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Last of the Old

Last of the Old Barbershops

It's a gathering place for the community



Lessons in Stained Glass

Bruce Porter's windows at the Swedenborgian

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■ BOOKS

THE NEW FILLMORE

SAN ERANCISCO E FERRUARY 2019



Whither Fillmore

Upscale fashion boutiques line the street, but where are the shoppers?

By Barbara Kate Repa

T'S IMPOSSIBLE TO IGNORE THE CRIES AND WHISPERS: Fillmore, long loved and lauded by locals, has been transformed from a neighborhood street serving residents who live nearby into a high fashion shopping destination.

In recent years, two dozen new clothing boutiques have set up shop on the street, most offering single lines with corporate roots and identities. They have renovated aging storefronts, many of which needed attention, into chic new showplaces for their brands.

But one key element seems to be missing: shoppers. Most of the stylish new shops are empty much of the time, except for sales associates checking their cell phones and security guards stationed at the front doors. And very few shopping bags are in evidence on the street.





UPDATE



Only stacks of shelving - and the sign - remain in the hardware store

Hardware Saga Continues

By Chris Barnett

ARDWARE UNLIMITED is not dead, but life supports have been pulled.

The shuttered 90-year-old Sacramento Street store got a last-minute one-month reprieve when the landlord agreed to the store owner's request for \$1 rent for 30 days to give her potential buyer and the property manager time to hammer out their simmering disputes.

But Belen Superticioso, widow of Hardware Unlimited's long-time proprietor Dick Norwood, suddenly rejected the offer and ended her tenancy on January 18, citing "a multitude of

Her unexpected rejection threw the future of the store into still more uncer-

Superticioso's original deal with Tom Tognetti, owner of Fredericken's Hardware and her husband's hand-picked choice to take over the store, was that he would get all the fixtures as part of the sale. "But when I went to Victor's office to return the key, he said he was going to dispose of the fixtures Tom wanted," she says.

As reported last month ["Fredericksen's Seeks to Rescue Sacramento Street Hardware Store," January 2015], Tognetti had agreed to take over the store, but locked horns with property manager Victor Makras over specifics

Makras did not respond to requests

for comment on the new developments. He earlier refused to discuss his role in the sale.

The threatened closing of the retailer caused a neighborhood uproar, but no real action was taken until the lease was about to expire in mid-January and District 2 Supervisor Mark Farrell was presented with a petition to save the store including more than 500 signatures.

Farrell's legislative aide Catherine Stefani says the supervisor's office arranged for an expedited inspection of the building for compliance with the Americans With Disabilities Act. Farrell then convened and conducted a meeting of seven people involved in the dispute — including Superticioso, Tognetti and Makras. The landlord sent word through Makras he would keep the fixtures intact.

Tognetti says he can handle several ADA violations found by the inspectors. However, he rejects Makras's continuing demand that he personally financially guarantee a new lease, which is being kept at the current rental rate.

That's ridiculous — and it's a deal killer for me," he insists.

He instead wants to form a limited liability corporation to buy the business and sign the lease.

But Tognetti isn't walking away just yet. "Hopefully," he says, "the owner of the building and Victor know that in me they would have a good tenant and that, somehow, the three of us can work this out."

THE NEW FILLMORE

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■ STREET TALK

Juicy News closing in on a new home

It's down to the wire for Juicy News, the newsstand at 2453 Fillmore. The new owners of the building — which includes the shuttered former Tully's Coffee shop next door — have given Juicy News notice to vacate its home of 23 years by the end of January. But it's now looking as if the shop

will be there a few weeks longer. Owner Mo Salimi says he has a lease in hand (think Union Street), but that it's not yet final. Even after the relocation, Salimi says he's working on a way to keep a presence on Fillmore.

"We'll save the store, if not the walls," he says.

PAINTING THE TOWN: Lower Fillmore is getting a useful new business: a paint store. G&R Paint Co. the highly regarded purveyor of Benjamin Moore and other paint at 1238 Sutter - is moving in April to 1491 Webster, in the Safeway parking lot. The store is part of the locally owned Creative Paint company, which has four paint stores and two hardware stores. including Brownie's on Polk Street.

TWO NEW TASTES: Construction has begun on the new Smitten ice cream shop coming to 2404 California, formerly the home of Copy.net. . . . A few blocks west at Divisadero, construction is under way on a corner shop to be called B. on the Go. It's a new venture from Belinda Leong, the master pastry chef behind B. Patisserie across the street. She says the former market at 2794 California will provided extra space for the patisserie, plus a new venture still to be announced. Stay tuned.

NEIGHBORHOOD NEWS



All future bookings have been cancelled at The Addition and the club is now closed.

After 6 Months, New Yoshi's Folds

OU HAVE TIME for one more before this joint closes forever?" asked the vocalist for the Hot Sardines, who performed on January 14 the final night at Fillmore's jazz showcase, which had opened to great fanfare seven years earlier as Yoshi's San Francisco.

The end came quickly. Just the day before, the new owners announced they were shutting down "due to some financial hardships resulting from reduced revenue."

The minority partners had taken over the business only six months ago, on July 1, and rebranded it as The Addition on November 1, sacking the Yoshi's marquee with a temporary covering.

Former Yoshi's programmer Peter Wil-

beyond jazz into soul and R&B. But business declined precipitously and the bar and restaurant - which never got a new concept or chef — had been largely empty.

The new management team, the Fillmore Live Entertainment Group, was led by Michael Johnson, the developer who built the club, two restaurants and 80 condominiums above at Fillmore and Eddy.

"FLEG is in the process of determining how to address existing liabilities of the business," said a statement the group released. The group is also seeking "a potential lead partner to take over operations [of the club] in addition to re-concepting the existing restaurant.'

Shell Auto Repair Gets a Reprieve

UST AS THEY were preparing to pack up their tools and shut down, the mechanics at Shell Auto Repair at 2501 California got a three-month reprieve.

The business will continue through April 30, giving its two mechanics extra time to find a new location before the owners of the Shell station tear down the garage to construct a 24-hour Loop convenience store and food mart. Plans for the project still must be approved by the Planning Commission.

"I feel like I'm on an emotional roller coaster," said mechanic Chelse Batti. "I was preparing to move my tool chest out. Now my whole plan has changed."

