

■ INSIDE

Upfront	2
Crime Watch	4
Food & Wine	6
Books	7
Music	10
Home Sales	14



■ FOOD & WINE

Joanne Weir: Kitchen Gypsy

Local food star tells how it all began

PAGE 7



■ LANDMARKS

High Victorian Has a New Life

Grand home on Sutter now a boutique hotel

PAGE 12

THE NEW FILLMORE

SAN FRANCISCO ■ DECEMBER 2015



As he has for more than two decades, neighborhood artist Jim Scott painted a self-portrait on Thanksgiving Day 2015.

HOME FOR THE HOLIDAYS

After three years in exile, Jim Scott is back where he wants to be

By THOMAS REYNOLDS

HE'D LIVED IN THE FLAT on California Street near Steiner for 37 years. Suddenly late one afternoon Jim Scott realized something was wrong.

He called 911 and tried to answer all the dispatcher's questions. Finally he told her: "Look, I have to get out of here. My room is full of black smoke."

Sparks from a welder working next door had started a fire. The squadrons of firefighters soon on the scene

flooded the blaze before it reached Scott's apartment — but only after they had bashed in his ceiling and windows, leaving his home a soggy and sooty mess.

In his new book, *The Al Tarik*, Scott, now 93, gently unfolds the story of the three years that followed and landed him in a residential hotel on Sutter Street he describes as "a century-old San Francisco pile" that is "a refuge for those like myself who in their last years have been roughed up and tossed on the rocks and shoals."

TO PAGE 9 ►

Uncle Nick Takes Charge at Dino's

Famed restaurateur will run his nephew's Fillmore pizza palace

By CHRIS BARNETT

NICK NICKOLAS could be the poster boy for a happy retirement. A tanned 78-year-old who looks and sounds 20 years younger, he built and ran a fine dining empire of 30 restaurants that stretched from Honolulu to Miami, is madly in love with his new fiancée and has all his hair and his buttons.

But he simply can't stop working.

For the last four years, Nickolas has been managing, maitre'd-ing, setting and bussing tables at Dino & Santino's at Fillmore and California, spelling his nephew, Dino Stavrakakis, on Thursdays and Saturdays so the single-dad owner could have time with his young son, Santino.

Now, with Santino turning 5 and heading to kindergarten, Dino might be expected to spend more time at his pizza palace, with his Uncle Nick backing off to take a cruise for two and play couples golf. But Nickolas isn't one to sit on the sidelines.

In fact, he is taking the reins of the 28-year-old restaurant and ramping up to five days a week. Stavrakakis has given him carte blanche to change the menu, with some exceptions: Uncle Nick can't touch "Mama's meatballs or her spinach pie," he says, or a few other house signature items.

Meantime, Stavrakakis is willingly taking a backseat, but he's not hanging up his apron. While recently cooking his own dinner of penne, spinach and mushrooms with a marinara sauce, Stavrakakis claimed: "I'm trying to pull back from six days, 50 hours a week to spend more time with Santino. Hey, I'm one of the few restaurant owners on the street who even works in his place. Me and Massimo of Via Veneto and maybe one or two others. Yet nobody's got an Uncle Nick with his experience and talent. I'm giving him the keys, but I'll still be around."



Dino's Uncle Nick Nickolas

DANIEL BAHAMANI

TO PAGE 6 ►

Let's PARTY!

DECEMBER 20TH
11 AM - 3 PM 1712 FILLMORE ST @ POST

The Social Beauty Co. & Bolsa Vida are hosting a
HOLIDAY PARTY!

Sip wine, enjoy holiday jazz, shop beautiful hand tooled leather bags and pamper yourself with beauty! Get this season's hottest beauty tips from our experts and enter our contest for a chance to win a gift bag valued over \$1,000

Reserve your tickets NOW! Space is limited. www.partysbcstyle.eventbrite.com

BOSLA VIDA TRUNK SHOW DECEMBER 16TH - 19TH 10AM - 7 PM @ THE SOCIAL BEAUTY CO.

BOLSA VIDA WILL BE POPPING UP AT SBC DURING THE WEEK TO BRING YOU THEIR FULL SELECTION OF BEAUTIFUL HAND MADE BAGS AND CLUTCHES.
10% of sales go towards the SPCA in SF & Puerto Vallarta

STOP IN BETWEEN 10 AM - 7PM AND TRY OUT SBC'S Signature Lip Love Plumping & Anti Aging Treatment and receive a FREE Lip Conditioner to take home with you.

for questions or to RSVP call 415.529.1305




SHOP & DINE ^{in the} 49

Where local Couture meets locavores.



shopdine49.com
#ShopDine49

SHOP DINE 49 **SHOP SMALL**

No. 2 / Coit tower couture

UPFRONT

Sundance Sells Kabuki Cinemas

Georgia-based chain takes over; no changes expected

ACTOR-DIRECTOR-PRODUCER Robert Redford and his investors have sold their five Sundance movie houses — including the eight-screen Kabuki cinemas at Fillmore and Post.

The new owner, Carmike Cinemas, based in Columbus, Ga., is the fourth-largest theater chain in the U.S., now with 274 theaters in 41 states and ambitions to expand further. A Carmike official said no immediate changes are planned in the operation of the Kabuki cinemas.

Sundance revamped the Kabuki complex when it took over in 2007, upgrading the decor, seating and sound and adding expanded food and beverage options.

"We have no intention of eliminating the popular beer, wine, cocktail and food programs offered at Sundance Kabuki," said Brian Dobson, director of restaurant operations for Carmike. "The current arrangement works."

Dobson said his company will continue Sundance's reserved seating program, which allows tickets to be purchased online in advance, and will continue to show no ads before screenings. Sundance's "custom content" messages projected before films begin will remain, said Dobson.

Ticket prices won't change, Dobson said, but there may be more "alternative programming" — ballet, theater, opera and small indie films of the type that first put Redford's Sundance Film Festival on the cinematic map.

Carmike bought all five Sundance theaters — the others are in West Hollywood,



Sundance founder Robert Redford at the Sundance Kabuki Cinemas in 2012.

Seattle, Houston and Madison, Wisconsin — for \$36 million in cash. Carmike will continue to operate the five theaters under the Sundance name, but may not expand the Sundance brand, according to statements both firms issued announcing the deal.

Neither local Sundance spokesperson Nancy Gribler nor Kabuki general manager Michael Spring responded to repeated requests for information about any effects of the sale on the Kabuki's operations. Spring was said to be on a long conference call with his new bosses in Georgia.



