LOCALS

Fillmore's longest running business

PAGE 6



'Music can bring people together'

PAGE 11



LEGENDS

Don't call her Mammy

PAGE 13

SAN FRANCISCO ■ AUGUST 2010



# The Gin Bar

Amid spectacular sculpture and dramatic lighting in a soaring two-story space that is modern, sexy and sophisticated, the newish South Indian restaurant Dosa, at Fillmore and Post, celebrates India's spirit of choice with a collection of 30 different gins and a list of creative cocktails that dazzle the taste buds. Recipes combining the potent personalities of different gins with a repertoire of exotic Indian spices, tinctures and nectars make it a temple of inventive and seductive mixology. STORY | PAGE 8

### Neighborhood Rich in Bakeries Adds Another

N August 1, restaurateurs Lori Baker and Jeff Banker will up their culinary cachet by adding a takeout bakery. It's been part of their plan since the couple opened their neighborhood hot spot, Baker & Banker, a few months ago at 1701 Octavia. "It was just very hard to make it all happen at

once," says Baker, since the bakery required going through a separate

permitting process. The bakery entrance will be around the corner on Bush Street. There's no seating inside, but Baker says she hopes to arrange outdoor seating soon.

She will showcase her favorites: a couple of kinds of bread that will change daily, cupcakes, layer cakes, breakfast pastries and Pastry chef Lori Baker various take-home



desserts. Custom orders will also be welcomed.

"Tve been a pastry chef for 15 years," says Baker.

"And by now, I've found the things I like to make and eat - and that I'm good at."

Eventually, she also hopes to add sandwiches Eventually, set also nopes to add sathwiches to the menu and to expand the bakery's hours—which to start are Wednesday through Sunday, 9 to 5— to cater to the breakfast crowd.

"For now, I'm hoping that people who start their days a bit later or work flexible hours will

come by to grab a scone," says Baker.



Cupcakes and pecan rolls are on the menu.

Photographs record out lives and loves

David and Sun shows to celebrate 21 years of the and loo door remondering where they fast met

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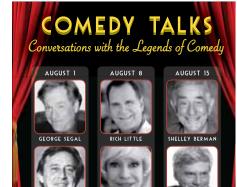
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#### **LETTERS**

### Cobb School, BoConcept Team Up

I greatly appreciate the work and the spirit of the Fillmore Merchants Association in putting Caroline Krogh-Jensen of the new BoConcept store on Fillmore Street together with us to raise funds for the students of Dr. William L. Cobb Elementary School. It was very exciting meeting with Caroline. Her energy for connecting with the community is contagious. We discussed a school-business partnership that will allow students to learn about entrepreneurship and allow local merchants to play a mentor role with the children their funds are benefiting.

Our school, at California and Scott, is undergoing a major reconstruction starting this fall. Discretionary funds to help raise our student achievement are crucial at this time and will help Cobb deliver an outstanding education for all of our children. Specifically, funds raised from BoConcept's grand opening on July 17 will be used to provide Cobb teachers with the digital data projectors they have requested to engage students in lessons that utilize 21st century technology.

An African proverb says "It takes a village to raise a child." The efforts of the Fillmore Merchants Association and BoConcept bring the energy of our community to the task of raising our children. I am thrilled to have the opportunity to be a part of this special partnership now and in the future. Together we can be a caring village.

MATTHEW HARTFORD, PRINCIPAL

TO THE EDITOR

This is about Jodi Liano's July article, "Cooking from the Market," regarding the farmers market's summer bounty of fresh fruits and vegetables. The whole article was ruined by her recipe for Crisp Apricot

This country is experiencing an epidemic of obesity, including children. and this recipe is loaded with sugar, butter, plus the pastry, which is extremely high in calories. A better dessert or snack for everybody is to eat the fresh, ripe fruit alone without any of the unnecessary additions

IHANA CARCELEN

#### ■ UPDATE



#### Walter is a girl

A year ago we told the story of Saralee, a remarkable neighborhood cat who gave birth to 11 kittens. One of them was quickly named Walter Cronkite for what looked uncannily like the pencil-thin moustache of the legendary television anchorman. It turns out Walter was a girl cat, and now comes word of a blessed event: Walter is now the mother of four kittens, every one already adopted into a loving family. Walter's moustache appears

### THE NEWFILLMORE

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#### NEIGHBORHOOD NEWS

# Athleta Store Gets Go-Ahead, Despite Lack of Notice

THLETA, the women's athletic apparel brand that is now part of the Gap's corporate family, is moving forward with plans to open a retail store at 2226 Fillmore Street, the longtime home of the Junior League's Next-to-New

resale shop.

The city's board of appeals on July 21 rejected a request to review whether Athleta should be considered a chain store under the city's formula retail ordinance.

In an April 8 letter, zoning administrator Lawrence Badiner determined that Athleta is not part of a chain, even though it is owned by the Gap. He said Athleta is not deemed to be part of a chain under the city's ordinance until it has at least 11 stores.

Badiner's ruling appeared to conflict with his ruling last fall that the Black Fleece store now open at 2223 Fillmore, only the second in the country should be considered a chain store because it is owned by Brooks

He noted that his decision could be appealed within 15 days. But only the Gap's attorneys were notified of his ruling, since no address for the Athleta store was given. By the time neighborhood residents and merchants learned of the Gap's plans to open an Athleta store on Fillmore, the time for filing an appeal had expired.

Clary Sage Organics, a store across the street at 2241 Fillmore that also manufactures and sells women's athletic wear. sought to appeal anyway, and the lack of notice became the main issue before the

"We've done everything by the book," insisted acting zoning administrator Scott

The storefront at 2226 Fillmore.

#### From no address come no objections

Gap Inc.'s successful strategy of having its Athleta subsidiary determined not to be a chain store before specifying the store's address may provide a model for other companies seeking to elude neighborhood

With no address, no notice is required to nearby residents or merchants. With no notice, there are no objections

"It's unfortunate," said Paul Wermer, a director of the Pacific Heights Residents

Association, which urged the city's board of appeals to hear the Athleta issue because no notice was given. "The Gap has very successfully leveraged a gap in the system," he said. "This is a wonderful opening for any large company that

wants to sneak something in."
Athleta president Joe Teno said he was not aware of any attempt to withhold the address of the store. "This is the first I'm hearing of it," he said. "We signaled our intention with the Junior League many weeks ago."

