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Gary Mureta's jewel box of treasures and antiques

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THE NEW FILLMORE

SAN FRANCISCO ■ APRIL 2013



KATHY JACOTT

New Chicago Barbershop — pictured in 2009 — was on Fillmore since 1953.

THE FINAL CUT

New Chicago Barbershop was a permanent fixture on Fillmore — until it closed



After the barbershop was abruptly shuttered, only signs were left behind.

By CHRIS BARNETT

SAM JONES, AKA "I'M JUST A JOE NAMED SAM," wandered into the tiny three-chair Esquire Barbershop at 1826 Geary one recent Saturday afternoon looking slightly stunned. Then Elijah Brown, a 21-year-old entrepreneur, stepped in the door with a quizzical look. A gent named Tim, a man of few words, came in a few minutes later, squinted, looked around, sat down in the porcelain and leather chair and asked, "Whazzup, whazzup?"

Good question.

All three men and a parade of others that day had gone first to the New Chicago Barbershop #3, a fixture at 1515 Fillmore Street for 60 years, for their regular trims and were shocked to find it closed and the phone disconnected. But they weren't left entirely in the lurch. Wired to a metal security curtain were hand-lettered signs announcing that Kevin had moved to a shop at 1315 Fillmore at Eddy, Bobby had relocated to 1045 Fillmore and on a printed poster, Al and Gail announced they were now cutting hair around the corner at the Esquire.

Al Stephens, who worked at the now-shuttered shop for 47 years, and Gail Pace, who worked there for 28, say they can't explain why the shop closed. Charles Spencer, the shop's current owner, cannot be reached.

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Image: Hildegard Haas (1926-2002), Red Garden, 1960. Casein on masonite, 24 x 36 inches.

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NEW NEIGHBORS

More Cosmetics at a Sleek Boutique

JUST OPENED at 2050 Fillmore, the longtime home of Mrs. Dewson's Hats, is Nars, a boutique offering cosmetics and skincare products founded by Francois Nars, a French makeup artist and fashion photographer.

The space has been transformed with sleek minimalist black and white appointments accented by a bright lacquer sales counter echoing the line's signature Jungle Red lipstick shade.

Nars launched in 1994 with a collection of a dozen lipsticks at Barney's in New York. That quickly burgeoned to include a full line of cosmetics and skincare products.

While Nars products have long been available at department stores, the Fillmore store is its third dedicated boutique; the first opened in 2011 in New York and another last year in Los Angeles.

Customers at the new Fillmore boutique can snag their old favorites as well as



The Fillmore location is the line's third free-standing shop.

sample products that were not previously offered in the department stores. Browers are beckoned to four high directors' chairs inside, where makeup artists dab with sponges and stroke with brushes to transform their visages with color for their eyes, lips and cheeks.

Francois Nars claims not to take the whole business of beauty overly seriously, famously intoning: "Why so serious? It's only makeup."

■ "I HEARD THAT" | ROCHELLE METCALFE

Happy Birthday, Mrs. Dewson



Belatedly! Ruth Garland Dewson (left) celebrated another birthday on March 10. She's not saying which one. The legendary hat purveyor and self-anointed mayor of Fillmore Street opened her haberdashery in the mid-70s at 2050 Fillmore, which also became her PR office, visited through the years by celebrated personalities — most significantly, former San Francisco Mayor Willie L. Brown Jr. She named "the Willie Brim" in his honor. During the time of Mrs. Dewson's colorful

presence, she was the talk of the town and beyond.

After 37 years, due to failing health, Mrs. Dewson closed her business on April 29, 2012. The end of an era! For months, peering through the window gave only a glimpse of cluttered space with discarded boxes, papers and other useless remnants — memories of what once was Mrs. Dewson's Hats.

The House That Mrs. Dewson Built was finally leased to Nars, a cosmetics boutique, which opened on Friday, March 15.

I often wrote about Mrs. Dewson after she left her hometown of Paris, Texas, and came to San Francisco in 1967. Always an interesting person. Visited her boutique often. Recall happy times. When the love of her life, Ernest Dewson, whom she lovingly called Ernie, passed in 2006, his death left her devastated.

When Mrs. Dewson took ill several years ago, well before she closed her business, devoted employees carried on the sale of hats for some time.

We talked, via phone, on her birthday. Mrs. Dewson was enthusiastic about her day. She described the fancy head-to-toe gold outfit she was wearing — of course with a matching hat! She was cheered by the love of friends and others who have given her support during these trying days in her life.

It was good to hear her happiness, for she has gone through so much personal grief — ups and downs — and is now in an assisted living facility. But I got the impression she is moving forward, turning the corner, filled with hope, joy and the future. Look for her to return to the spotlight — she would have it no other way — surprising us with another creative move. I wrote about Mrs. Dewson before she became famous as the hat lady and observed her rise in this town. A strong woman, Ruth Garland Dewson will survive!

Rochelle Metcalfe was a columnist for the *Sun-Reporter* for three decades.

THE NEW FILLMORE

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NEIGHBORHOOD NEWS

Dino's New Look – and New Name

By CHRIS BARNETT

FOR CENTURIES, historians, scholars and food lovers have argued over who invented the pizza. Greeks claim the honor with a round flatbread topped with meat, cheese, fruit and tree leaves that debuted in 1 B.C. Italians insist a baker in Naples was commissioned to create the first real pizza in 1889 to celebrate the visit of Queen Margherita.

Dino Stavrakakis wins either way. He's half Greek and half Italian and for the past 25 years has been baking both styles of the humble pie in his corner pizza palace at Fillmore and California. During that time, Dino has done his damndest to ensure its reputation as a fun, friendly, family-minded place to pop in for a slice, a plate of spaghetti and meatballs or a Greek salad. And diners needn't worry about waiting an hour for a table or a seat at the bar — or being snubbed by a snooty maitre d'.

At Dino's, the greeter is usually Dino himself or, during the week, his Uncle Nick Nickolas, a retired restaurant mogul as smooth as the silk sportcoats he wears. Indeed, the bigger risk is being schmoozed to death by Dino, Uncle Nick or any of the doughboys who have worked there 10 to 20 or 25 years, who know your name and what you like.

Stavrakakis admits he loves tradition. In a day when chefs measure the grams of virtually everything they put on the plate, Dino's piles on the food, serving portions that would stuff a lumberjack. His best-selling pizza is called "the Mountain." Topped with pepperoni, sausage, salami, bell peppers, mushrooms, onions, olives and garlic "on request," and nearly a foot and a half in diameter, it lives up to its name.

Until now, Dino's has been anchored to the past in other ways, too. Menu prices haven't changed in three years, says manager Jesus Cedillos, who started off spinning pizza dough on his fingertips in Dino's front window a quarter century ago. For most of those years, the place itself has been frozen in time. The decor became dated and the tables, chairs, barstools and counter were beat up after years of high turnover of loyal customers and tourists looking for a pizza that is homemade and not cooked to the exact specifications of a corporate-owned chain.