ELITE FINE JEWELRY

Custom Jewelry Designs
Jewelry Repair
Diamond Brokers
Buy and Appraise Jewelry, Coins, Watches & Estates
We Do House Calls

2480 Sacramento (at Fillmore) | 415-931-9100
sfinejewelry.com | elitefinejewelry@hotmail.com

40% Off Any One Item in Stock over \$2000 | Free Ultrasonic Cleaning



THE NEW FILLMORE

newfillmore.com

P. O. Box 15115 ■ San Francisco, CA 94115 ■ 415-441-6070
editors@newfillmore.com

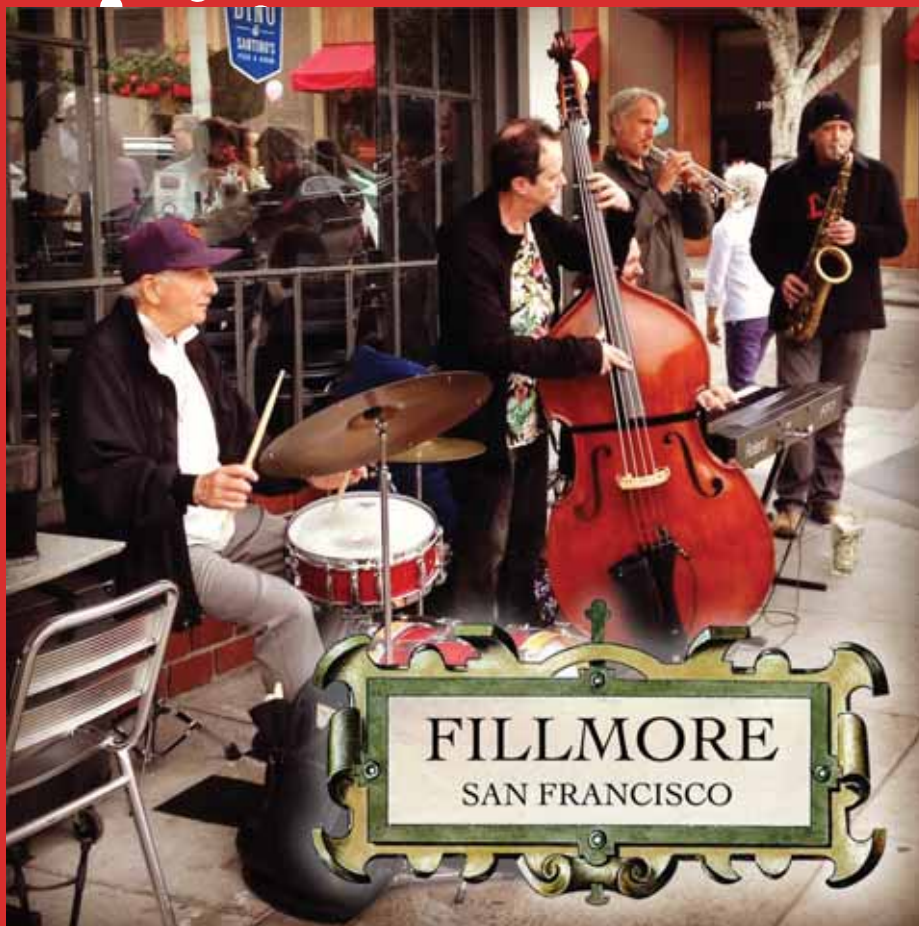
Editors | Barbara Kate Repa & Thomas R. Reynolds
Production Editor | Ginny Lindsay
Copy Editor | Donna Gillespie

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

Connecting the neighborhood

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

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



LIVE JAZZ SATURDAY

.....
UP TO 50% OFF AT YOUR FAVORITE SHOPS!

ALICE & OLIVIA • BLACK FLEECE • COTELAC • DUXIANA
ELITE FINE JEWELRY • ELIZABETH CHARLES • HI HO SILVER
KIEHL'S • MARGARET O'LEARY • L'OCCITANE • PAPYRUS • RUTI
SCOTCH & SODA • SPICE ACE • TOUJOURS LINGERIE & MORE
.....



DECEMBER 19th 12:30 - 3:30 PM

FILLMORESTREETSF.COM ON INSTAGRAM FILLMORESTREETSF

UNION STREET GOLDSMITH



Visit Us At Our
New Location

2118 Union Street, San Francisco
415-776-8048 unionstreetgoldsmith.com

CRIME WATCH

Robbery of a Commercial Establishment With a Gun Sutter and Broderick Streets October 23, 7:50 p.m.

Two men entered a store. One walked toward the back, where he grabbed and held an employee. The second man approached the cash register brandishing a handgun, demanding "all the cash." The employee handed it over. The two suspects then fled. One is a black male from 25 to 30 years old, about six feet tall and weighing 150 lbs. The second suspect is a black male from 18 to 25 years old, about five feet six inches tall and weighing 130 lbs. The matter is still under investigation.

Shoplifting, Stolen Vehicle Geary Boulevard and Masonic Avenue October 25, 9:25 p.m.

Officers responded to a Target store regarding a theft. A woman had picked up several hundred dollars' worth of merchandise and attempted to leave the store. As the officers were speaking with her, she said she needed to check on her kids, who were in her car. The officers took her keys and followed her; they soon discovered her car was empty. A records check proved it had been stolen. The woman was booked on multiple charges, including vehicle theft.

Misuse of a Disabled Parking Placard Bush and Divisadero Streets October 29, 5:26 p.m.

Officers saw a driver park in a space designated for disabled people. The driver then got out and trotted to a nearby business, displaying no mobility problems. The officers asked him if the disabled placard hanging from the mirror of the car belonged to him. He admitted it had been issued to his brother-in-law, who was in Mongolia.

The driver was cited for the violation.

Burglary of Vehicles, Stolen Property Van Ness Avenue and Austin Street November 1, 9:30 p.m.

Officers received a 911 call about a man who was breaking into cars. The caller described the suspect as a black male wearing a black jacket and a black backpack. The officers immediately located a man who matched the description. When they searched him they found a screwdriver, a pry tool and drug paraphernalia in his front pocket. The officers then found two vehicles that had been damaged; items were scattered about on the passenger seats and the center consoles had been left open. A third vehicle had pry marks on the window. A computer check revealed an outstanding warrant for the suspect's arrest. Officers searched his backpack and discovered property that belonged to the owners of the two damaged cars. They were unable to contact the owners of the two vehicles, which were not secured, so the cars were towed. The suspect was booked at county jail.

Assault Franklin and Eddy Streets November 2, 8:39 p.m.

Officers on patrol received a call about a group of men fighting on the sidewalk in front of an apartment building. One of those involved was throwing objects at people; another man was extremely agitated and shouting profanities. Officers arrived and broke up the fight. The argument started when one of the men rang all the doorbells of the apartment building in an attempt to get inside. He does not live there and a resident told him to leave. The man attempting to enter then threw a plastic cup, hitting one of the residents.

ST. DOMINIC'S CATHOLIC CHURCH



St. Dominic's warmly invites you to celebrate the Advent
& Christmas Seasons in our beautiful church...

Weekday Masses:

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

Morning Prayer: 7:15 am (weekdays); 8:00 am (Saturday)

Evening Prayer: 5:00 pm (daily)

Adoration of the Blessed Sacrament:

First Fridays: 2:00 & 9:00 pm (Sign-up required)

Sunday Masses:

Saturday evening: 5:30 pm (Vigil), 7:30 am (Quiet), 9:30 am (Family), 11:30 am (Solemn)
1:30 pm (St. Jude Pilgrim Mass in Spanish), 5:30 pm (Contemporary music), 9:00 pm (Candlelight)



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

Come Join Our Advent Celebrations!

Our Lady of Guadalupe Celebration

Sunday, December 6

1:30 pm Mass (en español), Church Nave

Reception follows in the Parish Hall

Solemnity of the Immaculate Conception

(A Holy Day of Obligation)

Tuesday, December 8

Masses: 6:30 am, 8:00 am, 9:30 am, 5:30 pm, 7:30 pm

Vigil Mass on Monday, December 7, 5:30 pm

Family Pageant & Las Posadas

Sunday, December 13, 3:00 pm, Church Nave

Our Lady of Guadalupe Speaker

Thursday, December 10, 7:00 pm, Church Nave

Annual Christmas Concert

Monday, December 14, 7:30 pm, Church Nave

St. Dominic's Schola Cantorum with The Festival Orchestra

Advent Reconciliation Service

Friday, December 18

12:00 am - 1:00 pm & 7:30 - 8:30 pm, Church Nave
(Individual Confessions Available)

Come Join Our Christmas 2015 Celebrations!