Sanchez, who said no notice was required because no address was given that would have triggered the notice requirements.

Jim Abrams, an attorney with Gibson, Dunn & Crutcher representing the Gap, said his client had followed the rules and it would be unfair to reconsider the decision.

Board of appeals vice president Kendall Goh questioned whether other rulings had been made with no address specified.

"This might be the first," said Sanchez, "There's no address, "said Gob, "so there's no one noticed. With no notice, it's giving the right to nobody. I'm not quite sure how that's consistent with due process."

Appeals board president Tanya Peterson and member Michael Garcia both

expressed concerns about the lack of notice. "I don't know how anybody interested in the city is going to know how it's going to affect their neighborhood," said Peterson.

"It is troubling that there was no address on this," said Garcia. "Who would file an appeal when they don't know who's impacted?

A majority of the board agreed to hear the appeal on a 3-2 vote, but four votes were required to grant the appeal. Both Peterson and Garcia voted no, saying that despite their concerns about the lack of notice, they did not think Athleta should be considered part of a chain under the city's formula retail ordinance.

"It may evolve to be formula retail, but it

Athleta was an independent online and catalog company based in Petaluma with no retail outlets when it was acquired in 2008 by the Gap for \$150 million. Since then Athleta has been incorporated into the Gan's website - along with its Banana Republic, Old Navy, Piperlime and Gap labels - and the company has begun exploring ways to develop Athleta retail stores. Gap Inc. operates more than 3,000 retail stores worldwide.

Athleta president Joe Teno said Athleta will proceed with the Fillmore store and hopes to open in the fall. The company opened its first retail store in Strawberry Village in Mill Valley this summer and is testing some of the ideas it will use in what he called its "flagship store" on Fillmore.

"I wouldn't be surprised if there were another store in the Bay Area." he said As to how many Athleta stores there ultimately will be, "I don't want to go there," he said. "We're going to put all our effort into making this the best expression of the

Teno said Athleta has formed partner ships with other stores in Mill Valley and hopes to do the same on Fillmore, perhaps even with the owners of Clary Sage Organics, who have opposed Athleta. "I'm interested in exploring how we can partner together," he said.

But Patti Cazzato, founder of Clary Sage, said she remains opposed to Athleta. "We're still fighting it," she said, and will seek discretionary review of the store's building permit. "I think we have a chance



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#### CRIME WATCH

#### Robbery Laguna and Eddy Streets June 23, 1:23 p.m.

A man told officers he was walking to a bus stop and talking on his iPhone when a teenager asked if he could use the phone. The man said the suspect grabbed for the phone and they fought over it. Then the ous arrived. As the man attempted to get on the bus, the youth snatched the cash he was holding and ran. The man was uninjured and stated that he recognized the suspect. Officers soon found the youth, who was taken into custody and charged with robbery

#### **Drinking in Public** Post and Buchanan Streets June 29 9-30 a m

An officer spotted an individual who was drinking a beer on the sidewalk at 9:30 in the morning. The officer conducted a warrant check and discovered the man had

#### Aggravated Assault on a Police Officer, Trespassing Pine and Gough Streets July 3, 3:30 p.m.

An officer responded to a call concern ing a trespasser. The caller told the dispatcher an unknown man was sleeping in the building. When the officer contacted the individual, he shouted at her, using profanities. The man then shoved the officer and ran out of the building. The officer followed the suspect, who turned around and threatened to hit her. The officer then got on the radio and requested additional units to assist. The suspect then tried to grab her baton and nunched her several times in the face. The officer felt a sharp pain under her eyebrow; blood was trickling down her face. The suspect grabbed her radio, threw it to the ground, shoved the officer to the ground, then bolted off. The officer got up and gave chase. Help arrived, and the suspect was taken into custody. The officer was taken to the hospital, where she received several stitches.

Van Ness Avenue and Sacramento Street July 4, 2 a.m.

Midnight shift officers responded to a call concerning a shooting. Dispatch put out a description of the suspect's vehicle. When officers arrived, they found two individuals who had been shot. According to witnesses, the incident began when a car stopped alongside two women and an argument broke out. The driver of the vehicle fired shots, then drove from the scene. Witnesses reported the shooting July 13, 3 p.m. was instigated by a disagreement between a pimp and a prostitute. The two men who were shot — both known pimps — were taken to a local hospital with non-lifethreatening injuries.

#### Webster and Post Streets Iuly 5, 7 p.m.

Officers following up on a investigation were reviewing a videotape of a burglary. They did not recognize the suspect, so they brought the tape back to Northern Station. There, an inspector identified the suspect from a fingerprint obtained from the burglary scene. The officers investigated further and turned up some possible addresses where the suspect might be found. Pursuing these leads, the officers ran out of the store and told the officer to located the man. The burglary suspect was placed under arrest and booked.

#### Loitering for the Purpose of Prostitution O'Farrell Street and Van Ness Avenue July 6, 4:30 a.m.

Officers on patrol saw two women

walking down the street. The officers had prior contact with these women and knew they worked as prostitutes in the area. The officers stopped the women, who admitted they were plying their trade. Because the officers had warned them in the past to stop their activities, both women were cited for loitering and "maintaining a pub-

#### Petty Theft With Prior Conviction Webster and O'Farrell Streets July 8, 2:30 p.m.

An officer responded to the Safeway store after receiving a call about a shoplifter. The witness told the officer the subject entered the store, took disposable razors, cookies and cream cheese from the shelves and put them into a bag he was carrving, then left the store without paving. A security officer stopped the man outside the store. The police officer placed the suspect under arrest. At the station, the officer conan outstanding \$10,000 narcotics warrant ducted a computer check and learned the for his arrest. The suspect was booked at man had had prior convictions for theft. He was then booked on a felony charge.

