, many neglected.

"In the '60s, you could buy anything on Pine Street or California Street - all those old Victorians - for \$20,000," Phil says. "When people started to buy that property and fix it up, the neighborhood went through a great revival."

But the turnaround took a few years, and in the meantime, the area could be roug! area could be rough. "I had a guy hold a 38 revolver to my stomach and tell me to hand over all the money - no checks, just cash," Phil says. "Another time I was held up and hit and almost knocked out."

There was racial tension, too.

"Lower Fillmore was on fire for a week during the Watts riots in Los Angeles," he says. "The National Guard was driving up and down the street in jeeps with soldiers in the back holding guns, patrolling the

A few years later, disaster struck the store. A fire broke out. When it was over, the building was still standing, but there was severe water damage to the merchandise, most of which had to be

It took a while to rebuild the business To cut the losses the store was divided Half of the space was rented to Radio Shack, which remained for 10 years. More recently, the next-door storefront at 1932 Fillmore was home to Flicka, a stylish Swedish outpost. Soon it will reonen as the Shade Store

Over the years, Fillmore Hardware's goods and services have evolved to meet the needs of the changing neighborhood The glass business is no more. Since Phil left, they no longer mix and sell paint, and there is less plumbing and electrical

I did all the buying for the store. And I did it all without a computer. It was all up here," says Phil, tapping his temple. "It's more of a self-service store these

days. But the housewares department is wonderful now. Small appliances, too."

The store now offers more of the quirky gifts and oddities that distinguish it from the typical hardware store. "A while back, we changed the sign out front to Fillmore Hardware & Variety, That was my idea," he says, "We needed a little bit of something different - and then there was a void to be filled when the Brown Bag closed."

Mention of the Brown Bag, the whimsical stationers that operated for

many years at the corner of Fillmore and Pine, reminds Phil of the store's original owner, an early victim of AIDS. "When the AIDS enidemic hit Fillmore Street in the '80s, it was the most incredible thing you ever saw," he says. "Tons of people in the neighborhood died - lots of the gays who had moved here to fix up Victorians and open usinesses on the street. That was the worst time.

The devastation he saw turned Phil into an activist and a faithful participant in the city's annual AIDS Walk through Golden Gate Park. He gently cajoled nearby neighbors and merchants into donating thousands of dollars.

PHIL RECALLS many other changes on Fillmore Street he has witnessed during the last four decades.

"Back in the '60s, Fillmore was more like a little community," he says. "Across the street from the hardware store, there were little nook and cranny stores that sold hippie-type stuff like beads. In one spot, there was a guy who made and sold phony IDs. And people lived in the back. It was like a little village "

On Fillmore near Sacramento, nov home of Shabby Chic, was Florence's five and dime. "The store was all mumbo jumbo, no rhyme nor reason to it," Phil says. "And Florence herself was quite a character. She packed a .38. Once, when the landlord wouldn't fix a leaky ceiling. she set out tubs all over the store and collected the leaking water. Then she went next door and slung them in the landlord's place. She got a new roof."

Florence's place later became Fillamento, the much-loved home and gift store that closed its doors in 2001, and is still widely missed today. "When Fillamento went out of business, that was such a shame for the street," says Phil. "It

was the fashion plate for Fillmore Street. People knew about that store all over."

HESE DAYS, Phil spends most of his time at his home in Pacifica, just a stone's throw from the ocean on a quiet residential street where the neighbors take pride in their well manicured yards.

Phil's own yard is anything but manicured. It's a tangled jungle of flourishing plants, flowers and vegetables: petunias, pansies, roses in hot pink and

fire red, string beans, zucchini and tomato plants thriving because of his secret weapon. "Feed 'em Bloom." he

He lives with three cats - Toby, Lola and Patches - and Molly, a piebald dog that accompanies him on his daily walks. "I take her to the beach every afternoon at 6. I have a cup of coffee, and she meets with the other dogs," he says. In the

winter, when the days are shorter, they watch the sunset together.

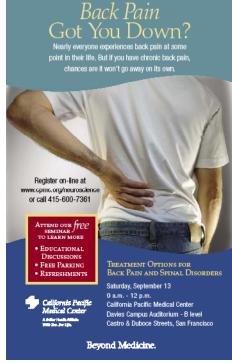
Out behind his house are the chickens he estimates 15 or 20 of them. "They don't stay still long enough to count," he says. "And one rooster. That's all you need."