But this month, a new Dino's will



Dino and Santino in the renovated upstairs space they're calling Santino's Clubhouse.

"Let's just say I got dragged into the 21st century kicking and screaming. Fillmore has gotten very, very chi-chi. So while this is a family restaurant, it needs to catch up with the neighborhood."

— DINO STAVRAKAKIS
owner of Dino and Santino's

emerge from its month-long construction cocoon.

"Let's just say I got dragged into the 21st century kicking and screaming," says Stavrakakis. "And as much as I didn't really want to change Dino's and possibly disrupt the magic, I couldn't afford not to. Fillmore has gotten very, very chi-chi. There's competition everywhere on the street from a lot of great restaurants. There's a new wave of people in the Fillmore and more coming every day and they all want to know 'what's new, what's hot, what's in, what's out?' So while this is a family restaurant, it needs to catch up with the neighborhood."

But then like the theatrical lead in a Greek tragedy, Stavrakakis downsplays the

drama. "We're not really going to change very much. The hospitality will remain the same," he says.

The fact is the corner storefront has just undergone its greatest transformation since 1976 when Waxman's Pharmacy, a Fillmore Street fixture for more than 30 years, suddenly became the city's second Golden Peacock Pizza joint owned by Peter Stavros, Dino's first cousin. Stavros's first Golden Peacock, on Eddy Street in the Tenderloin, was half pizzeria, half Greek restaurant.

The biggest surprise in the renovation is the name change. Dino is being joined on the marquee by his two-year-old son, Santino. Talk about nepotism. The kid's never had a rolling pin in his tiny hands, never sliced a salami, but he's quantum leaped

into star status on the boulevard along with names like Ralph Lauren and Marc Jacobs.

Then, again, it's not exactly unexpected. Stavrakakis, as everyone who knows him knows, is a lifelong bachelor who's a family man at heart. And while he talks a good game as the hardcore, don't-rock-the-boat traditionalist, a couple of years ago he decided to have a child on his own.

Working with a San Francisco fertility specialist, he found an egg donor in Florida and a surrogate mom in Los Angeles. Stavrakakis made his donation and Santino was born eight months later, within eyeshot of the Hollywood sign. A blue baby blanket was unfurled from the upstairs mezzanine proclaiming "It's a boy." The official birth announcement was painted on the shop's front window: "Santino Has Arrived."

And now the pizzeria is being reborn as "Dino and Santino's Pizza and Dining." Stavrakakis was fortunate enough to have the counsel of Uncle Nick Nickolas, who created, built and sold the successful nationwide restaurant chain Nick's Fishmarket, among others. And he was savvy enough to hire interior designer Rosalyn Brandt of Tiburon and San Francisco contractor Jeff Orza of Able Body Construction — all of whom he met through customers, and who seem to be bringing the job in on schedule and on budget.

Amazingly, it sounds like a lovefest among those involved, a rare event in commercial renovations. Says Brandt: "Dino is a pleasure to work with. He's open to ideas and can make decisions. Adds Orza: "This was a redesign on the fly." To be cost-efficient, there were no sketches or renderings to illustrate the ideas. "It was very informal," explains Brandt. "We just laid everything out on the table and talked it through."

Even before the doors reopened April 4, some changes were fairly obvious. At Uncle Nick's suggestion, Orza cut a 6-foot wide by nearly 8-foot tall window in the thick masonry and brick wall facing the California Street side of the restaurant to let the sunshine in and let the customers see out. Six new tables will line the sidewalk along the wall and the awning has been extended to create more al fresco dining, with heat lamps. New tables and benches will replace the old seating outside the front door facing Fillmore Street.

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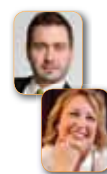
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CRIME WATCH

Aggravated Assault Van Ness Avenue and Geary Boulevard February 14, 10:29 a.m.

A witness called the police when a sidewalk argument escalated from shouted threats to pushing and shoving. One man struck the other in the head with a skateboard. When police arrived they found a man on the ground bleeding; he had suffered large lacerations on both sides of his head. The injured man was able to give police his assailant's name, and added that they'd had altercations in the past when the man had stolen property from him. Assisting officers found a man nearby who matched the witness's description. He was carrying a skateboard. After the injured man picked out his assailant from a photo lineup, the suspect was booked at Northern Station.

Burglary, Possession of Stolen Property Pacific and Franklin Street February 16, 11:22 p.m.

A man looking down from a fifth story window saw two dark-clad individuals who seemed to be casing homes. He called the police and provided a description of the two. One paced while glancing up and down the street, evidently acting as a lookout while the second attempted to enter a home. When officers arrived they spotted a man who matched the caller's description concealing himself behind a car. As he was being handcuffed, he dropped a receipt with another man's name on it. When the officers pat-searched him, a letter fell from his pocket; on it was the address of the home the two suspects had been casing.

A second witness told officers he had seen the same man inside the garage of his building earlier in the day. When he asked the man what he was doing, the intruder swore at him and told him to leave. The original caller identified the man detained by police as the man he'd seen leaving a home the police knew had just been burglarized. When officers contacted the owner of this building, she told them she believed her car had been broken into while in the building's garage.

Officers searched the suspect's backpack and found numerous items used to break into homes: a multi-code garage door opener, a flashlight, a wrench, screw drivers and a tool with multiple cutting bits. They also found a credit card that had been reported stolen from a locked car, along with several pieces of stolen mail. The suspect was booked at Northern Station.

Theft From Locked Vehicle, Possession of Stolen Property Pierce Street and Broadway February 19, 1:22 a.m.

Officers responded to a call about a man breaking into a vehicle. At the scene, they saw an individual they had arrested in the past sitting in the driver's seat. The man said the car wasn't his; he was just trying to find a place to spend the night. A computer check revealed he had a felony probation record. Officers discovered several items in his possession they believed had been stolen from other cars, in addition to a crack pipe and tools commonly used in car burglaries. The suspect was booked at Northern Station.

Stolen Vehicle, Outstanding Warrant Eddy and Franklin Streets February 20, 3:39 p.m.

Plainclothes officers were conducting an auto theft and burglary suppression operation when they observed a car with no plates and pulled over the occupants, a man and a woman. They ran a computer check and learned the vehicle had been reported stolen three days earlier. The driver had numerous warrants for his arrest, as well as a no-bail parole warrant. When officers searched him, they found he carried common car burglary tools, including shaved

car keys and a screwdriver. Both suspects were booked at Northern Station.

Malicious Mischief, Obstructing Officers in their Duties Geary Boulevard and Van Ness Avenue February 24, 2:50 a.m.

While building security guards watched, three men passed a permanent marker back and forth, tagging a wall of the building. The one who wasn't writing would look around to see if they were being observed. When they finished, the three stepped back and took pictures of the wall with their cell phones. Then they saw the security guards and fled in three directions. The guards detained two of the suspects and called the police. On arriving, officers attempted to speak with the third man, but he bolted off. Eventually one officer tackled and detained him. All three suspects were booked at Northern Station.