Christmas Eve, Wednesday, December 24 Advent Mass: 8:00 am

Christmas Eve Vigil Masses: Family Masses 4:00 pm & 6:00 pm,

11:15 pm Carol Service, 12:00 am Midnight Mass

(Solemn Mass with choral Music, Strings & Brass)

No confessions today

Christmas Day, Friday, December 25

Masses at 8:30 am (Parish Mass with Carols),

11:00 am (Solemn Mass with Choral Music)

No confessions today and no Masses at 1:30 pm, 5:30 pm or 9:00 pm

Solemnity of the Holy Family of Jesus, Mary & Joseph

Sunday, December 27

Our regular weekend schedule

New Year's Eve Prayer Vigil

Thursday, December 31, 10:30 pm, Church Nave

Solemnity of Mary, Holy Mother of God

Friday, January 1, 2016 (A Holy Day of Obligation)

Parish Mass at 9:30 am

Vigil Mass on Thursday, December 31, 5:30 pm

Solemnity of the Epiphany

Sunday, January 3, 2016

Our regular weekend schedule

Solemnity of the Baptism of the Lord

Sunday, January 10, 2016

Our regular weekend schedule

www.stdominics.org

The man who had been assaulted signed a citizen's arrest form. He was later cited and released.

Shoplifting

**Geary Boulevard and Masonic Avenue
November 6, 8:24 p.m.**

A security guard at Target watched a man steal more than \$400 worth of razor blades. When the suspect walked past the registers without paying, the security guard detained him and called the police. The suspect was cited for shoplifting.

Robbery

Post and Lyon Streets

November 8, 11:54 p.m.

A woman was smoking on her front steps when she was approached by a man and a woman. The woman asked her for a cigarette. After the woman gave her one, they asked her for the time. She took out her phone to check and the male suspect slapped the phone from her hand. As the woman reached down to pick up her phone, the man ran off with her purse. She took off after him, but tripped and fell. A third suspect approached and snatched up her phone as she lay on the ground.

One suspect is a black female from 17 to 21 years old, 5 feet 9 inches tall and weighing about 160 lbs. with a tattoo on her right hand. The second suspect was an Asian male from 17 to 21 years old, about 5 feet 3 inches tall and weighing about 110 lbs.; he had a tattoo on his left hand. The third suspect was an Asian male from 20 to 25 years old, about 5 feet 9 inches tall and weighing about 160 lbs.

**Malicious Mischief, Vandalism to Property
Pine and Gough Streets**

November 13, 4:25 a.m.

A caller reported that a man sprayed a fire extinguisher in the hallway of his

apartment building, setting off the fire alarm. When officers arrived, the witness said the man was a former friend who had stayed with him in the past. The suspect had pounded on his door, demanding to be let in. The caller refused; he has a stay-away order against this individual because of altercations between them. Then the witness saw smoke coming inside his apartment from beneath the front door and heard the fire alarm. He opened the door and the suspect ran.

Officers found the man standing in the building stairwell. When they repeatedly ordered him to get on the ground, he refused and put his hands in his pockets. A struggle ensued between the officers and the suspect, who bit one of the officer's hands, though additional officers succeeded in putting handcuffs on him. The suspect was cited for the violations and, because of his altered mental status, transported to San Francisco General Hospital.

Shoplifting, False ID

**Geary Boulevard and Masonic Avenue
November 19, 1:53 p.m.**

A woman shopping in Target concealed a purse, a wristwatch and a clock in her bag. She then selected several items of clothing and went through to the register to pay for the clothes. Her transaction was declined because of insufficient funds, so she left the store, taking the stolen items in her bag with her. A security guard who had been watching her called the police. When they arrived, the woman presented the officers with a false ID; the person whose ID she used had outstanding warrants for her arrest. When the suspect realized this, she volunteered her true name, and it turned out that she had warrants for her arrest as well. Officers searched her purse and found the stolen items. The suspect was placed under arrest.





**COME HOME
FOR CHRISTMAS!**

Service of Lessons & Carols
December 20 at 5:00 pm

Christmas Eve Choral Service
5:00 pm, Mass at 5:30 pm

Christmas Day Mass
10:00 am

Sunday Services
8:00 am & 10:00 am
(Solemn Mass)

**ST. THOMAS
ANGLICAN CHURCH**
San Francisco's only traditional
Anglican Church. We welcome
you to worship with us.

2725 SACRAMENTO STREET • 415-928-4601

You're invited to the 31st Annual

CABLE CAR CAROLING
from GENERATION
to GENERATION

Sunday, December 6th, 2015
A fundraiser benefiting lonely
and isolated seniors through
Institute on Aging's Center for
Elderly Suicide Prevention

BUY TICKETS ONLINE - SPACE IS LIMITED.

Visit www.ioaging.org/ccc
to reserve your tickets or call
415.750.4142.



Uncle Nick Takes Over at Dino's

► FROM PAGE ONE

Nickolas, sitting in the sunshine at a sidewalk table and flashing his killer smile to passersby who wave hello, claims that after 60-plus years, the restaurant business is in his blood. He says: "I love it when someone comes up to me and asks, 'Don't I know you from somewhere?'"

But the Oakland-born Greek, who launched his six-decade career picking pineapples in the fields of Hawaii, isn't just out to feed his ego.

"I have the time and desire to work more — to continue a 28-year-old tradition of a family-owned restaurant, but turn it up a little bit. I'm not here to make another Nick's Fishmarket," he says of the high-end seafood restaurant that put him on the map.

He has already taken his first steps. He's moved from the East Bay to an apartment just up California Street from the restaurant. "I'm selling one of our cars and we're going to be Mr. and Mrs. Uber," Nickolas says. "I've cut my commute down from an hour and a half to 10 minutes straight downhill in the morning."

Menu tweaking is farther down on his priority list. "Dino and I are on the same



Says Nick Nickolas (center): "We're old school restaurateurs. Show me any other small joint with 20 guys taking care of the guests."

page there. We're old school restaurateurs with an emphasis on our employees. Show me any other small joint with 20 guys taking care of the guests," he says. "Instead, we're going to concentrate more on hospitality. Hospitality is how you welcome your guests, how you look them in the eye, how you treat them once they're in the door, how you seat them, how attentive you are in anticipating their needs, how you put down the check, how you thank them when they leave."

Insists Nickolas: "In 60 years, I've never lost a guest who left because we thanked them too much."

He is somewhat tightlipped about menu changes he's been pondering. "We should have some fish here once in a while, but it's

not going to be a five pound lobster like I did at Nick's. We're a pizza joint, but let's get some fish folks in here by serving some salmon, cod and an elegant fish and chips," he says. "But keep it priced right."

He won't be trotting out USDA choice New York strips or filet mignons. "Too expensive," he says. "We had a great pork chop on the menu for a while and we sold one in four months."

Nickolas maintains the best way to rework a menu is to listen to the guests. "Just talk to them, listen to them and they will tell you what dishes they're looking for," he says. "Lots of people have been coming here regularly for years, but their tastes change."

And he acknowledges new younger guests, the millennials, who are well traveled and have their own tastes. "I want to accommodate them with a series of new Uncle Nick Specials, at both a new affordable lunch as well as at dinner," he says, unwilling to be more specific.

The seasoned restaurateur does not hesitate, though, about promoting a 4 to 6 p.m. happy hour that will include some "creative bar foods." Just do not expect to find martinis and margaritas to wash down Mama's marinara or the fresh mozzarella. "\$100,000 for a booze license? We don't need it," says Nickolas. "Our food lends itself to beer and wine. I see our happy hour spilling over to the outside. There's always

PHOTOGRAPHS BY DANIEL BARMANI

TREAT YOURSELF TO AN EXCITING CULINARY ADVENTURE WITH MICHELIN STAR CHEF SRIJITH GOPINATHAN



Spice Pot — Chef's interpretation of traditional Indian street food with vegetables, tamarind chutney, and chickpea crackers.