Phil has raised baby chicks into laying hens for the last 35 years or so, these days collecting four or five dozen eggs a week for select customers, some in Pacifica, most back in the city near the hardware

"Raising chickens is just my hobby," he says. And it's becoming an expensive hobby. "The two sacks of feed I got this week cost \$36, so I'll need to sell the eggs for \$4 a dozen," he says, wincing. "But they're organic."

For Phil, the chickens are neither pets nor meat. "I never name them; I try not to get that attached," he says. "But I don't eat them. I can't kill them. They know me. And they like me."

E STILL misses Fillmore Street. "I go back once a week to deliver to my egg customers, and I always run into folks I know in the store and on the street," he says, "I sometimes get caught up behind the counter or answering the phone. People come in and say, 'Oh, you're back!' It broke my heart to retire. The hardware store was my family. But I'm having a good life now, making the best of everything.





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Sensing Something Special, Then Becoming a Regular

By Kim Alfaro

N THE early '70s, we moved into our shingle-sided home on Webster Street just two blocks from St Dominic's Church where we were married. Down the alley and around the corner was Fillmore Hardware, an emporium of significant importance as we embarked upon major home

The hardware store then occupied twice the space it does now. It became, for us like so many others, a major source of nuts, bolts, screws, sandpaper - all of the things that go into ren-

Heading Fillmore Hardware was a bear of a man, Phil Dean. He was a fount of practical information. He helped my wife Susan Brady and me learn the basics of numerous trades during our projects. One Saturday, Phil asked a person

in line ahead of me if he wanted his eggs. Yes, he did. So Phil went to the cubbyhole beside the key cutting machine and produced a carton of egos I was amazed. Eggs seemed to me an unlikely item for an urban hardware

when I inquired, Phil told me he raised chickens on his Pacifica estate and sold them to a select roster of customers in the neighborhood. Sensing something special, I asked if I could buy some. He had an extra dozen, as it happened, but he explained that I would only be a provisional customer. His regulars had

That was in the spring of 1973. Over

enjoying Farmer Phil's marvelous eggs

They are fresh - and they are so large they make the jumbo supermarket eggs look puny by comparison. They're also multi-hued. A couple of Phil's hens lay eggs of celadon green, while others produce various shades of brown and white. Above all, they are absolutely

When Phil retired a few years ago, we feared it would be the end of our direct connection to the henhouse. I am happy to say that Phil has kept this aspect of his life - and ours - unchanged. He still delivers every Friday afternoon, and we collect them at the hardware store then or on Saturday morning.

For entirely selfish reasons many others - we wish Phil and his hens a long and healthy life.



His retirement hasn't slowed production at Phil's backyard chicken coop

August 2008 NEW FILLMORE 9 8 NEW FILLMORE August 2008

Long Bar a **Clubby Spot** for Locals

It has commanded a crowd since the day the doors opened

By Chris Barnett

HE FIRST long bar I ever bellied up to was reputedly the original Long Bar, inside Raffles Hotel in Singapore, birthplace of the cloyingly sweet Singapore Sling.

No one seems to know how long that Long Bar really is, but other legends abound. One has it that Singapore's last remaining tiger was shot in the bar when it crouched under the billiard table, ready to pounce. Writers — W. Somerset Maugham, Rudyard Kipling - checked into Raffles to meet their deadlines and bend their elbows at the bar. By the late 70s, when I was there, the Long Bar had become pretty much a tourist trap with boring barmen. But new owners are said to have spruced it up.

During Fillmore's jazz era, the Long Bar at 1633 Fillmore, next door to Woolworth's, boasted of having one of the longest bars in the world. It stretched



"I consider this an adult version of Harry's."

- LONG BAR PATRON ERIC FIFIELD

from the front door on Fillmore all the way back — a full block — to Steiner.

Fast forward to 2008. The Long Bar has returned to Fillmore as a saloon and bistro at 2298 Fillmore, at the corner of Clay. There are no jazz singers or piano players, but the place has a nice feel the minute you walk in the door and has

commanded a crowd from day one, which was June 12. Two hours after it opened, it

That corner has had something of a curse during the last 20 years. When I came to San Francisco, it was a Mexican place that dished up so-so South of the Border vittles. Most recently, it was the

Fillmore Grill, which started off with a bang — with booths a la Tadich Grill and Sam's, stylish servers, a warm and roomy interior and a small bar toward the back. The problem: The food was uneven and the menu rarely changed. The spirit and the crowds dwindled. Then it sat dark for two years while the lawyers quibbled.

