

■ INSIDE		■ BODY & SOUL		■ FOOD & DRINK
Local History	2	A Gym for Kids		From Plastic to Rustic
Crime Watch	4	SF Gymnastics finds a home in the jazz district		Glaze remakes a key corner
Designer Showcase	10			
Downsizing	11			
Home Sales	13			
Letter from Boston	14			

THE NEW FILLMORE

SAN FRANCISCO ■ MAY 2013



Photograph by
DICKIE SPRITZER

The golden glow of spring

It is the late afternoon light, among other things, that makes the Victorians facing Alta Plaza Park especially appealing in the spring. The longer days also herald the arrival of the asparagus and strawberries and the oncoming bounty of the fields at the weekly Fillmore Farmers Market.

The Politics of Parklets

City encourages more, but some aren't so sure

AT THE INVITATION of city planners, a number of businesses in the neighborhood are hoping to create parklets in nearby parking spaces.

"We are thrilled to expand the ever-popular parklet program so that more people can enjoy the use of these public spaces in their neighborhoods," said San Francisco Planning Director John Rahaim in calling for new proposals for additional parklets in February. "We are committed to providing more public spaces that promote healthier living and increase the vitality of our neighborhoods."

Among those proposing new parklets locally are La Boulange at 2043 Fillmore, the new b. patisserie at 2821 California, Out the Door at 2332 Bush and Baker & Banker at Bush and Octavia.

They would join the Fillmore Stoop, the neighborhood's first parklet, which opened a year ago at 2406 California and has become an outdoor waiting room and additional *alfresco* dining space for Pizzeria Delfina.

Parklets usually replace two or three parking spaces to create a new public space. Often parklets are adjacent to restaurants or cafes and used primarily by their patrons, but must be open to all.

The concept has developed into a worldwide trend since it began in San Francisco in 2010. Already there are 38 parklets in the city, with more in the works. The call for new proposals brought 54 additional applications, according to news reports, but it is unclear how many will be approved.

"The addition of a parklet to La Boulange de Fillmore . . . will only accentuate the communal, welcoming feel of this lovely neighborhood," said Cara Smith, retail operations coordinator at La Boulange headquarters on Pine Street. "The proposed parklet will be classy and beautiful, just like your neighborhood La Boulange."

But not everyone is charmed by the idea — or the potential loss of parking spaces.

"Generally, the reaction is not positive," said Greg Scott, president of the Pacific Heights Residents Association. "Parking is already tight in the Fillmore."

He added: "This seems to be a taking of parking for the benefit of a private business."

LOCAL HISTORY



Looking toward the Golden Gate, circa 1888

Photograph courtesy of
REPEAT PERFORMANCE

Fort Point was already there, guarding the entry to the San Francisco Bay, when this photograph was taken in the late 1880s. A wall-sized print hung for many years in a home on Webster Street. When the owner decamped to Florida, the mounted photograph moved around the corner to Repeat Performance, the resale shop at 2436 Fillmore Street benefitting the San Francisco Symphony. It's on display there now and is being offered to bidders in a silent auction this month.

TOGETHER WE CAN END THE DEATH PENALTY

San Francisco Public Defender's Office Presents SISTER HELEN PREJEAN



THURSDAY, MAY 9
7 pm - arrive early

Followed by a book signing by Sister Helen Prejean.
Sister Helen's books will be available for sale.

TEMPLE EMANUEL
2 Lake Street at Arguello

PRINT FREE TICKETS
at sfpublicdefender.org

Hosted by Temple Emanuel.
Co-sponsored by the San Francisco Public Defender's Office and
Rosen, Bien, Galvan & Grunfeld LLP.

FOR ADDITIONAL INFORMATION CONTACT

sisterhelenevent@sfpublicdefender.org OR CALL 415-575-8830

Smuin Soiree
A Benefit for UCSF Partners in Care

THURSDAY, MAY 16, 8PM
Yerba Buena Center for the Arts
Platinum Ticket &
Post Performance Reception
Performance by Jazz Singer Alexa Lardis

\$45.00 | Coupon Code: Soiree
\$15 of each ticket will benefit UCSF PIC
Purchase Tickets at smuinballet.org

San Francisco Chronicle **SPGate...**

THE NEW FILLMORE

newfillmore.com


2184 Sutter Street #202 • San Francisco, CA 94115 • 415.441.6070
editors@newfillmore.com

Editors | Barbara Kate Repa & Thomas R. Reynolds
Production Editor | Ginny Lindsay Copy Editor | 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



FILLMORE SIDEWALK SALE

SATURDAY MAY 18

{ feed your
body, mind
& soul }

LIVE JAZZ

RAFFLE PRIZES

fillmoresidewalk.eventbrite.com
facebook.com/fillmorestreet



THE OUTDOOR MARKET

SATURDAY MAY 18th, 10 - 6PM

GREAT DEALS & SIDEWALK SALES

ENJOY OUR SWEET FRENCH MIME & ROAMING MAGICIAN LIVE MUSIC

ENJOY THE NEIGHBORHOOD & YOUR FAVORITE SHOPS

THE SACRAMENTO ST. SHOPPING CORRIDOR
SACRAMENTO ST. FROM BRODERICK TO SPRUCE
SACRAMENTOSTREETSHOP.COM



GOODBYES
designer consignment

3464 & 3483 SACRAMENTO STREET
415.346.6388
WWW.GOODBYESSF.COM

CRIME WATCH

Burglary of Vehicle, Possession of Burglary Tools Post and Franklin Streets March 23, 10:17 p.m.

Plainclothes officers were patrolling the area, which has a high concentration of auto burglaries, when they spotted two men who seemed to be casing vehicles. One was looking inside cars with a flashlight while the second acted as a lookout. The officers saw the first man push against the window of a parked car, grab a bag from the back seat and search through it. He removed several items and threw the bag back inside the vehicle. Both suspects then attempted to escape, running toward another car parked nearby. The officers arrested both men, along with the driver.

Searching the vehicle, officers found flashlights and window punches, commonly used in burglaries, as well as electronic items and new clothing they believed had been stolen. All three men were transported to Northern Station.

Commercial Robbery With Force Fillmore and O'Farrell Streets March 24, 12:38 p.m.

Four individuals entered a store. One selected three items of clothing and took them into a dressing room. When she came out, she was carrying only two items and was wearing the third — a shirt, with its price tag removed. She then attempted to walk out the front door without paying for the shirt.

The store owner ran after her and attempted to stop her, but the woman said, "Don't block me or you're gonna get hurt." Then she punched the store owner in the head and walked out the door, climbing onto a Muni bus.

The store owner called the police, who pursued the bus and stopped it, then detained several people who matched the descriptions given. Several witnesses identified the suspect and she was transported to Northern Station.

Vehicle Burglary, Possession of Narcotics Paraphernalia Jackson and Franklin Streets March 25, 3:27 p.m.

A man dialed 911 after witnessing an auto burglary. When plainclothes officers arrived, the caller pointed to a man who was briskly walking away, then took them to a Subaru with a shattered rear window. He said he had seen the man searching inside the car and attempting to remove the car stereo using a nail clipper. Officers detained the suspect, then contacted the vehicle's owner, who confirmed new damage to the car. When officers searched the suspect they found a crack pipe, a nail clipper and items that may have been stolen from other vehicles. The man was transported to Northern Station.

Terrorist Threats, Malicious Mischief Eddy and Franklin Streets April 2, 12:30 a.m.

