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Song curates a collection of rare and unusual teas

THE NEW FILLMORE

SAN FRANCISCO ■ OCTOBER 2013



TRANSFORMATION

Real estate broker David Fishbein is remaking Fillmore Street

SPECIAL REPORT | BY CHRIS BARNETT

ILLMORE STREET LOST ITS INNOCENCE in 2008 when fashionmeister Ralph Lauren moved his signature line of classic men's and women's apparel into an elegant emporium on Fillmore that once housed a Goodwill store.

The street would never be the same.

Two years later, a 23-year-old newly minted commercial real estate broker named David Fishbein packed his car, moved out of his parents' home in Lafayette, drove down to Los Angeles and struck out on his own, not knowing a soul in L.A. He started dialing his cell phone, calling anyone who might rent retail space.

Since then Fishbein has become the architect of a radical transformation of upper Fillmore Street from a jumble of locally owned and largely loved mom and pop shops to arguably the hottest neighborhood shopping street in America.

Already he has brought 10 new fashion and beauty stores to the street by targeting expanding companies eager to open here before they become subject to the city's limits on chain stores. And he has more in the works. Edgy designers, manufacturers and retailers of mostly women's fashionwear throughout the U.S. and Europe are lined up to get an address on Fillmore's four choicest blocks — from Clay Street south to Bush.

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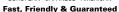




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ICON



Open house at Haas-Lilienthal

You're invited to call on the neighbors on Sunday, October 20, from 11 a.m. to 4 p.m. when San Francisco Heritage welcomes visitors for its annual community day, which includes free tours of the 1886 Haas-Lilienthal House at 2007 Franklin Street. It's a living monument to the history of San Francisco and its pioneering German-Jewish families.



THE NEW FILLMORE

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Published on the first weekend of each month. Deadline: 20th of prior month
Subscriptions by mail are available for \$30 per year. Please send a check.

Connecting the neighborhood

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



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

STREET TALK

Marcus Books gets a vote of support



Supporters of the embattled Marcus Books store won a victory on September 18 when the city's Historic Preservation Commission voted to declare the bookstore's longtime home at 1712 Fillmore a historic landmark.

The vote initiates a process that leads eventually to the Board of Supervisors for approval — and even then may not ensure the store survives in its current location. The building's new owners have moved to evict the bookstore, which specializes in books by and about black people. Marcus Books has occupied the

Marcus Books has occupied the lavender Victorian since 1960, when the building was moved from Post Street during redevelopment. Before the move it had housed Jimbo's Bop City, a legendary jazz club, and Japantown's Nippon Drug Co.

A Marcus Books Legacy Celebration set for Sunday afternoon, October 13, from 1 to 4 p.m., will feature authors, musicians and civic leaders. It's billed as "an afternoon devoted to passing the mic and the hat."

THE JAPANTOWN PLAK: A plan to preserve the unique cultural features of Japantown, while encouraging greater economic vitality, has now been endorsed by both the Historic Preservation Commission and the Planning Commission. Next the Board of Supervisors will consider the Japantown Cultural Heritage and Economic Sustainability Study. Much community effort has gone into developing the plan, but the new owners of the Japantown malls have not participated, so its practical effect is uncertain.

STATE BIRD'S EXPANSION: "The best new restaurant in America," as Bon Appetit called it, will reopen this month if all goes well in its expanded home at 1529 Fillmore in the jazz district. State Bird Provisions has been closed for a few weeks while incorporating the empty space next door. They're hoping the curtain will rise on the new incarnation in mid-Octobe.

BOING & COMING BACK: Fillmore lost one of its fixtures at the end of September when Pure Beauty closed at 2124 Fillmore, the end of a decades-long run by a beauty products store in that space. . . . Posh, the salon at 2444 Fillmore, near Jackson, has also closed — but only temporarily. Its stylists are camping out this month on Polk Street while expanding into the space next door on Fillmore that was formerly occupied for 60 years by Bond Cleaners. A new look and new services will be unveiled in early November.



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UCSF Long Range Development Plan

UC San Francisco is preparing a new Long Range Development Plan (LRDP) to guide future growth and development over a 20+ year planning horizon through the year 2035. The LRDP plans for projected campus growth of approximately 2.76 million gross square feet on existing campus sites (including Mission Bay, Mount Zion, and Parnassus) to accommodate roughly 500 more students and 10,000 more employees. So far, six community workshops have been held at UCSF's campus sites.

Some important features of the LRDP include proposals to:

- accommodate growth in clinical care, research programs and student enrollment;
- address seismically compromised buildings;
- optimize the use of existing campus sites, and:
- continue to work with neighbors to address potential community concerns that may arise as result of UCSF's physical development.

UCSF fully ascribes to the Americans with Disabilities Act.

If at any time you feel you have a need for accommodation

please contact UCSF Community & Government Relations

at 415.476.3206 or community@cgr.ucsf.edu with your

suggested accommodation.

EIR Scoping Meeting

You are invited to an Environmental Impact Report (EIR) scoping meeting for the UCSF LRDP. This meeting provides an opportunity for the community to discuss the scope and content of the environmental information they expect to see included in the Draft EIR. This allows UCSF to learn about potential concerns early, as well as further defines the issues, feasible alternatives and potential mitigation measures that may warrant in-depth analysis in the environmental review process. This public meeting is not required by law.

When: Monday, October 28, 2013 7:00 PM

Where: UCSF Parnassus Campus Millberry Union 500 Parnassus Avenue

UCSF Parnassus Campus is on MUNI lines 6, 43, 66, N-Judah. If you must drive, please park in the UCSF public parking garage for \$1.75 (with validation).

For more information:

415.476.3206

community@cgr.ucsf.edu

www.ucsf.edu/LRDP

Initial Study

An Initial Study that includes a project description is available online at www.ucsf.edu/LRDP. It also identifies the scope and content of the environmental information that will be included in the Draft EIR. You can obtain a paper or CD copy of the Initial Study by calling 415.476.2911.

To give written feedback on the Initial Study, please write by October 29, 2013 to Diane Wong, UCSF Campus Planning, Box 0286, San Francisco, LO A 94143 or email her at EIR@planninou.csf.