Batti and the owner of the garage, Doug Fredell, received an outpouring of support from neighborhood residents that was heard all the way to City Hall. Staffers from Supervisor Mark Farrell's office leaned on the Shell station's owners to give the garage more time.

"This was our customers doing this," Fredell said. "It's people talking about what they want in their neighborhood — and feeling bulldozed about everything that's disappearing.

Fredell said he has some leads on a new

"We're going to see about lining up an alternative location for the shop," he said. "If not, we'll close. We at least have a fighting chance.



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CRIME WATCH

Shots Fired Ellis and Steiner Streets December 22, 12:09 p.m.

Officers received a call informing them that shots had been fired. At the scene, they found evidence a gun had been fired but were unable to locate anyone who had been hit. The incident is under investigation.

Outstanding Warrant Pierce and O'Farrell Streets December 24, 11:41 p.m.

Officers received a call about an argument between roommates. During the investigation of the incident, they discovered there was a warrant for the arrest of one party to the altercation; he was detained.

rson ividedore and Elli

Divisadero and Ellis Streets January 1, 12:30 p.m.

Firefighters were dispatched to a call about a fire in a portable toilet. When they determined it might be arson, they called the police. The incident is still under investigation.

Grand Theft

Geary Boulevard and Divisadero Street January 8, 8:28 p.m.

A woman was riding the bus along with a group of juvenile passengers. One of them snatched her cell phone. She struggled to stand up but the thief elbowed her, then dashed off the bus. The woman chased him, then gave up pursuit when she realized she had left her purse behind on the bus. She then spotted two young men running off with her purse. Officers located the juveniles who stole the purse and arrested them. They were unable to locate the suspect who stole the cell phone and the investigation is ongoing.

Driving While Intoxicated Geary Boulevard and Masonic Avenue January 11, 11 p.m.

Officers on patrol spotted a vehicle swerving across multiple lanes, then nearly crashing into the median strip. They conducted a traffic stop and spoke to the driver about his unsafe driving. The driver stated that he was the designated driver for the night and was taking his friend home after an evening out. Officers saw that the friend was passed out in the back seat, and observed a strong smell of alcohol on the driver's breath. They initiated a DUI investigation. The driver failed the sobriety tests and was booked at county jail.

Assault Geary Boulevard and Van Ness Avenue January 12, 9:07 p.m.

Officers received a call from a bar concerning a patron who had been struck in the head with a beer bottle. When they arrived, the man who had been attacked told them he did not know his assailant, but provided a description to the officers. The injured man was then transported to the hospital for treatment. Officers were unable to locate the suspect. The investigation is continuing.

Narcotics Eddy and Divisadero Streets January 13, 8 p.m.

Officers patrolling the area because of a recent increase in criminal activity contacted two individuals who were behaving suspiciously. After the officers found narcotics in the suspects' possession, one fled on foot. An officer pursued him while requesting additional units, but lost sight of the suspect. The officer managed to identify the man before he ran off, and later the police conducted a search of the escapee's home, but were still unable to locate him. The incident is under investigation.

Outstanding Warrant Geary Boulevard and Masonic Avenue January 13, 10:31 a.m.

Police responded to a call from Target concerning shoplifting. Loss prevention agents had detained the suspect, but did not want to pursue charges; they only wanted the individual identified in case he returned to the store to repeat the offense. However, the officers discovered an outstanding shoplifting warrant for the man and arrested him.

Possession of an Air Gun Geary Boulevard and Webster Street January 14, 10:20 p.m.

Officers responded to the Safeway store regarding a shoplifting incident. When they arrived, they found the store manager holding a suspect on the ground. During their investigation, officers removed an air gun from an inside pocket of the suspect's jacket. The items the man stole were recovered and returned to the store. He was cited for possession of an air gun and released at the scene. The gun was booked into evidence.

Theft, Outstanding Warrant Sutter and Divisadero Streets January 16, 2015, 11:32 p.m.

A patrolling officer saw a vehicle double parked and blocking traffic. Investigating, he observed one of the passengers was not wearing a seatbelt and smelled the odor of marijuana inside the vehicle. He also discovered numerous items of clothing with security tags still attached. None of the vehicle's occupants were able to provide receipts for the items. One suspect took off running, but was captured. When a computer check revealed an outstanding felony warrant for his arrest, he was booked at county jail.



By RUTHE STEIN

т's напо to believe the Mostly British Film Festival is gearing up for its seventh year. But starting on February 12, we'll be bringing the best in cinema from the U.K., Ireland, Australia and South Africa to the Vogue, the neighborhood theater at 3290 Sacramento Street.

This year's festival is bigger than ever - 28 films spread over 11 days from Lincoln's birthday to Washington's. With all that patriotism, we probably should have slipped in an American movie.

The event will include a tribute to the iconic actor Malcolm McDowell on February 20. The star of such lasting films as "A Clockwork Orange," "If," "Oh Lucky Man" and "Aces Up" will talk about working with legendary directors Stanley Kubrick and Lindsay Anderson and reminisce about shooting "Time After Time" in San Francisco in 1979. A reception will be held at the neighborhood's Century Club, an architecturally distinctive home on Franklin Street that was remodeled by Julia Morgan.

I vouch that all the films in the festival are good, or they wouldn't have made the cut. But some will beckon more strongly to specific types of filmgoers, so here is a rundown of a few of the features that may fit particular tastes.

■ If you're a fan of 1930s MUSICALS, especially Ginger and Fred, you will want to check out a double feature starring Jessie Matthews on Saturday morning, February 14. Matthews was Britain's Ginger, but she didn't need Fred to complete her. The musicals on hand display her talent. They include "Evergreen" and "First a Girl," which has her posing as a man and was the



The historic Voque Theater at Sacramento and Presidio hosts the annual festival.

The Brits Are Back

Mostly British Film Festival returns to the Vogue

inspiration for Julie Andrews' crossdresser in "Victor Victoria."