A resident of an apartment building got into a physical altercation with his upstairs neighbor, who had left the front door of the apartment complex open. The neighbor became enraged, swinging his keys on a chain and narrowly missing hitting the man in the face. The resident who complained grabbed his neighbor and they fell to the ground while wrestling. Another resident broke up the fight. Later that day, the upstairs neighbor came down to the man's door and started shouting; he sounded intoxicated and he was carrying a knife. He repeatedly slammed the knife into the resident's front door while threatening to "cut him up." The neighbor then promised to slash all four of the man's tires, and kept repeating, "I know where you live."

A few minutes later, the man came back down the fire escape and appeared at the

neighbor's rear window, swinging a heavy object and breaking it. The resident called 911. Multiple witnesses confirmed the details of the incident. Officers subdued the knife-wielding man and he was booked.

Store Burglary Webster and Ellis Streets April 4, 2:50 p.m.

A man saw a store security guard chasing a suspect and flagged down police. The guard said the man entered a store carrying an empty bag, filled it with cleaning items and walked out without paying. The officers found the man with the bag hiding nearby, with more than \$60 of stolen goods in his possession. A computer check revealed he had a lengthy arrest record for theft-related offenses. He was booked at Northern Station.

Exhibiting a Deadly Weapon to Resist Arrest Geary Boulevard and Gough Street April 5, 4:20 p.m.

An apartment resident called the police to report that a man had entered the building and was acting strangely. When officers arrived, the trespasser was wandering about in an area with potted plants, waving his arms erratically while talking to himself. When he saw the officers he pulled a knife from his front pocket, assumed an aggressive stance and pointed his weapon at them. Officers drew their firearms and ordered the intruder to put down the knife. The man dropped the knife and the officers took him into custody. A records check revealed he had an outstanding arrest warrant. He was booked at Northern Station.

Street Robbery Geary Boulevard and Laguna Street April 7, 7:14 p.m.

A woman was waiting for a bus, listening to music on her iPhone, when a man riding a bicycle approached her from behind and grabbed for the phone. She fought with him, but he ripped the phone from her hand. When officers arrived she described the suspect, along with his direction of travel. Officers found the bicyclist and took him into custody. The woman was upset but not hurt, and was able to identify the suspect and his bike. The man was booked at Northern Station.

Burglary, Possession of Burglary Tools California and Webster Streets April 8, 5:09 a.m.

Officers in a patrol car spotted a man kneeling beside a car with a gas can in his hand. As the officers got closer, he moved to conceal himself behind the car. Officers ordered him out from behind the vehicle. As he complied, they noticed an overwhelming smell of gasoline coming from him. They checked beneath the car and saw that the nut on the gas tank had been loosened; gas had drained out and spilled all over the street. The man's hands were covered in gas, and the can he was holding contained one gallon of gas. A computer check revealed an extensive arrest record for theft-related offenses. When officers searched the man, they found numerous items considered to be burglary tools. Officers notified the health department to clean up the spilled gasoline.

Vehicle Burglary Geary Boulevard and Laguna Street April 9, 5:57 p.m.

A witness told police he had seen a man "fiddling with the door handles of a car" who then got inside the vehicle and began to stuff things in his pockets; he also removed some bags. Officers found the suspect, detained him and ran a computer check, which revealed he was on probation for auto burglaries, and had been arrested for this crime multiple times in the past.



The gym for kids is on the ground floor of the Fillmore Center.



BODY & SOUL

The Goal: Have Fun

SF Gymnastics teaches toddlers to tumble

By JULIA IRWIN

At San Francisco Gymnastics at 1405 Fillmore Street, toddlers scramble over large geometric foam blocks, twirl colorful streamers and jump across a long trampoline track — all while waving to iPhone camera-wielding mothers. In recent months, the studio has made the move from its former location in the Presidio, re-establishing itself in the long-vacant ground floor of the Fillmore Center.

For owner Eric Van der Meer, the relocation has been well worth the effort: Its new home is easier to access both by car and public transportation and is also better maintained than the Presidio facility, which had no heat or running water.

And for Van der Meer, the atmosphere of Fillmore's jazz district is another bonus. "I feel very at home here," he says. "I grew up in Holland, which is very diverse, and the middle of San Francisco reminds me of that. There are so many different nationalities, different cultures, and I think Fillmore represents that quite a bit, actually."

Van der Meer, who has a degree in phys-

ical education, also owns Redwood Empire Gymnastics in Petaluma, which fields a competitive team. While the Fillmore location focuses on traditional Olympic events including floor and tumbling exercises, bars, beam, rings and vault, the local gym is strictly recreational.

Van der Meer says the absence of competition allows the local gym to teach far more than athletic skills.

"What we're trying to implement in class is not only a good forward roll or handstand or cartwheel, but also waiting for your turn. Being polite to your teachers. No cutting in line. Being respectful of your friends," he says. "Teaching gymnastics is a great tool to teach kids wider life skills that they can use outside as well."

Van der Meer has two children, ages 9 and 11, neither of whom does gymnastics. "When your daddy owns the candy store, at certain points you don't eat candy anymore," he laughs.

San Francisco Gymnastics caters to kids as young as 1 year old up through middle school. At the youngest levels, the goal is simply to have fun.

TO PAGE 6 ►

Congratulations 2012 Zephyr Real Estate Top Producers!



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).



CASTRO • NOE VALLEY • PACIFIC HEIGHTS • zephyrsf.com • POTRERO HILL • UPPER MARKET • WEST PORTAL

San Francisco
Gymnastics
caters to kids
as young as
1 up through
middle school.



Teaching Kids to Play – and More

► FROM PAGE 5

"The really young ones we call the Littlebugs class, which is a 45-minute unstructured class where they just play," Van der Meer says. "We have ladders out, we have tunnels, they can just swing, they can monkey around for 45 minutes. Later we expose them to the idea that there's a teacher in the house — the structured classes start as early as 3 — with the same kind of playful setup, where we introduce them to the basics of gymnastics and structure."

SF Gymnastics also incorporates weekly "lesson themes."

In late April, "We're celebrating that we had Earth Day, so with the little ones we are practicing recycling," Van der Meer explains.

He stresses a key component of his business: a careful selection of staff.

"I'm extremely picky about who I work with on the floor," he says. "One of my

requirements is that I make sure you love kids. You don't have to know everything about gymnastics yet, because I can teach you that. I cannot teach you how to love kids."

The commitment to passionate teaching is not lost on parents — among them Carey Wintroub, whose younger daughter Dylan has been attending classes for three months.

"We've done Acrosports," Wintroub says, referring to another children's gymnastics center in the city. "They have some different things, but I think the teachers are great here. They're doing a lot for the kids' gross motor skills, and the kids are really having fun."

Dylan, who is 4, agreed, adding that of all the things San Francisco Gymnastics has to offer, her favorite is the high balance beam. Her reasoning: "It's higher than the low balance beam."



PHOTOGRAPH BY KATH O'LEARY

"Gymnastics is a great tool to teach kids wider life skills: waiting your turn, being polite, being respectful."

— ERIC VAN DER MEER, owner of San Francisco Gymnastics

spice
ace



Spice up any occasion with the gift of spices, herbs, salts, chiles, peppers and sugars!

Create custom gifts for your friends and family, from hostess gifts to wedding gifts!

Discover over 300 spices, herbs, blends, salts, peppers, chile, sugars, extracts and gift sets!