Today's Long Bar and Bistro is woody and welcoming. The seating is comfortable; the tables with white tablecloths are not jammed cheek to jowl, and there are brown leather banquettes in the back and on the elevated main dining area. But the bar is the star of the show. with its brass footrail and glowing amber lamps. The food plays a supporting role.

Proprietor Alan Walsh, an Irishman who was usually behind the bar at the Fillmore Grill, knows exactly how long his Long Bar is — "30 feet of Honduran mahogany," he says. As for defrosting the front windows to open the view to the street and building two mirrors into the custom-crafted mahogany back bar, Walsh claims, "The kiss of death is a dark bar."

Opposite the bar is a mahogany rail for tandup drinkers who don't want to perch on a stool. They're big in English pubs and bars, where customers like to move and

Walsh did his homework on bar design and etiquette, beginning at a young age. His father was an international salesman in Ireland for an American company, and he sometimes accompanied his dad on sales calls that wound up in pubs for a little get-to-know-you-better socializing.

His libational hospitality shines. Four special Long Bar cocktails have been created as twists on old classics at \$9 apiece. The Longbarita is a marriage of Partida Anejo Tequila, agave nectar

freshly squeezed lime and OJ. The Fillmojito has high-end Trinidadian 10 Cane Rum and mint-infused simple syrup. The San Francisco Sling - you're surprised? - blends Junipero Serra gin and pomegranate juice with a float of Pama liqueur. The mint julep uses smooth Bulleit Bourbon.

On draught are Fat Tyre, Sierra, Stella and Bud Light. Bottled beer purveyed is Bud, Coors Lite, Corona and Heineken. Five bucks for any suds. Wines - a long list with some interesting international options — range from \$8 to \$16 a glass.

In its early weeks, the Long Bar is getting thumbs up from its patrons, mostly locals from the neighborhood. "We're 'hood kids, and if service is slow or I'm pushed to order. I'm outta here.' says Eric Fifield, who works in business development for a software company. "I consider this an adult version of Harry's.

His pal, Melissa Swanson, who works in corporate communications for the Gap, was sipping an Andeluna Cabernet Sauvignon from Argentina, \$9. She gave her approval.

I tried to jaw with owner Alan Walsh several times, but he was reluctant to spin yarns about himself or his Long Bar — an odd reaction for an Irishman who owns a bar. Maybe when things settle down.

As I was going out the door, leaving a cheery crowd behind, Nathan Tyler, who works in high-tech communications, was coming in. I asked his first impression. "Hmmmm," he mused. "It feels like a perfect fit for the neighborhood."

Chris Barnett has written for travel magazines about the world's great saloons for the past 25 years. He lives and writes in the neighborhood when he's not traveling.

During Fillmore's Jazz Heyday, a Truly Long Bar

CCORDING to local legend. an earlier Long Bar at 1633 Fillmore Street, between Geary and Post, had the longest bar in the world. A storefront-turnednightclub in the mid-1940s, the Long Bar featured many big names in jazz. It closed in the late 1950s.

Some of those who played there or lived nearby remembered the club in oral histories included in Harlem of the West, the book on Fillmore's jazz era by Elizabeth Pepin and Lewis Watts.

Jazz fan PAUL JACKSON: The Long Bar was one of the bigger clubs. It was a storefront and you would walk in off Fillmore Street, but the bar went all the way back to Steiner Street, which was the next block.

Neighbor Armando P. Rendon: For a time, the piano player Erroll Garner appeared at the Long Bar on a longterm engagement. One night I was out front, looking in from the door because I was underaged, watching Erroll play. He went on a break, and someone from the audience got up and began to play the piano in his place, copying Erroll to a tee. Erroll became very irate and insisted that the man be thrown out. It was really funny, but I don't think Erroll thought so.