- Devotees of FILM NOIR need to be in their seats on February 13 for "I, Anna," a moody noir starring Charlotte Rampling at her most fetching in the title role and Gabriel Byrne as a troubled detective who falls for her. It's followed by a classic noir, "Our Man in Havana," a sharp edged parody of British intelligence with Alec Guinness as a hapless spy.
- And **DOCUMENTARY** lovers have a treat in store with the first American preview of "Leslie Howard: The Man Who Gave a Damn." The film turns a spotlight on the least understood of the "Gone With the Wind" cast. People who still think of him

as Ashley Wilkes may be surprised to learn Howard was a man of action, willing to take risks for his beliefs. The documentary shows at 8 p.m. on February 15. Director Thomas Hamilton, who spent seven years making the film, will be on hand to discuss

Additional films being highlighted include "The Turning," with its 17 interlinking stories by bestselling Australian author Tim Winton and starring a who's who of Australian actors including Cate Blanchett, Rose Byrne and Hugo Weaving. The plot revolves on turning points in the lives of locals in a seaside town.

"Jimmy's Hall" will be the centerpiece of the festival's Irish night. Set during the tumultuous aftermath of Ireland's 1922 Civil War, it's the true story of Irish Communist leader Jimmy Gralton, who dared to build a community hall in County Leitrim; the Catholic Church and city officials were appalled that it was used for dancing and fun. Ken Loach, whose films are a staple at Mostly British, directed.

Among the Mostly British filmmakers back for a repeat performance is Lone Scherfig, with a new film "The Riot Club." She was at the festival five years ago with "An Education." Her new one is a piercing examination of a secret society at Oxford that brings out the worst in its young and spoiled members. The story focuses on what happens when a new recruit is attracted to a coed of modest means.

There is a natural fascination with Winnie Mandela, who was at her husband's side for much of the war against apartheid. And in "Winnie Mandela," Jennifer Hudson, an Oscar winner for "Dreamgirls," gives a wonderfully nuanced performance, tracing her rural roots through her meeting Mandela, played by Terrence Howard. The actors give a lively portrayal of the ultimate power couple.

For something light, check out "Standby," in which a distraught woman played by "Mad Men's" Jessica Pare runs into a former beau at a counter at the Dublin Airport, where he is a clerk. She wants him to get her on a plane even though she is only on standby — and they wind up roaming the streets of Dublin together.

Film writer Ruthe Stein is the founder and co-director of the Mostly British Film Festival. For tickets and more information, go to mostlybritish.org.



5 Fillmore Favorites

A local restaurant consultant finds reasons to stay close to home

By Faith Wheeler

T COMES as no surprise that San Francisco has the most restaurants per capita—about 39.5 per 10,000 households, according to the U.S. census. No other city comes close. New York is fourth.

As a result, we've become restaurant news junkies, always trying to keep up with the hottest new places rather than honoring old favorites. Restaurant-going has become as much about fashion as Fillmore's many boutiques, with diners vying for boasting rights on the reservations they've snagged.

As a restaurant consultant for more than 25 years, I am often asked where to eat. What I do is first list all of the newest, toughest reservations. Then I send them to the neighborhood — because strong signature items will always persevere, and we have in our midst some timeless go-to dishes that can easily keep pace with any new arrival.

To that end, here are five of my favorite tastes at local spots. They never disappoint — and are very likely still to be on the menu when you look for them next time.

Steak frites at florio (1915 Fillmore). Florio just hits the spot. On a cloudy day it's cozy. On a sunny day it's clubby. The



All of the ceviches at Fresca are delicious, but the two versions featuring tuna are the standouts.

lighting is perfect, the noise level just right. It's as if you've been transported to Europe and the owner knew just what you wanted to eat. While the menu can change frequently, one thing remains the standout: the Hangar Steak Frites. The steak is sliced thickly, juicy with a nice charred edge and

subtle salted seasoning, fanned on the plate at the peak portion size, with a big tangle of crispy thin French fries and the positively perfect retro touch: a side of bearnaise. A little watercress will remove your guilt for a split second between bites of beef, egg yolks and butter. Forget your resolution to

eat healthily and order an icy cold martini.

GREEN JUICE AND A CHEDDAR CHIVE BISCUIT AT JANE (2123 Fillmore). Jane is always packed, so it's usually best to take the food with you. That is exactly the reason to pop by for the green smoothie and cheddar chive biscuit. It's a great way to start the day: with something naughty and some-thing nice. The green smoothie with kale, spinach, cucumber, green apple, agave and lemon juice can also be loaded with a banana and ginger. It's a meal in a cup. Before juicing became de rigueur, Jane had me convinced this was almost a milkshake with all good things. Add the savory biscuit, which is buttery, flaky and cheesy, with a sprinkle of ham on the weekends. The yin and yang of your morning just improved several notches as the angel sips the green juice and the demon marvels at the cheesy cheddar morsels.

BBO SHRIMP 'N GRITS AT 1300 ON FILLMORE (1300 Fillmore). Comfort food never goes out of style. While it's fun to experiment and get all gastro-molecular, nothing beats a good bowl of grits with perfectly plump, grilled shrimp in a classic Southern BBQ sauce — made with wine, garlic, cream and Worcestershire, not ketchup. The chef's secret to the grits is using Anson Mills for their gritty mouth feel and boiling them in milk. At the Sunday gospel brunch, pair the dish with a rum drink and you're in New Orleans. While singers belt the blues your creamy grits evanesce, and when all that's left are shrimp tails, you've found yourself a ritual.

QUICHE LORRAINE AT CHOUQUET'S (2500 Washington). Chouquet's is such a sweet addition to the neighborhood because the servers are always so aim-to-please. And, while experimentation is encouraged





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CEVICHE AT FRESCA (2114 Fillmore). When Fresca first opened, Peruvian cuisine was not so popular with local palates, nor was it widely understood that Peruvian food incorporates Asian flavors. Initially, imagining pimenton and ponzu sharing a plate sounded like fusion, not knowing their authenticity would have them dancing together in unison. All of the ceviches at Fresca are delicious, but the two versions featuring tuna - Ceviche Chifa and Ceviche de Coco — are the standouts. Sushi grade, big eye tuna cut in poker dicesized cubes takes on either Asian or tropi-cal overtones. The Chifa is balanced with crunchy peanuts, wonton crisps, sesame and avocado in an aji limo ponzu; the Coco with coconut jalapeño milk, cashews, jicama and fresno chili. Both are equally appealing. Get a sampler of four if only for the additional plantain chips.

While some kids on the block might be asking one another where they've been lately, forging one-upmanship, you will find me close by dipping my fries in bearnaise and lapping up that very last grain of hominy.

It's an easy choice to make.