* Each week check-in for a new featured spice, herb, salt, pepper, chile, sugar or blend!

1821 Steiner Street (at Bush & Sutter Streets)
San Francisco, CA 94115
www.spiceace.com info@spiceace.com 415.885.3038

TAKE MUNI
TO THE STORE.



WE'LL TAKE
YOU HOME.

Urban grocery shopping couldn't be easier.

Instead of wrestling an armload of bags across the city, just take a pleasant ride back to your front door. A Molliebus waits in the Castro and at the Grand Central parking lot, ready to whisk you home.

Granted, you may have to take a seat and wait a few minutes for a ride. We're sorry to have to admit that other people might be using it at the moment.

But we also have to point out that if you want something like it from another store, you might have to wait years.

MOLLIE STONE'S

18th & Collingwood in the Castro California & Steiner in the Fillmore

New Arrival Spices Up the Options

'50s diner is reborn as an
all-natural teriyaki shop

SUDDENLY THE CORNER of Fillmore and Pine has a completely new look and feel — and taste. Glaze Teriyaki Grill opened at the end of April, heralding a switch from Johnny Rockets burgers and fries to teriyaki plates, salads and sides.

Seattle natives and partners Ian McCormick and Paul Krug created Glaze as a "fast casual" option for diners seeking inexpensive, healthy fare. Krug commandeers two existing New York locations; McCormick heads up the new local spot. Their eateries focus on chicken, steak, salmon, soy, pork and vegetable teriyaki plates accompanied by white or brown rice and a green salad.

"For Seattleites, teriyaki is comfort food," says McCormick. "It's fun for us to take the cuisine we grew up with and introduce it to new places." All Glaze sauces are made fresh daily, he says, and most dishes feature local, organic ingredients. The open kitchen allows diners to witness the preparations.

Picky eaters are accommodated, too. Several gluten-free choices are offered, as well as a kid's special — a Yummy Teriyaki Bowl of a protein choice over rice — for \$5. And McCormick insists that special orders won't upset them. "We want people to ask for what they want with every order," he says. "No rice, more salad, salmon more or less well done."

A respect for the old lives on in the new concept.

"We wanted to use this space in the most efficient way, but also preserve as much as possible of what came before," says McCormick. He's particularly proud of four red and chrome counter stools salvaged from Johnny Rockets that diners can now use on the revamped back patio.

McCormick calls the back patio, which streams with afternoon sunlight, "a hidden gem." It's been transformed into a cozy haven, with picnic tables and handy heat lamps. The patio walls are now hung with panels of colorful vintage wallpaper from Belgium and Italy.

The new look and feel of the place was engineered by the Brooklyn-based firm

Hecho, which also outfitted the two Glaze restaurants in New York. Still, McCormick seems a bit astonished the design firm got the Fillmore location so pitch-perfect from 3,000 miles away, especially given the firm's commitment to reclaimed material. "I'd sometimes try to get in touch with them, but they'd be out in a field in Pennsylvania looking for the perfect tree," he says.

Hecho designed laser cut murals in wood for the walls of the main dining room that include icons of San Francisco, New York and Seattle — and they've already inspired conversations and camaraderie. Some of the paneling is fashioned from reclaimed wood from the 1920s; the benches, tables and counters are built from wood salvaged

from a prison church in New Jersey built in the 1800s.

While Glaze awaits approval of a beer and wine license, the taps are adorned with "Not Yet" stickers. In the meantime, diners are offered options including Seattle's Jones Soda Company and something not found just everywhere: coconut juice served up *au naturel*, with a straw sticking out of the hull.

All Glaze entrees are \$10 or less, which McCormick says helps make the new grill an "alternative fit" to the neighborhood that is perfect for knowledgeable locals. "In New York, it was, 'What's teriyaki?'" he says. "Here, they know."

Among his personal favorites on the

menu: the sides of charred pork ribs and shishito peppers, some of them hot and all spiked with a subtle seasoning.

Fillmore Street was the first choice as a west coast Glaze location. "In terms of sheer beauty, it's the best street in the city. I love the shops and the food that's already offered on the street," McCormick says. "I think we're a great fit for Fillmore, which has so many people who care about the neighborhood."

He has already been charmed by the eager customers and the welcoming merchants on the street. "Fraiche, the yogurt place down the street, let us use their space as an office," he says. "We did our interviews for new employees there."



PHOTOGRAPH BY DANIEL RABINOVITZ



Glaze, the new teriyaki grill at Fillmore and Pine, is warm and rustic, with reclaimed wooden counters, benches, tables and floors, both inside and on a heated patio out back.

Surprise **MOM** with a word for her kitchen wall
VINTAGE SIGN LETTERS



2176 Sutter Street (at Pierce) • 415.775.8366
Open Mon-Sat 11am-6pm • timelesstreasuresff.com



www.jestjewels.com



■ FILLMORE FARMERS MARKET

‘Spring Is Springing’ on Saturday Mornings

IT’S A BIT of a ‘tween time at the Fillmore Farmers Market. Winter’s larder of sweet potatoes and oranges is still filled to abundance, the spring asparagus has just arrived, but the full bounty of summer tomatoes and melons is yet to come.

Nonetheless, on a sunny Saturday morning in late April, there is no shortage of spicy exchanges that make for delicious eavesdropping as locals meet and greet and take in the sights and sounds of the market in a richly diverse neighborhood.

A woman bustles by talking loudly on a cell phone: *‘I got here early, but you know that candies don’t wake up ‘til midnight.’*

Some talk even focuses on the food and flowers offered for sale by the farmers, bakers and specialty food purveyors.

A noted surgeon is spotted stocking up on dessert: *‘I’m trying to avoid carbs and sugar, but they’re so friendly at that booth I just couldn’t resist.’*

Another customer picks out a special loaf of artisan bread and is told: *‘That’s so funny, because last week someone else also bought one of those to use as a birthday cake.’*

Near a display of walnuts:
Shopper: *‘Are these nuts fresh?’*

Farmer: *‘Yes, would you like to buy some?’*

Shopper: *‘No. I just like to see fresh nuts.’*

A couple debates what to serve out-of-town guests coming for dinner, their eyes frantically darting about the market stalls.

He: *‘We could get some of that fresh fish and make a salad. That would be easy.’*

She: *‘No, I think the fiancé has a thing about eating food with fins. I could get some of this fresh fennel and make that pasta and zucchini thing.’*

He: *‘No, no, their kids hate all vegetables — remember?’*

She: *‘Then how about some of those samosas or something from the Indian food guy? They probably wouldn’t know there are vegetables in there.’*

He: *‘I think we’re better off with a pizza. They’ll eat that.’*

A farmer reassures a customer who drops a rubber-banded bunch of asparagus while juggling an assortment of greens and two containers of olives: *‘You DO need a bag — and I’m not going to charge you a dime for it, because that’s just a silly rule.’*

Little girl in a pink tutu and sparkly purple top near a carton of large eggs



labeled Goose Eggs: *‘Look Daddy! That’s from the goose that laid the golden egg!’*

Father figure: *‘No, it’s not a golden goose egg. It’s from a real goose.’*

Girl in tutu, eyes suddenly filled with tears: *‘Oh nooooo!’*

A woman inspects a wooden crate of

Meyer lemons, heaped up behind a sign marked “7 for 1”.

Seven for one dollar? That just seems like it can’t be true.