Robbery of a Commercial Establishment Van Ness Avenue and Broadway March 1, 6:04 p.m.

A witness called police, stating that a man with a gun had jumped over the front counter of a business. The employee behind the counter told officers she was working by herself when the suspect walked in, pointed a silver handgun at her and shouted, "Give me the money!"

The man then opened the register and removed the cash. He also took her cell phone and the bank deposit envelope, then ran out the front door. Officers found fingerprints on the counter the man had grabbed as he jumped over, and also recovered video evidence of the incident. Assisting officers tracked the cell phone for a few minutes before the robber turned it off. Five minutes after the incident, plainclothes officers spotted a man nearby who matched the suspect's description and the store employee identified him. He was booked at Northern Station.

Driving Under the Influence Van Ness Avenue and O'Farrell Street March 1, 7:52 p.m.

A witness reported a driver had just crashed into two parked vehicles inside a garage. While the witness watched, the man repeatedly struck one of the cars. When officers arrived, they found a man matching the witness's description sitting in the driver's seat of a pickup truck. His speech was slurred and he had the odor of alcohol on his breath. They also noted he had bloodshot, watery eyes. The witness told police he had been in front of the truck when it first pulled into the garage. The truck swerved, and the driver had trouble getting the parking ticket from the machine. He got into a verbal altercation with the parking lot attendant, then pulled into the lot at a high rate of speed. The suspect was unable to perform the field sobriety tests. He was placed under arrest and transported to the station for a breath test, where he tested at four times the legal limit. He was booked at county jail.

Robbery of a Commercial Establishment Fillmore and Pine Streets March 20, 4:50 p.m.

A man entered the Steven Alan store on Fillmore Street and demanded money from the employee behind the register. He then placed what he said was a gun against another employee's back, threatening to shoot her if they didn't hurry. The employee behind the register removed some cash and handed it over. The suspect, a male described as in his mid-40s, then fled north on Fillmore Street. The case is still under investigation.

Anyone having information can call the Police Department's anonymous tip line at 575-4444, or send a tip by text to TIP411 with SFPD in the message.

BOOKS

By MARK MITCHELL

IN A TIME when so many people live nose deep in their electronic devices, opening a bookstore seems like a subversive act.

Still more subversive is opening a used bookstore. No screaming bestsellers. No fresh off the presses celebrity memoirs or political apologies from disgraced officials. Just a room full of books that have already passed through someone else's hands.

Nonetheless, Forest Books is now open in Japantown at 1748 Buchanan Street.

The store itself is not new, but was displaced from its 24-year tenure in the Mission District by rising rents. Owned by Gregory Wood, a tall, Zen-trained poet and artist, the store seems to slip easily into its new location.

"I've been a lifelong Japophile and Sinoophile, and it seems like a complete fit," Wood says. "And my wife works in the neighborhood." Claire Young-Wood is a familiar face behind the counter at Bay Bread Boulangerie on Pine Street.

While many used bookstores consist of teetering towers of books awaiting sorting or shelving, even in the process of getting settled, Forest Books gives off a sense of purpose. The space is bright, sunny and spare.

"I like the idea of a clean, well-lit place, and I like the idea that books should be presented in a way that shows respect for the people who buy them," Wood says. "I don't have any junk here. More than half of my stock is out of print books, and a good proportion of that is collectibles."

Wood started his store long ago in response to a religious urge. "I've been a lifelong Zen Buddhist practitioner," he says. "I've been in and out of the monastery all of my adult life. That's what monks do; they go in and out periodically to refresh their understanding. And at one point I just thought, what am I going to do that's going to reflect my life unobtrusively and do the least harm. I thought a bookstore would be a good way to do that. The whole idea is to give people a chance to feel at ease, to be at peace in the more or less public atmosphere of a bookstore."

The neat stacks at Forest Books offer sections on art and technique, the humanities, African American culture, Native American culture, local history and world history, among many other subjects. Browsers come across the old edition of a book they



Claire and Gregory Wood brought their bookstore, Forest Books, from the Mission to a new home in the heart of Japantown.

A Bookstore Blossoms in Japantown

"I like the idea that books should be presented in a way that shows respect for the people who buy them," says the proprietor



with a dust jacket cover and researched in some cases to find the context for its particular value. I'll explain with little identification cards that tell the customer why a book should be especially appreciated."

In addition to carrying used books at reasonable prices, Wood stocks rare and collectible books. There are early, small press editions of San Francisco and Beat poetry as well as beautiful editions of Asian classics and first editions of world and contemporary literature. One section is devoted to literature in English translation. Arranged by the original language, it's invaluable for someone who wants to explore French, German or Japanese literature or other source languages.

In many ways, the bookstore's move to the neighborhood seemed destined.

"Quite literally, all the shelves actually fit — we didn't have to redesign anything, they just fit like the place was made for it," says Wood. "A number of my friends have said to me, 'You're home.'"

once owned, books they have only heard of — and many that have been long out of print, or at least long off the shelves of the still-standing large retailers.

"I'm trying to represent a longer reach of cultural value that fosters peace and values

education and that has things you're not likely to see twice," says Wood. "It's a very, very carefully curated selection of books and that means that we make a very clear distinction of what we want to have on the shelf. Every book is cleaned and wrapped

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Quest for the Right Prom Dress—and Refreshments

By JULIA IRWIN

PARKING in the neighborhood wasn't easy on a recent beautifully cloudless Sunday afternoon, but after 10 or 15 minutes of circling, my obliging shopping partner Lena Felton and I lucked out, pulling into the lot across from Mollie Stone's just as someone was leaving.

Throughout our four years together in high school, we have been on many a shopping trip together. For me, the short drive from Presidio Heights to Fillmore Street is well worth it—but Lena, who lives across the bridge in Larkspur, often takes some convincing.

Once in the neighborhood, we decided to pay a visit first to **ALICE + OLIVIA** at 2259 Fillmore, at the corner of Clay, in a quest for prom dresses. Our prom, in May, is relatively late, so we felt somewhat over eager—but the early bird catches the worm, and then may post on Facebook that it is her worm and no one else can wear it. The selection of dresses ran the gamut from dauntingly flashy (sweeping, floor-length, frills, sparkles, loud prints) to sweet and simple. At my high school, Marin Academy, girls forgo the satin, bejeweled numbers in favor of more understated cocktail dresses, though sequins—in tasteful moderation—are making a comeback.

Lena, a more restrained and savvy shopper than I, patiently rifled through the sale rack as I tried on a simple blue shirt—officially “skylight aqua”—that was short, with a diamond-shaped open back. I emerged a few minutes later, unsteady in a pair of sky-high sequined stiletto pumps a sales associate had helpfully provided, reverently gasping, “This is it. This is the one.”

A few minutes later, we were walking up the street, the dress was on hold awaiting parental approval, and I was still chattering, “Oh my god, I can't believe it was that easy. I have a prom dress.”