Journey along India's Spice Route by way of California at five-time Michelin star winner Campton Place. Chef Srijith's cuisine masterfully blends the finest local produce with the richness of the region's seasonal bounty.



Enjoy a six-course Spice Route menu or indulge in our nine-course Degustation menu. For those with lighter appetites we offer a three-course Theatre Menu and Vegetarian Tasting menu.

2016 Michelin Guide Two Star Winner!

Located in the Taj Campton Place Hotel in the Heart of Union Square
camptonplacesf.com for reservations | 415.781.5555
340 Stockton St. | San Francisco
Open Daily for Lunch and Dinner

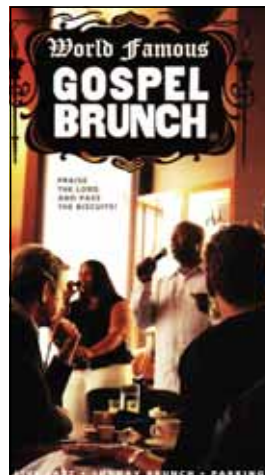


Academy
Bar & Kitchen

Academy Bar & Kitchen is a community-inspired restaurant that takes the community part seriously.

Sharing ideas, promoting and maintaining standards — Academy's mission is to explore the inspiring and diverse culture of Northern California.

1800 Fillmore Street • San Francisco, CA • 415-775-1800
academysf.com



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

1300
ON FILLMORE

WHERE
the fillmore district
1300 fillmore street at eddy
san francisco, ca 94115

PARKING
public garage

RESERVATIONS
415.771.7100 or www.1300fillmore.com

a beautiful parade of people on Fillmore. I see it as a gathering place, like a Greek taverna."

But Nickolas doesn't envision Dino & Santino's adding breakfast to its culinary repertoire. "We don't have the equipment or the space," he says. "We're sticking to 11 a.m. to 11 p.m., seven days a week. Our big day is Sunday, when everyone comes in to watch the games — and eat."

Nor is he planning to unfurl a laundry list of tasty new desserts. "We do just one dessert — loukoumades, a Greek donut that is deep fried and served with honey, cinnamon and walnuts. You find them at Greek festivals," he says. "If someone wants another dessert, we send them around the corner to Smitten for their fresh ice cream or across the street to Sift. We love our neighbors."

And Nickolas makes it clear he will not be tethered to the restaurant dawn to dark. "I'm going to walk the streets and hustle for new customers," he says. "I did it 65 years ago. I haven't forgotten how and I like doing it."

Still, he's quick to add he's not looking backward for business. "There are all the young kids today," he says. "You can't just do delicious food. They want vegan and gluten-free. We now have gluten-free pizza dough."

Dino & Santino's also has a little-known but prosperous corporate catering divi-

sion, often in collaboration with another San Francisco caterer called Zesty, which Nickolas is now supervising. Some new dishes have already been created for the catering venture that could show up in the restaurant.

He's also hatching a plan to round up the Fillmore's restaurant owners for a regular meeting. "In every city where I had a Nick's Fishmarket, I created an association



"I'm giving him the keys, but I'll still be around."

— DINO STAVRAKAKIS, who remodeled in 2013 and added son Santino's name

of fine dining restaurants and invited everyone to be part of it," he says. "In Chicago, I had the top 25 restaurants in the Loop as members. We all had a drink, talked about our mutual problems and opportunities and no one was jealous. We were all supportive of each other. We can do that here in the Fillmore."

It All Started With Her Mom's Tomato Sandwich

By JOANNE WEIR

WHEN I WAS 6 years old, a feisty little thing with a mop of red hair spiraling every which way, my mom made me a simple sandwich for lunch. Not peanut butter and jelly or tuna fish salad, mind you; my mom was a professional chef, after all. Mom's version of simple was her tomato sandwich: homemade white bread, homemade mayonnaise and a ripe sweet red tomato plucked fresh from her garden.

As Mom arranged tomato slices, still warm from the sun, atop a generous slathering of mayonnaise, she looked me in the eyes and said: "Whenever you eat or cook tomatoes, they need a sprinkle of salt. Salt brings out the sweetness and acidity." I watched closely, tummy grumbling, as she liberally dusted the sliced tomato with kosher salt.

I didn't think much of it at the time. I was a kid; I just wanted to eat my lunch. But looking back, I think my lifelong love affair with food may have begun in that precise moment. Little did I know how right my mom was, or how often I'd think of her sage advice while cooking or teaching. But I swear it comes up in almost every single class I teach, and I tell the tale and pass her wisdom along.

My entire childhood, I was surrounded by a family that loved and appreciated good, quality food. Both my maternal



and paternal grandparents ran farms in New England, where they lived off the land — preparing seasonal, homemade, homegrown, organic, artisanal food. Of course, at the time no one used those terms. It was just what they did.

I'll never forget eating my Grandpa Sears' incredible chicken salad sandwiches in the shade of his maple tree. Chicken from his own coop, silky homemade mayonnaise, baking powder biscuits warm from the oven and just-fried hand-cut potato chips.

Growing up like that, I was practically destined to follow a culinary path. After a slight detour through college and a few precarious years as a middle school art teacher, I found my way back to

TO PAGE 8 ►



tacobar

A casual and FUN Fillmore neighborhood taqueria serving **MEXICAN CLASSICS**

- Comida made with free-range chicken, grass-fed beef, line-caught fish, organic tortillas and more...
- Home-made guac & chips
- Thirst-quenching agua frescas, agave margaritas, sangria and Mexican cervezas
- Enjoy weekly specials
- Join us for weekend brunch

We love catering fiestas & corporate meetings!
Call (415) 786-9406 to find out more

2401 California Street @ Fillmore
www.415tacobar.com
Open 7 days/week

la mediterranee

CAFÉ • RESTAURANT

CATERING

2210 Fillmore
(at Sacramento)
San Francisco

415.921.2956

CELEBRATING 30th ANNIVERSARY
FILLMORE LOCATION

www.cafelamed.com




FRIED CHICKEN & LIVE BLUES

Every Monday at
The Elite Cafe
Music from 6:00 - 9:00

Elite Cafe
2049 Fillmore Street (@ California)
www.TheEliteCafe.com
415.346.8400

**spice
ace**



Spice up the Holidays!

Enjoy over 400 spices, herbs, salts, peppers, chiles, sugars, extracts, blends & gift sets from all over the world. We bring you the finest ingredients and variety possible, at affordable prices.

Come Taste Over 400 Great Products!

1821 Steiner Street (between Bush & Sutter Streets)
Lower Pacific Heights, San Francisco, CA
spiceace.com 415.885.3038

Destined to Follow a Culinary Path

► FROM PAGE 7

food. Studying under famed French chef Madeleine Kamman to earn a master chef degree, I spent a rigorous year learning to love food on a whole new level, by understanding it inside and out: the origin, history and science behind a dish; how to taste, recognize and balance nuances of flavor.

I took my newfound knowledge and moved to San Francisco. Cities don't get much more food-oriented than this one. Wandering Fillmore Street, I immediately felt at home, despite the 3,000 miles that separated me from my family in New England. The beautiful painted lady I've called home for the past 25 years beckoned with its architecture, which mimicked the Victorian style of Grandpa's farm.