#### Outstanding Warrant Gough Street and Pacific Avenue July 11, 4:30 p.m.

Officers responding to a call concerning a theft from a store were advised that security was chasing the suspect. When officers arrived, they located a man who matched the suspect's description. A witness told the officers he believed the man had stolen something from the store, but they did not find any store property in the man's possession. They then ran a computer check and learned the suspect had a "no bail" theft and vandalism warrant for his arrest. He was arrested and taken to Northern Station

#### Possession of Burglary Tools Narcotics Offense Franklin and Post Street Inly 12 3:30 a m

Officers received a call concerning a suspicious individual who was peering into cars. When the officers arrived, the located a man who matched the description given to them by dispatch and discovered the man had a "no bail" narcotics warrant for his arrest. The officers were unable to locate any damaged vehicles in the area, but when they searched the suspect, they found a knife in his pocket, along with a spark plug attached to string. Spark plugs are often used to shatter glass windows. The officers also discovered the man was carrying cocaine. The suspect was transported to Northern Station, where he was booked.

#### Felony Theft California and Franklin Streets

An officer responded to the Whole Foods store to take custody of a shoplifter who was being held by store security. The man had ordered a rack of lamb, raw shrimp and halibut from the butcher. He then placed these items into a bag and left the store. Outside the store, a security guard stopped him and recovered more than \$100 worth of food. Because the individual had been convicted of similar offenses in the past, he was charged with a felony.

### Webster and O'Farrell Streets July 16, 10:15 a.m.

An officer riding his police bike saw a man dash out of the Safeway store. At about the same time, a store security quard stop the man because he had just robbed the store. The officer halted the suspect and learned the man had taken a donation box containing \$5 from inside the store. Because the suspect fought to retain what he had stolen, he was charged with burglary rather than shoplifting.







For nearly 60 years, Phil Kaplan has been running Bond Cleaners on Fillmore

STORY AND PHOTOGRAPHS BY CARINA WOUDENBERG

OND CLEANERS seems frozen in B time since Phil Kaplan took over the place nearly 60 years ago, making his the neighborhood's longest-running

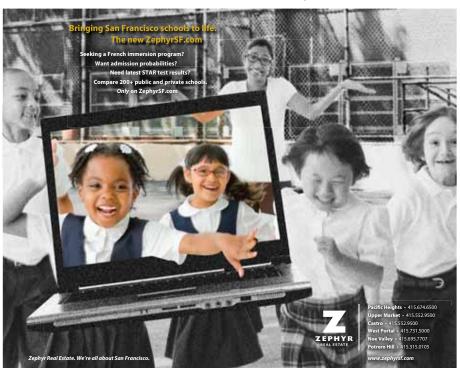
Fillmore, passersby are still greeted with an attack virtually any kind of stain that can old-fashioned clock, hand-lettered signs mar a piece of clothing. describing the services offered and painted illustrations of cheery people clad in muted primary colors. Inside, behind the counter six days a week, is Kaplan, a joking avuncular figure with a kind presence.

Word on the street is that he remembers all the repeat customers by name - an impressive feat, since they file in at a steady

One recent weekend, he greeted Naomi else at the time."

Mustari as she placed a dressy button-down top on the counter. "Here's your favorite shirt," she said, handing over a blouse that presents a heavy cleaning challenge. But not for Kaplan. He expertly marked the soiled areas with appropriately labeled stickers and planned to have his way with them later. In the back of the store, he In Bond's storefront window at 2442 keeps eight different chemicals ready to Before Kaplan came to own the busi-

ness, his father had worked for the previous owner, assisting with repairs and alterations. When the owner fell ill, the business needed new management. Kaplan's father already ran his own dry cleaning business so he turned to his son. "He asked me if I wanted to buy it," Kaplan recalls. "And I said okay because I wasn't doing anything









"I still have one [customer] who's been coming to the store for the 58 years I've owned it," says Phil Kaplan, who operates Bond Cleaners, Fillmore's longest-running business.

MORTLY AFTER making the purchase, for customers to pick up in one to four son started buying him shirts with Bond the senior Kaplan's cleaning business burned down and he came to work with his son at Bond Cleaners. Over the years, various other family members have also helped out, including his wife and three sons. His wife retired after several years, however, and his sons moved away and started their own families.

But he's still there. Most weekdays and Saturdays, Kaplan keeps his shop open from 7:30 a.m. to 6:30 p.m. He accepts clothes from customers, pre-spots and presses them and then organizes the orders alphabetically. But on at 1 and relaxes before his regular Wednesday evening poker game. "I win 90 percent

The clothing is shipped offsite for the play pinball.

the senior Kaplan's cleaning business days. Aside from prices, Kaplan says the Cleaners embroidered on the front. On the only real change he's made over the years is the chemicals used. About six years ago, the business switched from using perchloroethylene, a suspected carcinogen, to an odorless hydrocarbon.

■HE BLOCK of Fillmore on which Bond Cleaners sits hasn't changed much over the years, says Kaplan - with the exception of Joe's Smoke Shop, which stood for years at Fillmore and Washington, now home to Chouquet's restaurant. Kaplan remembers the smoke Wednesday afternoons, he closes the shop shop as a hangout where people came to drink coffee and snack on donuts, hot does and hamburgers. You could help yourself to a bowl of soup from a machine and also

About 20 years ago, Kaplan's oldest me," he says.

backs are the numbers 007 - a reference either. to another Bond: James, agent 007. Kaplan gets a new shirt from his son every five years or so, each one indicating how long

Kaplan also collects baseball caps. Cus- a good mood. tomers bring him hats from their travels, and he boasts of a collection of more than 100, originating from far corners of the world including China, Peru, England and New Orleans.

"I have customers who've been coming here for 20 or 30 years. And I still have one who's been coming to the store for the 58 years I've owned it." says Kaplan.

he's been in business.