Shopping partners Lena Felton and Julia Irwin

Lena offered an agreeable assessment: “It looked really good on you.”

We then stepped into a nearby favorite, **COTTAGE INDUSTRY**—a crowded, dimly lit store at 2328 Fillmore. The shop features all sorts of handmade, ethnic wares—beads, clothing, blankets, fabrics, knickknacks. It's a number one destination for unique birthday gifts for those people who have everything they could possibly want and more, but I'm equally happy to shop there for myself. I eyed the ornate sterling silver jewelry near the front counter, mostly Indian and Nepalese, while Lena, always on the lookout for artsy photos, went a bit camera-happy.

After narrowly escaping Cottage Industry with our debit cards untouched, refreshments were in order. We considered the newly opened **EVOLUTION FRESH** juice bar at the corner of Fillmore and Sacramento, but needed something with a caffeine kick.

On the way south, we stopped across the street at **MARC BY MARC JACOBS**, perusing the inexpensive key chains, jewelry, graphic tee shirts, art books and odd gag gifts (lipstick pens, designer condoms) at the front of the store while ogling the pricey handbags behind the counter. I felt slightly uncomfortable with the large security guard standing at the door who seemed to be tracking us with his eyes to make sure we didn't lift anything. But on our way out he gave us a wide smile and bade us good day, so perhaps it was just paranoia.

At **JANE**, down the block at 2123 Fillmore, we finally got our coffee. I drink mine black, partly because I am lactose intolerant and partly because I think it makes me look tough. Lena ordered a latte. This gave us time to take more than our fair share of samples of the darkest, most decadent chocolate cookie we had ever seen, to chat briefly with the barista we knew from school, to admire the funky, modern French vibe of the cafe and to speculate on the species of the animal whose very large head is mounted on the wall. Lena had never been to the cafe, and I had been only once before, but we left in mutual agreement that Jane was very cool and deserving of more attention.

We proceeded down the street to **BENEFIT**, 2117 Fillmore, to replenish my supply of their very excellent, award-winning mascara. For a sparse, stubby-lashed girl like me, it's a must-have. Products aside, Benefit is the only place my friends and I entrust to shape our eyebrows, and mine certainly were looking a bit unkempt. But I could not in good conscience make Lena wait through a brow wax. Benefit is nonetheless highly recommended should you find yourself on Fillmore



Scenes from a day of teen shopping on Fillmore Street: trying prom dresses at Alice + Olivia; checking out jewelry and ethnic wares at Cottage Industry; lunching at La Mediterranee.

Street with unkempt brows and no friend to keep entertained.

Next we stopped at **HEDI SAYS SHOES**, the women's shoe store a few numbers down at 2105 Fillmore.

“I come in here so often I don't know how to describe it,” I complained.

“Trendy,” said Lena, who is very trendy herself. There were many covetable pairs of heels with cut-outs and ankle straps, a recent trend I am particularly fond of as it hides soccer bruises.

We both proceeded to fall in love with several less-than-affordable pairs of shoes.

Our final shopping destination was **CROSSROADS TRADING COMPANY**, down the street at 1901 Fillmore, the resale clothing store where one woman's trash is often my treasure. I looked through racks, but found nothing



with which to redeem the store credit earned earlier when trading in several grocery bags full of clothes I erroneously thought were cool in middle school. We did, however, admire the new jewelry at the front counter, which was very reasonably priced and on-trend, and we both bought new necklaces.

Then we could ignore our stomachs no longer. Though we initially planned to go to **THE GROVE**—a teen favorite for its rustic-cool furnishings, quick service and delicious Chinese chicken salad—we decided that too much of a good thing is sometimes not so good and headed to the street to **LA MEDITERRANEE**. We sat outside, gossiped and people-watched, thoroughly enjoying our Mediterranean salad (me) and fall-off-the-bone pomegranate chicken (Lena) and debating what movie to



see at the **SUNDANCE KABUKI THEATER** nearby at 1881 Post. After a cursory iPhone search, we realized there was nothing playing later that day we were allowed to see. The Kabuki is awesome, with good food and a somewhat posh vibe, but many later showings are off-limits to moviegoers under 21, as the theater serves drinks.

We followed the meal up at **FRACHE** at 1910 Fillmore, the frozen yogurt shop that has earned a well-deserved following among many of my friends—though I would count myself the most loyal. No day seems complete without a heaping cup of natural-flavored frozen yogurt, hidden beneath toasted coconut shavings, fresh mango and homemade mochi. Lena, who has a sweet tooth second to none, topped hers with a dark chocolate shell and raspberry puree.

It was the perfect end to the perfect day.

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This workshop will focus on the UCSF Medical Center at Mount Zion and include an overview of the LRDP process. We need your feedback as we analyze the space capacity at Mount Zion, including building height and massing studies, and transportation analyses.

As always, UCSF's LRDP process will:

- Ensure all interested parties have input into the plan
- Deliver information the public needs about the plan
- Hold open and interactive processes
- Identify the best ideas
- Ensure all points of view are considered

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Transit and Parking: The Mount Zion Cancer Research Building can be accessed by several MUNI Lines: #38, #24 and #2. Reduced fee parking is available in the parking garage located at 2420 Sutter Street.

Email Notification of Future Meetings: If you would like to be on our email notification list, please email community@cgr.ucsf.edu, specifying the campus site(s) of interest: Mission Center Building, Parnassus, Mission Bay, Laurel Heights, Mount Zion, San Francisco General Hospital.

UCSF fully ascribes to the Americans with Disabilities Act. If you feel you have a need for accommodation, please contact UCSF Community & Government Relations at community@cgr.ucsf.edu or (415) 476-3206.

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BY PATRICIA UNTERMAN

THE CORNER STORE, an ebullient new pub and restaurant located on the partially hidden southwest corner of Masonic and Geary, has deep local roots. One of the two owners, the chef and a multitude of investors grew up in San Francisco and hung out together since they were in kindergarten. The eventual crew worked around town in restaurants and bars, and finally came together to open their own place. (In the interest of disclosure: The chef, Nick Adams, got his first cooking job at my restaurant, Hayes Street Grill.)

Because the group knows so many local kids, and their parents, the place was packed from day one, putting huge pressure on a new place. Though I was predisposed to like it, in all honesty I thought the place needed some time to pull all the details together.

But recently, two of us walked over for an early weeknight dinner at the now eight-month-old restaurant, and the whole thing clicked. The place was as full as ever — every bar seat taken, the dining room full, the heated outside tables huddled against the side of the building filling up — but the small open kitchen was executing with assurance and consistency.

We had a perfect neighborhood meal, starting with a couple of negronis (\$9), expertly made with equal parts Campari, sweet vermouth and gin. A shaved winter salad (\$8) with thin slices of raw root vegetables and chichories in a balanced balsamic vinaigrette was ingeniously pulled together by a swath of celery root



The Corner Store — like its fun-to-eat burger — is not too big, not too small, just right.

