

■ INSIDE

Locals 2  
Street Talk 3  
Crime Watch 4  
Good Works 12  
Home Sales 14  
Art 15



■ FOOD & DRINK

## A New Kind of Burger Joint

Roam Artisan Burgers opens on Fillmore

PAGE 5



■ CLASSICS

## Swan Oyster Bar's Big Fan

James Beard still hanging around

PAGE 7

# THE NEW FILLMORE

SAN FRANCISCO ■ SEPTEMBER 2012

*Sweet!*



PHOTOGRAPHS BY ROSE HODGES



### We're awash in cookies

Something about the shorter days and longer nights of fall fuels the desire for comfort food. And chocolate chip cookies might just top the list. As good fortune would have it, in bakeries new and old, the neighborhood serves up plentiful variations of the homey treat. A recent unscientific study sampled local offerings baked on site. The results appear this month. Spoiler alert: You won't find a bad one here.

STORY | PAGE 10

## Nearer My God to Thee

Burial niches will be added at St. Dominic's in a new columbarium

**F**OR THE FIRST TIME since the 1930s, when San Francisco's cemeteries were dug up and moved to Colma, Catholics will soon have a place to inter their loved ones in the neighborhood.

St. Dominic's Church is creating a columbarium within its stately Gothic arches and flying buttresses. It will offer 320 niches behind the main altar, each big enough for the cremated remains of two parishioners. They are priced from \$4,200 to \$15,200, with the most costly located within the Friars Chapel. Others will be in the area around the altar known as the ambulatory.

"It doesn't disturb the architectural integrity of the church," said Father Xavier Lavagetto, who persuaded the archbishop of San Francisco to allow the columbarium after repeated requests from members of the church.

The Catholic church banned cremation until 1963. Now approximately half of local Catholics are cremated, but there has been no place in the city to inter their remains, as Catholic doctrine requires.

"A number of people in the parish have grandmother at home," Father Xavier said.

One of those is Judie Doherty, a St. Dominic's parishioner who has spearheaded

TO PAGE 3 ►



### THE OLD MAN & THE CAT

A story of abandonment and rescue

PAGE 12

FASHION  
COMES  
ALIVE ON  
FILLMORE  
STREET!

SELECT  
BOUTIQUES  
HOSTING A  
NIGHT OF  
FASHION, FUN,  
AND FESTIVITIES.

FILLMORE FASHION NIGHT 2012  
THURSDAY SEPTEMBER 6 • 6-9 PM

Model: Jocelyn  
(thebook.com)



FillmoreStreetSF.com



SPONSORED BY THE FILLMORE MERCHANTS ASSOCIATION

facebook.com/fillmorestreet

## LOCALS

### SHE FLUFFS & FOLDS

WHEN Sylvia Hernandez took command of the Wash and Royal at Fillmore and California four years ago, she had big shoes to fill. Her predecessor, Barbara Conway, had been the queen of fluff and fold on Fillmore Street for 40 years. She knew plenty about the neighborhood's dirty laundry — and how to spin a good yarn.

Hernandez is more discreet. Pressed for a few juicy nuggets about her clientele's skivvies and bath towels and such, she wouldn't fold. She did say the biggest load she washes, folds and wraps in blue paper is 120 pounds every two weeks. "They have three kids and they're a busy family," she allows. The smallest load is about a pound, which costs \$10, the shop's minimum charge. Anything over the minimum is a buck a pound. And that includes soap and the proper bleach.

If it's dirty, Hernandez and her assistant, Elba Campos, will wash and fold it without taking the customer to the cleaners. One regular brings in her dog bed and doesn't yip about the \$2 a pound surcharge for oversize items. Says Hernandez: "She knows she's giving her dog a real treat."

Comforters, a hassle to wash and dry at home, fetch \$12 to \$14, depending on their

size. Some customers prefer their workout clothes "just washed and hung up — not put in the dryer." She accommodates all requests. One client is sensitive about her "delicates" and provides Hernandez with a special pre-soaking potion.



Sylvia Hernandez runs the Wash and Royal at 2060 Fillmore Street.

Wash and Royal promises same day wash and fold service if dirty laundry is dropped off at 7 a.m.

The duo don't do laundry for everyone who walks in the door. Of the roughly 300 pounds that are washed, rinsed and dried daily in the 28 washing machines and 18 oversize dryers, a goodly percentage is do-it-yourself. The gender divide among self-servers is roughly 50-50, Hernandez says. It takes \$2.25 worth of quarters to wash a load and a quarter every six minutes to dry it.

Hernandez acknowledges that she lets her own dirty laundry accumulate before she dives in and does it. Besides shepherding those 300 pounds of wash each week, she also cleans houses.

"When I come home, all I want to do is take a shower, make something to eat and stretch out on the couch," she says. "I don't even want to think of another washing machine."

— CHRIS BARNETT

## ■ CORRESPONDENCE

### Thanks for the Fillmore Walking Tour

TO THE EDITORS: I look forward to every issue of the *New Fillmore*. Last month was a great example of the myriad of "seeds" that one can glean from a single issue.

I read the paper from cover to cover, as usual, and as I read, I couldn't wait to put on my walking shoes and go exploring to see all the things mentioned in the various articles. I know Fillmore well, but there were a number of new or improved restaurants, shops and galleries mentioned that were calling to me. I asked a friend to join me on a "walking tour" of Fillmore Street.

I am a tour guide by profession and passion, so I had fun guiding her down Fillmore and pointing out the new parklet on California Street by Delfina, the Royal Ground Coffeehouse, checking menus

at the Tacobar and State Bird Provisions, peeking into the New Chicago Barbershop, and telling the stories that went with each stop (from the *New Fillmore*, of course).

The best was last: Jerry Ross Barrish's musical sculptures at the Lush Life Gallery at 1320 Fillmore (through September 30). The exhibition is really magical.

I have so many favorite restaurants (Ten-Ichi, Dino's, Woodhouse Fish Co, The Grove, La Mediteranee) that we had a difficult time deciding where to eat. We had a superb meal at Curbside Cafe and plan to return soon to try their early prix fixe menu choices. At the end, my friend wanted her own copy of the August issue of the *New Fillmore*.

MARILYN STRAKA  
On The Level Walking Tours

### THE NEW FILLMORE

newfillmore.com

2130 Fillmore Street #202 • San Francisco, CA 94115 • 415.441.6070  
editors@newfillmore.com

Editors | Barbara Kate Repa & Thomas R. Reynolds  
Production | Ginny Lindsay Proofreader | Donna Gillespie  
Marketing Manager | Alison Short

Advertising inquiries ads@newfillmore.com or 415.441.6070  
Published on the first weekend of each month. Deadline: 20th of prior month  
Subscriptions by mail are available for \$30 per year. Please send a check.

### Connecting the neighborhood

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



newfillmore.com | updates, videos and an archive of back issues

## ■ STREET TALK

### State Bird: America's best new restaurant

No less an authority than Bon Appetit magazine has joined the chorus of praise for **STATE BIRD PROVISIONS**, the still newish path-breaking restaurant at 1529 Fillmore in the jazz district. The magazine's annual wrapup of outstanding new restaurants around the country proclaims State Bird Provisions the best new restaurant in America.

"Traditionally speaking, it's not the food, the setting, or the experience I would have expected from a great restaurant, but it works," writes author Andrew Knowlton, who calls State Bird's small plates "little flavor bombs, each a revelation."

**SPICY NEWCOMERS:** Just off the beaten path at 1821 Steiner, in the former bridal shop, a promising new emporium of spices, herbs and flavorings called **SPICE ACE** is in the works. The owners hope to have their doors open before the end of the month.

**COMING & GOING:** Back on the boulevard, the new **PRANA** yoga wear boutique at 1928 Fillmore is nearing completion. . . . Work is proceeding apace at 2201 Fillmore on Starbucks' new juice bar concept called **EVOLUTION FRESH**. . . . There's activity at the corner of Fillmore and Clay on the transformation of the **LONG BAR**, whose new name and concept is still to come. . . . The longtime home of **MRS. DEWSON'S HATS** at 2050 Fillmore, now vacant, will soon house a new cosmetics company. . . . Several new clothing boutiques are in the works, and one is leaving: Local favorite **METRO 200** has announced that it's closing after a long run at 2116 Fillmore.

## NEIGHBORHOOD NEWS



A composite photograph shows the niches in the Friars Chapel at St. Dominic's behind the main altar.

### St. Dominic's Is Creating a Columbarium

► FROM PAGE ONE

the project to create the columbarium. Her mother's ashes, currently in an urn in her home, will be among the first to occupy a niche in the new columbarium. At least 15 other members of the parish also keep a relative's ashes at home, she said.