At 78, he acknowledges he'll eventually have to retire. But he's not ready to think about it just yet. "The working's good for

ND MANY of Kaplan's customers aren't ready to see him leave

"This guy is a great, great man," says Mark Henderson, a customer who says his father started coming to Bond Cleaners 20 years ago. "He's always here and always in

"I'm good at getting the spots out," Kaplan pipes in.

"That's right," Henderson says. "He's cleaning up the 'hood."

Another customer, Don Kay, says he's been coming to Bond Cleaners as long as he can remember

"The trick is to the mark the stains and then get them," Kaplan says as he goes through Kay's clothing. "I remember every

"Yeah," says Kay, a dermatologist. "Just like me with the skin."



6 NEW FILLMORE August 2010 August 2010 NEW FILLMORE 7

#### FOOD & DRINK



### The Spirit of Choice

At Dosa, the focus is on gin

By Chris Barnett

**T**OU RARELY see a gin and tonic slide across the bar at Dosa, the Southern Indian restaurant on Fillmore at Post, no matter how many times you belly up to that stylish 50-foot slab of recycled glass, mirror chips and mother of pearl.

But you'll see plenty of Princetons, Bengali gimlets and other exotic cocktails, many made with locally distilled artisan

Students of libational history know that Brits posted in India in the 19th century regarded London-style gin mixed with tonic water a malaria cure. Quinine, an incredient in tonic water, was thought to kill the disease — with the added bonus of chilling India's sweltering heat and tranquilizing the patient after a couple of ice-filled glasses. The health-restoring

highball became the unofficial drink of

Dosa does not invoke the sun setting on the British Empire, with mosquito netting and fans spinning lazily overhead. reminiscent of the Raj. Those and other cliches of colonialism have been eschewed by owners Emily and Anian Mitra in favor of spectacular sculptures, nine-foot lotus petal light fixtures and a soaring two-story space that is modern, sexy and

Yet far from ignoring tradition, the Mitras celebrate India's spirit of choice with a collection of 30 different gins on Dosa's back bar and a list of creative cocktails that dazzle the taste buds. This is no oin mill. Dosa calls it a oin bar. And the recines combining the potent personalities of different gins with a repertoire of exotic Indian spices, house-made tinctures and nectars make it a temple of inventive and seductive



The Princetor features Hayman's Old Tom Gin with Dosa's bar.

mixology, especially when paired with

Among the offerings is a cocktail named in honor of the British sport cricket. The Batsman is a quirky but delicious mixture of Plymouth gin distilled in England and favored by gin connoisseurs — Darieeling tea, lemon

juice and ginger beer, served over ice and crowned with a mint sprig. With those ingredients and the time it takes to mix one, the Batsman is a bargain at \$10.

Cooking in the south of India is not for the faint of tongue and Dosa's so-called spice route cocktails match the food's

A cocktail called the Juhu Palm







combines the slightly creamy taste of DH Krahn gin, coconut milk, fresh lime juice and bird's-eye dried chili served ur with a spanked kaffir lime leaf, also \$10. Spanking the leaf involves squeezing it over the glass so the aeromatics drizzle into the drink.

Bar manager Lenny Gumm makes a colorful cocktail with a kick called, innocently enough, the Nile Blossom Check out the ingredients: Tru2 organic gin, J. Witty organic chamomile liqueur (tasting of chamomile tea), fresh grapefruit juice and jalapeno honey nectar, \$10.

Dosa serves everything on its menu at the bar. So order the Peopy cocktail - a concoction of 209 gin, hibiscus nectar, coconut milk, orange flower water and a dash of chili \$10 - and then add the restaurant's namesake dosa, a huge sayory rice and lentil crepe served with a coconut dipping sauce.

Incidentally, the 209 gin meets Dosa's preference for locally sourced ingredients: it's distilled here on Pier 50.

Not all of Dosa's gin cocktails are inspired by the tastes of the coffee, tea and cardamom plantations or the fishing villages of South India. There's also a revival section on the bar menu with six gin classics. The Silver Fizz, a version of the 1930s classic, includes the basic lemon juice and egg white with ultra-smooth. Bay Area-distilled Aviation gin, plus a dash of soda, shaken, strained and poured, \$10.

And then there's the Hanky Panky, which combines Fernet Branca, the Italian digestivo, with Carnano Antica. said to cure near-lethal stomach aches, and Broker's gin, shaken and served in a martini glass, \$9. Save the Hanky Panky for last.

■ NEW NEIGHBOR

# A Cocktailian Takes Over Long Bar

"I want to make it more

approachable, more hospitable."

- REZA ESMAILL new proprietor of Long Bar

ARELY 48 hours after seasoned drinkmeister Reza Esmaili took over the helm of the listing and listless Long Bar and Bistro on the corner of Fillmore and Clay, he started shaking up the

He whacked one to four bucks off most of the drink and food prices, hired a tall, sultry bartender named Doc, started opening on Monday nights and at noon for lunch on the weekends. He kept the kitchen fired up an extra hour — until 11 p.m. — from Thursday through Saturday for late night noshers and stripped

the shades off a row of upper windows to let in more light. And Esmaili was just warming up. Slimming down the menu, he jettisoned a number of dishes, including the \$27 grilled Angus New York steak and folded in replacements such as fresh Oregon bay shrimp with yellow corn cakes in a lime aoli sauce for \$13. Other recent debuts include spaghetti and meatballs, \$14, and tortilla soup, \$6. More traditional menu offerings will be added soon, such as a chicken pot pie and a Cobb salad.

A serious cocktailian, Esmaili was trailblazing at the late but edgy Gordon's House of Fine Eats with fresh juices, robust flavors, aromatic additives and classic cocktails. Already he's upgraded the Long Bar's pours and potables with rare, small batch and super premium whiskies, tequilas, gins, rums and vodkas. And he still cut the drink prices. All domestic beers are a dollar cheaper at \$4 each, and Speakeasy Big Daddy is now on draft. He's also fiddling

with the notion of having fresh dry and rose vermouth

More changes are rolling around in his brain. He wants to add a nightly happy hour and essentially create two bars under one roof.