An Uptown Clubhouse

It needed time, but now the whole thing clicks

puree at the bottom of the plate. It had the texture of cream and it gave the salad lushness. A couple of Corner Store burgers (\$13) on house-made brioche buns were dressed with aged cheddar, pickled red onions, bread and butter pickles, aioli and a dollop of bacon jam, which kind of acted like catsup. The party was loosely formed and juicy. The whole added up to a savory sweet-and-sour umami blast, totally satisfying and

super fun to eat — not too big, not too small, just right. A towering pile of crisp shoestring fries banished any lingering hunger. What more could anyone want on a cold winter night?

Well, maybe the wedge, Corner Store style, made with little gem lettuce, buttermilk dressing, pickled shallots, blue cheese and candied bacon bits (\$8). It's a lighter version, yet comforting at the same time. On other visits I've had an

excellent corn meal crusted trout fillet (\$17) on a pile of broccoli and cauliflower florettes nicely seasoned with anchovy, brown butter and capers, a lovely dish. I promise that the Mary's chicken dish of the moment (\$17) — it changes, as does the trout dish — will be succulent. A plate of warm, house-baked brioche dinner rolls (\$4) are light and airy but irresistible, especially slathered with honey butter and fleur de sel.

I've been meaning to try one of the Corner Store's adult fountain treats (\$9) for dessert, such as the Manhattan shake — bourbon, sweet vermouth, cherry syrup and vanilla ice cream — but I've never had room. From experience at my beloved Ice Cream Bar on Cole Street, I've found that these can be meals in themselves.

The Corner Store vibe is inclusive, friendly and just stylin' enough for an uptown neighborhood that encompasses Pacific Heights, Laurel Heights, the Haight and the Inner Richmond. It serves as a clubhouse for a private school crowd now in their 20s and 30s, their parents and the grandkids, depending on the hour. With cocktails, sports on TV, brunch, lunch, dinner and adult fountain, this Corner Store carries just about everything.

THE CORNER STORE is located at 5 Masonic (at Geary), 359-1800, thecornerstore-sf.com. Open Tuesday through Friday for lunch and dinner; Saturday and Sunday for brunch and dinner. Closed Monday.

Neighborhood resident Patricia Unterman has been a restaurant critic and chef in San Francisco for more than 30 years. Subscribe to her newsletter at untermanfood.com.

STREET TALK



Seattle-style teriyaki coming to Fillmore

Opening this month in the former home of Johnny Rockets at the corner of Fillmore and Pine: **GLAZE**, which is promising to bring Seattle-style teriyaki via New York to the edge of Japan town.

It's the brainchild of Paul Krug and Ian McCormick, childhood friends in Seattle who loved the city's signature brand of teriyaki introduced by Japanese immigrants and modified by a later wave of arrivals from Korea. They've already opened two outposts in New York, and the Fillmore shop establishes a beachhead on the west coast.

"I think we're a great fit for Fillmore," says McCormick. "The fabric of the city is so strong here."

The average price is under \$10, and everything on the menu will be locally sourced and made daily from scratch — much like their friends at **ROAM BURGERS** across the street.

The space will be outfitted with an open kitchen and lots of recycled wood, and they're reclaiming the original century-old wooden floors. There will also be an outdoor patio out back with communal tables and heat lamps. "It's a fun space," says McCormick. "It's unique for the street and perfect for the city."



Both showman and salesman, Gerasimos Ballas offers seafood and advice on how to cook it at the Fillmore Farmers Market.

Something's Fishy at the Farmers Market

THIS SPRING there's an added bounty of fish and shellfish at the Saturday morning Fillmore Farmers Market supplied by a small seafood company based in Santa Cruz called From the Sea to You. Owned by Danny Guzman and operated with the help of his wife Floriberta and son Julio, most of the offerings are wild and sustainably caught.

The selection on a recent Saturday morning would make a pescophile's heart leap: fresh-caught crabs propped up next to bins of oysters, salmon, sea bass, sashimi-grade ahi, snapper, cod, squid and sardines caught just hours earlier in Monterey Bay.

Gerasimos Ballas has helped the Guzman family sell at farmers markets for the last 13 years or so, and he does it with showmanship seasoned with sagacity. In addition to the overflowing ice chests, serious shoppers are treated to catches stowed out of sight such as halibut heads and roe.

Other marketgoers get his advice on what to buy — with no extra charge for the cooking instructions.

"Jumbo prawns, they're better than lobster, which is largely overrated and overpriced," he tells a potential customer eyeing the prawns.

The best way to cook them, according

to Ballas: Sauté some vegetables — mushrooms, peppers, onions, whatever you have — in olive oil and white wine seasoned with garlic and paprika. "Then toss in the prawns with their shells still on — that's the mistake most people make; they shell them first — and cook them just until they color, about 1½ minutes on each side."

Armed with new prawn confidence, the woman bites, buying the prawns at \$23.95 a pound. Ballas bundles them into a bag and hands them over with a final admonition: "Don't overcook 'em."

The market is open on Saturdays from 9 a.m. to 1 p.m. at Fillmore and O'Farrell.

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LOCALS

A Knock Opened Doors

How Gary Mureta found the shop of his dreams

STORY & PHOTOGRAPHS BY CARINA WOUTENBERG

AT ONLY 350 square feet, Mureta's Antiques doesn't take up much space at 2418 Fillmore, yet the wares inside originate from several continents and span centuries of time, from the Georgian era of the 1700s to the late Art Deco period.

And much of the shop's contents — from the teacups stacked in the front window to the jewelry encased inside — is sourced from homes right here in the neighborhood.

Gary Mureta, who has owned the shop for 29 years, knew he wanted to be an antique dealer from a young age. He describes the mother of his best friend in high school, back in Vermont, as "very much into antiques."

Though his friend had little interest in ancient treasures, Mureta says his friend's mother used to take them to farm dumps to look for discarded old bottles of tonics and cough syrups.

"About three feet through barbed wire and metal parts, and all of a sudden you'd come across a beautiful green bottle that had surfaced for the first time in 100 years," he recalls.

Mureta would bring the bottles home to his own mother, who loved them so much that she lined them up in a bay-facing window, where they've remained for the past 40 years.

When he got to college, Mureta studied liberal arts but yearned to go back to his teenage passion for antiques.

So at 21 he dropped out of school and opened a shop in his hometown of Montpelier, Vermont, where he collected New England country antiques that were still in place in nearby Vermont homes and attics. He owned the shop for seven years, and says it provided much valuable learning experience.

After a brief stint in the corporate sales world in New York, the West Coast beckoned.

"I had visited San Francisco 10 years earlier and fell in love with the city, but never dreamed I'd live here," Mureta says, adding that he's glad he made the move. "People here love beautiful things."

In 1983, Mureta was walking the streets of his new city looking for a good place to house an antique shop when he stumbled



Mureta's Antiques offers china and silver used in local homes.



Adele Pomeroy shares her knowledge of estate jewelry, a key part of the shop's offerings.



"People here love beautiful things."