I got my first cooking job at Alice Waters' Chez Panisse in Berkeley based in large part on the passion for food I'd experienced on my grandparents' farms. Sure, I had a culinary degree from one of the most prestigious programs in the world, but it was when I spoke of lunch under Grandpa's majestic maple that Alice's eyes really lit up.

Chez Panisse was leading a movement to return to the food of my grandparents' era. Committed to serving seasonal, local, organic and sustainable food, the restaurant was at the forefront of the



A tomato sandwich sparked cooking teacher and television chef Joanne Weir's career.

California food revolution. It was a thrill and an honor to experience the new food movement firsthand, especially since my personal food philosophy mirrored the restaurant's.

Many people — including me — thought I was a little crazy to leave after five years. But I was at a time in my life where I didn't want to be tied down in one place. I could easily see myself spending my entire career at Chez Panisse — truly the perfect working environment — but I

just couldn't settle my wandering spirit.

Teaching cooking classes afforded flexibility and eventually led to incredible travel opportunities: Australia, New Zealand, Asia, Spain, France, Italy, Greece, Morocco, South America, Mexico and all over the U.S. My father once called me his "wandering gypsy," and I've certainly lived up to the moniker.

While traveling the world, I continue to reaffirm my passion for quality ingredients. Most of my favorite travel

memories include trips to the local markets. Whether shopping the Rialto in Venice, the souk in Marrakech, or a farmers market in San Francisco, the market is my happy place. Surrounded by beautiful, fresh, seasonal ingredients, I am inspired.

But as much as I enjoy wandering, I also love coming home. Some of the cooking classes I teach in my home studio kitchen near Fillmore Street are among my favorites. Students gather from all around the country, sometimes the world, to cook with me. Watching first-time visitors discover and fall in love with San Francisco makes me fall in love all over again. Pointing out neighborhood gems such as Dosa, Out the Door, SPQR, Delfina and Spice Ace, I remember how lucky I am to call this area home.

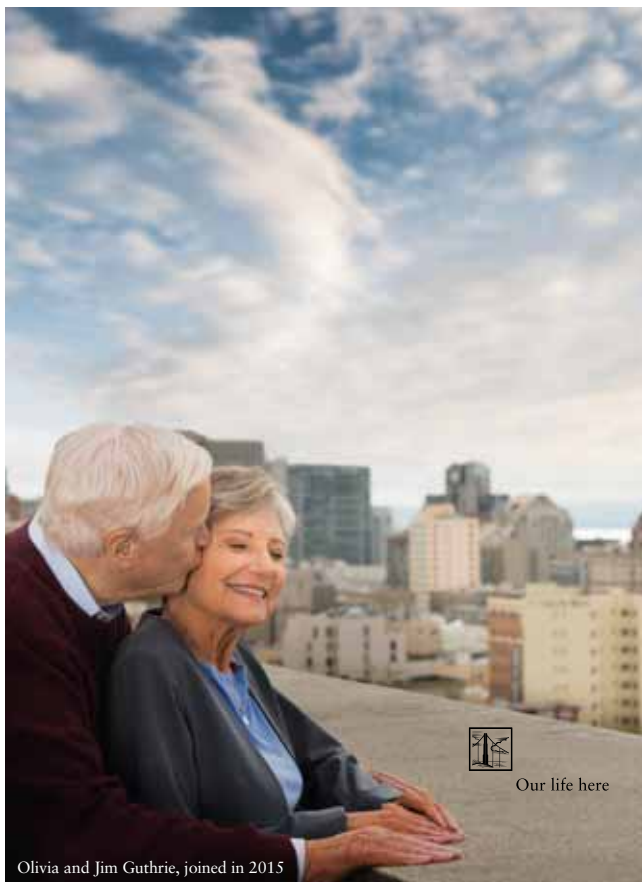
It was here in the neighborhood that I wrote my new cookbook-memoir, *Kitchen Gypsy*, while developing and testing all the recipes in my home kitchen, popping into Mollie Stone's countless times a day for last-minute, must-have ingredients.

In the midst of writing, I realized how clearly my life's path was influenced by my experiences in childhood.

I guess it just goes to show how formative the childhood years can be. I may not have been paying close attention at the time, but my mom's passion for food and my grandparents' farm-to-table practice clearly imprinted on me.

You hear that, 6-year-olds? Pay attention to the grownups. They just may know what they're talking about.

Joanne Weir is maestra de cocina at Copita Tequileria y Comida in Sausalito. Her newest book, Kitchen Gypsy, is available at Browser Books at 2195 Fillmore.



Our life here

Olivia and Jim Guthrie, joined in 2015

Their Shared VISION

Olivia and Jim decided that San Francisco Towers not only is the city's most appealing senior community, but also offers an address central to the best of the Bay Area. After all, with children and grandchildren in California and a teaching history that includes Stanford and UC Berkeley, their choice was perfectly clear. They think the view from our rooftop garden is pretty spectacular, as well. To learn more, or for your personal visit, please call 415.447.5527.



San Francisco Towers

The life you want, in the city you love.



A not-for-profit community owned and operated by Episcopal Senior Communities. License No. 380540292 COA #177 EPSF723-01WF 120115

1661 Pine Street San Francisco, CA 94109 sanfranciscotowers-esc.org

A Three-Year Odyssey Into Madness — Then Home Again

► FROM PAGE ONE

At first his landlord assured Scott he would be back in his apartment in a couple of months. So he moved in temporarily with a neighbor across the alley. But as the renovation of the building languished, he needed another place to stay, and found no good options. So he moved back into his charred apartment.

"There was no heat or light, but the water was still running," he writes. "It was much better than the Tenderloin cesspool I had fled. On my first night in what had been my old bedroom, I looked up through the blackened rafters to the shingles of the roof, which roared with a great downpour and thunder while lightning lit the plastic sheets stretched over the window spaces. Oddly, it all felt elemental and reassuring and that something positive could now happen."

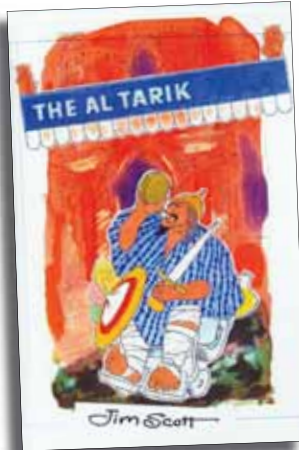
That unflinching sense of optimism runs throughout his sad story. A neighbor tipped city inspectors that Scott had returned to his damaged apartment. After a week, a case-worker arrived to say he had arranged five free nights at a hotel Scott calls the Al Tarik, but which an observant local might recognize as the Granada.

He would remain there for more than two years, paying for the privilege himself, plus the rent on a storage locker for his belongings. Yet he kept his attitude positive.

"The madness of the Al Tarik is proving restorative," he writes. "In general, the people in our gang of around 250 are estimable in that, though coming from all strata of city life, having often grievous mental, emotional and physical problems — and in a lot of cases having been dust-binned by fate or relatives — they have tolerance, understanding and are often helpful to one another. There are exceptions — some shocking."

He decided he would get through it by writing a book.

"That I liked the place immediately has a lot to do with our great array of noble discards — their look, their stories, interaction with one another and with the individualistic though understanding staff," he writes. "Observing, conversing and recording are going to help me through a period of harried homelessness, poor health and my 88th year."



"Two old strangers living together in a small room is a grim idea, but I don't have a choice."

— JIM SCOTT
in *The Al Tarik*

Despite it all, he counted his blessings.

"Yes, it's been more than a year since that July 30th event," he writes. "A rough year with displacement, storing, relocation, leg and health problems, while listening to the sound of a bank account getting sucked down the drain."

But: "The woeful truth is that this is all trivial compared to what others are enduring here on the Raft of the Medusa."