"Up front, we're all high tables and bar stools and the scene is livelier." he says. "But in the back, we'll have more intimate seating for conversation."

Meantime, the dark, woody decor will be lightened up with some new and brighter colors of paint, but the virtual forest of Honduran mahogany will remain untouched.

Esmaili, who's 36 and has spent 22 of those years working in the city's food and drink emporiums, seems to live and breathe the Long Bar. He lives two blocks away and claims to sleep only four hours a night. The rest of the time he's in his new saloon, schmoozing with customers, tinkering with the menu, redesigning and refining the space in his mind. He wants tall green plants inside and has already added more comfortable tables and chairs outside.

"I want to make it more approachable, more hospitable,"

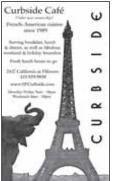
Esmaili kept the entire staff that worked with the Long Bar's former owner, Alan Walsh, And Andre Lavallier, a personable bartender who's logged a year behind the plank, sounds happy with the leadership change. "Reza's enthusiastic," he says. "He's a man with a plan.



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August 2010 NEW FILLMORE 9



Henry Nguyen was beginning to think about retirement, but members of his family — who loved his cooking — had other ideas

### At My Father's Kitchen, Dad Cooks

A new Vietnamese spot on Divisadero has quickly become a local favorite

By Anne Parrocki

Father's Kitchen, a new restaurant at 1655 Divisadero, is truly a family affair.

Those popping in for a warm bowl of pho, the traditional Vietnamese rice noodle soup, are greeted with a smile from Tracy Pan, who runs the front of the house, and by the wafting smells from the kitchen, where her father cooks.

Since its opening at the end of March, My Father's Kitchen has attracted a dedicated lunchtime crowd, especially from the LICSF Mount Zion Medical Center across the street.

But a year ago, Henry Nguyen never imagined he would end up spending six days a week in a busy kitchen making soup and the crispy imperial rolls that have inspired diners to wait in lines out the door and onto the street.

"My dad is 60, and he was starting to contracting business," says Pan, "Especially with the slow economy, he decided it was time to retire."

But Nguyen's wife, Wendy Trinh -Islands Cafe space on Divisadero near Sutter and encouraged her husband to share and modern and decorated with simple the food he had always prepared for their black and white photographs of Vietnamfamily. She's in charge of operations; he ese markets, the interior was transformed

does the cooking. "In Vietnam, my dad's family had a think about winding down his flooring and bakery," says Pan. "He grew up learning to Bottle Coffee." cook. Even here in San Francisco, my dad did the cooking for our family, which is not traditional in Vietnamese households."

Pan, who also works fulltime at a design owner of a hair salon on Chestnut - had firm, lent her interior decorating talents to another idea. She bought the former Cool the new family business. "We did a massive demo on a small budget," she says. Chic more, but now there are a lot more options And there's foot traffic. The street is really coming into its own." Nguyen and Trinh, who came from a

option. "Divisadero used to be considered just a thoroughfare," says Pan. "It's still not

restaurant destination like Union or Fill-

smopolitan area near Hanoi 30 years ago love the diversity of San Francisco and this stretch of Divisadero in particular.

"They've worked hard to stay in Sar Francisco, even when others have moved to the suburbs," says Pan, "My mom misses the for when she's away for a few days."

Pan says Vietnamese cuisine fits Sar Francisco palates. "We use fresh, organic ingredients," she says, "Everything is cooked the day it's served, and when we marinate we don't do it in bulk." The menu includes green papaya salad (\$6.50); rice plates with chicken (\$7.50); and noodle plates with fresh herbs and grilled pork balls or imperial rolls (\$11 or \$12).

Of course pho features prominently on the menu as well. The slow-cooked French-inspired soup is believed to have originated in North Vietnam at the beginning of the 1900s. With its warm broth and rice noodles, pho is sometimes described as Vietnamese comfort food - the perfect antidote to San Francisco's summer gloon or a trip to the medical offices nearby.

Pho aficionados may notice that the soup served at My Father's Kitchen (ranging from \$7 to \$8.50) differs from the southern styles popular in the city. "Ou soup is more savory than broth from the south," explains Pan. "You might say that ours is purist — there's no sugar and less fluff" - the bean sprouts and basil often served alongside southern style souns. Pho at My Father's Kitchen comes with a wedge of lemon and several slices of spicy pepper.

When the restaurant opened, word spread quickly.

"The first couple of days we ran out of imperial rolls," says Pan. "They are labor intensive, and we couldn't roll and fry them fast enough." The kitchen has since learned to manage the demand. "We just expected a quiet pho place," Pan says. "But it's been much busier than we expected."

Initially a bit overwhelmed, Nguyer has grown to love the energy of the place. "Before we opened My Father's Kitchen. he told me he was waiting for grandchildren, that he would take care of them during his retirement," laughs Pan. "I told him he would have to keep waiting. This place has really energized him. I've never seen him so happy."

The lunchtime crowds at My Father's My Father's Kitchen, at 1655 Divisadero, is open Monday through Friday from 9 a.m. to dero was craving another easy lunch 7 p.m. and Saturday from 11 a.m. to 7 p.m.



Spring rolls (above), imperial rolls and pho are among the restaurant's specialties.

into a calm space with about 30 seats and

a counter to pick up take-out and Blue

During lunch, the place is lively and

cozy; during the early evening, young fami-

lies slurp soup and solo diners stretch out

Kitchen suggest that this part of Divisa-







### Jazzing Up the **Presbyterians**

Quartet explores jazz as sacred music

By Fran Iohns

verybody's been "trippin' like a bird" in recent weeks at Calvary Presbyterian Church on Fillmore, says trumpeter Dave Scott. If that sounds un-churchly, it's only because you have been missing the summertime jazz worship series.