"There was a need," said Doherty. "It was a vision of Father Xavier's many years ago. I knew it was something he wanted to do."

So Doherty, a former executive at the McKesson Corp. and a refugee from the now-shuttered St. Bridgid's parish, set about researching the possibilities and determined to make it a reality.

So far 120 niches have been sold, more

than paying for the project. The revenue from additional sales will go into an endowment to support the work of the church. The niches are 12 x 12 x 12 inches, stainless steel on the inside, faced with limestone and granite. They are being built by a firm in Texas and will be installed this fall.

Doherty refers to them as "ELCs — eternal life condos." There are six levels of prices, primarily based on the distance from the altar.

"It's about location," she said. "It's like real estate." But she added: "There's not a bad seat in the house. Everybody's name will be visible."

When the niches are installed, Doherty

expects sales to increase. "Once I'm not just selling a 'bridge to nowhere,' it'll make a huge difference," she said.

Half a dozen benches will be installed near the niches. Families may sponsor the benches for \$10,000 each. Plaques will be available for \$300 each to honor people buried elsewhere.

The archbishop required that 10 percent of the niches be set aside for indigent or low income parishioners, said Father Xavier.

There are five other columbaria in the city, including the San Francisco Columbarium, in the inner Richmond, which is operated by the Neptune Society. The others are all at Episcopalian churches.

Fashionistas of All Ages...  
Come Celebrate Fillmore Fashion Night  
with



Shop Roberta's New Women's Fall Apparel and  
Accessory Collections and Custom Design Your  
Own Parisian Macaron with Chef Alex Trouan  
from L'Artisan Macarons

Thursday, September 6<sup>th</sup>  
6pm-9pm

2055 Fillmore Street, San Francisco, CA  
415.563.8595

Free gift with purchase

www.robortafreymann.com  
www.lartisanmacaron.com





**FILLMORE**  
SAN FRANCISCO

Follow us on  
**facebook**

Be informed of sales, store openings, events and select offers!

facebook.com/fillmorestreet

**CALIFORNIA SHELL**  
**AUTO SERVICE & REPAIR**

Brakes & Tires  
Check Engine Lights  
Computer Diagnostics  
Factory Scheduled Maintenance  
15K, 30K, 45K, 60K & 90K Services  
Cooling System & Transmission Problems  
Smog Tests & Repairs for Failure  
Batteries & Starting Problems  
Minor Repairs of all Types

EUROPEAN • JAPANESE • AMERICAN  
**Fast, Friendly & Guaranteed**

2501 California at Steiner • (415) 567-6512  
Monday through Friday 8 a.m. to 6 p.m.

CALL FOR A FREE PHONE CONSULTATION

**Feeling Depressed?**

Introducing a Medication-free Alternative To Treating Depression

www.LenoxHillTMS.com

**LENOX HILL TMS**  
Psychiatric Associates  
NEW YORK | SAN FRANCISCO

FIND US ON:  
f t

415.944.0919 | info@LenoxHillTMS.com | 2000 Van Ness Avenue | Suite 310 | San Francisco, California 94109

## CRIME WATCH

### Outstanding Warrant Van Ness Avenue and Pine Street July 26, 9:30 a.m.

Officers were dispatched to the Chevron station, where a trespasser was aggressively soliciting motorists for cash as they pumped gas. Officers detained the man without incident. After a computer check revealed he had an outstanding \$10,000 arrest warrant for trespassing, he was transported to county jail for booking.

### Trespassing Van Ness Avenue and Pine Street July 27, 7:30 p.m.

Officers received a second call from the Chevron station; a man who has a history of assaulting employees and fighting with police had returned. The attendant signed a citizen's arrest form for trespassing, and officers advised him of the procedures involved in obtaining a stay-away order.

### Obstructing Officers in Their Duties, Prohibited Weapon Pine and Buchanan Streets July 27, 8:48 p.m.

Plainclothes officers began a surveillance operation of the area in which several recent burglaries were reported. In previous incidents, the suspect had fled in a red car. The officers saw a man who matched the suspect's description come out of a building, cross the street and walk toward a red car. The officers identified themselves and ordered him to stop, but he fled. Finally the officers caught up to him, tackled and handcuffed him after a struggle. A witness told police he had watched while the man tampered with the door of a nearby house. A search of the suspect revealed he was carrying several keys that had been shaved down. It is a crime to possess shaved down keys, which are often used to increase the likelihood a key will work in any lock. The suspect was also carrying pepper spray.

### Trespassing Van Ness Avenue and Pine Street August 3, 6:07 a.m.

Officers received another call from the Chevron station; a trespasser was refusing to leave. The caller stated that the suspect was panhandling and behaving aggressively toward customers. Once again, officers immediately recognized the man. There is a restraining order on file, but he refuses to comply with it. When the officers ran a computer check they found several outstanding warrants for his arrest.

### Store Burglary Van Ness Avenue and Sacramento Street August 13, 11:38 a.m.

Officers responded to a call about a shoplifting incident. They met with an

employee of the business, who gave them a description of the suspect, described the stolen items and indicated the direction of the man's flight. The employee then got into the back of the patrol car to help the officers search for the suspect. A short time later he said, "That's him." The officers detained the suspect and found the stolen merchandise in the croch of his pants. The employee asked to sign a citizen's arrest form. The officers transported the suspect to Northern Station.

### Outstanding Warrant Geary Boulevard and Gough Street August 13, 2:04 p.m.

Officers received a call concerning an individual clad only in underwear who was walking in and out of the roadway. They came to the scene to conduct a well-being check. A computer check revealed an outstanding no-bail arrest warrant for burglary. When the officers informed the suspect about the warrant, he responded by going limp and refusing to cooperate. Additional officers were called to put the suspect in the police car. He was booked at county jail.

### Vehicle Burglary Post and Fillmore Streets August 21, 6:37 p.m.

An 8-year-old child saw a man break into the family car and take out a bag. The child told his parents, who called 911. En route to the scene, the officers received an update from dispatch that patrons in a restaurant had seen a man pull up to the corner of Post and Fillmore and emerge from a white car. While they watched, he broke a window of a nearby car and removed items from it. The caller gave a good description, along with the suspect's license plate number. Officers then viewed video footage of the incident taken from outside the restaurant. One officer recognized the auto burglar and broadcast this information to assisting units. These officers drove to Seventh and Market, an area where burglars frequently fence stolen property. They spotted the suspect and arrested him; a large amount of stolen property was recovered from his car.

### Burglary of Vehicle Octavia and California Streets August 22, 12:25 a.m.

Officers received a call about a man who was breaking into a gray Jaguar. At the scene, they noted the car's rear window was smashed in. The suspect attempted to conceal himself by crouching down inside the car. Officers removed the man from the car and detained him without incident. A witness identified the suspect, who was on felony court probation for auto burglary. He was booked at Northern Station.

**ST. DOMINIC'S CATHOLIC CHURCH**

MASSSES	PRAYERS & SACRAMENTS
5:30 pm (Saturday Vigil) 7:30, 9:30 & 11:30 am 1:30, 5:30 & 9:00 pm	The church is open for prayer all day and into the early evening.
<b>WEEKDAYS</b> 6:30 & 8:00 am & 5:30 pm	<b>Liturgy of the Hours (Daily)</b> Morning Prayer 7:15 am/Sat 8:00 am Evening Prayer 5:00 pm
<b>SATURDAY</b> 7:40 am Rosary, 8:00 am Mass	<b>Reconciliation</b> Sat 5:00 pm, Sun 7:00, 8:00 & 11:00 am, 5:00 pm <b>Adoration of the Blessed Sacrament</b> Mon & Wed 8:30 am & 6 pm Tue & Fri 8:30 pm

2390 Bush St. (at Steiner) • (415) 567-7824 • Free Parking

## FOOD & DRINK



"We didn't come up with this concept just to do one or two," says Roam's Lynn Gorfinkle.

## A Better-for-You Burger

At Roam, they're focused on making healthier food

tariff for the more exotic bison and ostrich meats.

And Roam's health and environmental consciousness extends beyond the burgers to the beverages, including seasonal "better-for-you sodas" sweetened with fruit juice and agave instead of sugar.

A selection of eight wines are all sustainably produced and served on tap to eliminate corking and bottling. "We get them directly from the producers, so we can pass along a lower price," says Gorfinkle. "We didn't want to sell an \$18 a glass wine with a \$7 or \$8 burger."

And the impressive taps and bottles of beers and ales include Stone IPA, Allagash White Belgian Ale, Boont Amber Ale, gluten-free Omission Pale Ale and the most serious, Brother Thelonius Ale.