The Draft EIR is expected to be published in April 2014. If you would like to be notified about the publication of the Draft EIR, or if you would like to attend the public hearing, please contact us at community@cgr.ucsf.edu or at 415.476.3200.



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



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

CRIME WATCH

Conspiracy, Auto Burglary Sutter and Franklin Streets August 6, 4 a.m.

A witness reported two men breaking into a vehicle. Arriving officers saw a man incident. The two suspects were booked at sweatshirt. Northern Station

Trespassing, Conspiracy, Possession of a Switchblade Knife Sutter Street and Van Ness Avenue August 6, 11:18 p.m.

Hospital security guards saw a man climb over a chain link fence and enter a construction site, then open the door for suspects then fled east on Broderick. They two more individuals. The guards called were described as black males; one wore the police. When officers arrived, a man a black hooded sweatshirt and dreadcame out of a doorway with his hands in locks; the other was bald and wore a black his pockets. The officers ordered him to lie shirt. on the ground. They then observed that a nearby portable toilet was moving. They Firearms Violations, approached the toilet and ordered the Possession of Narcotics occupant to come out with hands up. Two Sutter and Broderick Streets men emerged. All three suspects were September 11, 10:15 p.m. transported to Northern Station, where officers discovered they possessed a switchtools commonly used in burglaries.

Possession of Stolen Property Geary Boulevard and Laguna Street August 7, 4:02 p.m.

Plainclothes officers attempting to abate ran. The officers gave chase while putting man was booked. out a description of the suspect and his direction of travel. They pursued him for Auto Burglary, Possession of several blocks, during which he discarded Stolen Property, Probation Violation several layers of clothing. Eventually police Pacific and Baker Streets caught him, collected the discarded cloth- September 12, 8:15 a.m. ing and stolen property as evidence and booked him at Northern Station.

Vehicle Burglary, Possession of Narcotics Van Ness Avenue and Clay Street August 8, 5:08 a.m.

Officers responding to a call about an still inside the car When the man refused to comply with their requests to get out, ing spilled onto the ground. Officers found man to the patrol car, he suddenly went wrong with him. The suspect was booked at

Vandalism, Possession of Stolen Property Post and Pierce Streets August 28, 11:35 p.m.

A witness reported a drunk driver September 12, 8:55 p.m. attempting to flee in a stolen vehicle. The caller was using his own car to block the Dispatch advised responding officers that man so he couldn't drive away. The witness one of the suspects was armed with a black stated that he had watched while the man, pistol. The police then searched for the who appeared intoxicated kicked out the men Two officers saw a white vehicle run car window, then opened the door and got a stop sign on Broderick Street. Because inside. While the witness was still blocking the violation occurred in close proximity to him, the suspect emerged from the car carrying CDs and began to walk away. Offi- connection. The officers conducted a felony cers then arrived and detained him. The car's owner also arrived and identified the CDs and a pay stub in the suspect's pocket as his own. The suspect was booked.

Street Robbery Sutter and Broderick Streets September 4, 12:34 a.m.

A man and a woman were walking on the sidewalk when one of them was pushed standing nearby acting as a lookout. They from behind. They turned to see a man detained him. Another suspect was still armed with a handgun who demanded inside the car, searching through it. He their property. The woman handed over then said, "Please don't take me to jail, I her purse, which contained two cell phones have a drug problem." The witness sup- and a wallet. The suspect was a black male plied the officers with video footage of the aged 20 to 25, wearing a dark hooded

Bush and Lyon Streets September 9, 10:30 p.m.

A man walking his dog was approached by two men, one armed with a handgun. The two demanded his valuables and the man handed over his cell phone. The

Officers walking through the parking lot of a public housing development saw blade, baggies of methamphetamine and a cluster of men talking loudly and drinking alcohol. As they approached, a tenant shouted down from the window of one of the apartments, asking them to be quiet and stop drinking. The officers then announced their presence. One of men turned and sprinted away while grabbing at his waistband. Officers gave chase, tackled him and a rash of auto burglaries along Geary saw brought him to the ground. They recovered a man break a car window; he then took a loaded firearm from his waistband. He a backnack from inside the vehicle and was also in possession of narcotics. The

A couple was loading their car; the woman placed a diaper bag inside it and went back inside her apartment. When she returned, the diaper bag, which contained her wallet and iPhone, was missing. The apartment's surveillance video showed an individual walking up the driveway, openauto burglary in progress found the suspect ing the back door and taking the bag. The couple retrieved a still photo of the suspect from the video; the woman called 911 officers physically removed him. As they and began to track her iPhone. The man pulled him out, the property he was tak- set off to find the suspect while officers responded to the route indicated by the chips of broken auto glass and crack cocaine phone. Officers located the suspect sitting on the suspect. As they were walking the inside a vehicle at Chestnut and Sansome Streets. The man arrived at the same time limp and stuck out his tongue. The officers and showed the police the still shot of the called for paramedics, who found nothing suspect; it matched the man in the car. The police recovered the iPhone and wallet. A computer check revealed that the suspect

Divisadero and Jackson Street

Officers received a report of a robbery. traffic stop and saw a firearm in plain view. Additional units responded, and officers arrested four men. A search of the suspects revealed they were carrying narcotics

FOOD & DRINK





New Izakaya at Fillmore and Geary

TEXT & PHOTOGRAPHS BY PAUL DUNN

sk Nick Yoon, the chef and owner of Izakaya Hashibiro Kou, what separates his new restaurant at Fillmore and Geary from all the other Japanese and Korean food this culinary city offers.

He hesitates - after all his menu offers about 100 dishes - but not for long

"Our sauces," he says, his boyish face ear-

About 60 sauces, in fact, and the South Korean-born chef makes them all from

"I try to make different sauces for all the different dishes and do it all by hand," he says.

Izakaya Hashibiro Kou sits in the prominent high-ceilinged space across from the Fillmore Auditorium that formerly housed Nan California Korean Kitchen. It opened with limited menu choices on September 17 and plans a grand opening — with a full menu — in early October. The food is mostly Japanese, with Korean influences.