At first he had a room of his own.

"It has been a foolish extravagance," he writes, "although with its erratic heating, howling neighbor, reek from the laundry, bed bugs and cockroaches, it is far from posh."

As the months passed, the need to conserve his meager resources made it necessary to take a roommate.

"I've made the transition from private to shared room status," he writes, "and along with feelings of life spiraling downward, it, the room share, has been, as was predicted a year ago, a failure. The fates had fun listing then randomizing the parlous roommate possibilities offered by the hotel, a list that includes the ex-con, the addict, the thief, the woefully disabled and all manner of demented, then assigned me one I hadn't thought of — the drunk."

He adds: "Two old strangers living together in a small room is a grim idea, but I don't have a choice, and the savings are big and necessary. It will slow the drain on funds, postpone the auctioning of my belongings and delay the chances of life on the street."

Through it all, he continued his tradition of creating a self-portrait on Thanksgiving. Art supplies were limited, so he worked in pencil.

"In doing my annual Thanksgiving self-portrait, I'm saying I'm glad to be in fair health and in at least better shape than some of the other guests," he writes. "Though facing 90, I'm able to be of some help to my shipmates. Also, as a project, I have been doing pencil portraits of the guests, giving the models the originals after getting copies in the office."

Construction on his flat on California Street dragged on into a third year. But he was determined to stick it out and get back home, with no encouragement from his landlord.


"Trying to get the keys for the move-in, there was an ugly scene with the landlord, who is deeply resentful of my paying way under market value for the place, as well as having sued him," he writes. "He offered to buy me out. It may be senile bravado, but I'm moving in."

And he did. This year on Thanksgiving he painted his self-portrait at home.

Jim Scott's newest book, The Al Tarik, and his earlier book, Art Student, are both available at blurb.com.

THE VILLAGE PROJECT PRESENTS: THE 10TH ANNUAL KWANZAA CELEBRATION

KWANZAA 2015-16



UMOJA (UNITY): To strive for and maintain unity in the family, community, nation and race. **Saturday, Dec. 26th: 12 Noon** — Museum of the African Diaspora, 665 Mission Street @ 3rd; **7 pm** — African American Arts & Culture Complex, 762 Fulton Street @ Webster

KUJICHAGULIA (SELF-DETERMINATION): To define ourselves, name ourselves, create for ourselves and speak for ourselves. **Sunday, Dec. 27th: 1 pm** — San Francisco Public Library Koret Theater, 100 Larkin Street; **4 pm** — Third Baptist Church, 1399 McAllister @ Pierce

UJIMA (COLLECTIVE WORK AND RESPONSIBILITY): To build and maintain our community together and make our brother's and sister's problems our problems and solve them together. **Monday, Dec. 28th: 12 Noon** — City Hall, 1 Dr. Carlton Goodlett Way, Rotunda; **2 pm** — Western Addition Senior Center/WAFRC 1390 Turk @ Fillmore; **6 pm** — Bayview Y, 1601 Lane @ Revere

UJAMAA (COOPERATIVE ECONOMICS): To build and maintain our own stores, shops and other businesses and to profit from them together. **Tuesday Dec 29th: 1 pm** — Hamilton Rec/MoMagic, 1900 Geary @ Steiner; **5 pm** — Minnie & Lovie Rec Center, 650 Capitol @ Montana


NIA (PURPOSE): To make our collective vocation the building and developing of our community in order to restore our people to their traditional greatness. **Wednesday, Dec. 30th: 1 pm** — Boys & Girls Club, 344 Fulton @ Gough; **4 pm** — Glide Memorial Church, 330 Ellis; **7 pm** — Rafiki Coalition for Health and Wellness, 601 Cesar Chavez @ 3rd St (near Pier 80)

KUUMBA (CREATIVITY): To do always as much as we can, in the way we can, in order to leave our community more beautiful and beneficial than we inherited it. **Thursday, Dec. 31st: 12 Noon** — Potrero Hill Family Resource, Potrero Hill Recreation Center, 801 Arkansas Street @ 22nd Street; **4 pm** — Success Center/King/Marcus Center, 1680 Eddy @ Pierce

IMANI (FAITH): To believe with all our heart in our people, our parents, our teachers, our leaders and the righteousness and victory of our struggle. **Friday, Jan. 1st: 6 pm** — Union of Black Episcopalians/St. Cyprian's Episcopal Church, 2097 Turk @ Lyons

ENTERTAINMENT BY
TIA CARROLL
&
DJ MR. C.

FREE TO THE PUBLIC - FOOD & ENTERTAINMENT
FOR MORE INFO CONTACT ADRIAN WILLIAMS
415.424.2980 - WWW.THEVILLAGEPROJECTSF.ORG
WWW.KWANZAAASANFRANCISCO.COM
SEND DONATIONS TO: 2097 TURK STREET, SAN FRANCISCO, CA 94115



By SALLY SPOWE

ON A RECENT Saturday afternoon, I set out to shop at Athleta and Eileen Fisher. I chose to take the 22-Fillmore bus rather than dodging cyclists, stopping for jaywalkers and finding a place to park within five blocks of Fillmore Street. Next to me sat a woman with an odd shaped black box.

"What's that?" I asked.

She explained there was a ukulele inside and that she was going to play at a jam. ■ **FIRST PERSON**

"Come to the jam," she said. "I'm getting off at the next stop."

I was open to this chance meeting and curious enough to tag along. The jam was at Pa'ina, the lounge and restaurant on Post Street next to the Kabuki Theatres. As I stepped through the open door, there was an amazing sight: About 50 women and men of all ages playing ukuleles in a huge dimly lit room. A wonderful energy almost like an aroma wafted out the door. Many musicians were also munching on Hawaiian food and others were tuning their ukuleles with an electronic digital gadget that made it easy to harmonize.

I wanted to know how to play. "No matter what your skills, you can play along," one musician assured me.

With her easy smile and a white plumeria flower in her long dark hair, Cynthia Lin had everyone's attention when she came to center stage. Then they began playing "It's Been a Hard Day's Night." It was not what I expected.



Cynthia Lin now helps others learn to play the ukulele. "It's easy to catch on," she says.

Romancing the Ukulele

Cynthia Lin has a new love she loves sharing

A few weeks later, I took the introductory class for an hour and a half.

Lin is a huge force expanding the audience for ukulele music, long associated with Hawaii and marginalized from the mainstream. On stage at a jam and in person teaching classes, she has an enthusiasm for ukuleles that's palpable. Every month she offers a free jam session that draws ukulele players from around the Bay Area. And she believes anyone can learn to play the ukulele by practicing just five minutes a day.

"Even if you've never played a musical instrument, it's easy to catch on. It sounds better if it's played in a group and it's more fun," she says enthusiastically. "And the ukulele is adaptable to other music: rock, pop, jazz, folk."

From "Somewhere Over the Rainbow" to "It's Been a Hard Day's Night," she adapts favorite songs she has scored and adds her own songs with original lyrics. She also posts video lessons and has a monthly online jam.

"I have learned so much about

recording, arranging, song selection — and have really seen growth in my ukulele skills," she says. "It's also helped me build a bigger following online, and it's so great to have fans encouraging me each time I post a video."

Lin picked up the ukulele two years ago when she moved to San Francisco from New York, switching from guitar because she liked the sound and found the ukulele easier to carry. Now a performer, singer, songwriter, vocal coach and teacher, she has also produced four albums and performs regularly with her band, Cynthia Lin and the Blue Moon All Stars.

Though most people associate ukuleles with Hawaii, Lin has no Hawaiian roots. But she was drawn to island culture and music, and Hawaii has become her adopted home.