The series was arranged by Scott, a heralded Bay Area musician and educator who leads the Dave Scott Quartet. It began on July 4 after the final day of the Fillmore Jazz Festival and has been making a joyful sound every Sunday evening since

Services this month include: • "Heavenly Inspiration: An All-Gospel Evening" on August 1

- "Earthly Psalms: The Nitty-Gritty Blues" on the 8th
- "Sacred Jazz: The Music of Brubeck, Ellington and Marsalis" on the 15th ■ "Hope Arise: Jazz and the Civil Rights

Movement" on the 22nd.

The programs were designed to explore the spiritual side of jazz, Scott says.

Scott, who has played with both rocker Boz Scaggs and Glide Memorial Church's gospel choir, is a Michigan native whose ove of music began with piano lessons at the age of five. That love grew when he took up the trumpet at age 10, and was confirmed for good in junior high school.

"I got lucky," he says. His junior high band director was Louis Smith, who had played trumpet in the 1950s with the Horace Silver Ouintet in New York, Scott went on to study trumpet at the University of Michigan.

During a gig on a cruise ship, he met a blonde from Fairfax and followed her to California. The relationship didn't last, he says, but his love affair with the San Francisco area did. He performs regularly and teaches at the JazzSchool Institute in Berkeley, among other places.

Scott's quartet for the services includes noted jazz musicians Scott Foster on guitar, Daniel Fabricant on bass, and Surya Patri on drums. "We're making some good music," says Scott. "The trumpet has the sound of nobility, but also of the jazz age, and our band has an inviting spirit."

MOLLIE STONE'S

AT GRAND CENTRAL 2435 California Street



"We're making some good music," says trumpeter Dave Scott, who arranged the summer jazz series. "Our band has an inviting

■ FIRST PERSON | DAVE SCOTT

### 'Can we all get along? I think jazz music offers hope'

Y DAD had all these books on the shelves in the basement.
They were these grand philosophy books from his seminary days with fantastic titles like The Politics of God; Man, Myth, Meaning and Truth and Ethics. He became a psychologist. He was good at mediating, and bringing people together, and helping people work out their differences.

I think I am like my dad was, but through music instead of psychology.

Jazz musicians are philosophers. And they can choose to be like psychologists. Music can bring people together. It can connect, heal, affirm. I think that is my tendency to try to build community through music.

It's no fluke that I have taught at Community Music Center on Capp Street in San Francisco since 1997 on top of all the gigging I've done. I love jazz musicians. They say outrageous things. They don't hold back

They'll go ahead and say what everyone else is thinking but is afraid to say. I love hanging out with jazz musicians because usually the banter is on a high level of observation, wit and style. I might be playing Mustang Sally for the 500th time at a wedding, but on the break we are usually laughing about something both exceedingly intellectual and crass at the same time. And I'll think, "Yeah,

I loved playing lead trumpet in the Contemporary Jazz Orchestra at Pearl's jazz club before it closed. When I first started with the big band in the mid-1990s, lead alto player Alex Budman and I would walk around North Beach on the breaks. There was live jazz everywhere! The Butterfly, Enricos, San Francisco Brewing, the Highball, 435 Broadway and several more spots up to the Washington Square Bar and Grill, which we called the Washbag. Sonny Buxton would make a big pot of chili for the band down in the basement at Pearl's. We didn't mind the cockroaches

All the good players were willing to come down on a Monday night, and we'd all catch up on the week's gossip: so-and-so is off the wagon again, so-and-so came to town and sounded terrible, so-and-so punched out the groom on a casual, be careful about so-and-so 'cause his checks bounce.

One night the power went out at Pearl's and I played solo piano in the dark until they ran an extension cord from Tosca so the band could see the

Good times I love San Francisco It's too had there is less money floating around these days to support the compensation of live musicians.

I had a good run playing with Boz Scaggs for four summers, but he downsized his band. Cut the trumpet and the backup singer. I love Boz. I

learned a lot from him - like figure out what you do well and don't try to do stuff you aren't good at. And be cool

Nowadays I teach jazz history at Berkeley City College to big classes of 50 kids or more. I love it. I feel like I'm preaching, but not to the choir. Most of the kids that sign up for jazz history know nothing about jazz, but I think I show them that jazz has something to offer them. I have put in a lot of thought about how to present the music: what jazz is all about, what jazz means to people and why and how that has changed over the span of the music's

I have a 1940s textbook. It was the standard text used in music appreciation courses at universities around the country back then. I'll bring it to my jazz history class and have them read from page 7: "Jazz is peculiarly of an inbred, feeble-stock race, incapable of development..."

To study the meaning of jazz is to study the psyche of America, and a big part of that is racial tension and identity Can we all get along? I think jazz music offers hope. Jazz isn't perfect, and neither are jazz musicians. But I love it.

This fall I'll be teaching a course at the JazzSchool Institute in Berkeley called "Philosophy of Jazz."



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10 NEW FILLMORE August 2010

#### Santana's artist

Through August 22 the Jazz Heritage Center at 1330 Fillmore is continuing its retrospective of THE ART OF MICHAEL RIOS. It's billed as a tribute to Miles Davis and Carlos Santana, but includes many other musicians as well.

Rios has been closely associated

with Santana since the '70s, when the guitar great was moved by Rios's murals in the Mission District. Since then Rios has created concert backdrops for Santana, plus custom clothing, guitars and several album

The Fillmore exhibition includes large-scale banners displaying a cross-section of Rios's mural work and musical portraits, plus original paintings and prints.

### In Death of a Church, Photographer Finds Life

TEAN COLLIER HURLEY was driving on California Street a decade ago near the Laurel Village shopping center — not far from the medical offices and hospital she knew so well from her recent battle with breast cancer - when she saw a disturbing sight: Men and machines were tearing down St. Edward the Confessor, the modest church where she'd sometimes attended mass.

"It was startling to see a church being demolished," she recalls. "I stopped, got out of the car and walked up to the chain link fence. It looked like body parts were strewn everywhere."

She went straight home and got her camera. Over the next few days she returned again and again to the remains of the church. The result was the first series of photographs she completed after her surgery.

"When I saw the church and saw these images, they resonated," she says. "It was instantaneous." Perhaps that was because of her own fresh brush with mortality. Or maybe it was her mother's death a few months earlier, or her dad's recent heart surgery. Or all of the above.