Weir cooking in the neighborhood

Neighborhood chef and cooking teacher Joanne Weir this month launches a new public television series — her eighth — focusing on complete menus from fresh, local ingredients.
As with her two most recent series, "Joanne Weir's Cooking Class" and "Joanne Weir's Cooking Confidence," much of the show will be filmed in the neighborhood.

'Many people don't realize that kitchen is my home kitchen studio right here in the neighborhood," she says. "For a few years, I shot in the studio at KQED and, though I liked it, I love being in my own kitchen. When I open a drawer, I know what I'm going to find inside. And if we run out of something, we can always run over to Mollie Stone's or Whole Foods."

In the new series, "Joanne Weir Gets Fresh," she will also step out of the kitchen to spots in Northern California and beyond searching for fresh ingredients, exploring organic tomato farms and walnut orchards, visiting fig growers and cheese producers — even fishing in Alaska.
Using seasonings from Spice Ace, the neighborhood's

spice emporium, the show's menus will be inspired by the farmers, butchers, fishermen and cheese makers featured along the way.

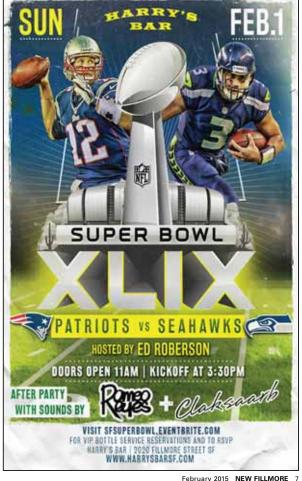
As in her previous shows, she will be joined in her kitchen by special guests, including several principal dancers from

the San Francisco Ballet.

Beginning on January 31, "Joanne Weir Gets Fresh" will air on Saturdays at 1 p.m. on channel 9. For more







LOCAL HISTORY



The Hob Nob cafe was next door to the Clay Theater in 1950 in a sliver of the space that is now a clothing boutique. In 1976 it became Millard's.



Millard's, as in Fillmore

A tiny crepe restaurant by the Clay Theater helped pioneer upscale food in the neighborhood

ELEN BRACKLEY and Craig Silvestri were just another young neighborhood couple with dreams of starting their own restaurant.

"We both loved to cook," says Silvestri. "So we just decided we'd open a little place with a limited menu and do crepes."

But first they had to find a good location. It was a more innocent time - San Francisco in the mid-1970s - so they started sending out letters to different cafes and restaurants asking if the owners might be interested in selling or retiring.

"We looked all over," Silvestri says, "in different neighborhoods and even up in St.

They lived a few doors up Clay Street from Fillmore. One of the people who responded to their letters owned The Hob Nob cafe at 2197 Fillmore, a tiny sliver of a place that for decades was next door to the Clay Theater, which they could see from their front steps.
"The Hob Nob was pretty funky," Sil-

vestri remembers. "It had been there a long time and was not a very active place."

So they made a deal to take over the cafe, enlisted the help of a carpenter friend, and soon became a part of the revival of upper Fillmore Street.

"We were pioneers," says Brackley.

"There wasn't much here at the time."

"We'd watched the Clay make a number of efforts to be a successful theater," says Silvestri. "Then Mel Novikoff bought it -



Husband and wife Helen Brackley and Craig Silvestri were the chef-owners of Millard's.

he was the original Renaissance man on the street, and the progenitor of Fillmore's rebirth. It looked like an amazing opportunity to be part of that."

They had a space and a concept, and within a couple of months they were almost ready to open. But they still needed

"We were constantly thinking of names and shooting them down," says Brackley. "We were killing ourselves."

"We were down to the wire," says Silvestri. "We had to submit the name for the business license and liquor license."

"So finally," says Brackley, "we thought: 'It's on Fillmore. Let's just call it Mil-

By the spring of 1976 Millard's was open for business, and it was almost immediately a hit. There were only 24 seats - one tiny table in the window, six seats at the counter and six tight tables in the back.

"The cafe was full all the time," says Brackley. "People were there not just every day, but several times a day. It seemed like they never left."

Film fans stopped by on their way to the Clay. Musicians were in and out of Carlos Santana's studio next door. There were physicians and nurses from the hospital just up the hill and lots of psychiatrists whose offices were nearby.

"We had a lot of shrinks and artists," says Silvestri.

"And we always had a string of musicians," adds Brackley.

There were plaques for the regulars on the back of their favorite stools.

"It felt like a hub," says Silvestri, "and an amazing source of friendships for us. We both cooked, and we had some colorful

"We had a great time," says Brackley. "You knew everything that was going on on the street."

Then in December 1976 budding young food critic Patty Unterman neighborhood resident — gave Millard's a glowing review in New West magazine.

"Business doubled," says Silvestri, "and we maintained that level all the time.

Longtime neighborhood residents still remember Millard's as a special place and one of the first more sophisticated places to eat on Fillmore.

"I loved the Hob Nob," says Garv Arsham, a physician at California Pacific Medical Center. "We had a lot of lunches there - for \$1.50. But Millard's was the first on upper Fillmore to do higher-end



trunk show feb 12th - 14th FILLMORE STREET GALLERY: 2115 FILLMORE AT CALIFORNIA 415.771.5099 PACIFIC HEIGHTS - NOEVALLEY - UNION SQUARE



Food writer and lifelong neighborhood resident Arthur Bloomfield remembers: "The street wasn't very hip then."

But Millard's was.

"It was different," Bloomfield says. "The place had a feeling of being a really fun, fairly gastronomically intense hangout and there weren't that many in those days. Crepes would have been more up-market."

Hotelier Bernard Butcher, then and now a resident of the neighborhood, remembers taking his visiting parents to Millard's.

"My parents were from the San Fernando Valley and the smallest restaurants they used to go to were chains with about 300 seats or more," says Butcher. "I remember their reaction the first time we took them to Millard's, which was like being invited into the private kitchen of people they didn't know. It took them a while to get used to the friendly confines of Millard's. They settled down and enjoyed the food, but I'm sure they told their friends at home what a strange culture they had encountered up north in the Fillmore District."

Within a few years the bloom was off the rose, and Brackley and Silvestri closed in January 1980.

"There was a certain amount of burnout," says Silvestri. "We were never struggling, but due to the limitation of size and the limited menu, there was a limit to what we could do."