Pianist FRANK JACKSON: The Long Bar was one of the longest bars I've ever seen. I played at the Long Bar with Slim Gaillard. He did comic stuff and some commercial things and



Legend says Fillmore's first Long Bar had the longest bar in

was coming. We kept saying, "He's on was a very good entertainer. Strange man, too. One night, all of us in the his way." band showed up except for Slim. At 8:45, about 15 minutes before we were supposed to start, Slim called the club and told the owner he was in San Jose,

but he said he was on his way. We

were a four-piece band, and he was

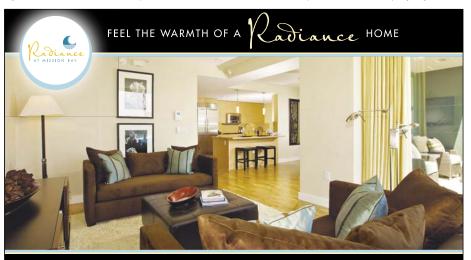
the fifth, so the band could function

without him. The club owner, a huge

guy named Carlette who had a nice

personality, kept asking us when he

I think Slim got there about 11 o'clock. When he arrived, he brought the cab driver with him and told the club owner to pay him, which he did. Slim spoke to a few people and then went back in the kitchen and baked a cake, sliced it, and came out and served everybody cake. He never played that night, and nobody said a word about it, not even the owner.



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A Taste of the South of France

By Anthony Torres

T YOSHI'S JUly 31 to August 3 is jazz great HUGH MASEKELA—
someone you'll want to see.
I last saw Masekela in San Jose a few
years ago at an outdoor jazz festival, where he played music so sweet and heartfelt that there was a hush over the outdoor crowd so intense the air seemed outdoor towal so intense the air seemed

not to move.

That day, the music that came through his horn spoke of a personal history of struggle and perseverance growing up in apartheid-era South Africa. His music expressed the passions, joys and sorrows of the streets. Church songs, work songs and political protest songs were among the varied sources of his musical vocabulary.

As apartheid grew ever more oppressive in the 1960s, Masekela left the country, going first to London and later to New York, where — with the help of Harry Belafonte and Dizzy Gillespie — he gained admission to the Manhattan School of Music.

He began recording and hit it big with Grazing in the Grass in 1968. In the 1970s he attained international fame, selling

THUR/JUL/31 - SUN/AUG/3 HUGH MASEKELA

> MOH/AUG/4 JUBU & LEGALLY BLYND

LARRY VUCKOVICH JAZZ/LATIN QUARTET

OLIVER MTUKUDZI

& THE BLACK SPIRITS

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out festivals and auditoriums. Some old hippies might remember the line from the Eric Burdon and the Animals song "Down in Monterey" that says, "Hugh Masekela's music was black as night."

In 1973, in Nigeria, he met Hedzoleh Soundz, a grassroots Ghanaian band. The album Hugb Mauckela Intraducing Hedzoleh Soundz helped chart the way for what has become known as world beat. It has been called the greatest African jazz fusion album of all time, with creativity, musicianship and soul that is incomparable. It is a pure masterpiece.

Masekela also conceived the Broadway musical Sarafina, which became a movie,

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FRI/AUG/22 - SAT/AUG/23 MALIAN GUITAR GREAT HARIR KOITÉ

SADAO WATANABE

and he was on the *Graceland* tour with Paul Simon.

His interests are so broad, there's no telling what he might bring to Yoshi's for what should be four incredible nights of music. One thing is for sure: Hugh Masekela will not disappoint.

Malian guitarist HABIB KOITE is someone else you definitely must see. He appears August 22 and 23.

One of Africa's most popular musicians, he comes from a noble line of Khassonke griots, the traditional troubadours who provide wisdom and are oral historians of Malian culture. Koite developed his unique guitar style accompanying his griot mother. At his uncle's insistence, he enrolled at Mali's National Institute of Arts. After only six months, he was made a conductor, studying music for four years and graduating at the top of his class.

Many villages in Mali have their own music, and most Malian musicians play only their own ethnic music. Koite brings together a new pan-Malian approach that blends these varied traditions.

He has become a fixture on the European festival circuit, including the Montreus Jazz Festival and the World Roots Festival. He toured Europe and Turkey with the legendary awant-garde jazz group the Art Ensemble of Chicago. His Ians include singers Jackson Brown and Bonnie Raitt, both of whom have visited him in Mali and done a great deal to support his music.

I have made a point of seeing him live at every opportunity since I caught him at the Great American Music Hall a couple of years ago and was completely floored. I remember thinking, as the band started to play, that he was a spiritual channeler, and that what he was doing was invoking something sacred and holy. I also remember thinking that I would have to see him every time he comes to town. And I have, and will again.

After being away from the studio for six years, Koite has a new CD, and it is absolutely beautiful from beginning to end. I'm sure much of the set at Yoshi's will draw from that, as well as his previous endeavors, which can only make for a great show.