Yoon, 36, is no stranger to his craft. He's been cooking for 15 years at venues including the Ritz Carlton and Namu at the W Hotel. He immigrated to the Bay Area from South Korea in 1997, a few years after first coming here to visit his uncle

"I just fell in love with all the farmers man kets,"Yoon says.

He has transformed the space into what he calls a "modern Zen design." It's a cozy, reclaimed wood haven featuring a long bar where patrons are front and center with the chefs, plus table seating and four intimate

The menu offers an eclectic blend of meat, vegetables, fish and noodles, along with sakebased cocktails, beer, wine and champagne.

Among Yoon's favorites are kalbi tempura, which combines boneless short ribs with vegetables and sesame ponzu; and sunomono, an organic salad with prawns, octopus and

All dishes on the menu are designed, Yoon

says, to be "refreshing."

"That's our slogan — refreshing," he says. "Our food is not that heavy, because we use less oil and a lot of greens.

Izakaya Hashibiro Kou, at 1560 Fillmore, is open from 5:30 p.m. to midnight weekdays and until 1 a.m. on Friday and Saturday.



Nick Yoon (top right) is the chef-owner of the new Izakaya Hashibiro Kou. located at 1560 Fillmore A long bar gives patrons a perch to be near the action in the kitchen while dining. Among the specialties (right) are skewers of shrimp, chicken, pork and asparagus wrapped in bacor





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■ LOCAL TREASURE

Truffle sea salt, black or white

Spice Ace, located just off the neighborhood's beaten path at 1821 Steiner Street between Sutter and Bush Streets, won kudos last month when Food & Wine magazine proclaimed it one of the world's best spice shops.

And for those newly freed by the recent study by the Centers for Disease Control and Prevention proclaiming that dietary limits on salt were wrongheaded - and those who ignored the warnings anyway — the gourmet spice shop offers two irresistible treats: black truffle and white truffle sea salt.

Both varietals originate from Italy and give off a pungent odor beckoning to truffle-lovers - although the black stuff has by far the biggest nose. Spice Ace sales associates Louise Bluestone and Susan Davis say both sell well, and neither one is "overly salty," but the vast majority of the customers gravitate to the black truffle

The milder and more subtle white truffle salt is heartily recommended for spicing seafood and salads. The black truffle salt perks up grilled cheese sandwiches and French fries, among other things. And both kinds transform a





reward in itself."

hum to a salivating snack.
Online, where anonymous reviewers often bare all. many mention being addicted to the stuff. Confesses one Yelper: "I have a jar of white truffle salt in my bedroom. I open it up just to sniff it from time to time. At some point, I'll eventually have to take it out and cook with it " Writes another in a swoon

over the black truffle salt: "Frankly, just opening the bottle briefly at home is a

And Davis says after sampling the salts, a friend simply texted "OMG" — the ultimate social media compliment.

The white truffle salt sells for \$10.49 for a quarter cup

and \$19.09 for a half cup; the black truffle is slightly pricier, at \$11.19 for a quarter cup and \$19.49 for a half cup. That's more than Morton's, but Davis confirms the price is less than elsewhere - and that a little goes a long way. For truffle lovers tempted but unsure whether to buy black or white, Spice Ace offers a solution: Shoppers are

urged to inhale the aromas from tester jars and sample the wares on hygienic plastic spoons



Jazz is part of the Fillmore Farmers Market, held on Saturdays from 9 a.m. to 1 p.m. at Fillmore and O'Farrell

Keeping Jazz Alive at the Farmers Market

S INCE IT STARTED 10 years ago in an empty parking lot that is now home to Yoshi's and the parking lot that is now home to Yoshi's and the the muscle behind the market since it started in 2003. "The Fillmore Farmers Market is one of my favor-Farmers Market has included performances by local iazz musicians.

Now the community can help keep the sounds alive the shoppers." at the market by contributing to a new fund.

"Our community has had the pleasure of having the in the country - with live jazz on Saturday mornings," said Christine Harris, who chairs the heritage center and came up with the idea of creating the Fillmore Community Jazz Fund. "The Fillmore district has a long, rich tradition of jazz, and with the support of the community we can keep it going."

Market manager Tom Nichol, who works with the

ites," said Nichol, "because there is such an incredible sense of community here, with both the farmers and

At first the jazz program was supported by the city's redevelopment agency and later by the farmers market only farmers market in the city - and one of the few association. In recent years Nichol has continued to coordinate the music, but persuaded local musicians to play without pay.

Now he hopes that will change through a partnership between the market and a nonprofit organization called Fresh Approach, which works with farmers markets to provide education and outreach.

To contribute, visit pcfma.com/fillmore.

A Serene **Oasis** for Tea

At Song on Sutter, an even taste with a long slow finish

ETER LUONG has created a serene oasis for those who step into his just-opened door at 2120 Sutter Street, the new home of Song Tea & Ceramics, Soft music plays, Comfortable chairs are arranged on cozy rugs near bookcases and neat white canisters line shelves along one wall, with labeled drums of teas in rows toward the back. Ceramic vases, nots and teaware are scattered strategically throughout the open space, Browsers and customers are offered water or tea while they wander about the shop.

"This is intended as a place to showcase a nice collection of tea and teaware," says Luong, "a place where people can come in and feel comfortable to learn about different teas, to understand what's special about them and to hear the story behind each

Luong also confesses to "a personal love" of ceramics. The teaware offered in the shop — teabowls, teapots and storage

vessels - is made by noted Taiwanese articist in Oakland to design and produce a

TEA IS IN LUONG'S BLOOD. HIS family owns Red Blossom Tea Co. on Grant Avenue in the heart of Chinatown, where he was a buyer for 10

"But here, I wanted to do something more quiet and considered in an environment away from the high tourist area," he says. "I always wanted a local neighborhood business, with customers I know who would come in anytime just to sav hello."

Luong spent from March through May of this year in China and Taiwan, curating a collection of 24 high-quality teas to offer in the shop, concentrating on many that are rare in the U.S.

and excitedly explaining the differences about 30 servings. The tea comes from a our staff can be, the better.

among growing regions and cultivars. In sans, and now he is working with a cerami- the future, he hopes to host group lessons in the shop.