As spring moves into summer, the crops are about to get more bounteous at the weekly neighborhood market, held on Saturdays from 9 to 1 at



the corner of Fillmore and O’Farrell Streets.

“Spring is springing,” says Tom Nichol, now in his 10th year as manager of the Fillmore market, which started in an empty lot now home to Yoshi’s and the Fillmore Heritage Center. “We already have asparagus, and that’s such a harbinger of spring —

and the strawberries are starting to get their full flavor.”

Nichol forecasts that the early spring fruit will begin to appear in the coming weeks: cherries, peaches, even a few tomatoes. When new crops first appear, they tend to be more expensive than as the season weathers on.

But the talk is always cheap.

PHOTOGRAPHS BY DOCKE SPINUTZER



Tacobar thanks the Fillmore community for its support and patronage. We’re proud to be part of the neighborhood!

We love catering your fiestas. Please call Jack at 786-9406.

2401 California Street @ Fillmore
415tacobar.com



The Elite Cafe
Established 1981

2049 Fillmore Street ♦ 415.67.ELITE
www.TheEliteCafe.com

la mediterranea CAFE • RESTAURANT
CATERING
2210 Fillmore
(at Sacramento)
San Francisco
415.921.2956

CELEBRATING
30th
ANNIVERSARY
FILLMORE LOCATION

www.cafelamed.com

World Famous GOSPEL BRUNCH

Join us for an uplifting Sunday with gospel music and Chef Lawrence’s useful brunch in the historic Fillmore. Seatings at 11:00am & 1:00pm. Reservations recommended.

1300
ON FILLMORE

open seven days a week

where the Fillmore dances, 1300 Fillmore street at midday, San Francisco, CA 94111

PARKING public groups and weekend valet parking

RESERVATIONS 415.774.1300 or www.1300onfillmore.com

Bar Cafe

FLORIO

NOW SERVING LUNCH
SATURDAYS AND SUNDAYS

1915 Fillmore Street • (415) 775-4300 • floriosf.com

At 2800 Pacific, the Lot Was Bought for \$10

By LISA ROSENBERG

THE HISTORIC Sarah Spooner house, later known as Herbst Manor — featured as this year's Designer Showcase, which continues through May 27 at 2800 Pacific Avenue — is a classical Georgian mansion built in 1899.

Its architect, Ernest Coxhead, became known as one of the founders of the Bay Region style, which rejected the lavish ornamentation of Italianate, Stick and Queen Anne styles, and emphasized materials left in their natural state to harmonize with the existing landscape. The exterior of the residence features elaborate white scrolls to form the pediment; these are repeated over two windows and the one remaining original roof dormer. Smooth clinker bricks lend an even texture to the structure's surface, while rusticated cornerstones and large banded columns flanking the entrance provide a marked contrast, making a pronounced statement on an otherwise more conservative building. White trim, originally brown sandstone, sets off the dark brick. Situated on an elevated corner plot, the house affords stunning views of both the city and bay.

Architect Ernest Coxhead was born in England in 1863, where he received a classical architectural education. He set up practice in Los Angeles in 1887, and with his brother and partner Almeric Coxhead relocated to San Francisco in 1890. Coxhead designed several Episcopal churches in Southern and Northern California, including, in 1890, the Holy Innocents Church in Noe Valley, which was styled as an English country church.

He designed many important residences, including



The showcase is at the corner of Pacific and Divisadero.

his own home at 2421 Green Street and the house next door at 2423 Green, plus several neighborhood homes on Pacific Avenue at 3151, 3153, 3232 and 3234. Coxhead also designed the Prayerbook Cross atop Rainbow Falls in Golden Gate Park and the rustic stone bridge over Stow Lake in the mid-1890s and the Golden Gate Branch of the San Francisco Public Library at 1801 Green Street in 1910.

In 1899, Sarah Mathilde Spooner, a wealthy Philadelphian art collector, commissioned Coxhead to build the two-story residence, with attic and basement, at 2800 Pacific Avenue. She purchased the lot for \$10; construction cost \$12,854.

Spooner traveled widely and amassed an immense, eclectic art collection that lined the walls of her home. She loaned works to the Metropolitan Museum of Art

in New York and the Boston Museum of Fine Arts, and was an early supporter of the "Museum at the Park" that later became the de Young. In 1904, Spooner donated more than 1,400 art objects worth more than \$50,000 to the de Young, including rare ceramics, antique lace, tapestries, miniature paintings on ivory and valuable paintings by Jean-François Millet, Charles-François Daubigny and Jules Dupré. After Spooner's sudden death during a trip to Germany in 1914, the de Young received a large bequest from her will.

Just before the 1906 San Francisco earthquake, Spooner sold the property to Herman Shainwald and his wife, Mathilde. Shainwald was one of the most prominent realtors in the Bay Area for more than 25 years.

In 1914, John A. McGregor, a Canadian, and his wife Elisa purchased the property. McGregor had been treasurer of Bethlehem Steel Corp. and became president of Union Iron Works in 1905 after Bethlehem's shipbuilding division bought it. The company built ships for both world wars, and still operates in the oldest structure on Pier 70.

In 1967, Abraham Adrian Gruhn and his wife, Lee Herbst Gruhn, purchased the house from the McGregors' children, Katie-bel and Campbell. Abraham owned the Great Western Furniture Co., a 15-store chain, and had met Lee when she was singing at a Hollywood jazz club. She had earlier appeared on Ed Sullivan's *Talk of the Town* show, and toured with stars including Ella Fitzgerald, Liberace and Lou Rawls.

The Gruhns made the largest single contribution to help secure the Avery Brundage collection of Asian art for the de Young Museum. The collection is now housed at the Asian Art Museum of San Francisco. They also made generous donations to refurbish the Veterans' Auditorium, which was then renamed Herbst Hall to honor the family's ancestors. Following her husband's death in 1982, Lee remained in the home until her death in 2010.

For more information on this year's Decorator Showcase, visit decoratorshowcase.org.



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.



Vitamin V_E Express

Healthy Magic of Mushrooms

Stamett's 7	Myco Shield
Immunity Aid	Cinnamon
Reg. \$37.95	Peppermint
\$26.50	\$13.95

VitaminExpress 2047 Fillmore Street (415) 922-3811
1428 Irving Street (415) 564-8160

Personalized service, top-quality products, health information, great prices.
Family-owned since 1982. (24/7) VitaminExpress.com or 1-800-500-0733

By FRAN JOHNS

BEYOND the pain, angst and despair of downsizing, there is always a story. And there are questions: How can I convince my parent or spouse or partner that it's time? Who's going to take care of the logistics and legalities, not to mention the tricky finances? Will I lose my independence? Can I ever replace the old familiar neighborhood? Where's the best place for me? Can we afford what we need?

I stewed over them all.

The declining mobility of my Beloved Spouse underlined our need to downsize from a big house in the neighborhood to something more manageable. Arranging the disposition of our possessions with real value — art, books and a few tons of paper — would take a monumental effort on his part, since he was the accumulator of 99 percent of the things of value. But much of the physical work would fall to me. Making decisions and then actually carrying them out are two very different endeavors. Neither comes easy.

Above all, downsizing is a learning experience, and we got some early coaching from others who had learned the hard way.