Her tangle with cancer had led her to retire from AMB Property Corp., the big real estate investment trust where she had been a partner, and get more serious about her long-running love of photography.

"I don't think I ever sat down and said, 'Oh my God, you might die. You'd better I was in a position to retire and I did."



Over the protests of parishioners, St. Edward the Confessor church near Laurel Village was torn down to make way for 20 new condominiums. Jean Collier Hurley photographed the demolition, and her work has been published in a new book.

Francisco's City Hall and installed on September 10, 2001, a day before the terrorist attacks, further strengthening the connection with loss and remembrance. Later the series was exhibited at the Center for Photography in New York.

A friend in the museum world kept the photographs. She had resumed her travels and moved on to other projects, but get on with making art," she says now. "But the notion of a book revitalized her interest in the church series. It also helped her real-

Her photographs of the church demo- ize that among her most meaningful work lition were selected for exhibition in San were the photographs she had taken only a few blocks from home

"I knew I wanted to make a book," she says, but she was unsure how to proceed. A sequence of classes at Stanford - where she is pursuing her third master's degree provided direction.

On August 5, a book of Hurley's phoencouraging Hurley to publish a book of tographs, Holy Ground Forever, will debut at a release party at Modernbook Gallery, at 49 Geary Street, from 5:30 to 7:30 p.m. Afterward, the book will be available or

#### LEGENDS



Mary Ellen designed built and furnished mansion at Octavia and Bush Street

### **Don't Call Her Mammy**

### Mary Ellen Pleasant was a pioneering African American entrepreneur

By Marian Halley

TEARLY A CENTURY before Rosa Parks, neighborhood resident Mary Ellen Pleasant sued a local transportation company for not letting her and other African Americans ride.

Many details of Pleasant's legendary life are open to question, but what is certain — and recorded in a plaque at the corner of Octavia and Bush Streets — is that she was a tireless worker for civil rights and a great entrepre

The Mary Ellen Pleasant Memorial Park, the smallest park in San Francisco, consists of that plaque and six enormous eucalyptus trees that march down Octavia. The site was chosen because Pleasant's property once occupied all of Octavia Street from Bush to Sutter and included a 30-room mansion and separate stables. It burned down in 1925 and was replaced two years later by Green's Eye Hospital, which is still there and is now known as the Healing Arts Building.

Pleasant was probably born in 1814 in Georgia into slavery, but was bought and freed by someone who recognized her intelligence and talents. She was later an indentured servant in Rhode Island, where she married an abolitionist who worked as a carpenter.

In 1852, Pleasant came to San Francisco, fleeing prosecution under the Fugitive Slave Act for her work leading people from slavery to freedom. She continued that work in California, sheltering people who escaped slavery and finding employment for them. She met at least once with



Mary Ellen Pleasant at 87: from slave to capitalist

abolitionist John Brown and gave him money to help with the cause. In accordance with her wishes, her tombstone, in Napa, states: "She was a Friend of John Brown."

Pleasant arrived in San Francisco with a considerable sum of money left to her by her first husband. She invested it wisely: Her businesses here included laundries, dairies and exclusive restaurants - all of which were quite lucrative in a city filled with miners and single businessmen. In the 1890 census she listed her occupation as

She had been a capitalist from the day she arrived here According to an article in the May 7, 1899, San Francisco Call, on the day she landed wealthy bachelors came to the waterfront to engage Pleasant as a cook, her reputation for cooking having preceded her. The bidding went high. Then Pleasant added conditions, such as no dishwashing. When the highest bidder accepted her conditions, she changed her mind. The next day, she announced that she would open her own restaurant.

Her restaurant attracted prominent men such as Darius Mills, William Ralston and William Sharon — men who made their fortunes in the Comstock lode and who later founded the Bank of California. The young women who worked in the restaurant were told to listen to the dinner conversation and report back the financial gossip of the makers and shakers. Pleasant put the information to use in her own financial investments.

While in San Francisco, she married James Plaisance, with whom she had a daughter. Her family relations were not good; she changed her name and had little contact with her daughter. The great love of her life was Thomas Bell, a Caucasian she met on the ship to San Francisco and who became her business partner and almost certainly her lover. Since her gender and race precluded her from engaging in financial affairs, she made her investments

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#### ■ WALKING TOURS



#### Under her trees

City Guides, a 31-year-old nonprofit, offers two regular free neighborhood walking tours that include the historic corner where Mary Filen Pleasant lived

FILLMORE, AND REDEVELOPMENT starts at 2 p.m. on the 1st and 3rd Saturdays of the month. The tour covers the history of Japantown since its founding in 1906, the African American experience in the Fillmore and the effects of edevelopment since the 1950s The tour begins under the pagoda at Buchanan and Post and ends under the eucalyptus trees Pleasant planted (above) at Bush and Octavia.

The victorian san francisco tour explores the four styles of painted ladies in the neighborhood. including the Laguna Street row houses, the mansions on California Street, and Lafayette Park past and present. This tour is offered every Sunday at 2 p.m., starting at the southwest corner of Bush and Octavia, Pleasant's former home.

In addition, the popular PACIFIC HEIGHTS MANSIONS tour begins every Saturday and on the third Tuesday of the month at 11 a m

## A Colorful Figure in San Francisco History

through Bell. Their joint fortune reportedly reached \$30 million.

Her 30-room Octavia Street Italianate mansion, which she designed, built and furnished, became known as the Thomas Bell mansion. When she moved in Bell did too, along with a Caucasian wife Pleasant more or less found for him. Because of this living arrangement, and because of rumors about events and underground passages at the house, it also became known as the "House of Mystery."

Probably out of envy and anger at the enormous success of a black woman, rumors abounded about Pleasant's manner of making money. For the same reasons, she was referred to as "Mammy" Pleasant, a name that persists in accounts to this day. She detested the insulting nickname, and returned envelopes addressed that way unopened. And when Thomas Bell died after falling down a flight of stairs, rumors suggested that she was responsible - even after the coroner's jury found that the death was accidental.