When brewing, Luong explains, the water must not be too hot and the leaves should not be steeped too long - although there is "more forgiveness" in high quality tea.

Green teas are the most misunderstood, he says. Those who dismiss them as lacking flavor likely have tasted tea gone stale from sitting in teabags on shelves, or shipped in containers kept at ruinous temperatures. Luong says he circumvents these problems by air-shipping teas or encasing them in temperature-controlled containers aboard

Song's offerings naturally include some of Luong's favorites:

■ ZHU YE QING is a green tea harvested in Sichwan, with consistently sized leaves He's a knowledgeable teacher, patiently pricey: \$50 for two ounces, which brews our product. The more friendly and helpful

small harvest, is hand-roasted and then carefully combed through. Fans appreciate its even taste and long slow finish.

"I wanted to do

something quiet

and considered."

- PETER LUONG

 AUSHAN ZHILLII (two ounces for \$31) is a golden-colored light oolong that settles on the palate with a long creamy aftertaste; the clustered leaves unfold beautifully in the brewing.

■ OLD TREE YUNNAN RED (two ounces for \$22) is what many traditionally think of as black tea: the complexity in the taste comes from a crop that has been aged - much like wines made from old vines.

OMFORT IS KEY while sipping and learning, Luong emphasizes, and he hopes to accommodate both newcomers and seasoned aficionados. He personally shuns tea strainers and shudders at the thought of adding milk or sugar, but - a hallmark of a high-end tea. It's a bit insists: "We don't want to be snooty about







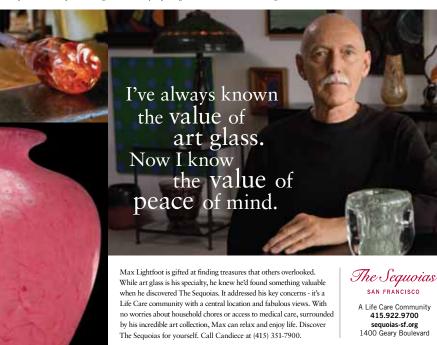


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But there's no space available, which has only made the fashion houses hungrier.

The price of entry went up this summer when Fishbein and Pam Mendelsohn, a veteran leasing broker with Collier's International's San Francisco office who has been working the Fillmore for more than a decade, informally joined forces to beckon another fashion giant. They persuaded New York-based Rag & Bone, an 11-yearold clothing company known for a style it calls "effortless cool," to pony up six figures in cash to buy out the owner of the coffee shop and laundromat at Fillmore and California, which boasts 2,400 square feet and the best location on the boulevard.

A couple of weeks later, the owners of the furniture store Design Within Reach reportedly pocketed a quarter million dollars to turn over their lease at 1913 Fillmore. The winning tenant, after a battle. is Ella Moss, a self-described purveyor of "fun, flirty, whimsical apparel for women

A fashion feeding frenzy

HE RACE FOR SPACE ON Fillmore Street has become a feeding frenzy for fashion brands and leasing brokers and a windfall for landlords and troubled tenants looking for an exit strategy. But for many neighborhood stalwarts, local residents and sentimentalists who prized the street's small-town feeling and folksiness, the transformation is an unfortunate loss of neighborhood-serving businesses that have made the area such an attractive place to live.

For Fishbein, the transformation of Fillmore from a street of small-time stores

into a must-be-there destination for the moved to Los Angeles, where he now cohippest fashion designers has become a

Son of a real estate broker dad and a fashion savvy "lifestyle brand designer" mom, Fishbein traveled widely with his family growing up and graduated from the University of Denver. "It was the only college I knew of with a real estate undergraduate degree," he says. He graduated in 2008 - "in the middle of the economic meltdown, the worst possible time to look for a job." He landed one, though, with an East Bay commercial real estate brokerage and went to work trying to lease retail space in downtown Napa, Thwarted and frustrated, he tossed in the towel after two years and

leasing brokerage and developer. But a part of his mind stayed in the Bay Area.

"This can be an incredible retail and fashion destination. You have sophisticated,

worldly people up here. It's Soho, it's Robertson, it's Venice Boulevard,

it's old town Pasadena before their discovery."

— DAVID FISHBEIN

"As a kid, I remember Sacramento Street and Sue Fisher King and going shopping on Fillmore with my mother and walking into Fillamento," he says. So three years ago, when he got wind that Kiehl's was moving from its classic corner space at Fillmore and Washington down to the former corner grocery at Fillmore and Pine, Fishbein immediately thought of L.A. designer and entrepreneur Nevena Borissova.

Borissova had done some urban retail pioneering in New York's soно district

Robertson Blvd. on the edge of Beverly owns the Runyon Group, a commercial Hills into a mix of sophisticated shops and restaurants. She had also launched a collection of stylish women's boutiques called Curve that was grabbing headlines in fash-

Fishbein had pitched her relentlessly to en a Curve in Napa, but she continually shot him down. He didn't give up.

"I called and said, I don't know if you've ever thought of expanding to San Francisco, but there is this cool corner space on Fillmore." She cut him off mid-spiel. "Everyone tells me San Francisco is too conservative," she said, "I'm not conserva-

But Fishbein didn't let up, walking the



ultimate thank you gift: a list of women's wear designers who were burning up the runways in New York, Paris, Milan and Munich. These were labels that had either branched out into retailing or wanted to shed the shackles of department store selling where they had to fight for attention from shoppers and sales clerks. Fishbein nailed down his second lease when he cold-called New York Apothecary and sold the company on taking over 600 square feet for Le Labo, a high-end fra-

delicate line between tenacious and obnoxious, "This can be an incredible retail and fashion destination," he stressed. "I think

it's risky but untapped. You have sophisti-

cated, worldly people up there. It's Soho, it's Robertson, it's Venice Boulevard, it's

old town Pasadena before their discovery.