"I've come to fully embrace the culture of aloha spirit, which is the sharing of peace, love and compassion without any expectation in return," she says. "Teaching ukulele gives me an opportunity to share aloha through the joy of music."

Lin has visited Hawaii twice in the last two years and has also performed there.

"Hawaii feels like my cultural home," she says, "and I'm looking forward to visiting more often — and maybe living there one day."

Cynthia Lin offers a 90-minute introductory class at Aloha Warehouse at 1731 Buchanan Street in Japantown. The cost is \$30. For more information, email bello@cynthialin.com or visit cynthialin.com. The next ukulele jam at Pa'ina, at 1865 Post Street, is scheduled for December 19.

jest jewels
for the girl in all of us

Thanks San Francisco for voting us the best jewelry and accessory stores with the largest selection of Fine Fashion jewelry in the Bay Area!

Custom Monograms! Alex & Ani Chan Luu

Bracelets \$25-295

WWW.JESTJEWELS.COM 415-563-8839 JESTJEWELS@GMAIL.COM
1800 UNION ST. #F • 3 EMBARCADERO CENTER, SF • 1791 4TH ST. BERKELEY • 356 SANTANA ROW, CA

You live it. We'll frame it.
Fine Custom Framing ♦ Photo Frames ♦ Decorative Mirrors

2019 Fillmore St...415-922-6811
355 Presidio Ave...415-346-1860 348 West Portal Ave...415-759-2002
WalterAdamsFraming.com

Walter ADAMS FRAMING

our favorite new arrivals.

shop online: WELOVELEFTOVERS.COM

415.409.0088
OPEN DAILY 10-6
1350 VAN NESS AVE home consignment

leftovers

SEE OUR PROGRESS in the Fillmore Area



My-Linh Nguyen
Senior New Business Representative
HAYES VALLEY RESIDENT

“I manage and coordinate the installation of new gas and electric services. The most exciting part about my job is that I have the opportunity to work with local business owners and play a part in the development of their businesses, which contribute to the growth of our San Francisco neighborhoods.”

PG&E refers to Pacific Gas and Electric Company, a subsidiary of PG&E Corporation. ©2015 Pacific Gas and Electric Company. All rights reserved. Paid for by PG&E shareholders. All facts 2013/2014 unless otherwise noted.

At PG&E, our customers are our neighbors. The communities we serve as PG&E employees are where we live and work too.

That's why we're investing \$5 billion this year to enhance pipeline safety and strengthen our gas and electric infrastructure across northern and central California. It's why we're helping people and businesses gain energy efficiencies to help reduce their bills. It's why we're focused on developing the next generation of clean, renewable energy systems.

Together, we are working to enhance pipeline safety and strengthen our gas and electric infrastructure—for your family and ours.

SEE THE FACTS IN SAN FRANCISCO



Replaced approximately 28 miles of gas transmission pipeline



Invested more than \$443 million into electrical improvements



Connected more than 5,100 rooftop solar installations



**Together, Building
a Better California**

pge.com/SeeOurProgress

GRAND IN A VERY VICTORIAN WAY

The Payne Mansion
becomes a hotel

By BRIDGET MALEY

THE PAYNE MANSION stands on the south side of Sutter Street between Franklin and Gough, a distinctly visual reminder of the city's Victorian past. Recently renovated to accommodate the boutique Payne Mansion Hotel, the building was constructed in 1881 and survived the 1906 earthquake and fire. It was designed by the architectural collaboration of two brothers-in-law, William F. Curlett and Theodore Eisen.

Mary Pauline O'Brien was the niece of the Comstock "Silver King" William S. O'Brien, who made a fortune in the Great Bonanza as an investor in the Consolidated-Virginia Mine in Virginia City, Nevada. When he died in 1878 at age 53, Pauline O'Brien Payne inherited a chunk of her uncle's estate. Married in New York City by Cardinal McCloskey on July 21, 1880, Mary Pauline and Theodore F. Payne quickly set about planning for a lavish San



The Payne Mansion at 1409 Sutter was designed by architect William F. Curlett (above) and his brother-in-law, Theodore Eisen, and built in 1881.

PHOTOS: SAN FRANCISCO HISTORY CENTER, SAN FRANCISCO PUBLIC LIBRARY

Francisco house. The March 1882 edition of the *California Architect and Building News* noted that a two-story plus basement frame house was being designed by architects Curlett and Eisen, and constructed by contractor Creighton, at a cost of \$16,500.

Interestingly, the building contract for the Sutter Street home was listed under Mrs. Payne's name, indicating that indeed it was her money financing its construction. Her name was also listed as the owner

of the lot on which the house stands. It is rumored that Pauline O'Brien's generous inheritance carried a stipulation that it never be under the control of a future husband — although Theodore Payne, a successful manufacturer of nuts and bolts, was not at a loss for his own money.

Architect William Curlett was born in Warrenpoint, Ireland, in 1845 and trained in architecture in Ireland and England

prior to immigrating to the United States.

He came to San Francisco for a short time in 1871 and then moved to Los Angeles, where he played a role in the design of St. James Park. Returning to San Francisco, Curlett went on to design a number of extravagant residences, including both Crocker mansions on Nob Hill and James Phelan's summer estate, Montalvo. He also designed courthouses in both Los Angeles and Fresno counties and numerous San

THINK STRATEGIC & PROACTIVE

Think Zephyr.

Highly competitive and famously complex, the San Francisco Ba Area real estate market can be both challenging and rewarding. Zephyr turns savvy, informed urbanites into successful homeowners, investors and sellers. ZephyrRE.com



Now 1409 Sutter houses the boutique Payne Mansion Hotel, with 10 guest rooms and magnificently restored public spaces.

Francisco commercial buildings, including the Shreve Building at Post and Grant.

The September 1883 edition of the *California Architect and Building News* announced another project by Curlett, this time with architect partner Walter Culbertson. The house, an incredibly elaborate three-story mansion, stood at the corner of Van Ness and Washington and was constructed for Porter Ashe at the astounding cost of \$100,000. Unlike the Payne Mansion, the Ashe mansion did not survive when the U.S. Army dynamited Van Ness Avenue in 1906 to create a firebreak.

In addition to Culbertson and Eisen, Curlett had several other design partners during his career, including William McCaw, an old friend from Belfast; Aleck Curlett, his son; and Augustus Laver. Curlett was a Bohemian Club member, as

well as a Mason. His peers selected him chairman of the advisory board for San Francisco's Panama Pacific International Exposition of 1915.

The Paynes engaged Curlett on a number of occasions, including the design of several commercial buildings. Finally, in 1906, after seeing the ravages of the earthquake and fire, they relied on Curlett to design an extensive Italian villa as their country estate on 40 acres in the popular Fair Oaks section of Menlo Park. Theodore Payne died in 1907 and never saw his completed villa. Today, the home is part of the Menlo School.

The Paynes' Sutter Street mansion was grand in a very Victorian way. It was an easy mix of Stick Style with the more modern, at the time, Queen Anne Style. It

included an elaborate side elevation porte-cochere, an octagonal turret with an open air porch, multiple street-facing bay windows, wood shingles and siding of varying sizes and shapes, as well as chimneys with decorative brickwork. Pictured in *Artistic Houses of California* circa 1888, the house had modern plumbing and heating as well as elaborate interior finishes.

While the porte-cochere has been lost and some of the interior was remodeled for a 1980s jewelry store, the building is remarkably intact. Highly detailed oak paneled walls, inlaid floors and ceilings of what appear to be Lincrusta, a deeply embossed wall covering, still adorn the front reception rooms.