A couple of neighbors nearby on Washington Street sold their long-time home faster than expected and are still "camping out in a temporary apartment," they say, "with 60 years of stuff in an expensive storage unit because we can't decide where to go next." Another neighbor sent a truckload of belongings to a flea market, then wound up with serious seller's remorse, eventually buying back two old comfortable chairs. "Some of us," she says, "never learn."

For us, downsizing involved leaving behind a four-story 1905 Edwardian crammed with the accumulations of 40-plus years and moving into a 1,600-square-foot condo about a mile away. Only a few cubic tons of Stuff stood in the way.

As with all stories, ours has a backstory: Beloved Spouse and I had dated in the early 1950s, went our separate ways for 37 years, then reconnected in 1991 and married in 1992. Because I came from a lifetime on the east coast with all my worldly goods in a few boxes and suitcases, the bulk of what had to be downsized had been accumulated by him and The Late Wife. She had been a prolific and highly regarded artist. Both of them had been collectors of art, books and works on paper — anything on paper, as a matter of fact. Neither had children or family members who might swoop in and remove Stuff.

I have grown children on the east coast



Bud and Fran Johns left behind a four-story 1905 Edwardian and moved into a condo.

Lessons Learned

A story of the pain and perils of downsizing — and surviving to tell the tale

who did indeed swoop in and do what they could during a long weekend. But shipping to the east coast does not rank high on the downsizing-efficiency list. They were among those who looked at the overwhelming Stuff and feared I might not survive the battle.

But this is a story of downsizing and surviving to tell about it. A few lessons from our learning experience might even be valuable to others when their time comes.

LESSON 1: TREASURES ARE YOUR ENEMY.

That giant urn reportedly used to ship 100-year-old Chinese eggs. The Marine Corps foot locker, circa 1951, still Semper Fi-ly protecting a supply of rusted-out garden tools. The Baccarat wine glasses used exactly once in 20 years because of a terror of breaking \$85-a-stem glassware.

Disposing of treasures like these will not speed the downsizing process. In our case, the wine glasses turned out to be a plus, thanks to our new best friends the auction house people, about whom more later. But items like the foot locker and the 60-pound urn can be problematic. Beware: Some massive pieces of Stuff that have been in the closet so long you don't see them anymore will lurk into view when those closets must be vacated.

LESSON 2: TRY THE FAST DISPOSAL PLAN.

Almost anything you can't believe anyone could possibly want, or is too crappy for the neighborhood Goodwill on Post at Fillmore, and not quite resalable enough for the Seconds to Go or Repeat Performance shops farther up the street, is a good bet for the Fast Disposal Plan. The plan works as follows: Place the item near the curb, either by itself or with no more than one or two other FDP items. Using something indestructible like duct tape, affix a cardboard sign reading "FREE." It will be gone by tomorrow.

The only time this plan utterly failed was when I tried to churn up interest in a 4-by-6-foot pine table top, which leaned optimistically against our street tree for four days until I finally admitted defeat and brought it back inside. The foot locker also failed the Fast Disposal Plan, even though my son swore someone would want it and dragged it to a rather regal position under a tree. Three days later I called in good neighbor John, who took a sledgeman to it and rendered it into disposable splinters.

LESSON 3: BEWARE OF "VALUABLE" PAPERS.

Papers that seem valuable to one downsizer may be less so in the eyes of another. When one downsizer, furthermore, happens not to have thrown away a piece of paper — letter,

document, clipping that struck a fancy — since the early 1940s, papers can quickly exceed the capacity of the home shredder and the patience level of the downsizer. It's likely that every family divides into the "Some day this will be valuable" camp and the "Oh, for heaven's sake, throw it out" camp. Just try to get along.

This is also when it's good to know the Paper Rush people. If you have enough once-valuable-but-now-disposable papers — something like one or two tons — the Paper Rush people will come over with a giant truck and cheerful crew and spirit your paper off to be baled and shipped to China. In China, it will be made into something that will be sent back and you will buy without recognizing it's your old papers. Plus — no offense to the Recology people — the Paper Rush people pay you a penny a pound, which is not peanuts.

LESSON 4: BEFRIEND THE AUCTION HOUSE

PEOPLE. Speaking of *Pennants*, if you happen to have worked with cartoonist Charles Schulz at some point, and he invited you to pick a strip you liked and then sent you the original, that was a good thing. Its auction price will pretty much cover the downsizing costs, which is ample reason to forgive the collector and saver of too much paper. You may not be a collector of original cartoons, as was my Beloved Spouse, but the ordinary things that turn out to have value — blue-and-white everyday china, old cigar boxes, fountain pens — don't come out of hiding just for *Antiques Roadshow*. Sometimes, if you're seriously clearing out, it's worth calling in the auctioneers.

But tread cautiously. Some of them are accommodating and some are rather painfully snooty about your inferior Stuff. Shop around for not just the best estimates of value, but the people who are congenial as well as clear about how the auction business works. If you have enough serious Stuff to get to a magic dollar figure, some auction houses will take the inferior Stuff and sell it in "shelf lots" to the people who will resell it at flea markets to people who will later have a lot of trouble when they have to downsize. "Those people really earn their money," our auction house contact said of the shelf lot buyers.

LESSON 5: USE YOUR SECRET WEAPONS.

There are the macho neighbors such as John with the sledge hammer from across the street. Or Josh, a few doors up, who hefted the 80-pound vintage adding machine from the far corner of a pile of debris and down three flights of stairs as if it were a down pillow. Secret weapons are usually a lot younger than you are. They are probably all around on your block, in your church or synagogue, or wherever you spend time.

TO PAGE 12 ►

Real Food Company

Your EVERYDAY FARMER'S MARKET

ALL ORGANIC PRODUCE • ARTISAN CHEESES
GLUTEN FREE OPTIONS • ORGANIC DELI
NATURAL & ORGANIC MEAT COUNTER
BIODYNAMIC WINES • GMO FREE PRODUCTS
NATURAL BODYCARE & WELLNESS • LOCAL

LOCATIONS:
3060 FILLMORE ST.
415.567.6900
2140 POLK ST.
415.673.7420

OPEN EVERYDAY
8:00 AM - 9:00 PM
realfoodco.com

SAN FRANCISCO
a GOOD place to be a caregiver!

Caregiving can be rewarding—but often overwhelming. If you help a loved one with daily activities (meals, medications, rides, finances, etc.), you can get free or low-cost services, information and advice from these respected SF organizations.

- **Family Caregiver Alliance** - Information, support & resources for families & caregivers throughout the Bay Area. (800) 445-8106
- **Kimochi** - Serving seniors in the Japanese-American community. (415) 931-2294
- **Openhouse** - Programs & services in the LGBT community. (415) 296-8995
- **Self-Help for the Elderly** - Bilingual (Chinese) services in the Bay Area. (415) 677-7600

You are not alone! Call today, or learn more at:
<http://info.caregiver.org/sf.html>

Funded by the San Francisco Department of Aging and Adult Services.

Michael W. Perry & Company

Fine Custom Framing
Antique Prints & Maps

1837 Divisadero • 415-563-8853
www.mwperry.com

► FROM PAGE 10

Other secret weapons to ferret out: Garage sale people. There are several who will take your residual Stuff away, most want to come throw a sale on the premises. I was lucky to find help by Googling around: scrap iron collectors, electronics collectors, hazardous materials collectors. These are at the bottom of the list, below the Goodwill and Salvation Army, and generally neither make nor cost money; you'll just be grateful for their help.