Roam's owners are also looking into getting a prosceno on tap for those who favor a different kind of bubble.

Sides, too, are beyond the usual fries. Those are on the menu, but cooked in rice bran oil, which Gorfinkle says is lighter than most oils, with a higher smoking point that translates to less fat and fewer calories. Also offered are sweet potato

fries and a haystack of zucchini and onion shreds given the same quick frying treatment. Seasonal vegetables are also offered: summer squash now and brussels sprouts and broccolini when fall and winter come.

Burgers are served swathed in brown paper wrappers. The carb-conscious can request a lettuce wrap in lieu of a bun.

The fare makes for a good fit with the relaxed vibe of the woody dining room. Takeout is available, but those who dine in are asked to order, take a number and wait for their food at tables or a long bar, all fashioned from salvaged wood. A one-of-a-kind chandelier is made from old Straus milk bottles, which also line a wall. When the weather is good — as it has been since they opened August 24 — the front windows open out onto the street. "We wanted to take a white tablecloth experience and bring it to a casual setting," explains Gorfinkle, who says they were happy to snag their new locale, home for ages to the Osaka Japanese restaurant.

"We love Fillmore Street," she says. "We've been eyeing this neighborhood even before we opened on Union." And they're especially happy to be bridging the upper and lower parts of the street — and to reach the crowds drawn to local entertainment at the Sundance Kabuki Theaters and the Fillmore auditorium.

This won't be Roam's last stand. "We didn't come up with this concept just to do one or two. We're looking at other neighborhoods — and other cities," says Gorfinkle. "The more people you can touch with good food, the more good you're doing in the world. I believe that."

**Knoll Sale : Sep 21 - 30, 2012**

**Curated Shopping for Modern Living**

1905 Fillmore St : San Francisco • 415.776.2100  
info@zincdetails.com  
WWW.ZINCDETAILS.COM

**KABUKI**  
Springs & Spa

*An oasis of serenity in the heart of San Francisco.*

Japan Center 1750 Geary Boulevard San Francisco, CA 94115  
415.922.6000 kabukisprings.com  
KABUKI SPRINGS & SPA IS A JOIE DE VIVRE SPA



FORMER FILLMORE resident Andrea Ballus had been scouting out the neighborhood for a location for her fourth Sift Cake and Dessert Bar. She found the perfect setting when Dumpplings & Buns abruptly left the cozy space at 2411 California, just around the corner from Fillmore, and opened her doors on August 23.

Ballus opened her first Sift shop in 2008. She says it is a business born of frustration and necessity.

"I got married in Sonoma around that time and I knew I wanted an array of desserts and fun flavors and brightly colored cupcakes," she says. "Unfortunately, no one was doing that. There was a hole in the desert marketplace."

She opened her first shop in Cotati, then added others in Napa and Santa Rosa. A mobile cupcake truck, which she calls the Sifter, is equipped to cater events and festivals and parties on site.

Ballus, identified on her business card as a "Pastry Pushin' Proprietress" who is "Frosting Obsessed," credits her parents for her culinary bent, describing both as "bakers on the side." There's even a neighborhood connection: Her mother used to provide the cheesecake for Pauli's Cafe, a longtime fixture at the corner of Fillmore and Washington that is now the home of Chouquet's. Her father bakes artisan breads.

The new shop's offerings, delivered daily from Sift's Sonoma kitchen, include cupcakes with buttercream or cream cheese frosting for \$3.25 apiece and large cookie sandwiches priced at \$5.50. A number of



"I love it here," says the owner of Sift, who used to catch the bus in front of her new shop.

## Not for the Sugar-Shy

Sift Cake and Dessert Bar opens

sweet novelties, ranging from \$1.90 and up, include "cruffles"—a blend of cake and frosting dipped in chocolate—and "frosting shots," which are just what the name implies served up in a souvenir shot glass.

To chase them down, there are "cake shakes"—frosting cupcakes blended with ice and milk.

"They're the same consistency as a milkshake," Ballus says.

Nostalgic customers say they bring to mind childhood birthday parties where the ice cream used to melt into the cake on the same plate.

Ballus says her own allegiance shifted recently from the red velvet cupcake to the "Awe Snap," a sandwich made of ginger-snap cookies filled with lemon gelato.

The Fillmore shop—where Sift unveiled new branding Ballus describes as a "more elegant look," with pastel prints and polka dots on a stark white background—will also offer pour-over coffee, each cup individually brewed. And soon it will be open at 7 in the morning on weekdays to offer commuters coffee, a cereal bar and oatmeal.

"I used to take the 1-California express

bus from that exact spot—and lean against the wall where the shop is now," she says. "I know people want a cup of coffee and a quick breakfast while waiting there."

The shop's offerings are not for the sugar-shy.

"We definitely believe you should simply work hard and then treat yourself," Ballus says. But the shop offers gluten-free cupcakes on "wheat-free Wednesdays" and Sift bakers have dabbled with some low-calorie and vegan creations.

Sift also stocks other sweet-inspired wares: candles, journals and cookbooks, plus totes and lunchbags imbued with pastel prints.

"The way I see it is that desserts are part of a celebration—anything from getting off work at the end of a day to having a birthday," says Ballus. "And gift items go hand in hand with desserts. Now people often give desserts as gifts."

Ballus, who used to live around the corner from the newest Sift and worked as a nanny nearby, long had her heart on a local spot.

"I love it here. I knew it was a neighborhood I wanted to be in," she says. "And people are professing their love already—promising to be our new best customers. That really makes work fun and exciting."

For those who fondly remember the cheesecake served at Pauli's, this is their lucky month. The September flavor of the month at Sift will be strawberry cheesecake. "It's based on the very recipe my mom used to make for Pauli's back in the '70s," Ballus says.



The venerable Swan Oyster Depot at 1517 Polk Street has been honored by the James Beard Foundation as one of America's regional classics. The award hangs in the front window.

## It's James Beard's Kind of Place

Long before it won the coveted award named for the Dean of American Cooking, Swan Oyster Depot was one of his favorite places for lunch

By JOHN PHILLIP CARROLL  
PHOTOGRAPHS BY SUSIE BIEHLER

THE PHONE RANG in James Beard's suite at the Stanford Court Hotel. As usual, it was within arm's reach at his local command center—the end table to the right of the sofa where he always sat—and he answered on the first ring. The phone was surrounded by, and occasionally buried under, a happy clutter: his calendar, dozens of pink message slips from the front desk, novels sent to him by his editor at Knopf (not for his critical opinion, but for his pleasure), a bag of candied ginger, a sturdy lamp with a high-wattage bulb for reading and several editions of *The New York Times*. Those days, the paper was always a day late because it was sent by mail, but James couldn't begin the day without it.

The caller was Chet Rhodes, a longtime friend from the San Francisco Convention and Visitors Bureau. The two had a lunch date, and Chet was down in the lobby. James was dressed, waiting and ready to go, wearing



one of his loose T-shirts with bright, broad horizontal stripes, a Chinese jacket and baggy blue jeans. It was his typical casual outfit, easy to slip into. The tailor-made suits, which he once wore for almost every engagement, now came out only in the evening, if at all, for dressy occasions.

From late 1979 until he died in January 1985, I

worked closely with James Beard when he was on the West Coast. I'd met him through our mutual friend Marion Cunningham, who he called "the broad shoulders of the Bay Area food world." For decades, James had bordered on becoming a national hero, claiming that American food could stand its ground with any of the world's great cuisines. He became known as the Dean of American Cooking and his books, cooking classes and weekly newspaper column influenced generations of food enthusiasts.