Borissovo flew up, toured the street,

liked what she saw and took a flyer on the 1,500 square foot space at Fillmore and

Washington. And she gave Fishbein the

Fillmore is ready for a renaissance."

grance company, at 2238 Fillmore, sandwiched between Athleta and Via Veneto. Fishbein's third deal in three months was a coup, leasing the space at 2326 Fillmore

to Peruvian Connection, which sells mostly women's fashions imported from Peru. Another big hit for Fishbein came from vet another of Borrisova's suggestions

when he wooed Alice + Olivia to take over the corner spot at Fillmore and Clay. "This was a hot national brand with only three or four stores," he says, "and a name someone would recognize if they were shopping at Bloomingdales."

The international angle

₹ISHBEIN HAD an ace up his sleeve: The city's chain store ordinance limits companies to 11 stores operating in the U.S., but locations outside the country don't count. The young, soft-spoken broker has played this angle to perfection, lassoing international women's fashion and cosmetic brands expanding into the U.S. and selling them on Fillmore as the hot new locale.

His trophies include boutiques for Aesop, Joie, Sandro and NARS Cosmetics, among others. The French-based Cotelac, Dutch-owned Scotch & Soda and



'It's an Absolute Feeling of Betrayal'

T EIDI SABELHAUS MYERS IS an obvious fan of Fillmore Street, where she owns three women's boutiques. But lately, she's become less than thrilled about some of her new neighbors: the wellbankrolled national designer brands that have opened glossy retail stores here. She says so far they have cost her upwards of \$300,000 in revenue - and she stands to lose more if the trend continues.

In operating her three Heidi Says boutiques - one devoted to designer collections, one selling casual womenswear and the third a shoe store - Myers says she's introduced several designer labels and built up a following for the brand among San Francisco shoppers. But lately the designers have been parachuting in with an entire retail palace stocking the brand's full line and she's out in the cold.

Worse, she feels ambushed. "I don't get the courtesy of a phone call, a meeting or a lunch from the brand or its rep to give me a heads up that they're opening up on Fillmore in competition with me," she says. "It's an absolute feeling of betraval."

A former advertising agency account executive who worked or Apple, Pixar and Nike accounts and opened her first Heidi Says boutique at 2426 Fillmore in 2001, Myers is not, by nature, a complainer; she's soft-spoken and understated - and a savvy businesswoman.

"These were baby designers and starting out - when I took on their lines," she recalls. "I worked really hard building their brands, helping them build their businesses," she says. "There was a sense of camaraderie: I help you; you help me. All of a sudden, they get very big and very corporate.

Her first shock came when James Perse, a casual clothing brand for both men and Alice + Olivia opened a stand-alone store last year at 2259 Fillmore, next to the Clay Theatre. She had also been selling that

brand in her neighborhood shops for eight years. "Another customer said to me: 'You're the person who introduced me to that brand, got me to love that brand. In fact, I went into their store and spent \$2,000.' I felt like I was stabbed," she says. When Joie, another women's

clothing brand, took over the space at 2132 Fillmore occupied by Metro 200 late last year, Heidi Says was carrying its entire large collection including their shoes.

Now New York-based Rag &

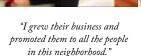
Bone has signed a lease for the prime corner location at California and Fillmore and Myers is bracing herself, "I sell all their denim lines, their accessories," she says. In late September, co-founder David Neville and his local lobbyist were visiting the street and sought her support.

But the longtime local resident isn't just rolling over as the national brands roll onto the street with their stand-alone brick and mortar shops. She's added lines by new contemporary American designers to all three of her local stores.

Myers says broker David Fishbein has been trying to buy her out of her leases, but she's not budging. Offers for one shop and for all three shops, with six-figure enticements, have been dangled

before her, but she has refused them all. "I think about this street and my time on it and my strong connection with this community, the people in it and the other small businesspeople here," Myers says. "If I leave, that kind of connection will never be replaced. Instead, we all need to come together as a community to keep the neighborhood feeling alive."

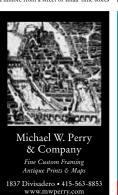
— CHRIS BARNETT



- HEIDI SABELHAUS MYERS

women, opened in 2010 next door to Harry's Bar at 2028 Fillmore. She had been selling Perse for eight years and was doing a "huge business" with the line.

"I felt really emotional about it and said myself, I can't believe they are doing this. I grew their business and promoted them to all the people in this neighborhood," she says, "My customers would come in, look around and say: 'I'll just go down the street

















ILLMORE STREET'S transformation into a mecca for corporate fashion retailers has been a trauma drama for some neighborhood residents and shoppers. But for longtime landlord Alan

Tan owns four side-by-side storefronts on the hot block between California and Sacramento. Two of them are now occupied by European-styled women's fashion boutiques that advertise in Vogue and Harper's Bazaar. A third, vacated in late September by Pure Beauty, is up for lease and its 1,400 square feet is in big demand. In just four days, leasing brokers for seven

local, national and foreign-owned compa-

Tan, it's been a bonanza.

nies bid for the space. Tan is currently collecting rents ranging from \$11,000 and \$13,000 a month from Oska, the Munich-based parent of the new boutique at 2130 Fillmore called 2130, and from Los Angelesheadquartered Joie at 2116 Fillmore. His fourth tenant, Crosswalk Shoes, just re-leased its space at 2122 Fillmore for another five years at an estimated 40 per-

stores and the apartments above them 25 all asked to be let out of their leases early. years ago is a gold mine today. But the Moreover, she says, her father had either Taiwanese native who arrived in San Fran-reduced the rents or frozen them and

■ A LANDLORD'S VIEW

'There's No Way We Can Make Money That Way'

cisco in 1972 with just four dollars in his waived the annual increases during the pocket is also paying a heavy price for his economic meltdown that started in 2008. success. His previous tenants - Jet Mail, Metro 200 and Pure Beauty - were fixtures on Fillmore for decades. Some have blamed him for kicking up the rent on longtime merchants struggling to survive softie. in a tough economy or busting their leases to re-rent the storefronts to fancy clothing ker Duncan Wheeler contacted Jet Mail lines that are clamoring for a prime Fillmore address.