They sold Millard's to a recent cooking school graduate and it continued for three more years, until the lease expired and the rent tripled. Silvestri went on to a successful career in Marin real estate and Brackley became a registered nurse.

But memories of Millard's live on as a time when dining on Fillmore took a decided turn upscale — and paved the way for all that followed.

■ THE UNDERGROUND GOURMET | PATTY UNTERMAN

Millard's: Both Comfortable and Charming

THE MAJOR gastronomical problem in San Francisco, besides where to find a decent deli, is that there is no place to eat before the opera, symphony or any performance that starts at 8 o'clock at the Opera House. What theatergoers want is something quick, and light on the stomach, followed by good coffee. Millard's (on Fillmore, at 2197, next to the Clay Theater) is a tiny solution. It serves the best crepes in town and has an espresso machine. It's no more than 10 minutes

from the Opera House and the service is prompt, so it is possible to have the perfect light meal and make it to the performance on time.

The restaurant is the size of a large closet, but it has been so cleverly designed that it is both comfortable and charming. A counter with six stools takes up the narrow front, and six small tables completely fill the back. A tiny table for two is almost unnoticeable in the front window. You feel as if you're in the middle of a modern miniature in the Museum of Modern Art.

The appeal of Millard's is not just its design. The small menu offers five different types of crepes, each delicious. The pancakes are delicately thin and the fillings and sauces are appropriately light. A Gruyere and mushroom crepe, \$2.45, is

exquisitely simple with crisply sauteed mushrooms and melted cheese inside, and either buttered breadcrumbs or a smooth bechamel on top. A crepe stuffed with avocado, cream cheese and bay shrimp, \$2.45, is imaginatively served with a lemon butter sauce. Chicken crepe Italienne, \$2.45, is a melange of finely chopped chicken, spinach, mushrooms, chicken liver and cheese with a light brown bechamel adding moisture. The predominant seafood in the langoustine crepe, \$3.10, is freshwater lobster, a rather chewy creature. Generous amounts of Gruyere are melted inside and it's topped with a fine vermouthy cream sauce.

A fresh fruit crepe, \$2.10, hovers between dessert and din-

ner. Lightly browned apple, banana, walnuts and orange are heaped on two crepes and topped with yogurt or sour cream. Fruits change with the season.

The two salads on the menu use very fresh, crisp greens and vegetables. Spinach and mushroom salad, \$1.85, puts sliced mushrooms, sunflower seeds and chopped hardboiled egg, lightly tossed in a fine vinegar and oil dressing, on a thick bed of spinach leaves. Garden salad, \$1.55, lines the salad bowl with

red leaf lettuce and an arrangement of tomato wedges, cucumber and red onion. Buttered breadcrumbs sprinkled on top are a nice touch, as is the freshly ground black pepper. The salads, like the crepes, are carefully composed to be light and refreshing.

A different soup is made each day, 50 cents for a cup, 85 cents for a bowl. They are usually purees of different vegetables with a cream enrichment. A puree of zucchini and another of leek and potato weren't bad, but not up to the dizzying standards of the crepes and salads.

The best of Millard's desserts are made on the premises. Andre's rum pie, 95 cents, is a white cloud of rum chif-fon on a crumbly graham cracker crust, a marvel of rum-soaked airiness. The carrot cake, 85 cents, is of the light variety

with lots of ground nuts and cream cheese icing. The outside pastries, 85 cents, come from the Danish Pastry Shop in Laurel Village. They are above average for bakery goods, though the Napoleon I sampled was soggy.

Aperitifs range from Cinzano, 85 cents, to champagne cocktails for two, \$1.75. And good espresso, 50 cents, cappuccino, 65 cents, and mocha, 75 cents, can all be ordered iced.

Seats 24. Open 11:30 a.m. to 10 p.m. Tuesday through Saturday. Lunch from 11:30 to 3 and dinner from 5 to 9.

Reprinted from the December 6, 1976, issue of New West magazine.



A restaurant the size of a large closet.



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Dinner à la Heart

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Please join us for fine dining, an elegant evening and a good cause. Tuesday, February 24th





■ RETAIL REPORT

HeidiSays: consolidate

Heidi Sabelhaus, the name behind three HeidiSays boutiques on Fillmore Street, says she'd been looking for the perfect spot to consolidate her two clothing shops, Collections and Casual, into a single HEIDISAYS SAN FRANCISCO. Then she realized she had it all along in her original store at 2426 Fillmore. Sabelhaus is envisioning that the casual collection — with many of the designers from the former store — will be showcased as a "store within a store" in the newly reconfigured spot.

"It was time to give it a facelift," Sabelhaus says. She divines her customers will be happy to find everything under one roof, and wanted the facelift to result in an elegantly beautiful shop, heavy on warm wood and marble. "There's such a trend of sterile contemporary environments, but I know my customers want a more feminine feeling," she says. The grand opening is not until March 5, but raffle gifts will be given away to the lucky all during the month of February.

HANDBAGS AND HOT BEVS: There are two short racks of clothes and some shoes and wallets at the REBECCA MINKOFF store just opened at 2124 Fillmore, but it stocks mostly handbags — befitting the store's namesake and owner, who broke into the fashion business a decade ago with her iconic Morning After Bag. While the handbags help fill somewhat of a retail gap on the street, the real draw so far is the high-tech shopping experience. A graphic screen lining one wall beckons shoppers to touch it for more information. They can then access a Lookbook and press prompts to "Send favorites to a fitting room" or "Order a complimentary beverage." Shoppers get a text when their items have been gathered in a fitting room and once inside, they can beckon sales associates to bring in additional colors and sizes and even adjust the lighting from daylight to twilight — again, with the swipe of a screen. While the brand is distributed in more than 900 stores worldwide, the Fillmore location is the third freestanding store in the U.S.

FASHION MEETS TECHNOLOGY: Now open at 1903 Fillmore, in what was once the other half of Zinc Details, is a pop-up called MINISTRY OF SUPPLY that offers men's clothing "integrated with performance technology." Case in point: Its Apollo dress shirts, which look much like regular shirts but are crafted from a knit synthetic blend said to control heat, moisture and odor. And they're designed to flex with the wearer, based on Strain Analysis Technology — the same technology NASA uses in its spacesuits. Hence the name Apollo.