James did not enjoy being alone, and he was always ready to venture out, even if he wasn't sure of the destination. He was a raconteur, a happy eater and a social creature. If he fit into your car, he'd go. He had traveled and consulted throughout the world, and although Manhattan was his home base, he loved San Francisco and spent two or three months a year here. "This city just gets into your blood," he told an interviewer. He was comfortable, the climate was ideal and he was very indulged. He lived as a beloved guest

TO PAGE 8 ►

**la Méditerranée**  
CAFÉ • RESTAURANT  
**CATERING**  
2210 Fillmore  
(at Sacramento)  
San Francisco  
**415.921.2956**  
CELEBRATING 30th ANNIVERSARY  
FILLMORE LOCATION  
www.cafelamed.com

OPEN seven days  
WHERE the fillmore district, 1300 fillmore at eddy  
PARKING public garage and weekend valet parking  
RESERVATIONS 415.771.7100 1300fillmore.com  
"Some restaurants simply fuel the body, while others, such as 1300 on Fillmore, ignite the imagination."  
Michael Bauer, OF Chronicle Food Critic  
**1300** ON FILLMORE

**tacobar**  
MEXICAN CLASSICS made with local organic ingredients, line-caught fresh fish, free-range chicken breast, all-natural pork and black Angus beef.  
We love catering your fiestas. Please call Jack at 786-9406.  
2401 California Street at Fillmore  
415tacobar.com

**ELITE**  
The Elite Cafe  
Established 1981  
2049 Fillmore Street • 415.677.ELITE  
www.TheEliteCafe.com

Bar **FLORIO** Café  
Become a Facebook fan. Search "Florio Cafe & Bar"  
Tweet us! twitter.com/floriosf  
1915 Fillmore Street • (415) 775-4300 • floriosf.com

**invision optometry**  
eye examinations contact lenses artful frames  
**ANNUAL SALE!**  
Save up to 75% on selected frames.  
**Sept. 8th to 15th.**  
415 563 9003  
www.invisionopto.com  
Edna F. Lee, O.D.,  
Clifford A. Lee, O.D., F.A.A.O.  
INVISION OPTOMETRY'S ANNUAL SALE  
SAVE UP TO 75% ON SELECTED FRAMES • SEPT. 8TH TO 15TH





*A high, narrow stool in the crowded Swan Oyster Depot was one of James Beard's favorite spots.*

## Swan Oyster Depot Is a Classic Neighborhood Spot

► FROM PAGE 7

surrounded by longtime friends and admirers. It was a joyful experience, unlike the chaos of his Greenwich Village brownstone, which became headquarters for the James Beard Foundation and its high-profile dinners and annual awards.

In New York, he had a home to take care of, and to pay for. In San Francisco, life was orchestrated from a hotel suite, where all of his needs were anticipated. He liked the city's restaurants, too, and was interested in what new chefs were doing. And he was charmed by both Jeremiah Tower and Alice Waters.

Ground-breaking California cuisine aside, James was, by his own admission, a creature of habit when eating out. Much of the time he liked the places he knew, and where they knew him. "Let's go to a neighborhood joint," he'd say when there was a question about where to dine.

Chet's choice for their lunch that day was Swan Oyster Depot. I didn't go with them, so I can't tell you what they ate. The food at Swan was, and is, without pretension. The staff was doing what James Beard encouraged everyone to do: to cook what comes naturally, and what's comfortable for you. Let the food star, very simply, and try to achieve balance in texture, taste and temperature.

What Swan offered — and still offers — was the best of the Pacific's bounty, respectfully prepared. The flavors

were fresh from the sea, not fussy and overworked. It was also a nostalgic experience, for this was much like the West Coast seafood he'd grown up with in Gearhart, Oregon. With age had come a need and a desire for plain food. His days of living it up with overly rich French cooking were past.

As large as James Beard was, he liked to fit his 300-plus pound frame into small spaces, like a kitchen trying to curl up in a teacup. If counter seating was available, where he could watch cooks wielding knives, tossing salads and maneuvering saute pans over a high gas flame, he preferred that to a table. It gave him the chance to engage in conversation with the diners next to him. People were inevitably captured by his stories, and charmed by his slightly naughty humor. And he, in turn, wanted to know what they were thinking. Perching on a high, narrow stool in the crowded Swan Oyster Depot was just the ticket for that experience.

He also looked forward to going to Chuck Williams' home, a jewel box of a place on Golden Court in San Francisco. Chuck had a less-is-more approach to cooking, which was reflected in his meals. "Chuck roasts a chicken with one herb, not five or six, and it's perfect," James said. He swooned over Marion Cunningham's fried chicken with mashed potatoes, biscuits and gravy.

In conversation, his words were



*The line outside, the jovial commotion — and the best of the Pacific's bounty, respectfully prepared.*

colorful, and his humor often spicy. He loved "exchanging information," not gossiping, though he was rarely mean-spirited. At the grocery store, or at a party, he would pick up some unidentified or unrecognizable little tidbit, eye it suspiciously and mutter, "What's this little turd of misery?"

The bathroom was always the "loo," saying goodbye or good night was "see you anon" and his morning shower was a "feeble ebullition." A disagreement was a "row" and a heated argument was a "major row." Anything that tricked the eyes momentarily was often an "optional illusion." Guests who had a bit too much to drink were "squiffy," while those who were annoyingly intoxicated were "ass over teapot" drunk.

If someone close to him was yearning for something that was likely

unattainable, he might say, "She wants softshell crabs for Christmas and oysters in July." Others, especially seniors, who were slightly bewildered or eccentric were either "pixilated" or "addleated," or likened to "something on the end of a stick."

For years, he and Marion Cunningham spoke every morning. Both were early risers. She could phone him at 5:30 a.m. California time knowing that, by 8:30 New York time, he'd already had several calls. Like Marion, he loved the telephone. For years, he gave him much of the credit for her success. Though her initial boost came with his help, her own hard work and sense of what was right for the time carried her through to a remarkable career of her own.

Although the lunch James and Chet

shared occurred in 1981, the interior of Swan has hardly changed since. Sitting at the counter now, I almost feel like a ghost at a banquet, thinking of all the people who have shared that space before.

I've been asked what James Beard would think of the Beard House, and of the awards it bestows on classic American establishments — including the Swan Oyster Depot, which won the Beard Regional Classic Award in 2000.

In life, I don't think James thought much about a legacy. He never owned a camera or kept a journal, and photographs and mementos weren't very important to him. Though he liked telling stories and everyone was captivated by his reminiscences, he was happiest looking toward the future, with new books, more traveling and more cooking classes in

California and New York. In short, he thought not so much about a legacy, but about making a living.

The concerns of daily survival aside, I think he would be proud that his name lives on, and that time-honored eateries — especially the ones he knew and loved — are recognized in his name. Going to Swan is a bit of a theatrical experience, with the line outside, the jovial commotion and the clever exchanges inside. It's like scoring a ticket for a hit show. And theater was, after all, James Beard's first passion.

*John Phillip Carroll is a San Francisco writer and cookbook author. His most recent book, Pie Pie Pie, was published by Chronicle Books. He blogs about his time with James Beard at jamesboardrevisited.wordpress.com.*

**GOLD QUALITY AWARD**  
For Medi-Cal HEDIS measures

5 YEARS IN A ROW

Quality Diabetes Care

**SAN FRANCISCO HEALTH PLAN** (888) 205-6552  
www.sfhph.org

Here for you

**IT'S LIKE A FARMER'S MARKET.**

**ONLY IT'S IN OUR STORE.**

The whole idea of a Farmer's Market is to get things grown nearby and just-picked. That way you know that they're hours fresh and that they haven't come from some agribusiness megacorp or from some other country.

We like that idea, too, enough so that we search out local foods, organic and otherwise, in their seasons. Local jams. Local eggs. Local coffee. Local petrale. Local pickles. And on and on, all gathered from places as far-off and exotic as Petaluma and Half Moon Bay.

When it comes to fresh foods, there's no place like home.

**MOLLIE STONE'S**

In the Castro In the Fillmore In Twin Peaks

Living **LARGER**

Write your next, best chapter right here at San Francisco Towers, the remarkable senior living community ideally located in the heart of the city.

To learn more, or for your personal tour, please call 415.447.5527 or visit [sanfranciscotowers-esc.org](http://sanfranciscotowers-esc.org).

1661 Pine Street San Francisco, CA 94109

**San Francisco Towers**  
The life you want, in the city you love.

Service is our 2nd language | Quality First | A fully accredited, non-denominational, not-for-profit community owned and operated by Episcopal Senior Communities License No. 380340292 COA #177 EPH042-01PF-07012





## In the Chips

An opinionated guide to the best chocolate chip cookies in the neighborhood

By DONNA GILLESPIE

**C**HOCOLATE CHIP cookies abound at many of the bakeries in the Fillmore, and I've long been a fan of this particular type of cookie. So I went on a sampling tour—one cookie per day—to compare and rate the chocolate chip cookies in the neighborhood.

First, I must be upfront about my cookie biases. The ideal chocolate chip cookie should be warm, delicately crispy on the outside and medium rare in the middle, seriously flirting with underbaked. Nuts are a plus. I prefer Belgian milk chocolate chips—big, chunky ones—but will accept semisweet if the chips are nested, half-melted, in enough gooey goodness.

### BAKER & BANKER

1701 Octavia Street (The bakery entrance is around the corner on Bush Street.)

What is described as a "brown butter chocolate chip cookie" at first glance looked a little overbrowned and I thought it might be dry. But I found it invitingly soft inside. The outer crispness served to seal all the moisture in; it was just as moist as any cookie pulled right out of the oven. This is a big cookie—easily two cookies' worth. The chip—or chunk—count is generous as well, so many they fuse together into a single chunk, giving the effect of a creamy chocolate center. These

are high-quality dark chocolate chunks that even at room temperature have the texture of hot string cheese. The milk-chocolate-or-else grinch in me was totally silenced. These chips are that good. No nuts, but I didn't miss them. The baker explained the butter is browned before it's added to the dough, which helps kick out the flavor of the chocolate. On top of this, they sprinkle on vanilla salt.