Nothing could be further from the truth insists his daughter, Christina Tan, a for cash. U.C. Berkeley economics grad who man-

She says three of the four tenants were Tan's pioneering investment in the four chronically behind on their rent and that

that way," she says. "My dad has a very expired. rough exterior but when he hears someone is having a rough time, he becomes a real

Last year, San Francisco leasing broowner Ed Tinsley on behalf of Oska, a German fashion house, asking if he would be willing to sell the remainder of his lease

"I felt it was a saving grace for everyages her dad's property and lives above the one," says Tan. She checked the Oska \$50,000 and \$100,000. website and found it had just eight stores in the U.S., avoiding the limits on retailers with more than 11 stores.

But a closer look revealed that Oska had signed leases for other stores and the city's Board of Appeals ruled that Oska should

be considered a chain store. Scrambling, the retailer decided to name the store after its address, 2130, and carry fashion merchandise in addition to the Oska brand.

Meanwhile, leasing broker David Fishbein called Metro 200 owner Eddy Izzo to say that Joie, a Paris-inspired, Los Angeles-based women's clothing and accessories chain, wanted to open on Fillmore. Tan calculates that Metro 200 had already saved more than \$25,000 thanks to her dad's generosity and took a hefty pay-"There's no way we can make money out to leave eight months before its lease

> She says the parent company that owned Pure Beauty was not paying the store's rent regularly, had filed for bankruptcy twice, was rapidly closing Pure Beauty stores nationwide and had decided to end the brand entirely in 2014. So when her father had the opportunity to buy back the three years and two months remaining on the store's lease, he pounced on it. She puts the price of the buyout at between

> While brokers are now pushing her for a decision about who gets the space, she says she's in no rush. "We have to replace the store's brick foundation," she says, "and that will take us through December."



new fashion boutiques have opened on Fillmore in recent years, and

Fillmore Street Transformed

German-owned Oska have also opened on Fillmore, although Oska opened under another name - its address, 2130 - when locations it had leased but not yet opened were included and pushed it over the 11

These days Fishbein and other leasing agents working the street haven't had to sell Bush. Fillmore. Everybody wants in. Just a whisper of a possible vacancy on the four choice blocks triggers multiple offers for a lease. Landlords have such a strong upper hand there is little haggling over lease terms.

For example, Maje, a Paris-based

designer line and a corporate sibling to the French-based Sandro, is reportedly pushing hard to take over the space just left vacant by Pure Beauty at 2124 Fillmore. Even though there is a Maje "on virtually every other street corner in Paris," says another Fillmore merchant who recently returned from a buying trip, it has fewer than 11 retail stores in America.

Ironically, Fishbein, who brokered the recently opened Sandro store, isn't repping more for the space — and the landlord has Maje and won't say who is. He's got another

client angling for the space, and others are lining up as well.

There are only a limited number of storefronts on the four most desirable blocks of Fillmore. Traffic is not as strong north of Clay Street, And a leasing broker who knows the territory predicts that fashion forward brands will not move south of

"When they built that full block of apartments (on the east side of Fillmore between Bush and Sutter), retailing was an afterthought. Designers want to build a store that expresses their brand and they aren't going to move into a space with low ceilings and no aesthetic or character," he says. "And forget what's on the west side of the street."

Even Fishbein, who obviously has canvassed the boulevard looking for converts. admits: "There are plenty of great tenants on Fillmore with no interest in leaving. And there are landlords who have had the opportunity to replace them when the lease is up with a tenant who might have paid renewed them. It's wonderful,



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10 NEW FILLMORE October 2013

Inventing California Cuisine

An insider's account of a revolution that started here

By Joyce Goldstein

N THE mid-1970s, a handful of innovative, mostly self-taught chefs and restaurateurs in California felt driven to create a dining experience very different from what prevailed at the time. Their new approach, featuring fresh, seasonal ingredients and creative interpretations of flavor themes from cuisines around the world captured people's attention.

Eventually labeled "California cuisine," it engendered a revolution in Americans' relationship with food through the 1980s and into the 1990s. Styles of restaurants broadened from formal and ceremonial to more democratic and casual. Kitchens that had been hidden were opened up to become part of the dining room. Chefs who had toiled behind closed doors in anonymity became stars. Ingredients such as arugula, baby greens and goat cheese, virtually unknown previously, became household items

Today, in large part because of the influence of California cuisine, both restaurant and home cooking inhabit a radically new world. People now have expectations for freshness, flavor, variety and healthfulness that are very different from those of the previous generation.

When you go to a supermarket today in many parts of the country you are not surprised to find 20 kinds of



extra virgin olive oils, some made from California olives. A plethora of mustards and salsas in the condiment aisle to be expected.

The produce section has bags of salad-ready baby let-tuces and bins filled with radicchio, arugula, golden beets, haricots verts and bouquets of fresh herbs. You could get lost in the cheese department while making up your mind what to buy. You can select pastured eggs, grass-fed beef and old-fashioned pork from a Berkshire pig that bears little resemblance to the commodity-raised "other white

When you go out to a restaurant, you don't consider it odd to find goat cheese or smoked salmon on a pizza that was cooked in a wood-burning oven, or to be served soft polenta with a stew of just-harvested chanterelles or a Moroccan spiced lamb tagine on a bed of couscous. You have come to expect diversity of ingredients and flavors, and above all, you expect the ingredients to be fresh, seasonal and to a large extent locally grown.

To belong to the California cuisine community, chefs do not have to have an open kitchen, although many do. They do not have to use a wood-burning oven or mesquite grill, although many consider that equipment essential to their cooking. They do not have to change their menu every day; they can change one or two things or just the sides. They can choose to list all of their suppliers and farmers on their menu, or not.

California cuisine is a cuisine of options. It has wide parameters and no rigid rules. The one common element is that California cuisine uses fresh, seasonal ingredients, preferably raised nearby.

This history focuses on the years 1970 to 2000 which were the most transformative in the development of California cuisine. The movement had repercussions in agriculture, the wine industry and restaurant design. Developments during those 30 years had an enormous impact on the quality, freshness, availability and diversity of the raw materials at chefs' disposal.