The store also stocks pants, T-shirts, socks, vests and jackets — all for men, and all backed by some sort of technological research. The pop-up will be open through June. Ministry of Supply sells mostly online. It currently has one brick and mortar store in Boston and is casting about for additional locations.

PERUVIAN DISCONNECTION. The storefront at 2326 Fillmore was transformed with vintage wallpaper, artisan weavings and antique fixtures as the home of clothing company PERUVIAN CONNECTION for nearly four years. Then, on January 1, it suddenly stood stripped and empty. "It broke my heart to leave," says company founder Annie Hurlbut. "The store there just ended up being unmanageably small. We couldn't get much of our collection in the spot and ended up disappointing customers."

Lots of Chic New Shops, Not So Many Shoppers

FROM PAGE ONE

During recent weekday wanderings up and down Fillmore Street, salespeople outnumbered shoppers in nearly every new boutique — despite the window signs promising sales inside, some up to half off and more. On weekends the sidewalks fill, but most people gravitate to the make-up stores and restaurants. Forays into the fashion shops tend to be quick, with most browsers leaving empty-handed.

"The shops have become showrooms," says Lisa Arita, who lives in the neighborhood and worked in retail on the street for decades. She was recently pitching in at Mio, one of the few remaining local independent shops, while the owner was in Paris on a buying trip.

"People might come in and look at the stores here, but if they see something they want, they'll try to find a deal online — or look for it in a department store that might be offering it on sale," she says.

In the past, many of these high-end boutiques would have located near Union Square and the major department stores, cashing in on the high volume of shoppers and tourists.

Miyo Ota, who has owned and operated the Mio boutique at 2035 Fillmore for three decades, says that's still a better place for them. "These mono label stores would fare better in Union Square where there is a density of more international and domestic travelers in and out daily," she says.

But David Fishbein, a broker with the Runyon real estate group based in Los Angeles, who has brought many of the high-end boutiques to the street, says that has changed.

"There are a lot of merchants who can't afford Union Square and many more that just prefer to be in a charming neighborhood," he says. "When choosing a location, most will look at the demographics — who's living and working in the neighborhood. And they're really interested in the other types of brands and restaurants already on the street."

Fishbein says that while all retailers seek a vibrant neighborhood that is busy seven days a week, mono brands are a bit more difficult to peg. "It varies with the brand and the merchant," he says. "Some like the idea of having strength in numbers. Others like Fillmore because it's an eclection — a combination of local independent merchants and big name brands."

But some see the street's charm fading fast as neighborhood services are replaced by more and more fashion boutiques.

"I have been on Fillmore Street since 1978 and have seen it go through many changes. It was such a charming and wonderful neighborhood and I miss the camaraderie of real and caring neighborhood merchants," says Ota, owner of Mio. "My worry now is that once the mono label stores abandon Fillmore Street, it will become a vast wasteland of empty store-

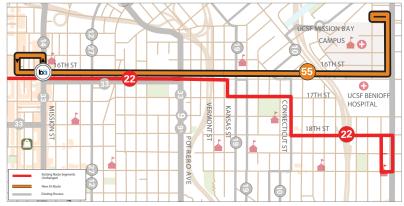
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ROUTE MAP: MISSION TO MISSION BAY







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 6 a.m. to midnight
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- For transit schedule and stop information, visit www.sfmta.com or contact 311





The Kooples at 2241 Fillmore is one of two dozen new fashion boutiques on Fillmore.

fronts, as has happened on Union Street."
While locals lament the cavalcade of empty shops on the street, Fishbein says that's not a true barometer of success for some businesses.

"Foot traffic is not always the net driver of volume. For retailers, sometimes having a smaller number but high quality customer is key," he says. "Every single merchant with the exception of maybe one - has been really, really happy with how they've been performing on Fillmore."

The salespeople also seem unfazed by the apparent lack of shoppers.

Still, those who feel the hardest hit may be the neighborhood's formerly stalwart shoppers — perhaps those aging out of the expensive mini-skirts and halter tops on the window mannequins. "There's just too much of the same thing now," says Lisa Arita. "When I walk up and down the street I sometimes say to myself: 'If

rather than compete with their neighbors. "The stores nearby can send their customers

here when they need a new bag to go with

an outfit they've just bought," says one.

my wallet was thicker and I was 20 years younger, what would I buy?' But there's not much of interest." Striking an optimistic tone, some longtime independent retailers say the new stores have led them to rethink their busi-

nesses and hone in on what makes them

unique Ôta, for example, rallied her neighbors to get the city's Board of Appeals to block the Oska brand from coming to the street, claiming it was a chain store seeking to poach the Oska customers she had nurtured by carrying the line at Mio. She won — so they called it 2130 instead but still feature Oska products.

Ota savs she now sees that skirmish as a deliverance, forcing her to revamp and re-curate the lines she carries in her shop. She also opened an outpost on Sacramento Street carrying outerwear, accessories and sale items

"The realtors have lured the mono labels into the area promising this to be the next Soho," she says. "However, I believe that the actual residents here are well traveled enough to recognize that these same stores are everywhere and are bored with them. Sophisticated shoppers want to have a unique shopping experience where they

can find a multitude of labels. They want the joy of discovery that online stores and mono label stores cannot offer.

Another longtime local, Heidi Sabelhaus, opened her flagship store, HeidiSays, at 2426 Fillmore 14 years ago and then expanded into two more stores on the street, one focusing on casual wear and the other on shoes. This month she's reopening a store combining all her clothing brands under a single roof at her original location, which now sports a refreshed look - and has twice as much hanger space.

She says the smaller independents offer customers a diversity and personal touch the chains do not.

"There are so many mono brands now," she says. "It's nice to be a small business that has a selection, with lots to offer customers. It just helps highlight for our loyal customers why we're unique. I think that's been one of our niches: our curated selec-

And Sabelhaus sees some good changes the new boutiques have brought to the street. "There's a retail shopping customer who comes here now — more of a stylisticfocused customer - and more tourists are coming here now, too," she says. "Some small businesses have gone out, and that's sad. But I have seen that customers are still loyal to a smaller business as long as we continue to do our job and give them what they want."

Sabelhaus stresses that it's always difficult to achieve a balance in neighborhood shops. "Not everyone wants the same thing and there's no one to declare which businesses should be here and which should go," she says. "Still, I do hope the street stays to some degree small business because that's so much a part of San Francisco."