Habib Koite is someone special. You will thank yourself if you see him.

■ СООКВООКЅ



From the master, how to eat pasta

Vivande chef-owner Carlo Middione has updated his classic pasta cookbook and paired it with a new volume on the Italian sandwiches known as panini.

In Pasta, he explains not only

In Pasta, he explains not only how to make and cook pasta, but also how to eat it:

"Americane must learn to eat their pasts in the approved Italian manner. If you ask for a spoon for your pasts when eating in Italy, you will be taken eating in Italy, you will be taken as uninformed — perhaps a tourist. The way to do it is easy. Use a fork in your right hand only, (You may use it in your left hand, as a concession, if that is natural for you.) Point it downward and twiri it in the pasts until a reasonable amount is entwined on the fork. Now, lift the fork to your mouth and gently but firmly slurp up the ends of the pasts hanging from it."

He also offers Sophia Loren's advice on the etiquette of eating spaghetti, posted in the Spaghetti Historical Museum in Pontedassio, near Genoa: "Spaghetti can be eaten successfully if you inhale it like a vacuum cleaner."

BOOKS

Taken for a Ride on the 38-Geary Express

By Katie Donovan
From Seeing Through the Fog

As a freshman in high school I had an unfortunate but enlightening experience on the 38-Geary express bus.

Late for school with book and sports bag in tow, I jumped on a bus one morning expecting to get off at Park Presidio Boulevard, and then transfer to the 28 for the rest of my journey to school. After I pulled the cord for my stop, another passenger told me that the next stop was Bush and Battery, in the Plannicial District near the end of the line

Confused, I lugged my bags to the front of the bus and approached the driver, who looked like a younger version of Santa Claus. I told him I wasn't aware that I had gotten on an express bus. I asked politely for him to let me off, to which he simply responded, "No," while looking straight a head.

As we neared my stop, I gradually became more frantic, though still meekly begging him to let me off. Even when we were at stoplights with ample opportunities for him to open the door, he still wouldn't let me off.

As the people on the bus became more aware of the situation, a few an assengers near the front began suggesting that he let me off as well. Although I had pologized and promised never to do it again, the driver was adamant, and my tearful reaction caught the attention of the other passengers.

Finally, after stopping at a red light on Park Presidio and watching my bus,

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• With a foreword by Mayor Gavin Newson •

Students at the neighborhood's Gateway High School, working with volunteers from the 826 Valencia writing project, have published an unorthodox travel guide that includes stories and essays about the city.

the 28, drive off without me, the crowd began to lose its cool. People from the back of the bus began calling out to the driver, especially one woman with a thick can knessian accent, telling him it wasn't a problem and would be simple and easy for him to open the doors.

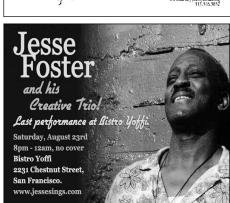
As he drove farther and farther away from my stop, with no awall swore at the emotionless driver and walked to the back of the bus, where I was offered multiple seats in which to sit. I ended up in the midst of several office workers who seemed to be as upset with my plight as I was and who were on the phone loudly complaining to Muni about the incompetence of the driver.

The woman next to me asked where I went to school and then offered me cab money to get there, which I gratefully accepted after getting her address in order to pay her back.

After entering the Financial District, an area which I was immensely unfamiliar with, the driver offered, "You could get off here." His belated gesture was met by the scoffs, swears and sarcastic laughs of my fellow commuters.

I stepped off the bus with my new comrades, who hailed me a cab. Others walked away, almost gossiping about the journey, and I knew that such a ride couldn't have happened anywhere but in San Francisco.









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2770 Sacramento St	2	2	2		2-Jul	2,975,000	2,950,000
2197 Divisadero St	4	2.5	2	3358	24-Jun	3,075,000	3,450,000
1994 Jackson St	4	5	2		3-Jul	6,995,000	6,995,000
Condo /Co-op /TIC /Lofts							
2345 Jackson St #4	1	1	1		19-Jun	579,000	579,000
2201 Sacramento St #104	1	1	1	790	25-Jun	645,000	630,000
1895 Pacific Ave #203	1	1	1	1044	3-Jul	749,000	777,250
3065 Clay St #301	1	1	1	1162	27-Jun	838,000	860,000
2315 Divisadero St #U	2	2	1	1203	3-Jul	949,000	920,000
2050 Divisadero St #3	3	2.5	2	1589	8-Jul	1,205,000	1,245,000
3110 Pierce St	2	2	1		30-Jun	1,295,000	1,351,000
3825 Clay St	3	2	1		19-Jun	1,495,000	1,480,000
3008-A Clay St	2	2.5	1	2252	17-Jun	1,695,000	1,650,000
3663 Clay St	3	2.5	1		2-Jul	1,995,000	2,140,000
1925 Gough St #32	5	4.5	1		26-Jun	2,295,000	3,000,000
2190 Broadway #9W	2	2.5	1	3200	2-Jul	3,495,000	5,000,000