Another no-longer-secret weapon is the professional organizer. Organizing businesses come in all structures, sizes and price ranges — none of which are cheap. But unless you've downsized, upsized and resized a zillion times, it's probably worth interviewing a few organizers and choosing one that seems a good fit well in advance. Our organizer turned out to present a conflict of style — she was a speed demon and I plodded along at a turtle pace and continually needed to stop and consult with the Beloved Spouse — so I wound up choosing to do most of my own digging out, sorting and disposing.

But had the organizer and her crew not helped sketch out what would go where in the new space, chosen a mover, come to pack the day before the move and unpacked as the movers brought Stuff into the new place, we would have been in very deep trouble. Our organizer stressed that many people take too little with them and later regret what they sold or gave away; but as it turned out, even with scale drawings, we had too much. Do not get me started on the self-delusion about bookcase space. Even after Paper Rush and donations to Friends of the Library, the Calvary Presbyterian biannual used book sale and Goodwill, there are boxes of books stashed on our balcony that may be there for years.



In 1992, old friends Bud and Fran Johns announced their merger.

Downsizing and Surviving

LESSON 6: RESEARCH YOUR OPTIONS.

Whether you're downsizing Mom and Dad or yourself, the more time and exploration you can invest in advance, the better. There are varied choices of urban and rural retirement communities and different degrees of health care and assisted living — from the mostly independent own-your-own-condo we chose to the full care option. ("They can't throw us out," my brother-in-law calls his place.) Most retirement communities have health requirements you must meet or health plans you buy in to, another good reason for considering the downsizing move well in advance. All of them require an upfront chunk of change, as

does the simple purchase of a smaller place.

LESSON 7: SHOW & SELL.

In times past, one simply put a house up for sale at the estimated fair market value and that was that. No more. Today one must spruce up, clear out and "stage" — which means you get all your Stuff out, they bring in Stuff they consider more appealing to today's apparently utterly unimaginative buyer, and in the process turn your old place into a strange new place somebody will then tear apart and make into their place.

In our case, this step involved clearing out, ripping up, scraping, sanding, painting and generally re-creating every inch of what had been a perfectly good house for

a century or so — albeit a century full of wear, tear and accumulation. This last step only happened thanks to Rafael the painter, who came via our real estate agent. Rafael would come over with his cleaning machine strapped to his back when the grime got to me and whistle around until all was manageable and I calmed down.

When the serious clearing-out-and-sprucing-up got underway, Rafael would drag Stuff out of the backs of closets and cabinets, help me sort and haul it, and generally take giant loads off my shoulders while he and his crew were simultaneously painting and sprucing. He also took cuttings from the geraniums for us to keep as he worked on the garden — and even cleaned out the refrigerator, which did not look that clean when we bought it. A lot of money changed hands, but I would have paid Rafael three times over.

LESSON 8: MONEY WILL BE NEEDED. Unless you've stashed a bundle somewhere, a lot of money will go out before any comes in, thus interim money will be required. And unlike the olden days when sterling credit and solid assets translated into temporary financing, today's financial institutions are as fickle and finicky as yesterday's market analysts. Shop around. With any luck, the outsized piece will sell for more than the downsized choice and all will be well.

In our case, all was finally well once we resettled a little and I got past a case of stress-related shingles. My advice to anyone considering a downsizing: Throw it out — and get your shingles shot.

Neighborhood resident and author Fran Johns' forthcoming book, Perilous Times: An Insider Look at Abortion Before — and After — Roe v. Wade will be available this month from YBK Publishers.

NEIGHBORHOOD HOME SALES

Single Family Homes	BR	BA	PK	Sq ft	Days	Date	Asking	Sale
2178 Pine St	4	5	0	2655	10	4/5/2013	1,450,000	1,663,000
1812 Lyon St	4	1.5	0	2292	15	3/28/2013	1,500,000	1,900,000
1953 Webster St	3	3.5	1	2460	19	3/22/2013	1,995,000	2,200,000
2512 Broadway	3	4.5	2	3820	14	3/26/2013	4,400,000	4,999,000
2840 Broderick St	4	3.5	1		22	4/4/2013	6,950,000	7,015,000
130 Locust St	4	5.5	2	4900	61	3/27/2013	7,775,000	7,700,000

Condos / Co-ops / TICs / Lofts	BR	BA	PK	Sq ft	Days	Date	Asking	Sale
1450 Post St #312	1	1	1	715	75	4/1/2013	260,000	250,000
1450 Post St #801	1	1	1	724	17	3/20/2013	375,000	325,000
2420 Geary Blvd #A	1	1	1	736	33	4/5/2013	499,000	525,000
1902 Filbert St #1904	1	2	0	707	36	3/20/2013	595,000	555,000
360 Locust St #3	2	1	0	144	3	3/26/2013	620,000	594,000
2040 Franklin St #702	1	1.5	1		28	3/20/2013	599,000	620,000
1902 Filbert St #1902	1	2	0	708	36	3/20/2013	595,000	622,500
2701 Van Ness Ave #411	1	1	1	768	38	4/2/2013	599,000	645,000
2106 Scott St #B	1	1	1	525	16	3/25/2013	539,000	655,000
2230 Pacific Ave #101	1	1	1	730	13	4/5/2013	629,000	700,000
1902 Filbert St #1904A	2	2	0	797	36	3/21/2013	645,000	709,500
1817 California St #202	2	1.5	1		38	3/21/2013	699,000	710,000
1998 Broadway #1203	1	1	1	817	55	3/29/2013	675,000	725,000
1902 Filbert St #1902A	1	2	0	829	36	3/20/2013	685,000	725,000
1880 Steiner St #208	2	2	1	942	40	3/25/2013	769,000	820,000
2077 Jackson St #203	2	2	1	950	45	4/10/2013	799,000	820,000
1895 Pacific Ave #405	1	1	1		18	3/29/2013	798,000	825,000
3045 Jackson St #502	1	1	0	1250	4	4/12/2013	840,000	840,000
1805 Fillmore St #304	2	2	2	1198	35	3/19/2013	839,000	908,000
2804 Clay St	1	1	2	940	4	4/2/2013	829,000	925,000
1998 Broadway #506	2	2	2	1170	16	3/31/2013	875,000	940,000
2541 California St #2	3	2	1		172	3/18/2013	945,000	945,000
2040 Sutter St #504	2	2	2	1209	10	3/19/2013	775,000	950,000
2040 Webster St #1	2	1.5	1	1089	14	3/26/2013	918,000	950,000
1383 Baker St	3	2	2	1497	73	3/29/2013	980,000	990,000
2278-2280 Filbert St #1	3	2	2		21	3/26/2013	1,180,000	1,200,000
2954 Webster St	2	2	2		62	4/4/2013	1,249,000	1,235,000
2150 Vallejo St #2	2	2	0		12	3/28/2013	1,079,000	1,250,000
2745 Laguna St	3	2	2	1719	24	4/11/2013	1,249,999	1,320,000
2172 Pine St #1	4	2	2	2567	8	4/12/2013	1,149,000	1,350,000
3563 Sacramento St	3	2	1		3	4/15/2013	1,350,000	1,350,000
2400 Steiner St #4	2	2	1	1500	24	4/9/2013	1,250,000	1,370,000
2343 Green St	3	2	1	1482	78	3/26/2013	1,399,000	1,410,000
3326 California St #2	3	3	1	1468	9	4/9/2013	1,295,000	1,505,000
2253 Clay St	2	2	1	2400	0	4/2/2013	1,595,000	1,585,000
2465 Union St #2	3	2	1		14	3/26/2013	1,450,000	1,600,000
2537 Sacramento St	3	2.5	1	1800	18	3/26/2013	1,395,000	1,610,000
2100 Green St #402	2	2	1	1836	140	3/25/2013	1,650,000	1,650,000
2999 Pacific Ave #1	2	2	1	1890	8	4/10/2013	1,495,000	1,652,500
1870 Jackson St #602	3	2.5	1	1900	15	4/9/2013	1,599,000	1,715,000
1459 Buchanan St	3	2	2	1900	0	3/27/2013	1,736,000	1,736,000
2139 Green St #E	2	2.5	1	1560	27	3/20/2013	1,795,000	1,750,000
1710 Vallejo St	3	2	2	2264	104	3/18/2013	1,879,000	1,825,000
331 Spruce St	3	2.5	1	2214	3	4/3/2013	1,895,000	2,000,000
2178 Pacific Ave	4	2.5	1	2740	4	3/26/2013	2,290,000	2,290,000
3343 Jackson St	3	2	2		8	4/9/2013	2,095,000	2,410,000
2006 Washington St #1	2	2.5	1		41	3/29/2013	5,299,000	5,250,000