On a recent sunny weekday, four Rag & Bone sales associates clustered around

a computer posting selfies in an otherwise

empty shop. "It's kind of empty during the

week," said one, "but on weekends it's pop-

2116 Fillmore two years ago, an associate

says she welcomes the recent influx of new

boutiques: "The more on the street, the bet-

block, Rebecca Minkoff, say their niche spe-

cialty in handbags helps them complement

And the staffers at the newest kid on the

At Joie, the boutique that opened at













ter, right?"











































O'Sullivar































LOCALS



Above, barbers Jon Kevin Green and Gail Page in front of the Esquire Barber Shop. At right, Page gives a trim. Below, Green's 3-yearold grandson Taylor has the run of the shop.





THE GATHERING PLACE

Photographs, Text and Video by Erika Kocourkova-Tetur

ALF A CENTURY has passed since the neighborhood had Lat least one barbershop on each side of every block. Back when churches were the places people gathered on Sundays, barbershops served that function the rest of the week. People went there not just for a haircut, but also to talk to their neighbors and get the news.

Over the decades, barbershops disappeared, one by one. Among the survivors in the Fillmore were New Chicago Barber Shop and the Esquire Barber Shop. The New Chicago, at 1551 Fillmore, was one of the oldest businesses on the street, finally closing in 2012. The Esquire, at 1826 Geary, remains one of the last local businesses of its kind.

Tucked between the Boom Boom Room on one side and Mr. Bling Bling, a maker of teeth grills, on the other, this small traditional establishment continues to be the place, five days a week, for conversation, news, gossip and even the occasional trim.

"A barbershop is a social media hub," says Jon Kevin Green, owner of the Esquire.

Since 1968, the shop has served a range of people, from businessmen in suits to the dudes hanging out on the Geary bridge.

A second-generation barber, Green remembers the days when gentlemen came to the shop, smoked cigars and discussed philosophy, religion and the weather while getting a haircut.

Walking through the shop door now is like stepping back in time. With a stash of magazines and newspapers lying around, an antique chessboard and a Bible in the corner, the Esquire Barber Shop has maintained its traditional character. The steel and leather chairs still have ashtrays, even though smoking is no longer allowed.

The major change since the old days, says Green, is that now he employs a female barber, Gail Page, who formerly worked at New Chicago. Green says there weren't many female barbers when he was growing up. While the neighborhood has

undergone massive changes in recent years, Green remains optimistic about his business. "Things change, but people will always need a haircut," he says. "We just have to roll along with the times.

"Shaving Off the Past" "Shaving Off the Past"
VIDEO | newfillmore.com

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UPPER MARKET

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The CURE Study is examining the effects of two types of behavioral relaxation exercises on overactive bladder (OAB).

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Those who qualify may be compensated up to \$120 in VISA or other gift cards

The LILA Study will examine whether a yoga program or a low-impact fitness program will improve urinary incontinence.

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- ☑ Are a woman, 50 years old or older
- ☑ Frequently experience unwanted urine leakages
- ☑ Are willing to answer questionnaires
- Are willing to attend a yoga or low-impact fitness program 2 times a week, for 12 weeks





Call the study coordinator at (415) 885-7547

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Email: takecontrol@ucsf.edu



Candlestick Point Development Request For Qualifications

Lennar Urban is soliciting Statements of Interest and Qualifications from qualified design, engineering and professional consulting firms to provide Professional Services for specific tasks associated with the design and development of Candlestick Point. Lennar Urban aims to engage locally based, small businesses to join in the endeavor to create a thriving community within the Candlestick neighborhood. Small businesses are encouraged to submit qualifications. For more information, please visit:

http://mission.sfgov.org/OCABidPublication/BidDetail.aspx?K=9093

NEIGHBORHOOD HOME SALES

Single Family Homes	BR	ВА	PK	Sq ft	Day	s Date	Asking	Sale
269 Moulton St	3	2	2		231	12/31/2014	1,725,000	1,475,000
3041 Baker St	3	2	2		38	12/19/2014	3,300,000	2,700,000
1913 Sacramento St	4	3	1		1	1/13/2015	3,050,000	3,050,000
1812 Lyon St	4	6	2	3,595	59	12/23/2014	4,750,000	4,450,000
2555 Webster St	7	7	4	8,335	147	12/16/2014	6,500,000	6,500,000
Condos / Co-ops / TICs / Lo	ofts							
1552 Green St #F	1	1	0	470	33	12/22/2014	499,000	490,000
2670 Pine St #1	1	1	0		55	1/9/2015	510,000	570,000
1450 Post St #315	2	1	1	1,067	39	1/13/2015	575,000	575,000
1945 Washington St #406	1	1	1	655	18	1/2/2015	609,000	625,000
1730 Broderick St #2	1	1	1	852	13	1/8/2015	639,000	800,000
1740 Laguna St #301	2	2	1	1,100	93	12/16/2014	875,000	875,000
3010 Sacramento St #4	2	1	1		45	12/16/2014	949,000	890,000
2389 Filbert St	2	2	1		69	12/26/2014	1,059,000	960,023
2760 Sacramento St #3	1	1	1	1,220	65	12/19/2014	947,000	972,500
1770 Pacific Ave #301	2	2	1	1,500	25	1/8/2015	995,000	1,025,000
2624 Greenwich St	1	2	1	1,410	89	1/7/2015	990,000	1,075,000
2875 Jackson St #32	1	1		978	60	1/8/2015	1,130,000	1,130,000
2016 Pacific Ave #201	2	2	1	1,162	6	12/24/2014	1,295,000	1,400,000
3042 Jackson St #3	3	2	1	1,340	76	1/13/2015	1,450,000	1,425,000
1501 Filbert St #6D	2	2	1	1,130	1	1/2/2015	1,799,000	1,799,000
2276 Greenwich St	3	3	2		85	12/19/2014	1,995,000	1,925,000
2426 Pine St	4	3	1	3,100	19	1/15/2015	1,995,000	2,010,000
326 Maple St	3	2	1		84	12/31/2014	2,195,000	2,175,000
2323 Broderick St	4	3	2	2,558	40	12/23/2014	2,275,000	2,265,000
2179 Pacific Ave	4	2	1	2,775	87	12/30/2014	2,775,000	2,515,000
1501 Filbert St #5D	2	2	1	1,768	1	12/16/2014	2,575,000	2,575,000
1896 Pacific St #802	2	2	1	2,295	83	12/17/2014	2,735,000	2,735,000



Holiday home sales included 2555 Webster (left), which sold for its asking price of \$6.5

Steady holiday sales suggest a robust 2015

Current home sales in local neighborhoods are keeping pace with last year's levels — one early indicator that buyer demand should remain solid in 2015.