The California restaurant wine list became a model for restaurants all over the country. The open kitchen allowed a more casual but still professional style of service. By the late 1990s, California cuisine had begun to influence every aspect of the food universe: home as well as restaurant cooking, what was grown, how it was grown, how fresh it had to be and where it could be purchased.

I was 47 years old when Alice Waters asked me to fill in for Steve Sullivan, the bread baker at Chez Panisse, while he took a six-week vacation. Although I had taught cooking classes for 18 years, I had never worked in a restaurant. Suddenly I found myself making 30 loaves of bread, four buckets of pizza dough and 30 pounds of pasta a day. When Steve came back, Alice asked me to stay on to cook in the Chez Panisse Café, where I later

Three years later, I left Chez Panisse to open Square

One. Today it's hard to imagine that someone would enter the demanding restaurant field with so little experience. But in California, from the 1970s through the early 1990s, passionate amateurs, many of whom hadn't gone to cooking school or even worked in a restaurant, jumped eagerly into the business.

How did so many of us dare own and manage restaurants with so little practical knowledge? All I can say is that ignorance is bliss. We had no idea what we were getting into.

Women chefs hired, mentored and promoted other women. Without the efforts of so many women chefs California cuisine would not have evolved as it did. Many of us had worked together in various kitchens, and we shared a sensibility about food based on how it nurtured our families, our community and the people we loved We served more vegetables on the plate and didn't try to disguise the natural flavors of the food with too much

The female sensibility in Northern California manifested itself in the style of the food being created and served. Most women chefs were cooking the traditional and communal food of memory - cuisine bonne femme, or home-style cooking.

Setting gender aside, it would be safe to say that there are two types of chefs: those who aim to nurture, and those who aspire to awe. Rather than being purely gendered divisions, I suspect that they are based on a combination of personality and philosophy. A few women, notably Elizabeth Falkner, author of Demolition Desserts, and Dominique Crenn, the first female chef to win two Michelin stars at her restaurant Atelier Crenn, are happiest when creating cutting-edge haute cuisine.

And many men, for their part, want to please their guests, cook ungimmicky food, and base their cuisine on communal culinary traditions. Craig Stoll at San Francisco's Delfina once teased me by saying, "Hey, Joyce, I hear you say I cook like a girl," and he smiled when he

Excerpted from Inside the California Food Revolution by neighborhood resident Joyce Goldstein © 2013 by the University of California Press.

Songbird in the Swedenborgian Choir

singer Linda Ronstadt has mostly kept a low profile since moving back to San Francisco from her native Arizona about eight years ago.

But all that changed recently with a huge media blitz touting her new book, Simple Dreams A Musical Memoir. Her appearances these days are made more poignant by the recent revelation that Parkinson's disease has stilled Ronstadt's searing singing voice.

She now maneuvers mostly unrecognized throughout the neighborhood: buying her "sensible shoes" at Crosswalk on Fillmore, dining with friends at A-16 or taking walks through the Presidio, sometimes aided by hand canes.

That easy anonymity wasn't possible back in the day when she ruled the music world with her belting voice and siren-shy demeanor, innocent dark eyes and pouty lips, all hoop earrings and prairie skirts. "That was my '70s persona," she told a local crowd recently at a City Arts & Lectures interview. "We were all hippies then."

Ronstadt lived in Los Angeles at the time, but claims she found the place "mentally exhausting." So in 1987, she bought the four-level house at 2518 Jackson, overlooking Alta Plaza Park, with its seven bedrooms, music room and sweeping views of the bay. She promptly painted it a controversial shade of lavender and outfitted it with the Victorian decor that's close to her heart.

And she got to know some of the neighbors.

"She wandered into the Swedenborgian church one day and I asked her if she wanted to join the choir," recalls Garrett Collins, who then served as the musical director of the historic church at the corner of Lyon and

Washington. He asked Ronstadt to audition first, just as he did any other choir member.

"I found out she did not read music, so I offered to give her private lessons on how to do it," says Collins, who says their time together helped forge a friendship between them.

"She was musically very disciplined - not pompous, not at all what you'd think of as a big star," he says, fondly recalling the singer's big easy laugh and the duet of "White Christmas" they performed together for a fundraiser at the Waldorf School. "She was focusing on the two children she had adopted during those years, Mary Clementine and Carlos

and jealously guarding their privacy."

Ronstadt sold the purple Victorian in 1997 — it was listed for \$5.85 million - and moved back to Tucson to be closer to family. But she came back to San Francisco again in 2005, craving its open-minded culture

She says she took pains to make sure Simple Dreams was not a "kiss and tell" book. It isn't. She makes scant mention of her past romantic involvements — including several years with Gov. Jerry Brown, who also lived in the neighborhood for a time, when she became known as the First Lady of California. She concentrates instead on the Southern California music scene during the 1960s and '70s, during which she was dubbed the Queen of Rock, a title she says now makes her cringe.

She'll likely keep San Francisco her primary residence rather than return to Tucson, where she still maintains another home. "There's too much cactus there," she says. "It can make your tires flat."