Cost: \$3, or \$10 for a roll of ready-to-bake dough

Rating: 5 chips

### BUMZY'S CHOCOLATE CHIP COOKIES

1460 Fillmore Street

I was expecting a lot from a bakery devoted entirely to the art of the cookie—and Bumzy's didn't disappoint. Its chocolate chip version competes with the likes of sugar cookies, peanut butter cookies and lemon frosted snaps, all home baked according to family recipes. Behind the counter I saw a stack of small plastic mixing bowls, just like you'd use at home—solid evidence the cookies are baked in small batches. If chocolate chip is your choice, you still have decisions to make: dark chips or milk? Walnuts? I ordered the Bumzy's Classic and it arrived not just warm, but hot. It was a superb cookie—so buttery soft in the middle I thought it doesn't get better than this unless you sneak some of the raw dough out of the mixing bowl. The chips were oozing. The

cookie steamed. I wanted to put down the cookie and clap. I walked out happy and full because I was given a lemon frosted snap to sample while I made up my mind.

Cost: \$2.50

Rating: 5 chips

### FILLMORE BAKESHOP

1890 Fillmore Street

This chocolate chip cookie features pecans. I found it especially interesting visually—a perfectly round with crispy, almost flat edges, and evenly sprinkled with small chips. It wouldn't be a stretch to call it pretty; I can see this one gracing a magazine cover. It also had a distinct crunch—the cookie's natural crunchiness accentuated by the pecans, which were broken into small pieces and very fresh. The chips are dark chocolate. The cookie wasn't particularly moist, but that lively crunch made up for that minor deficiency. Worth a return trip.

Cost: \$1.50

Rating: 4 chips

### FRACHE

1910 Fillmore Street

This cookie has great presence. I have to give it an extra chip just for appearance: the funky, lumpy, home-baked look I love. Who gets a smooth, perfectly circular cookie when you bake them at home? This one is a medium-sized cookie generously supplied with large dark chocolate chunks that tend to melt into a seam of creamy chocolate in the center. This cookie is just a little on the crusty, dry side for me—but tasty enough that I would definitely want to repeat the experience.

Cost: \$2.75

Rating: 5 chips

### JANE

2123 Fillmore Street

This chocolate chip cookie features a sprinkling of toffee. It is a cookie of size, only slightly smaller than Baker and Banker's. The chips are small, too, semisweet and well scattered throughout. This one was soft, sugary and a little gritty in texture. Not bad, very fresh—but but this time my bias toward milk chocolate kicked in. The toffee flavor was subtle; I'm not sure I would have noticed it if I hadn't known it was there.

Cost: \$1.90

Rating: 4 chips

### LA BOULANGE

2325 Pine Street

This chocolate chip cookie did not have a lot of presence; it's small and easy to miss among all the luscious pastries on display behind the counter at this French bakery. The cookie is browned and crisp around the edges. The chips are small, too, and made with dark chocolate that was, to my taste, very bittersweet. I found the cookie a little dry. Much as I love just about everything else La Boulange makes, this cookie didn't inspire me to immediately contemplate my next trip back for another. But come to think of it, should an authentic French boulangerie be expected to excel at chocolate chip cookies? *C'est la vie.*

Cost: \$1.50

Rating: 3 chips

### ARE THERE OTHERS?

If we've missed other excellent chocolate chip cookies available in the neighborhood, let us know. Email editors@newfillmore.com.



## The Friendship Line

A MULTI-LINGUAL TELEPHONE LINE FOR ADULTS 55 & OVER

Institute on Aging's Friendship Line reaches out to older adults, offering a wealth of emotional and well-being resources. In the comfort and privacy of their home, callers receive emotional support, reassurance, counseling, crisis intervention, abuse prevention help, medication reminders, well-being checks, and information and referral for additional care.

**415.752.3778**

Volunteer Opportunities: 415.750.4111x124

The Multi-lingual Friendship Line is not an emergency phone service. It is a community support project by Institute on Aging and Department of Adult and Aging services of the City and County of San Francisco, partially funded through the Mental Health Services Act.

**Institute on Aging**  
Helping Bay Area Seniors Live Independently

*I want to make sure he learns a second language.*

Find the perfect school for your little one with our searchable database of 200+ schools. Search by language program, specialty, proximity and more.

**zephyrsf.com**

**Z**  
**ZEPHYR**  
REAL ESTATE

CASTRO NOE VALLEY PACIFIC HEIGHTS  
POTRERO HILL UPPER MARKET WEST PORTAL



### Pacific Heights

Offered at \$3,400,000

**Elegant View Home.** Gracious living combines with an extraordinary blend of traditional and contemporary design in this 7+BD/7.5BA 4-level home. There are wonderful views to the Bay and Alcatraz. Expansive Thomas Church gardens & deck. Guest garden apartment, 2 car SxS garage, elevator.

2430Vallejo.com

Mary Lou Myers (415) 321-4244



### Cow Hollow

Offered at \$3,995,000

**Sophisticated and Elegant Showcase.** Ideally located, overlooking the Presidio. This spacious 4BD/3.5BA 3 level home is the ultimate in urban chic and completely remodeled. Spectacular views, a State of the art kitchen, large living room, limestone fireplace, tall windows, serene garden and a 2 car garage.

2750LyonStreet.com

Lowrie MacLean (415) 305-3326



### Noe Valley

Offered at \$1,500,000

**COMING SOON!** Stunning 3 level condo in former St. Paul's Elem. School. Master suite with dressing room, office, 3 skylights, glass fireplace in center of room, split bath, closets and storage, access to private roof deck. 2nd master has private access. Exposed brick, hardwood floors, high ceilings, views.

300Valley-5.com

Rebecca Hoffman (415) 946-8896



### Cow Hollow

Offered at \$1,399,000

**Top Floor Property in 2 Unit Building.** Open floor plan with wonderful natural light. Large master suite with walk-in closet and private bathroom, a second bedroom, an office and a full second bathroom. Chef's kitchen. Period detailing, soaring ceilings, hardwood floors, 2 car parking, great location.

2959Webster.com

Missy Wyant Smit (415) 321-4315



### Noe Valley

Offered at \$1,395,000

**Quintessential 3BD/2BA Beauty.** This beautiful 1862 Victorian home boasts lots of natural light, high ceilings and period details. Double parlor & formal dining lead to a sunny kitchen that opens to the deck and yard. Large garage, 2 car parking. Desirable Noe location!

SanchezStreetHome.com

Rachel Swann (415) 225-7743



### North of Lake Street

Price Upon Request

**2 Level Condominium in Choice Location.** Close to the Presidio and Mountain Lake Park. 2 level remodeled upper unit in a 2 unit building. 3BD/2.5BA home with living room with fireplace, formal dining room, sunroom, laundry, breakfast area in kitchen. Hardwood floors, coved ceilings, shared garden, parking and storage.

300Valley-5.com

Mary Lou Myers (415) 321-4244



### Noe Valley

\$869,000

**Sausalito Bungalow Condo in Noe Valley.** This storybook 2BD/2.5BA home offers a modern yet comfortable living space. Sunny south facing deck, lush private garden, views of the Berkeley Hills. Beautifully designed kitchen, hardwood floors throughout, family room, bonus office space. Great location for easy commuting.

561-2891Street.com

Jacqueline Nejaime (415) 321-4343



### Hayes Valley

Offered at \$769,000

**Top Floor Flat.** Bright, freshly renovated, 2+BD/2BA condo. 1 car parking. Top floor flat in a 3 unit building in cool Hayes Valley. Lots of light, fireplace, new hardwood floors, caesarsone kitchen and private deck.

451FillmoreSt3.com

John Woodruff, III (415) 321-4266

Marcus Miller, MA (415) 321-4245

## The City's Best

To see homes for sale in your neighborhood, make your smartphone smarter using our mobile App. Text: HILLCO To: 87778

Hill & Co. is a proud member of the Who's Who in Luxury Real Estate international network.

**HILL & CO.**  
REAL ESTATE  
(415) 921-6000 • www.hill-co.com

## The Old Man and the Cat

A familiar face in the neighborhood goes searching for a new friend

By BARBARA KATE REPA

FOR MANY YEARS, John Gaul has been a fixture on Fillmore. Strolling and busing through the neighborhood, he has been a dapper presence, doling out advice and good cheer along the way.