When Pleasant left her house in 1899, following a loud argument with Bell's widow, the event was the subject of a long article in the Call reviewing her life. According to the article, "her connection with the 'underground railway' was an established fact and planters whose slaves she had helped cross the border to the free North demanded her life as a recompense."



In 1899, the Call questioned whether Pleasant was "angel or arch fiend.

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And Two Offices on Lombard Street

facts, and most include racist statements.

accounts of her life contain contradictory Tigali by Andrew Sean Green (2004). The most authoritative accounts of her life are by Susheel Bibbs and include a documen-



#### NEIGHBORHOOD HOME SALES

Single Family Homes	BR	BA	PK	Sq ft	Date	Asking	Sale
2874 Bush St	2	3	3	1941	7/14/10	1,049,000	1,060,000
2907 Bush St	3	2.5	2	2168	7/2/10	1,199,000	1,150,000
2813 Pine St	4	2	2	1760	7/2/10	998,000	1,232,000
2807 Clay St	2	1	1	1502	7/9/10	995,000	1,275,000
11 Imperial Ave	3	1.75	2		6/30/10	1,399,000	1,340,000
1900 Pierce St	6	4	2	4600	6/22/10	2,595,000	2,500,000
2922 Sacramento St	4	3.5	2	3250	6/16/10	2,799,000	2,625,000
60 Arguello Blvd	5	3.5	2		7/7/10	2,995,000	2,950,000
2680 Green St	4	2	1		7/9/10	2,795,000	3,100,000
3573 Washington St	4	2.5	2		6/22/10	3,550,000	3,600,000
28 Presidio Terrace	5	7	2	6546	7/15/10	4,600,000	4,287,000
3491 Pacific Ave	5	4	2		7/7/10	4,600,000	4,550,000
308 Laurel St	5	5	1	4352	6/25/10	4,625,000	4,700,000
2841 Divisadero St	5	5.5	2	7615	7/12/10	8,500,000	7,581,250
2935 Pacific Ave	8	7	2		6/21/10	12,900,000	11,500,000
Condos/Co-ops/TICs/Lofts							
1760 Pacific Ave #1A	0	1	0	713	6/23/10	399.000	270.000
3330 Clay St #B	1	1	0		7/1/10	299.000	280.000
1905 Laguna St #101	0	1	0	551	6/21/10	399,000	370,000
2090 Pacific Ave #306	1	1	0	1050	6/23/10	649.000	649,000
2040 FI-II- St #00F		2	-		7/0/10	450,000	(50,000

Condos/Co-ops/TICs/Lofts							
1760 Pacific Ave #1A	0	1	0	713	6/23/10	399,000	270,000
3330 Clay St #B	1	1	0		7/1/10	299,000	280,000
1905 Laguna St #101	0	1	0	551	6/21/10	399,000	370,000
2090 Pacific Ave #306	1	1	0	1050	6/23/10	649,000	649,000
2040 Franklin St #805	2	2	1		7/8/10	650,000	650,000
1450 Post St #704	1	2	1	1607	6/29/10	785,000	750,000
1835 Franklin St #801	2	1	1	550	7/12/10	799,000	785,000
2155 Buchanan St #8	2	1	1		7/9/10	820,000	800,000
2040 Laguna St #201	3	3	1	1559	7/15/10	839,000	839,000
1600 Webster St #302	2	2	1	1315	6/20/10	849,000	875,000
2111 Franklin St #2	2	1	1	565	6/16/10	985,000	925,000
2440 Bush St #A	2	2	1	1496	7/9/10	1,295,000	1,200,000
1699 Vallejo St #3	3	3	2		6/18/10	1,330,000	1,260,000
2717 Union St	2	2	1		6/30/10	1,335,000	1,300,000
3124 Clay St	3	2.5	1		6/29/10	1,395,000	1,325,000
2792 Filbert St	2	2	1		7/13/10	1,395,000	1,370,000
2531 Greenwich St	2.5	1			6/24/10	1,400,000	1,475,000
2957 Jackson St	3	2.5	1	2138	7/13/10	1,525,000	1,535,000
1999 Broadway PH	3	3	1	2200	6/17/10	1,850,000	1,925,000
2179 Pacific Ave	4	2.5	1	2693	6/17/10	2,100,000	2,135,054

#### Sales still strong, but listings lag

As expected, the early part of the summer housing market has been strong: 35 listings closed during the past month, down slightly from 38 the month before. But there has been a decrease in new listings in recent weeks weeks, so there will probably be a more noticeable dropoff in sales during the next month.

One particularly noteworthy sale in this month's listings is 2935 Pacific. The 8-bedroom Pacific Heights mansion was completed last year after nearly nine years of development. One of its unique features is a 2,500 sq. ft. rooftop terrace. The property was originally listed in September 2009 at \$12.9 million and remained active until it sold for \$11.5 million in June. Another significant sale was 2841 Divisadero, which also featured newer construction. Built in 1992 and designed by neighborhood architect Lewis Butler, the home was on the market only a few weeks before going into contract — but it closed at \$7.58 million, nearly \$1 million below the listing price. At the other end of the market, it's rare to see any property sell below \$300,000 in the neighborhood, especially one that is not a TIC or associated with an affordable housing program. But after 127 days on the market, the studio condo at 1760 Pacific #1A finally sold for \$270,000, a surprising 32 percent below the last listing price.

NEW LISTINGS: Some noteworthy listings that recently hit the market include 2755 Fillmore. This 4,000+ sq. ft. house, located just below Broadway, was built in 1986. It was recently updated and has excellent views toward the headlands and the Golden Gate Bridge, Priced just under \$5 million, it will surely receive some serious interest in the coming weeks. If you're looking for space but willing to forego the views, there's 2105 Pine Street. The remodeled 6-bedroom home recently came on the market at \$2.29 million. Nearby, at 2098 Pine, is a spacious two-level condo in a classic Queen Anne Victorian. The 3,700 sq. ft. corner unit is remodeled and priced at \$1.85 million.

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

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