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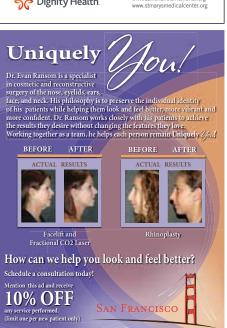
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3016 Pine St	5	3.5	2	4437	75	9/10/2013	3,650,000	3,500,000
2374 Greenwich St	4	4.5	2	4178	77	8/27/2013	4,395,000	4,050,000
2714 Steiner St	6	4.5	2		111	8/29/2013	5,400,000	5,250,000
2827 Greenwich St	5	4.5	2		9	9/4/2013	5,495,000	5,700,000
3481 Washington St	4	4.5	1		1	9/10/2013	7,495,000	7,325,000
2500 Divisadero St	6	5.75	2	9125	56	8/23/2013	10,000,000	8,800,000
Condos/Co-ops/TICs/Lofts								
1450 Post St #516	1	2	1	718	122	9/6/2013	299,000	259,000
2121 Laguna St #5	1	1	1	660	31	8/28/2013	595,000	635,000
333 Presidio Ave #1	1	1	0	715	53	9/4/2013	639,000	639,000
2701 Van Ness Ave #602	1	1	2	793	21	8/16/2013	648,000	715,000
2410 Pacific Ave #1	1	1	1	870	12	9/5/2013	649,000	730,000
1425 Baker St	2	1	1		32	8/30/2013	749,000	765,000
1633 Lombard St	2	2	1	1032	15	8/20/2013	829,000	865,000
2200 Sacramento St #701	2	2	1	952	10	8/29/2013	799,000	880,000
1824 Bush St	2	2	1	1370	34	9/11/2013	849,000	885,000
1980 Sutter St #318	2	2	1	1310	27	9/10/2013	885,000	930,000
1701 Jackson St #508	2	2	1	1072	28	8/22/2013	899,000	1,020,000
3030 Octavia St	2	2	1		55	8/20/2013	1,149,000	1,160,000
2604 Buchanan St	2	2	1	1078	13	8/28/2013	1,150,000	1,228,000
2111 Franklin St #3	3	2	1	1720	9	9/13/2013	1,195,000	1,250,000
2200 Sacramento St #140	5 1	1	1	850	1	9/6/2013	1,300,000	1,340,000
436A Laurel St	3	3	1		27	8/16/2013	1,349,000	1,349,000
2268 Jackson St	3	2.5	1	1946	28	8/19/2013	1,450,000	1,368,000
3583 Sacramento St	3	2	1		81	8/30/2013	1,399,000	1,399,000
3581 Sacramento St	3	2	1		35	8/27/2013	1,399,000	1,575,000
1552 Green St #P	3	2	1	1530	43	9/12/2013	1,698,000	1,637,500
2345 Green St	3	2	1	1658	25	8/16/2013	1,495,000	1,670,000
1844 Greenwich St	3	3	2	2251	14	8/16/2013	1,895,000	2,200,000
2064 Jackson St	3	2.5	2		55	9/13/2013	5,995,000	5,710,000



square sandstone house at 2622 Jackson is for owner has moved

Mrs. Doubtfire's neighbors move up

In the depths of the real estate crisis in 2011, the defaulting owners who had spent millions restoring the Filinwood mansion at 2799 Pacific were removed and the home was put on the market as bank owned. In the same family for more than a century after it was completed in 1894 — and empty for half that time — the house has a rich and colorful history, with a basement billiard room that hosted at least one world championship and a side garden with a tree that was a gift from Queen Victoria, now replaced by a lap pool. The house sold in June of last year for \$11.5 million — not much more than the price of the restoration.

The new owner - producer-writer-director Chris Columbus ("Mrs. Doubtfire, "Home Alone," "The Help" and several Harry Potter films) — is now selling his former home overlooking Alta Plaza Park at 2622 Jackson Street. It's also a neighborhood landmark, designed in 1895 by Willis Polk in the Italian Renaissance style and constructed of sandstone, which is rare in San Francisco For decades its classical rounded portico welcomed students and quests inside to the Music and Arts Institute. Now it's a comfortable home with bay views and a

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



■ COUNTERPOINT

Pacific Heights Is Cheap Compared to Noe Valley

By Nina Hatvany

ALE PRICES of real estate in San Francisco's southern neighborhoods have taken off dramatically in recent months. Noe Valley, Potrero Hill and South Beach are especially sought after by people who commute to the Peninsula, but still want to live in the city, or couples in which one person commutes south or to the East Bay. The south side generally offers better weather, proximity to the burgeoning restaurant scene in the Mission District, and often better access to MINI or BART for commuters. In contrast, the more

established northern neighborhoods are still desirable, but aren't experiencing the same surge in popularity, despite the views, the bustling retail streets and easy commuting to downtown and to Marin. Areas like Pacific

Heights, Presidio Heights, Cow Hollow and Russian Hill will always retain their allure. They are what I consider to be "blue chip" quality in the long term. But at the moment, while attention is focused southward, the properties coming up for sale in the northern neighborhoods are often a comparatively better deal — either by dollars per square foot, or because there are fewer people bidding on them and buyers therefore don't encounter quite the same kind of

bidding frenzy.
One could argue that now might be the time to buck the trend and revisit the traditionally more expensive neighborhoods, considering the southern craze.

UT GUT FEELINGS on the But GUT FEELINGS on the real estate market have to be backed up with evidence be backed up with evidence, and in this case the evidence speaks volumes about how the southern neighborhoods are quickly catching up to - and in some cases surpassing

- northern values, at least in certain price ranges.

For example, consider a typical search by a younger couple interested in both Pacific Heights and Noe Valley — arguably the most expensive neighborhoods in each of their geographies. Looking at recent sales results, I found that one- and two-bedroom condominiums with parking priced under \$2 million were selling in the last three months in Noe Valley at:

an average of 13.2 percen above asking price and ■ roughly \$879.16 per square

That's hundreds of dollars per

square foot more than prices in these up and coming

areas just a few years ago. On average, the Prices in the homes were on the market from the city's southern start of marketing to neighborhoods closing for only 22 days, meaning there are quickly was a high percentage of all-cash and catching up. preemptive offers.

In contrast, similar Pacific Heights home sales were averaging:

■ only 8.9 percent over asking price (indicating less competition)

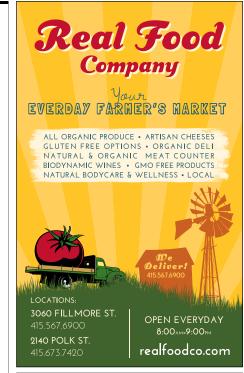
■ \$880 per square foot.

That's a difference of only 84 cents per square foot between the neighborhoods - despite the fact that historically Pacific Heights has been San Francisco's most expensive

→ HIS EVIDENCE speaks volumes The competition for first-time or mid-range home buyers has soared in the southern neighborhoods, and there may well be some competitively priced deals to be had by turning one's gaze back toward the bay. I will be encouraging clients to join me in living on the north side

Nina Hatvany is a real estate agent with Pacific Union.

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