But just lately, his gait has slowed. He is getting about now with the help of a walker since he fell on the stairs a couple of months ago while giving one of his regular tours at the Haas-Lillenthal House on Franklin Street. And then he lost a dear and long-time live-in companion: a tabby cat named Felix. But his spirit remains strong, and he's still up for a new challenge.

"I'm going through what people my age go through — a seismic shift, a breakdown of the body," says Gaul, who will turn 87 in November. "But I have to go on. And I wanted something that needed someone to take care of it."

But Gaul's attempts to adopt a new feline friend were unsuccessful at Animal Care and Control, the San Francisco SPCA and Pets Unlimited — all of which rejected him because of his age, or his aloneness, or his limited funds.

By most lights, the rejections are hard to imagine. Gaul, who lives at the John F. Kennedy Towers public housing complex on Sacramento Street, just off Fillmore, is a vibrant being — full of good conversation and astute observation.

As he gets about the city, he's always dressed to the nines, nattily attired on a recent day in a red tie, blue striped shirt, vest with double watch chain and herringbone jacket, his white beard impeccably groomed.

And then there's the voice — a deliberate, old-fashioned oratorical cadence inspired by the radio days of the 1940s and nourished by listening daily to the announcers on the local classical station. "I like the alto voices and the counter tenor," he says. "Somewhere in between; that's where I want to be."

So he works at it, doing daily voice exercises to perfect his pitch and studied delivery inspired by the Dale Carnegie training he emulates. But with Felix gone, there was no one to listen. "I wake up in the morning and there's no living thing around," he says. "I miss having a cat to pet."

After he was repeatedly rejected by the likeliest animal shelters, a friend found a hopeful lead: Give Me Shelter Cat Rescue, a nonprofit group dedicated to finding homes for adult and senior cats — those most often euthanized in shelters. Its founder, Lana Bajsel, listened to a few details about Gaul's situation and immediately homed in on a few potential prospects for him. She agreed to bring them to Give Me Shelter's adoption center at the Petco on Sloat Avenue so they could all suss out one another.

On the appointed Sunday afternoon, she arrived pushing a shopping cart laden with three carriers, accompanied by loud choruses of meows from within.

"It was a circus all the way over here," she announced, beckoning Gaul inside to meet her charges.

*"The others thought she wasn't adoptable. But I see something there. I just do."*

First out of the carrier was Brenda. As Bajsel extolled the 4-year-old female cat's virtues — she had already been spayed, vaccinated, micro-chipped and tested for various diseases — Brenda let out a powerful hiss and swatted at Gaul's extended hand.

Next up was Gypsy, another tabby with a small bald spot who nuzzled Gaul at once; and Buddy, a larger black and white fluffy male with a special fondness for Fancy Feast.

Those two might as well have bothered making the trip. "That's the one that appeals to me," declared Gaul, eyeing Brenda. "Those markings. And the size; I'm in a small unit in city housing."

"Ah, you like the spitties," Bajsel said, nodding knowingly.



John Gaul near his home on Sacramento Street and his new friend he's named Ariadne.



Before they parted ways, Gaul had loaded Brenda in her carrier onto his walker, ready to head home.

"She's a beautiful animal: a tabby — I'm partial to them — with topaz eyes and white boots," he explains to a visitor a week later. "And something seemed noble about her from the very beginning — the yowling, the hissing, the scratching. When I saw her, I thought: 'I wonder what she's protecting and how I could appeal to that.' And I also thought: 'Maybe I can do this. I want that challenge,'" he says. "The others thought she wasn't adoptable. But I see something there. I just do."

Bajsel later gives some details about Brenda's challenging past: She came in to Animal Care and Control as a stray and was put on the list for disposition — a polite term for "kill" — after scratching a volunteer.

But Bajsel doesn't blame the cat.

"Volunteers at Animal Care and Control are not always cat savvy. I've seen them, talking away on their iPhones when they're supposed to be observing and handling

the animals," she says. "But if anyone gets scratched or bitten, the animal is automatically disposed of."

Once she was ensconced in her new home with Gaul, however, Brenda slowly began to get a little friendlier. She also got a new name: Ariadne.

"In Greek mythology, Ariadne was stranded on an island in the Aegean Sea and left alone until she was found by the god Dionysus," Gaul says. "It's the story of abandonment and rescue — just like this one. I'll call her Ari for short. She's the perfect cat for me."

While Ariadne's not talking, the feeling seems to be mutual. She's taken to curling just below Gaul's knees as he naps in the afternoon. And recently, she swatted playfully at a chain he was putting on his wrist.

"She watches everything I do," says Gaul. "Old men get up at night — and she follows me." Then, for Ariadne, it's back to the basket filled with fabric at the back of a closet that she claimed early on as her personal respite.

In her most accommodating moments,

Ariadne will walk back and forth just under Gaul's hand so that he can stroke her from nose to tail. "I get a delightful sense of touch — and I need that," he says. "And even her yowling appeals to my aural sense."

She's yowling less frequently now, though. "We get along," says Gaul.

He credits past experiences for his current pluck. For a decade, he conducted tours of the Palace of Fine Arts, designed by the legendary architect Bernard Maybeck for the 1915 Panama-Pacific Exposition. It was there that he connected with Maybeck's daughter-in-law, Jacomena. The two became so close they talked at 9 o'clock every morning until she died a few years ago at age 95. He recalls her final words in their last telephone conversation: "I'm like a small child standing on the edge of the world. I'm ready to step off now."

Gaul credits the friendship with an awakening: "Jacomena was a coach of sorts," he says. "Through her, I began to know what Bernard Maybeck was about. And that fits in with honoring certain ideas, no matter how hard they are. I walked into that world, and I couldn't have been more lucky."

The friendship fueled Gaul's interest in the Swedenborgian Church at Lyon and Washington Streets, which Maybeck helped design. He was a driving force behind getting the Swedenborgian declared a National Historic Landmark in 2004.

His last doctored gig was at the Haas-Lillenthal House, which he refers to as "that stately Victorian home," where he took the life-changing tumble down the stairs.

Still, he's not letting the fall keep him down. "If you don't take on life, you'll be a victim," he says. "I won't be that. What else do I have to do? Sit and feel sorry for myself? I won't do that, either."

"And when I look back, I think life is good," says Gaul, who adds he takes no medications and never has. "When you get old, you begin to see that life is winding down. Is it sad? No — not if I decide it's not."

Gaul says he now treasures his relationships with others more closely, particularly younger people he can help puzzle through their problems. He finds them serendipitously: on the bus, at the laundromat, in the Safeway.

But there's nothing quite like a cat. "This limerick I wrote sums it all up," he says. "I call it 'Lonely Old Man.'"

*There was an old man, all alone  
Who remarked, "I'm beginning to growan."  
Give Me Shelter heard that  
And provided a cat  
Which did quiet that lonely man's growan.*

## Giving Shelter to Hard-to-Place Cats

FOR MUCH of her life, Lana Bajsel was not a cat person.

"I always had dogs," she says. "In my limited interaction with cats, they were less than endearing. I thought they were aloof, had weird diseases and behavior issues."

That all changed when a friend cajoled her to come along to visit an animal shelter. There she fell head over tail for Ziggy, who became her first cat. She describes the metamorphosis as life-changing. "I was mesmerized with his antics," she says. "I actually stopped watching TV."

Ziggy died last year after nearly two decades of companionship.

Another life-changing cat was Spitfire Rose, a calico Bajsel met at San Francisco's Animal Care and Control. "They told me the cat was scheduled to die the next day," she says. "I took her out and found a great couple to adopt her. It was then that I realized that while kittens in San Francisco shelters are okay, adult cats are at great risk of being killed."

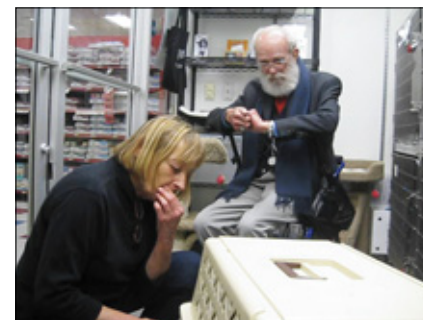
That was the seed for Give Me Shelter, a cat rescue organization Bajsel founded in 2003. The nonprofit now boasts 35 volunteers who help foster cats who are hiding their time until they find good homes.

"Our mission is to help adult cats," says Bajsel, a former vet assistant who runs a pet-sitting service in addition to her other paid and volunteer jobs.

Unlike other animal shelter groups in the city, Bajsel says, Give Me Shelter cares exclusively for cats from San Francisco neighborhoods. "Our philosophy is to clean up our own back yard," she says. "We work with animals on the kill list in the city, and we also work with owner surrenders."