— GARY MURETA
owner of Mureta's Antiques

across a small shop on Fillmore. The business was serving as both an antique store and office space for an interior designer. When Mureta approached, he found the door was locked.

"A woman in her 80s was asleep in a chair in the middle of the room," Mureta recalls. Startled awake by his knock, she let him in.

When Mureta explained that he was looking for a similar place to house his own antique shop, she told him they were planning on giving up their spot the very next month. So with little hassle, Mureta got in touch with the landlord and secured the place as his own.

"It's kind of a wonderful story," he says.

In the last five years, Mureta has shifted the focus of the store from wholesale to appeal to retail buyers as well.

He's also brought in more jewelry — diamonds, rubies, sterling silver, emerald and jade — along with his good friend Adele Pomeroy, who has a long history of working with estate jewelry, and is now helping with the business.

"There's so much out there," Pomeroy says. "People in San Francisco have traveled a great deal, so you can imagine what they've inherited and brought here over the years."

"We meet a lot of wonderful people," Mureta says. "We celebrate a fantastic clientele developed over 29 years."



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New Chicago Was Much More Than a Barbershop

► FROM PAGE ONE

But an agent for the landlord says Spencer was six months behind in his rent and the building owner's patience ran out.

"Charles is a terrific person, but he had a flawed business plan for today," says Justin Barton, property manager with Keegan & Coppin, the company that oversees the building for its owner, the estate of Regina and Bert Kortz. "The demographics of the neighborhood have changed and people have lost sight of the Fillmore District's culture."

While Fillmore shop owners a few blocks north have been forced out by rising rents, Barton says the barbershop's \$2,300 a month rent had not increased for five years. "The Kortz family took great pride in its tenants and it did not impose financial burdens on them," says Barlow, who adds he's looking to re-lease the 1,500-square-foot space to someone "who will carry on the legacy of distinctive, neighborhood-minded stores in this historic African American community."

Now shuttered and silent, with papers and mail piling up inside and outside its door and a dead plant in the front window shedding yellowed leaves, the New Chicago



Everybody who was anybody in the black community — and nobodies who became somebodies — came in for a haircut and a shine.

was for decades far more than a barbershop, say locals and longtime customers. "It was an institution, an icon on this street," says Sam Yip, whose family has owned Progress Cleaners next door for 37 years. "It was a town hall, a gathering place, a hangout for people who would drop by and meet their friends and talk with the barbers even if they didn't need a haircut that day," he says.

"The black community will feel a loss." Another shop owner adds: "Charles was soft spoken and liked — but maybe not by everyone. He wasn't a barber, but he used

the barbershop for political fundraising and supported certain people over others."

Spencer became something of a neighborhood kingmaker who raised money and drummed up support for Ross Mirkarimi, the former District 5 supervisor who is now San Francisco's sheriff, and for Cristina Olague, who was appointed to succeed Mirkarimi, but then defeated when she ran for election. Spencer was president of the African American Democratic Club and president of the merchants association in the jazz district for several years.

Some say Spencer's eviction for failure to pay the rent cuts a deep wound. He had held a senior position at Charles Schwab & Co., but cashed out and invested his funds and his family's money in the landmark shop. "He wanted to be an independent business owner and control his own destiny," says Yip. "He was tired of working for someone else."

His neighbor directly across the street, Agonafer Shiferaw, who owns the Rasselas jazz club, praises Spencer for trying to "preserve and protect" the barbershop and

PHOTOGRAPHS BY LARRY NANNOTT



Longtime barbers Reggie Pettus (in Obama cap) and Al Stephens in the shop in 2009.

"the street's African American heritage" through his community and political work. "Charles supported the neighborhood and he subsidized the barbershop out of his own pocket, but the city never found a way to support him at all," says Shiferaw.

Robert Hardin cut, trimmed and shaved for more than 45 years at New Chicago Barbershop #3. He says it was originally opened on Ellis Street by a barber from Chicago named Walker.

Hardin says Walker moved the shop

to its current location at 1515 Fillmore in 1953 and survived years of tumult. Old-timers say it was the only storefront on Fillmore south of Geary that didn't shut its doors during the '60s when block after block of ornate Victorian homes were torn down in the name of redevelopment.

"It stayed open during the hard times, the 18 to 20 percent interest years, the redevelopment years," contends Hardin, who says Walker sold the shop to another barber named William McMillan, who ran it until his death in 1975. McMillan's nephew,

Reggie Pettus, worked as a barber there for more than 35 years; even after he retired a few years ago, he frequently stopped by the shop for the company and conversation.

There were plenty of good times, too, Hardin recalls. "Everybody who was anybody in the black community — musicians, artists, store owners — came in for a haircut," he says. "People like Willie Brown and Jimbo from Bop City." Even nobodies who became somebodies hung out there. "I remember a young Danny Glover would come in and he was reading books on how to become an actor," Hardin says.

When McMillan died, the shop went into probate and was run by his son and daughter. Hardin says he left 16 years ago and opened his own place at Divisadero and Golden Gate he called Chicago Barber Shop II, which he still owns and where he cuts hair every day.

Some alums of New Chicago carp that Hardin named his shop "Chicago" to ride on the coattails of his previous employer. He concedes he used the name to get immediate visibility for his new venture, but claims it was also a way of honoring the New Chicago's legacy of fine barbering in the black community.

Despite the name, Hardin didn't attempt to clone his former home. His shop is light and airy and attracts a younger clientele. He claims he had no choice. "If you're walking down the street and you see change all

around you," he says, "if you don't change, you'll fall by the wayside."

Back at the Esquire Barbershop, client Tim says he was distressed about losing the New Chicago shop but grateful he found Al and Gail. "Barbershops aren't supposed to close," he says. "Barbers aren't supposed to die or go away. When I first saw the signs, it was very upsetting."

Greg Evans, who sells office machines, recently came straight to the Esquire for his regular beard trim because Gail spared him the jolt of discovering his longtime barbershop was suddenly closed. "At my previous appointment, Gail quietly told me, 'This will be the last haircut you'll get here,'" Evans says. "Gail has been cutting my hair for six years and I'll always follow her. When I come in, all I have to do is sit down in the chair. I don't say a thing because she knows exactly what kind of cut and trim I want."

Even Fillmore experts keep coming back to their barbershop to look sharp. Elijah Brown, the 21-year-old owner of the Designer Shoe Warehouse and another of Gail's clients, trekked across the Bay Bridge to the shop where he had his hair cut when he was four years old. "I live in Oakland now, but when I come 'home' this is where I come for a good haircut," Brown says. "I'm just lucky Gail is still here."

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Front Row (left to right): **Tim Gullicksen** (Company Top Producer), **Danielle Lazier** (Noe Valley Top Producer), **Deborah Nguyen** (Company Top 10), **Bonnie Spindler** (Upper Market Top Producer). Back Row (left to right): **Richard Meyerson** (Company Top 10), **Laura Kaufman** (Company Top 10), **Don Woolhouse** (Company Top 10), **Bill Kitchen** (Company Top 10), **Britton Jackson** (Company Top 10), **Amy Clemens** (Company Top 10).