SAN FRANCISCO DECORATOR SHOWCASE

2800 PACIFIC AVE AT DIVISADERO | APRIL 27-MAY 27, 2013



You are invited to the West Coast's premier design event—the 36th San Francisco Decorator Showcase, featuring the work of over two dozen of the region's most distinctive interior and landscape designers.

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.

PROCEEDS TO BENEFIT
The Financial Aid Program of
San Francisco University High School

For more information visit:
decoratorshowcase.org

Event is sponsored by San Francisco University High School

#SummerAtCity

Discover Your Passion...
at City College of San Francisco

Apply Now!
Registration begins:
April 15

Summer Classes Begin:
June 10 Day & Evening
June 15 Weekend

www.ccsf.edu

@OfficialCCSF
#SummerAtCity



Nob Hill
Offered at \$5,995,000
The Ultimate Urban Chic Home. This extraordinary property has been extensively rebuilt and is the ultimate in urban chic. It can be enjoyed as a single family home or two independent homes. Natural light pours throughout this cutting edge 6800/6.5BA property. 1/4-1/2 mile to city.
Paula Pagano
(415) 860-4209
Stephanie Ahlberg
(415) 321-4232



Marina
Offered at \$4,695,000
Rare and Spectacular Home. This 5BD+surrounding home must be seen to be appreciated. Re-engineered and rebuilt in 2010, the home boasts a unique combo of modern layout/features, designer finishes, charming period details and an abundance of space. 4 car garage with built-in storage.
Ron Sebahar
(415) 279-4579



Pacific Heights
Offered at \$3,100,000
Stunning View Condo. This full floor 3BD/3BA condo offers a unique style of city living. Exquisite Tuscan murals greet you as you step out of the elevator into your home. The gracious entry leads to the spacious living room featuring world famous views of the Bay, Golden Gate Bridge, Alcatraz, the Marin Headlands and beyond.
Meagan Levitan
(415) 321-4293



Pacific Heights
Offered at \$2,850,000
Elegant New York Style Dorman Co-Op. Classic 4BR/3.5BA apartment w/1 car deeded parking. Located in a classic SF building designed by Conrad Meussdorffer. This lovely property is built into newly landscaped Lafayette Park. The unit is flooded with natural light and enjoys beautiful verdant views from every room.
Diana Koll
(415) 793-9325



Presidio Heights
Offered at \$2,395,000
Spacious, Light-filled 2BD/2.5BA Edwardian Home. First time on market in 40 years, you'll love this home's location, large south-facing garden plus 2 decks and interior accessed 2 car garage. Within blocks of the Presidio, playgrounds, Sacramento Street, Laurel Village shops, cafes, restaurants, and services.
Penny Welles
(415) 321-4341



Cow Hollow
Offered at \$2,150,000
Classic House-like 2BD/2.5BA Condominium in Prime Location. This home features 3 large bedrooms, 2 remodeled baths, a spacious remodeled kitchen and gracious formal living and dining rooms. It includes many period details, side-by-side parking and a lovely garden off the master suite.
Annie Williams
(415) 819-2663



Pacific Heights
Offered at \$1,595,000
Beautiful 3BD/2.5BA Condo. Fantastic location, steps to Alta Plaza Park and a few blocks from Fillmore St. Spacious, bright and remodeled, this home has a formal living and dining room with light from 3 sides. The kitchen and baths have been remodeled and it has a private garage for one car plus extra storage.
Annie Williams
(415) 819-2663



Cow Hollow
Offered at \$1,195,000
Beautiful Single Family Home in a Spectacular Location. Casualist just steps from the best restaurants, cafes and shops in town. Two bedrooms, one remodeled bathroom, large remodeled eat-in kitchen, charming outdoor patio, large parking and lots of storage.
Yola Haddad Ozturk
(415) 516-7138

The City's Best

To see homes for sale in your neighborhood, make your smartphone smarter using our mobile App. Text: HILLCO To: 877778

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

Vulnerability in an Open City

Urban life means risk. That's why we live here.

By STEPHEN HEUSER

BOSTON — At 2:50 on Monday afternoon, April 15, with a spring sun casting crisp shadows across Boylston Street, two bombs detonated in close succession, turning the city's largest annual public gathering into a tableau of glass and blood. Exhausted marathoners wheeled in shock, stumbled, collapsed. Doctors expecting to treat leg cramps found themselves running trauma units instead.

The disbelief curled into anger — who could have done this? — and a profound sense of worry. Was there enough security? Did someone carrying a bomb really walk undisturbed so close to the finish line of the city's most famous annual event? A feeling of vulnerability coursed through Boston like an aftershock. If it could happen at the Boston Marathon, it could happen anywhere in the city.

The marathon is an exceptional moment, of course: tens of thousands of people lining the streets, cheering behind barricades, clustering together, exposed. But an urban tragedy like the bombing unsettles us more generally, because it wakes us up to precisely how much we have to fear every time we set foot on a city street. Simply to live or work in a city is to open ourselves, daily, to almost unimaginable risk. We stand unprotected in crowds; we travel underground, beneath water, or 300 feet in the air. We buy weird food from strangers in trucks. City life means violating every rule your parents taught you, every day.

After events like the bombing, it can be easy to conclude that there is just something wrong about cities. Perhaps people were never meant to live so close together, to be so unguarded in large groups. It's arguably safer to disperse, each of us behind a lawn and a driveway and a "beware of dog" sign. But there is another way to think about it: that what we felt after the bombings, the collective vulnerability, is an exact reflection of what makes cities work in the first place, what makes them productive, and vital, and almost unimaginably resilient.

After decades in which Americans flooded out of cities as soon as they could afford it, there is a reason that people have begun flocking back. The exceptional safety of suburbs, their vanishingly low rates of crime and risk, turned out to come with a steep price. Increasingly we are recognizing that when new things happen, they happen in

cities: the places where people stand shoulder to shoulder, meet strangers, have conversations they didn't expect. Where they accept unpredictability. Where they leave themselves open to something going wrong.

It is possible to see dynamism and risk as flip sides of the same coin. Every once in a while, that openness comes with a horrible cost. Boston has been lucky in this regard: Not since a courthouse explosion sent 22 people to the hospital in 1976 has anyone been seriously hurt in a public bombing here. Now, sadly, Patriots Day will commemorate the moment that streak ended.