Bajsel demystifies what happens to a stray or feral cat taken into Animal Care and Control. First, the cat is subject to a five-day mandatory hold, but if the agency deems a cat "not adoptable," it offers the animal to the San Francisco SPCA. Cats are labeled "not adoptable" because of age, medical condition or behavioral tendencies, such as swatting or hissing. If both groups decline and no rescue group intervenes, the animal is put on the disposition list — meaning it will be killed.

"Essentially, what the SPCA does is hold a gun to Animal Care and Control and makes it pull the trigger," says Bajsel, who faults both groups for being



*"We pride ourselves on matchmaking."*

—LANA BAJSSEL, founder of Give Me Shelter, introducing John Gaul to potential companions

too quick to brand cats as problems rather than recognizing they're often abandoned and traumatized by their uncertain surroundings. "In San Francisco, they don't help animals over that hurdle," she says.

Bajsel says many people contact Give Me Shelter with very specific requirements for the cat they'd like to adopt: an orange one, or one that resembles a pet that died, or one of a certain weight or size.

"We pride ourselves on matchmaking," she says, adding that all cats are microchipped, spayed or neutered, vaccinated and de-fleaded before being placed.

While her organization is somewhat flexible with adoption criteria, she admits she "hammers hard" that it's important not to leave doors and windows open, especially for those who live near busy streets.

"I also hammer on people that a cat is not a disposable commodity," she says. "We're trying to make it a permanent situation — hopefully, an 18-year commitment." Of primary importance is patience in helping the feline assimilate into its new home environment. Those who adopt must agree not to declaw the cat. They also promise they will contact Give Me Shelter to "re-home" the cat if they have to give it up for any reason.

Bajsel says she usually makes a house

call to be sure the cat and the home are a good fit.

"It's not a white glove inspection," she says. "Usually just a quick safety check." Give Me Shelter also offers help with behavior modification for its placements and gives recommendations for discounted veterinarian services.

Linda Hall, who works at Animal Farm Pet Hospital and makes house calls, is the group's go-to vet. Hall won over Bajsel when she learned the vet has a two-legged dog, another with a swallowing disorder, and that she had nursed and bottle-fed a kitten the size of a Post-It note to robust health.

Give Me Shelter needs volunteers to help manage its adoption centers at Petco on Sloat Boulevard in San Francisco and Petsmart in Daly City. The organization can always use donations to help pay for care and feeding. "We rub two nickels together to make a dime. No one takes a salary. Any money we take in goes to benefit the animals," says Bajsel. "Right now, it's kitten season, which seems to run from May through November, so the local shelters are full of kittens. Adult cats have even less of a chance of being adopted."

To donate to Give Me Shelter, go to [www.givemesher.org](http://www.givemesher.org). To adopt a cat or find out more about volunteer opportunities, contact Lana Bajsel at [lanab@givemesher.org](mailto:lanab@givemesher.org) or call her at 810-7284.

Chart your path to a fulfilled future through **Coming of Age** programs, workshops & volunteer opportunities for **people 50+!**

What's next in YOUR life? "Explore Your Future" workshops begin **September 6** in **San Francisco**. Enroll today!

**COMING OF AGE**  
**BAY AREA**

Visit [www.ComingOfAge.org/BayArea](http://www.ComingOfAge.org/BayArea) or call (888) 308-1767 for more info.

**Body, Bard, Buildings, Brains**  
**This Fall we've got it ALL at OLLI!**  
Seasoned adults age 50 and up—**Jump into learning** with stimulating courses and exciting activities. Classes start Sept. 10.

Just a Few of Many

- Political Behavior in the 2012 Election
- Opera History
- Artistic Couples: Creativity and Intimate Partnership
- Walking San Francisco
- American Political Thought
- How the Brain Works and Learns
- Writing Non-Fiction and Memoir
- Investment Analysis/Credit
- Digital Balance and Reducing Falls
- Shakespeare's Hamlet
- Documentary Film
- Baroque Rococo Women Artists
- Improving Theatre Imagination

Info Session/Aug 28  
Noon-1pm, Main Campus, Creative Arts Building  
OLLI.SFSU.EDU

Fall Session I Preview/Aug 30  
1:30-4pm, Downtown Campus, Sixth Floor  
415/817-4243

THE OTHER LIFELONG LEARNING INSTITUTE IS FUNDED IN PART BY THE BERNARD OSHER FOUNDATION.

**Vitamin VE Express**

**\$5 off purchase of \$30 or more**  
Expires 9/30/2012

Plus + Find an **ORANGE DOT** on the product and accompanying sign to get an **extra 20% off** our already discounted prices!

**VitaminExpress**  
2047 Fillmore Street (415) 922-8811  
1428 Irving Street (415) 564-8360

Personalized service, top-quality products, health information, great prices.  
Family-owned since 1982. (24/7) [VitaminExpress.com](http://VitaminExpress.com) or 1-800-500-6733

**BLOOMING**  
Floral Design

**Award Winning Designs**

**Place Orders**  
Phone: (415) 749-1533 Online: [bloomingfloraldesign.com](http://bloomingfloraldesign.com)  
[info@bloomingfloraldesign.com](mailto:info@bloomingfloraldesign.com)

Wedding flowers  
Fresh & Silk flowers  
Japanese Ikebana





**Music Lovers**  
audio • video • installation

HI-FI AUDIO • CUSTOM INSTALLATION • AUTOMATION SYSTEMS • DISTRIBUTED AV SYSTEMS



**THE BAY AREA'S  
FINEST IN  
HIGH-END AUDIO,  
VIDEO & HOME  
INSTALLATIONS.**

Music Lovers is dedicated to the earnest pursuit of audio and video excellence. We pride ourselves on our knowledge and expertise in bringing the highest quality stereo and home theater systems into your home.

www.musicloversaudio.com • SAN FRANCISCO 775.856.5121 (415) 545.8111 • BERKELEY 774.141.5121 (925) 534.1000



**San Francisco Public Library**

**OPEN**

**San Francisco Public Library Service Hours**

The San Francisco Public Library invites the community to visit a neighborhood library this fall and give us input about library operating hours. This will be an opportunity to give us your ideas on library services and priorities.

For more information, check [sfpl.org](http://sfpl.org) or call (415) 557-4277

Meeting Dates and Locations:	
<b>Thursday, September 13</b> 6-8 p.m. Richmond/Senator Milton Marks Branch Library	<b>Tuesday, October 2</b> 6-8 p.m. Bernal Branch Library
<b>Saturday, September 15</b> 1-4 p.m. SF Main Library, Koret Auditorium	<b>Tuesday, October 16</b> 6-8 p.m. Visitation Valley Branch Library
<b>Wednesday, September 19</b> 6-8 p.m. Chinatown Branch Library	<b>Wednesday, October 17</b> 6-8 p.m. Ortega Branch Library
<b>Tuesday, September 25</b> 6-8 p.m. Presidio Branch Library	<b>Monday, October 22</b> 6-8 p.m. West Portal Branch Library
<b>Saturday, September 29</b> 1-3 p.m. Noe Valley/Sally Brunn Branch Library	<b>Wednesday, October 24</b> 6-8 p.m. Park Branch Library
	<b>Tuesday, October 30</b> 6-8 p.m. Excelsior Branch Library

**NEIGHBORHOOD HOME SALES**

Single Family Homes	BR	BA	PK	Sq ft	Days	Date	Asking	Sale
2751 Buchanan St	4	4.5	2		68	7/24/12	3,095,000	3,095,000
2957 Divisadero St	4	3.5	1		93	8/10/12	3,595,000	3,600,000
2375 Broadway	4	3.75	2	4252	118	8/7/12	4,250,000	3,999,999
2829 Greenwich St	4	4.5	2	4300	34	7/27/12	5,495,000	4,999,000
2808 Broadway	4	7.5	0		505	7/18/12	25,000,000	17,000,000

Condos/Co-ops/TiCs/Lofts	BR	BA	PK	Sq ft	Days	Date	Asking	Sale
3190 Scott St #303	2	2	1		242	8/3/12	277,650	277,650
1450 Post St #416	1	1	1	718	94	7/31/12	335,000	320,000
1450 Post St #1109	1	1	1	883	136	7/31/12	399,000	370,000
1769 Broadway #9	0	1	0	482	14	7/31/12	299,000	385,000
2415 Van Ness Ave #304	1	1	0	631	32	8/3/12	328,000	388,800
2051 Scott St #101	1	1	0		28	7/16/12	499,000	510,000
720 Presidio Ave #301	2	1.5	1	675	24	8/8/12	498,500	519,000
844 Presidio Ave #844	3	2	1	1456	70	8/9/12	549,000	540,000
1818 Broadway #204	1	1	1		18	8/6/12	559,000	559,000
2800 California St #205	1	1	1	842	29	8/3/12	599,000	626,000
2261 Bush St #1	2	2	1		34	7/25/12	659,000	655,000
2171 Sacramento St #10	2	2	1		179	7/20/12	749,000	750,000
2106 Jackson St #1	1	1	1	1062	22	7/24/12	749,000	775,500
1998 Broadway #504	2	2	1		51	7/18/12	849,000	810,000
2696 Bush St	2	2	1	1303	32	8/9/12	765,000	835,000
1501 Greenwich St #402	2	2	1	1025	112	7/20/12	899,000	890,000


The classic Victorian at 1703 Octavia Street has been completely renovated and comes on the market at just under \$3 million.