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Evening Prayer 5:00 pm

Reconciliation Sat 5:00 pm, Sun 7:00, 9:00 & 11:00 am, 5:00 pm

Adoration of the Blessed Sacrament Mon & Wed 8:30 am & 6 pm Tue & Fri 8:30 pm

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Known as Herbst Manor, 2800 Pacific Avenue is a remarkable Georgian mansion and a stunning display of old world craftsmanship. Built in 1899 by renowned architect Ernest Coxhead, this house was constructed and designed to take advantage of the flat, hilltop exposure and sweeping views of San Francisco. The elegant home features spacious formal rooms, a dramatic grand stairway, and a beautiful penthouse suite with a wraparound terrace and 360-degree views.

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For more information visit: decoratorshowcase.org

Event is sponsored by San Francisco University High School

NEIGHBORHOOD HOME SALES									
Single Family Homes	BR	BA	PK	Sq ft	Days	Date	Asking	Sale	
3020 Clay St	4	3.5	1	4571	145	3/7/2013	3,650,000	3,350,000	
3209 Jackson St	4	4	2	3500	144	2/27/2013	3,800,000	3,650,000	
2749 Pierce St	4	3.5	1		8	2/21/2013	3,700,000	3,950,000	
2121 Divisadero St	4	3.5	2	4952	31	3/4/2013	4,195,000	4,000,000	
2781 Union St	3	3.5	2	2983	24	3/3/2013	4,199,000	4,000,000	
3249 Jackson St	6	5.5	2	5627	10	3/4/2013	4,750,000	4,500,000	
3880 Clay St	5	4.5	2	5317	152	3/5/2013	4,600,000	4,600,000	
3881 Clay St	4	5.5	2	4340	33	3/4/2013	4,695,000	4,695,000	
2020 Jackson St	7	7.5	2	11500	100	3/12/2013	14,900,000	12,750,000	
Condos / Co-ops / TICs / Lofts									
1450 Post St #1202	1	1	1	540	11	3/14/2013	275,000	270,000	
1450 Post St #508	1	2	1	1116	7	2/21/2013	499,000	460,000	
2040 Franklin St #906	0	1	1	791	57	2/21/2013	450,000	460,000	
1950 Gough St #203	0	1	1	600	49	3/7/2013	495,000	495,000	
2660 Bush St	2	1	2	810	1	2/28/2013	699,000	750,000	
2121 Laguna St #33	1	1	1	680	41	2/21/2013	669,000	675,500	
1870 Jackson St #501	1	2	1	1270	127	3/12/2013	699,900	750,000	
3435 Clay St #1	1	1	0		14	2/23/2013	750,000	750,000	
1970 Sutter St #213	1	2	1	1081	19	2/27/2013	798,000	835,000	
3113 Buchanan St	1	1	1	946	21	3/11/2013	695,000	900,000	
1450 Post St #704	1	2	1	1607	6	2/28/2013	950,000	910,000	
1880 Steiner St #405	2	2.5	1	1604	21	3/6/2013	899,000	950,000	
2541 California St #6	3	2	1		88	2/28/2013	995,000	995,000	
2200 Sacramento St #1404	1	2	1		42	2/27/2013	998,000	1,050,000	
1726 Lyon St	2	1	1	1280	20	3/7/2013	999,000	1,100,000	
2722 Pine St	2	2	1		25	3/14/2013	1,087,000	1,125,000	
341 Presidio Ave	2	1.25	1	1307	27	3/11/2013	998,000	1,150,000	
2829 California St #3C	2	2	1	1273	55	3/13/2013	1,249,000	1,375,000	
1870 Jackson St #203	3	3	1	1800	17	2/20/2013	1,495,000	1,495,000	
2829 California St #6C	2	2	1		3	3/7/2013	1,500,000	1,500,000	
3233 Jackson St #2	2	2	1	1850	9	3/7/2013	1,448,000	1,525,000	
2758 Pine St	3	2.5	1	2196	33	3/13/2013	1,539,000	1,535,000	
1745 Broadway	3	2.5	1	2228	87	3/3/2013	1,650,000	1,600,000	
2069 Green St	3	3	2	3079	0	2/26/2013	1,600,000	1,600,000	
2829 California St #9C	3	2	1		3	2/28/2013	1,599,000	1,700,000	
2837 Washington St	4	3	0	2743	122	3/14/2013	1,895,000	1,865,000	
2829 California St #8C	3	2	1	1920	62	3/14/2013	1,949,000	1,875,000	
2288 Pacific Ave #2	2	4	1		127	2/25/2013	2,495,000	2,212,500	
2865 Washington St	3	2.5	1	2440	53	3/14/2013	2,395,000	2,400,000	
2121 Broadway #6	4	4	2		11	3/5/2013	2,200,000	2,520,000	

Prices near the height of the boom

The San Francisco real estate market has snapped back, with prices nearing the height of the boom in 2007. Inventory remains tight as resilient buyers increase their understanding and skill in navigating multiple times through multiple offers. While frustration runs high now for many, those who persevere ultimately find their places — and in the long run, if this market trajectory continues, will reap the rewards.

NEW LISTINGS: Ideally located 1907 Lyon is a sweet Edwardian single family home listed for \$1.4 million — a condo price without the homeowner dues. Listed for \$3.3 million, 312 Maple offers room to grow with four bedrooms, four and a half bathrooms, a lush garden, a generous deck and storage. The elegant charm of its original design has been retained and enhanced with a well-conceived contemporary remodel. At the upper end of the market, 2898 Vallejo, an icon of unique beauty and grace, is offered for \$16.5 million.

For a contemporary home overlooking a foreground of charming classic architecture and a backdrop of the Golden Gate Bridge, the condo at 2295 Vallejo #310 has been remodeled to perfection. This sleek abode with its luxury spa bathrooms and private deck is offered for \$1.2 million. An enchanting find is 2151 Sacramento #1 in what's called the Arthur Conan Doyle building across from Lafayette Park. The smart renovation with private deck is offered for \$569,000.

— Data and commentary provided by MARIA MARCHETTI at Sotheby's International Realty. Contact her at maria@mariamarchetti.com or call 415/699-8008.

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Workers punched a 6- by 8-foot opening in the building's brick wall that will soon become a window.

The cast of characters in Dino's epic Greek-Italian dynasty of dough

Every generational, epic family tale has a cast of characters either on stage or behind the scenes. And the backstory of the new Dino and Santino's is no exception. It's laced with love, passion, moussaka and short ribs, wheeling and dealing and "uncles" pulled out of thin air, all in quest of the dough.

DINO STAVROPOULOS: Fillmore's resident irrepressible impresario of the pizza pie and the Greek salad. Housemade — born in San Francisco as an only child of investment bankers, schooled at Skyline High. A devoted dad who's already grooming 2-year-old Santino to join the family business.