Home sells for under a million; condo for \$5 million

One very rarely sees homes in our neighborhood selling for less than \$1 million, but it happened at 49 Service Street, a short block near Steiner and Lombard. A one-bedroom single family home closed at \$675,000, about \$75,000 below the initial asking price. This was a probate sale, and the property was on the market for a month before going into contract in mid-May. While the home needs work, this sale sets the bar for the lowest priced single family home sale in our area this year.

At the other end of the chart, unit 9W at 2190 Broadway (above) is a very special northwest corner condominium with fantastic views from nearly every room. Even though it needs some updating, the unit closed for \$5 million - more than \$1.5 million over the asking price.

ON THE MARKET: A new two-unit project is on the market at 2426 Greenwich. A conversion of the building into two condominiums is in the works and should be completed by the close of escrow. The 1,200 sq. ft. upper unit, with 2 bedrooms and 2 baths, features an open floor plan with a private roof deck. It's priced at \$1.4 million. The lower unit is larger, with 3 bedrooms and 2 baths in 2,072 sq. ft. and a spacious lower level master suite that opens onto a generous deck and yard. Summer has clearly arrived. New sales declined substantially as we entered

July. August will continue at a slower pace. Then comes the busy fall seaso after Labor Day. Enjoy the rest of the summer.

- Data and commentary provided by JOHN FITZGERALD, a partner at the Byzantium Brokerage and an agent at Pacific Union. Contact him at jfitzgerald@pacunion.com or call 345-3034.

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Walter ADAMS ▶ FROM PAGE 3

"This is a place of more than 100 historic buildings," Trust executive director Craig Middleton told the crowd. "Yet the iconic buildings remain empty because seems a little like a ghost town."

cry from what most people would like it to schools. be. We would like to see it be once again a social center."

people signed up to have their say. Judging from the applause — light and polite for more robust for those who spoke against opinion in the room was running strongly against the museum.

Supporters described it as an extrava-

Presidio Trust Gets an Earful it anywhere on the Main Post," Chappell said. "The Presidio has a unique military

collection — and a cultural prize that will make San Francisco even more attractive of the high cost of rehabilitation. It often as a tourist destination and generate revenue and jobs. Educators said it would be He added, "Today's Main Post is a far a valuable resource for students in the city's

But many protested that the plan to place a massive modern structure in the Public comments were limited to two heart of the history-laden Main Post repminutes per speaker, but more than 100 resents a betrayal by the Trust. An initial master plan focused on preserving existing historic buildings - and avoiding new conthose who spoke for the Fisher museum, struction as much as possible — to preserve the bucolic atmosphere of the Presidio.

Opponents said they were concerned the museum would be out of synch with its surroundings and that it would block gant gift that would house a unique art views, overshadow the humbler historic

structures around it and generate excessive traffic and noise.

"Tve been a supporter of the Fisher collection," said Amy Meyer, a former director of the Presidio Trust, "But I see this as being very differently presented from the way it actually will be. This museum is not built as a signature building. This is not ap-

She added, "You are changing the significance of that which is set out in the Presidio Trust legislation."

Gordon Chappell, a regional historian of military history, said an art museum would be out of place in an environment so

rich in historical significance. "It could have an adverse effect to build

history involving three nations. I propose you seek another location."

Economist Donald Green, who has worked with the Trust, expressed concern over the speed with which the plans for the museum have been moving forward.

"Between June and this November - you think it's enough time to make a going into a historic building. It will be decision on this mammoth project?" Green asked. "It's too short. You changed the master plan. You came up with a new master plan to facilitate one building. There has not been enough public review.

"The location of this museum is wrong." said Patricia Vaughey, president of the Cow Hollow Neighbors and Merchants. "The traffic will devastate our neighborhood. It will harm our merchants. Listen to us - or there will be a lawsuit