Between mid-December and mid-January, there were 27 single-family home and condominium sales in the Cow Hollow, Pacific Heights, Lower Pacific Heights and Presidio Heights neighborhoods — almost exactly the same number that sold in the same time period last year. Given that the inventory in these neighborhoods has been declining for the past few months and reached a low for the year in December, there is no shortage of eager buyers competing for a limited number of properties.

Expect demand for real estate to persist as long as the city's population and income growth continue. A recent housing and economic forecast projects that San Francisco's population will increase by about 8,000 people — a 1 percent gain — by the end of 2015. The report also predicts the average San Franciscan's median income will grow by about 4 percent every year through 2017.

— Data and commentary provided by PATRICK BARBER, president of Pacific Union. Contact him at patrick.barber@pacunion.com or call 415-345-3001.



MASSES

5:30 pm (Saturday Vigil) 7:30, 9:30 & 11:30 am 1:30, 5:30 & 9:00 pm

6:30 & 8:00 am & 5:30 pm

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

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BOOKS







A new book chronicles neighborhood artist Bruce Porter's St. Christopher window in the Swedenborgian Church — created more than a century ago — during its recent restoration

The Lessons of a Stained Glass Window

Local turn-of-the-century artist's creation the subject of a new book

By Douglas G. Stinson

IKE MANY people, I had been active in church life from childhood into early adolescence. Then, confronting what my teenaged mind saw as cowardice and hypocrisy within my church, I swore off religion.

In college I became aware of the writings of the 18th century scientist and Christian mystic Emmanuel Swedenborg and, as a scientist, was drawn

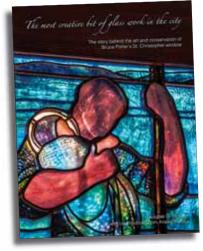
■ FIRST PERSON to his insistence that the teachings of faith and reason must conform. But I

had no interest in being part of any organized religion.
Until I walked into the San Francisco Swedenborgian

I was awestruck by the building's humble strength and simple beauty. Everything breathed a spiritual essence. I knew I wanted to be a part of it.

By 2012, the condition of the stained glass windows that had graced the Swedenborgian church at the corner of Lyon and Washington Streets for more than 100 years had deteriorated. We learned that if action were not taken, the beautiful windows — an integral part of the National Historic Landmark - could be lost forever.

We engaged the services of Nzilani Glass Conservation of Oakland. Ariana Makau, the company's founder and principal conservator, emphasized the many challenges and decisions involved. First and foremost, she said we needed to choose between conservation and restoration



- whether to simply arrest the decay and preserve the original materials and methods, or restore the artwork to the artist's original intention. If the windows were in a museum, conservation would be appropriate. Because the church is a National Historic Landmark, we wanted to honor its history as much as possible. But the windows are part of a living church and must withstand its rigors. Besides, to paraphrase the words of the church's first pastor, Rev. Joseph Worcester, the windows must teach their

Attempting to determine the artist's intent led to an investigation of the life and work of Bruce Porter, the designer of the stained glass windows. Porter lived just a couple of blocks from the church on the Presidio Wall, at 3434 Pacific Avenue, in a house that unintentionally extended into the Presidio. The house design was a collaboration between Porter and influential San Francisco architect Ernest Coxhead. In fact, Porter, Coxhead and another renowned architect, Willis Polk, heavily influenced the design of the entire neighborhood. Their influence can still be seen today.

While now Bruce Porter is almost forgotten, toward the end of the 19th century he was a flamboyant figure in the San Francisco art world and a consultant to high

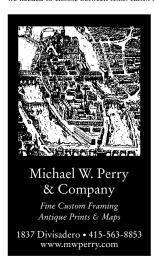
A painter, muralist, interior designer and landscape designer, Porter is most associated with stained glass. He was part of an American revolution of stained glass design initiated on the East Coast by John LaFarge and picked up by Louis Comfort Tiffany. In many ways, however, Porter's windows in the Swedenborgian Church are unique, and don't fit comfortably into any school.

Porter created the windows using that era's latest and distinctly American — innovations in stained glass aesthetics and techniques. He used minimal painting on clear glass and instead created the design through mosaics of multiple layers of opalescent glass and lines of lead. But Porter moved beyond that, striking out into new aesthetic territory. He abandoned symmetry and ornamentation and instead created a clean and straightforward composition with extensive use of negative space that has more in common with painting or photography than with stained

The degree of science, engineering and craftsmanship involved in stained glass conservation and restoration was a revelation to me. I began to spend time in the Nzilani studio just observing the artisans at work and helping to make the trade-offs between conservation and restoration.

We uncovered many connections between a turn-ofthe-century cultural renaissance in San Francisco, national trends in stained glass art, how artistic collaborations form and the intricacies of art conservation — all tied together by the windows in a San Francisco church.

It became obvious I needed to share what I was learning, so I decided to write a book. It uses as a framework the effort to conserve and restore Porter's St. Christopher window, which for a century has been installed in the southern wall of the church facing the garden. The Most Creative Bit of Glass Work in the City includes photographs of the restoration process and a description of the cultural explorations the process stimulated. It is available at lulu.com.



OPPORTUNITIES IN 2015 AT

and newfillmore.com

ARCHITECTURAL HISTORIAN

For many years, a favorite feature in The New Fillmore was Anne Bloomfield's Great Old Houses stories, many of which were later published by her husband Arthur Bloomfield in the book Gables & Fables. We're looking for Anne's successor: someone interested in and knowledgeable about the homes and buildings in the neighborhood who can research and tell stories about the people who built and lived

GOOD IDEAS

Many of our best stories come from neighbors who call or write stop us on the street — to say, "Hey, what's the deal with..." or "Have you heard about..." or "Do you know..." We invite your suggestions. Email editors@newfillmore.com.



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