KOULA MCCORMICK: Dino's mom, who climbed high on the corporate ladder at Union Bank downtown. Kept the books, watched the cash register, double-checked the invoices and paid the bills for her son for a decade or so.

NICHOLAS NICKOLAS aka UNCLE NICK: Born in Oakland, son of an immigrant produce wholesaler but straight out of central casting as the quintessential Runyanesque restaurant owner. GQ dresser, charming, well seasoned in the art and science of running profitable dining and drinking spots. Went to Hawaii at 22 with 100 bucks in his jeans, picked pineapples and papayas until his boss teamed up with him to build Nick's Fishmarkets, 40 fancy restaurants from Honolulu to Miami plus Italian and Mexican eateries. Retired, ran food and beverage at tony Boca Raton Resort and Club, retired again, married his high school love, Judy Steinberg, and now works part-time for his nephew as a maitre d' and a Greek version of an Italian consigliere. Involved in the renovation, his non-stop smile and droll sense of humor is a major ingredient in keeping the place old world.

PETER STAVROS: Original patriarch of the Greek pizza restaurants in the city. Converted Waxman's Pharmacy at Fillmore/California into the Golden Peacock in '76. Renamed it Uncle Vito's Pizzadelli and sold it to his first cousin, Dino, in 1988. Another Uncle Vito's continues today at 700 Bush.

MERLE KOVTURN: A one-time carpenter hired by Stavros to do the Waxman Pharmacy conversion, who later managed and then became a partner in 700 Bush. It was his idea to cook up a bogus name because Stavros' original moniker, The Pizza Place, wasn't memorable to people in the '80s who picked

their restaurants and takeout food from the Yellow Pages. Kovturn, who sold out his interest, has no Greek blood, but with 28 years in the business is the unofficial historian — and Dino's mentor.

JIMMY STAVROS: Dino's uncle and mama Koula's oldest brother. He owned the Golden Peacock in the Tenderloin. Used to cook Greek dishes in his ovens on Eddy and drive them over to the Fillmore and California outpost.

JOHNNY and YVONNE STAMATAKIS: Partners with Peter Stavros when he owned the Golden Peacock that became Uncle Vito's Pizzadelli that later became Dino's. Yvonne is Jimmy Stavros's daughter and Dino's cousin. Johnny, who married into the dynasty, was a hands-on restaurateur and tight with Peter.

UNCLE VITO: Fictional uncle, a name dreamed up by a pizza box maker named Joe Denola to give life and personality to Stavros's mini-chain of four Greek-owned Italian restaurants. Dino's on Fillmore was an Uncle Vito's for a while. The name lives on at 700 Bush.

JESUS CEDILLOS: Manager of Dino and Santino's. Has been with Dino since day one and has played a big role in the renovation. Calm, polar opposite of his boss in temperament, his welcoming smile gives the place a lot of its family vibe.

DAVID DUBNER: Owns Uncle Vito's Pizzadelli at 700 Bush. Not in the family, but one of Dino's biggest cheerleaders.

SPIRO TAMPOURANIZIS: Infamous former San Francisco saloonlord, owned Lord Jim's at Broadway and Polk, the original site of America's first fern bar, Henry Africa's. Dino worked as a bar back, then bartender at Lord Jim's and was on duty the night the cops raided the joint looking for cocaine but only found a bar full of outraged lawyers, who sued the city on Spiro's behalf. Tampouranizis moved back years ago to Greece, where he makes olive oil. Dino visits him every summer.

The cast of characters is probably a lot longer, but who knows. Says Uncle Nick: "The great truth among Greeks is that it doesn't take blood to be related. Success 'relates' you. If you like someone, you're related. So Dino and I are related because my nephew married his cousin and I became Uncle Nick. That was good enough for us."

— CHRIS BARNETT

An Old Favorite Gets a New Look and a New Name

► FROM PAGE 3

Inside, the redesign is largely cosmetic. A new floor is fashioned out of ceramic tiles that resemble planks. Gray swirled marble tiles run halfway up one wall. The rest of the space is painted charcoal gray and off-white with light blue accents. Brandt claims the color scheme was chosen to recreate a Mediterranean mood, but diplomatically doesn't say if the sea is off the coast of Greece or Italy.

The old counter has been replaced with a curved one topped in black granite. All the old tables and chairs have been junked and replaced with tables made out of charcoal and gray laminate and black leather chairs finished in satin chrome. The main floor, which can't be expanded, is quite contemporary but warm.

The upstairs mezzanine was given the most extensive facelift and it's Stavrikakis's pride and joy. It's filled with comfortable black tweed banquettes and has two TVs, in addition to the two downstairs. The proprietor promises it won't be some deafening sports bar. "I'm calling it Santino's Clubhouse and it will be available for private parties, meetings or just hanging out with friends," he says.

Regulars will see a few changes on the menu. Loukoumades, a dessert found locally only at Greek festivals, has been added. Stavrikakis describes it as a "dough ball cooked in olive oil, then smothered in honey, walnut, cinnamon and a little orange peel. It's to die for. Five of them will be six bucks, but one person couldn't eat one order."

Prices will increase, but he insists the amounts will be a non-inflationary 35 cents to 50 cents a dish. "During the month we were closed, I've been eating out a lot and I realized we are way, way underpriced when I pay \$20 for an omelet and an orange juice," says Stavrikakis.

Over the years, some prominent names with big appetites have passed through Dino's front door — including sports heroes Barry Bonds, Joe Montana and Ronnie Lott; former San Francisco mayors Art Agnos, Willie Brown and Gavin Newsom; even former Secretary of State Madeleine Albright and former Soviet president Mikhail Gorbachev.

But the cash flow comes from the neighborhood regulars.

"I love Dino's because the food is fresh, tasty, reasonably priced — the salads especially — and the staff is friendly and professional," says Carol Ruggieri, a clinical skin specialist and owner of Crescent Moon upstairs at 2001 Fillmore. "I'm looking forward to the renovation — but frankly I don't care what it looks like. I go for the food," she says. "The house salad with a seasoned grilled chicken breast is my favorite. You're never going to get an old tomato."

Melissa Harris and Brandon Dole, students at University of the Pacific's nearby dental school, are passionate about Dino's pizzas, salads and the way they are treated. "Customer service is amazing and attentive," says Harris. "There are always people there but the host always finds us a place to sit down. Dino's feels like family."



Dino and son's new logo.

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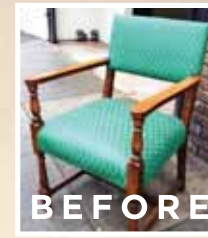
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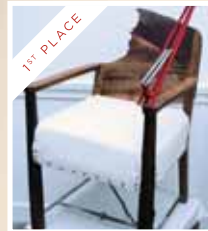
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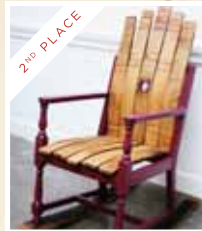
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