**Who wouldn't want to live in San Francisco?**

The Olympics transitioned seamlessly into the dog days of summer at AT&T Park as the America's Cup ships sailed into the bay. Add the buzz of recent IPO wealth in the tech world, and who wouldn't want to live here? Therein lies the challenge of finding a place, getting settled in and living your dream. Even with the late summer slowdown, multiple offers continue to define the local real estate market. Sellers are able to get their prices, but buyers are competing hard to succeed at ownership. This trend shows no signs of a downturn, especially if there is vibrant fall inventory to meet buyer demand.

**NEW LISTINGS:** The Italianate Victorian at 1703 Octavia Street has been transformed with a studs-out remodel from foundation to rooftop. An understated sophistication and gratifying attention to detail will extend the lifespan of this 1884 classic. It's listed at just under \$3 million.

The elegant Edwardian at 2179 Pacific Avenue is a two-level house-like condo in a four-unit building with stunning bay views and a new south-facing deck. Well located in prime Pacific Heights, this gem is listed at just over \$2.3 million. On the flat block of Broadway with sweeping bay views, 2462 Broadway, listed at just under \$2.7 million, is really something, even with no parking. This is a perfect block for the owner with an insatiable thirst for bay views.

— Data and commentary provided by MARIA MARCHETTI at Sotheby's International Realty. Contact her at maria@mariamarchetti.com or call 699-8008.



**JANET MOYER**  
Landscaping

Specialists in Residential

**Urban Landscaping**

Janet Moyers Landscaping specializes in the creation of custom residential landscapes that address the unique challenges posed by San Francisco's climate, terrain and architectural constraints.

415-821-3766 • 1031 Valencia St., San Francisco • [jmoylelandscaping.com](http://jmoylelandscaping.com)  
Landscape Contractor License 952929 • Pest Control License 30389

**ART**

## An Important Gallery and a Labor of Love

For decades, artists found opportunity nearby at the Lucien Labaudt Gallery

By JEROME TARSHIS

**W**HEN I FIRST lived in San Francisco, early in 1968, the town had far fewer galleries showing serious recent art than it has today. But the impersonal white walls and track lighting were already in place. To a visitor from any of the great art markets of the world, it would appear that San Francisco had young artists of substance and substantial galleries to showcase their work.

Ten or even five years earlier, no such thing would have seemed to be true. The city had a few dealers in blue chip art, and from time to time a group of artists would open what we now call an alternative space.

For unestablished artists doing the kind of work that is now shown in major galleries and museums, opportunity was meager. So it is worth remembering the Lucien Labaudt Gallery, which operated from 1946 to 1980 in an Art Deco-ish building at 1407 Gough Street, between Post and Sutter.

It began as a labor of love on the part of Lucien Labaudt's widow, Marcelle, to honor the memory of her painter husband. Lucien was largely self-taught, with few outlets for his painting until he was middle-aged, but he wanted to provide for others the art education and exhibition opportunities he had been denied. When he didn't come back from the war, Marcelle resolved to turn the space intended for his school into a gallery open especially to people who lacked opportunities to show their work.

Mindful of the location near Japantown and the Fillmore, she showed more Asian-American and African-American artists than was customary at the time. More women, too; in addition to exhibiting their work, she acted as the secretary of San Francisco Women Artists for more than 30 years. The organization still exists, and operates a gallery, open Fridays and Saturdays, at 3489 Sacramento Street, near Laurel. For a time, she offered studio space in the building and paid employment to Hisako Hibi, a Japanese-American painter who was also recently widowed.

The gallery kept businesslike hours, documented the work it exhibited and attracted reviewers. At a time when the city's cultural offerings were far fewer than they are today, it hosted chamber concerts and major poetry readings as well as art shows. If the gallery made relatively few sales — well, that was the way things were in San Francisco.

Madame Labaudt would interview applicants, and if she thought she was dealing with a serious person, she would often arrange for an exhibition before actually seeing the artist's work. Although this process yielded shows that were wildly uneven in merit, the gallery offered important early shows to many now-recognized artists — including Richard Diebenkorn, Frank Lobdell, Sonia Gochetto, James Weeks, Hassel Smith, David Simpson, Marie Johnson, Eleanor Dickinson and Barbara Spring.

She closed the gallery in 1980 and died in 1987, at age 94. "I've loved everything I've done in my whole life," she once told an interviewer. "So it was never hard."



"Fisherman's Wharf," a fresco from 1940, was included in a memorial exhibition of Lucien Labaudt's work at the San Francisco Museum of Art in 1944.


Born in 1892 in a small town in western France, Marcelle Lapeque left school at 12 and went to work in a dressmaker's shop. In 1916, she and her mother moved to San Francisco to join a sister who was already living here. Two years later, she got a job with Lucien Labaudt, who had established himself as a fashion designer and dressmaker for San Francisco's elite. They married in 1940.

By that time she had begun to think of making a career as a painter, as her husband had done late in life. Widow-hood put that plan on hold; to support herself she became a teacher of dressmaking and fashion design. With a small but stable income from teaching, renting the apartments in the building, doing office work for San Francisco Women Artists and eventually from Social Security, she was able to operate what was for at least half its lifespan an important San Francisco gallery.

She closed the gallery in 1980 and died in 1987, at age 94. "I've loved everything I've done in my whole life," she once told an interviewer. "So it was never hard."

— JEROME TARSHIS

Keep your visitors in the neighborhood



**Artists Inn**  
B & B

2231 Pine Street  
Between Webster/Fillmore  
415.346.1919 • [www.artistsinn.com](http://www.artistsinn.com)

**leftovers**  
home consignment



THE GREENEST DECORATING SECRET IN SAN FRANCISCO

**louis ghost chair**  
RETAIL: \$410  
LEFTOVERS: \$240 **OMG.**

**RECYCLE REUSE RELOVE**

**1350**  
RETAIL: \$410  
LEFTOVERS: \$240 **OMG.**

**WELOVELEFTOVERS.COM** (415) 409-0088 OPEN 7 DAYS

## Out of the Rag Trade, Into Fine Art

**B**ORN IN PARIS in 1880, Lucien Labaudt decided to become an artist, inspired by a city that presented itself as the art capital of the world. His family talked him out of it, pointing to the example of a great-uncle who in spite of winning recognition as a painter eventually died in poverty. His banker father thought banking made sense, while his mother, who owned an upmarket dress-making business, encouraged an alternative that would allow him to draw, if not to paint and exhibit in galleries.

After apprenticing in France, Labaudt worked as a dress designer in England before leaving in 1906 for the United States, where he settled in Nashville for four years. From that time on, his life was defined by an effort to get out of the rag trade and into what he thought of as the fine arts.


Believing that the earthquake and fire would create a huge demand for mural painters, he moved here in 1910, but couldn't find mural-painting work and became, instead, one of the city's leading fashion designers and dressmakers. In his spare time, he painted and submitted his work for juried exhibitions with some success, though not enough to support a career change.

For variety, he branched out into costume and set design for the theater and solidified his social position by the San Francisco Art Association's annual art balls. Mindful of his own limited opportunities for study, he established a school where he could teach while still committed to dressmaking, although he more and more left the management of his business in his future wife Marcelle's capable hands.

Ironically, it was the Depression that offered him a way into what he considered a true artist's life. Luxury dressmaking having largely vanished, he found work with the WPA and painted noteworthy murals in Coit Tower and at the Beach Chalet in Golden Gate Park. He seemed to be having the time of his life.

Then came the war. At first Labaudt worked in a shipyard, then found a job as an artist for *Life* magazine, which sent him to Asia. In 1943, he died in an airplane crash.

— JEROME TARSHIS



**Michael W. Perry & Company**  
Fine Custom Framing  
Antique Prints & Maps

1837 Divisadero • 415-563-8853  
[www.mwperry.com](http://www.mwperry.com)