But in the wake of a tragedy like the bombing, it also matters to remember that within the

Increasingly we are recognizing that when new things happen, they happen in cities: the places where people meet strangers and have conversations they didn't expect.

openness that leaves us vulnerable lie the seeds of recovery. Some of it will take years. Some of it we have already seen.

In the videos following the marathon bombing, amid the horror, the screaming, the concussion of the bomb and the confused runners, something else is visible as well: people running not out, but in. They muscled apart barriers to allow pedestrians to escape the chaos; they tore what fabric they had into tourniquets. They sensed that a rift had been opened. The risks were still there; there could just as easily have been a third bomb awaiting them. But the city had already begun to close around the rift.

LONG-DISTANCE RUNNING is a metaphor for isolation, for individual achievement and willpower. The stories of marathon runners every year focus on their private resolve and superhuman dedication.

But anyone who has run the Boston Marathon,

or lives along its route, knows that the actual feeling of being there is precisely the opposite. It's an expression of collective energy so total you can feel it. Once a year, a small city spontaneously arises just to take care of the crowd flowing through Greater Boston. In town after town, people set up chairs and sit on their lawns to hand water to strangers. They crank inspiring music at full volume for the benefit of people they have never met, and will never see again.

To run the Boston Marathon is to be greeted by a nearly unbroken string of spectators, kids pedaling on trikes alongside you, an entire college trying to slap your hand. You could eat a case of oranges, hand-quartered, offered to you by children. There is almost no event that so perfectly encapsulates what it means to be a citizen.

Planting a bomb at an event like the Boston Marathon seems almost unimaginably perverse. If it's a symbol, it's a symbol of what people are willing to do for one another: Dick Hoyt, who pushes his wheelchair-bound son to the finish line every year. The hundreds who run for leukemia research, or the Jimmy Fund. Exceptionally engineered humans arrive from Kenya, Ethiopia, Germany, Japan, and the city enfolds them like homegrown champions. Cosmas Ndeti won the marathon three times and gave his son, a boy born in Kenya, the middle name Boston.

The spirit we see at work on Marathon Monday has become a vogue in sociology. It goes by the name social capital — the rich capacity of people to support one another productively, to build networks, to cooperate. And we need these opportunities to build all the social capital we can. The statistics show that trust is actually declining in America, in cities as much as anywhere. An event like the marathon, a parade of strangers cheering for strangers in a grand civic spectacle, somehow pulls us out of that dive.

Economists and planners have become fascinated by cities' ability to bring us together in spite of ourselves — and by what happens when they do. "People create ideas by literally bumping into each other and finding each other. That's the wellspring of ideas. That's what advances humanity," says Columbia University development professor Vishaam Chakrabarti. He has calculated that an astonishing 90 percent of America's gross domestic product comes from just 3 percent of its landmass — that is, from the densest cities.

What happens there requires care, cultivation, even planning. A century ago the visionary landscape designer Frederick Law Olmsted designed spaces allowing for people of all classes to mingle, those beloved city parks that include Central Park and the Back Bay Fens. Today modern urban planners have returned to that idea, eschewing privacy in favor of plazas, boulevards, openness — features that allow what Chakrabarti calls "the spark of urban serendipity," or, more touchingly, "public joy."

The sound of those two explosions abruptly ended the feeling of easy serendipity and public joy in Boston, at least for a while. In the days afterward, the Back Bay, one of the nation's most beautiful urban neighborhoods, lay barricaded off. If we think of the city as a dense grid of people, and not just streets and buildings, it is fair to say that a chunk of the city went temporarily missing. The bombing removed it.

But perhaps it is more accurate to say it was dispersed. When the news began to spread, shared documents arose online: People who lived in suburbs around Boston, with beds and sofas free, began to invite strangers visiting the city to their homes. It is easy to imagine that an event like this would fracture trust the way it fractures glass, slicing apart the thin web that holds a city together. Instead the web spread outward. "I can drive to pick you up," wrote one person. "It's an Aerobed, but it's a comfortable one!" wrote another.

NOBODY KNOWS how officialdom will react over this next year. As much as we worry about safety, we also worry about blame, and crackdowns, and rightly so: Humans are prone to excess in reaction. New York City returned to normal in many ways after the 9/11 attacks, but in some ways it did not. The immense concrete bollards that went up around government buildings remain; Boston has those, too. All over the United States, we are scanned and detained and filmed in ways that we have never been before.

Openness and security, we're forced to remember, are a trade-off. The city of Boston has taken plenty of heat for its insularity and guardedness, but in the full sweep of its story, Boston is a stake planted in the ground for freedom. The first school in the country is still here, and still public. The green heart of the city is still called, simply, the Common.

Nothing, no virtue of cities, can make up for what the victims of the marathon bombing lost. But no amount of safety, no security regime, would be worth exchanging for what we have gained from this way of life over the centuries: the shifting web of human connection, the knowledge and prosperity that were born here — not in spite of our vulnerability, but because of it.

There will be another Boston Marathon next year, the 118th. It will be different. Boston will be locked down more securely before the event. Perhaps there will be metal detectors on city streets; there will be more surveillance cameras, more dogs. We will be less vulnerable, more guarded.

But look around, when it happens, for signs of a stronger spirit at work. People will cheer on their lawns as 25,000 strangers run by. They will throng the barriers in Brookline to cheer for people whose names they can't pronounce. They will hand water to strangers, and their children will proffer carefully sliced oranges, and the exhausted runners will take them with trust and gratitude. The city will be enfolding them again, risk or no. And to anyone who loves the city, it will look a lot like public joy.

Stephen Heuser, a San Francisco native who grew up attending Calvary Presbyterian Church on Fillmore Street, is the editor of the Ideas section of the Boston Globe, where this article first appeared.



Celebrate each other with a mammogram.

**National Women's Health Week
May 12-18**

The Sister Diane Grassilli Center for Women's Health at St. Mary's is a **National Breast Imaging Center of Excellence**. Our team of board-certified physicians is committed to providing a comprehensive range of women's services.

For your next mammogram, please call (415) 750-HERS (4377).

Focused Forward

Sister Diane Grassilli Center for Women's Health



stmarysmedicalcenter.org



A National Center of Excellence

GOLD QUALITY AWARD
For Medi-Cal HEDIS measures

5 YEARS IN A ROW

Childhood Immunization

SAN FRANCISCO HEALTH PLAN

(888) 205-6552
www.sfhp.org

Here for you

Capture them while you can.

Kathi O'Leary Photography

415.339.1900 • www.kathioleary.com

Specialists in Residential Urban Landscaping

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

415-821-3760 • 1031 Valencia St., San Francisco • janetmoyerlandscaping.com

Landscaping Services: Lawn Care, Mulch, Planting, Watering, Pruning, etc.

Keep your visitors in the neighborhood

Artist's Inn
B & B

2231 Pine Street
Between Webster/Fillmore

415.346.1919 • www.artistsinn.com

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.
WEEKDAYS 6:30 & 8:00 am & 5:30 pm	Liturgy of the Hours (Daily)
SATURDAY 7:40 am Rosary, 8:00 am Mass	Morning Prayer 7:15 am/Sat 8:00 am
	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

2590 Bush St. (at Steiner) • (415) 567-7824 • Free Parking