Mary Pauline O'Brien Payne gave up the Sutter Street house sometime around 1909 and spent a number of years at the

Menlo Park estate, which she sold just eight months before her death. She spent her final days in New York, the city of her birth, near two of her children, and died there in 1922.

After the Paynes, Edgar and Ida Anderson and their daughter Marion lived at 1409 Sutter Street. By 1933, the building was occupied by the Japanese YMCA. Karl Lengfeld, an antique dealer and interior decorator, used the house for commercial purposes from about 1940 into the late 1960s. For many years it was the headquarters of the San Francisco Medical Society.

The building's new use as the Payne Mansion Hotel, with 10 guest rooms and public spaces on the ground floor that can be rented for events, will enable visitors to experience a Victorian-era landmark firsthand.



Happy Holidays from Recology San Francisco

Holiday Schedule:

December 25th, Christmas Day – No Collection Service

January 1st, New Year's Day – No Collection Service

If your collection falls on one of the above holidays, your collection will occur on the following day (December 26th or January 2nd).

Tree Recycling:

Recycle your Christmas tree by putting it curbside on your regular collection day from January 2nd through January 15th. Please remove all decorations before putting it curbside.

For more information, visit www.RecologySF.com



Join our Premier Club and earn

.80%
APY*
on your Money Market Account



1900 Fillmore St.
415.674.9590
sterlingbank.com

Call or visit to start earning
more now!

*The Annual Percentage Yield (APY) is effective as of 11/16/2015 and is subject to change without notice. \$500 minimum opening deposit required in money market account. Rates are compounded monthly and paid on the entire balance in the amount. Fees may reduce earnings if the average minimum monthly balance of \$500 is not maintained. Membership in the Sterling Premier Club is required. Contact us for Club member requirements.



Specialists in Residential Urban Landscaping

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

415-821-3760 • 1031 Valencia St., San Francisco • jmoyerlandscaping.com
Landscape Contractor License 853919 • Pest Control License 36389

NEIGHBORHOOD HOME SALES

Single Family Homes	BR	BA	PK	Sq ft	Days	Date	Asking	Sale
1988 Bush St	3	3	0	3,024	18	10/19/2015	1,895,000	2,300,000
2317 Webster St	4	2	3	2,127	40	10/16/2015	3,250,000	2,825,000
1523 Baker St	5	4	2	3,528	12	10/23/2015	2,850,000	3,500,000
318 Walnut St	4	2	2	2,707	15	10/20/2015	3,200,000	3,750,000
1641 Green St	4	3	1	2,442	51	11/10/2015	3,995,000	4,150,000
3808 Clay St	4	2	2	3,100	22	10/16/2015	4,500,000	4,200,000
135 Locust St	4	3	1	n/a	12	11/4/2015	4,995,000	5,410,000
2730 Broadway	4	3	1	n/a	49	10/20/2015	5,850,000	5,500,000
1533 Sutter St	6	7	3	n/a	157	11/12/2015	6,595,000	5,530,000
2727 Union St	4	3	2	3,675	6	10/29/2015	6,250,000	6,800,000
2209 Pacific Ave	4	4	2	1,482	52	11/5/2015	9,495,000	9,950,000

Condos / Co-ops / TICs / Lofts

2040 Franklin St #506	0	1	1	791	23	10/30/2015	575,000	540,000
2234 California St #A	1	1	0	n/a	39	11/6/2015	749,000	779,000
1998 Pacific Ave #203	2	2	1	n/a	55	10/19/2015	998,000	1,105,000
1805 Fillmore St #305	2	2	1	1,129	45	11/2/2015	1,095,000	1,125,000
3177 California St	3	2	1	n/a	38	11/4/2015	1,050,000	1,175,000
2286 Filbert St	2	1	1	1,160	25	11/3/2015	1,200,000	1,225,000
1950 Gough St #304	1	1	1	1,050	19	11/3/2015	998,000	1,227,000
2921 Washington St #6	1	1	1	1,070	4	10/23/2015	995,000	1,250,000
2409 Scott St #2	1	1	1	1,135	32	11/9/2015	1,225,000	1,320,000
1982 Scott St	2	2	1	1,386	21	11/10/2015	1,395,000	1,461,000
1770 Pacific Ave #402	2	2	1	1,500	17	10/21/2015	1,249,000	1,775,000
1901 California St #8	3	2	1	n/a	10	11/2/2015	1,695,000	1,800,000
2201 Sacramento St #601	2	2	1	1,498	4	10/22/2015	1,650,000	2,000,000
2186 Vallejo St #1	2	2	1	n/a	21	10/21/2015	2,290,000	2,300,000
3991 Washington St	3	3	1	1,980	19	10/22/2015	2,100,000	2,327,500
2327 Bush St	3	3	1	2,082	10	11/4/2015	1,795,000	2,410,000
3025 Broderick St	2	2	1	2,145	56	10/27/2015	2,550,000	2,500,000
1844 Greenwich St	4	3	2	n/a	16	11/4/2015	2,295,000	2,682,000
2689 Broderick St	4	3	2	2,670	34	11/3/2015	3,500,000	3,300,000

Average condo: \$1.1 million

Condominium buyers in San Francisco have become as accustomed to seven-digit price tags as those shopping for single-family homes. October's median sales price for a San Francisco condo was \$1.1 million, and that figure has not dipped below \$1 million since January.

A look at condo sales in San Francisco's most desirable central neighborhoods underscores this trend. Of the 19 units that changed hands in Pacific Heights, Lower Pacific Heights, Cow Hollow and Presidio Heights in the last month, only two sold for less than \$1 million.

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

Today:
Finding myself.

Tomorrow:
Finding myself
a career.

Connect with your
fellow students.

Connect with
your **future.**

**CITY
COLLEGE
OF SAN FRANCISCO**

Future Focused

REGISTER NOW!

ccsf.edu
415.239.3285



Michael W. Perry
& Company

Fine Custom Framing
Antique Prints & Maps

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

hiho silver
SAN FRANCISCO

1904 FILLMORE STREET • 415.771.4446
hihosilver.com

Pacific Heights Chevron Auto Repair



"Your Neighborhood Repair Shop"

**CALL FOR AN APPOINTMENT NOW
415.567.1136**

TUESDAY & WEDNESDAY SPECIALS

\$200 off Labor Charges On Any Labor Fees Over \$100	FREE Brake Inspection & Tire Rotation with any Lube, Oil & Filter Service	20% off Smog Check!
--	---	----------------------------------

Coupon must be presented at time of purchase.

OPEN EVERYDAY 8 am - 9 pm
Repair Hours: M-F 8 am - 5 pm

2500 CALIFORNIA (AT STEINER) | pacificheightschevron.com



What matters to you matters to us.

(So it's not Outrageous Orange until you say
it's Outrageous Orange.)



Visit us at:

Fredericksen Hardware & Paint

3029 Fillmore St.
San Francisco, CA 94123
415.292.2950

facebook.com/fredericksenhardwarepaint

© 2013 Benjamin Moore & Co. Benjamin Moore and the triangle "M" symbol are registered trademarks of Benjamin Moore & Co.

DINING

1300 on Fillmore
1300 Fillmore 415-771-7100

Academy Bar & Kitchen
1800 Fillmore 415-775-1800

BaySubs & Deli
2486 Sacramento 415-346-3888

Bun Mee
2015 Fillmore 415-814-3104

Chouquet's
2500 Washington 415-359-0075

Curbside Cafe
2417 California 415-929-9030

Dosa
1700 Fillmore 415-441-3672

Elite Cafe
2049 Fillmore 415-673-5483

Fat Angel
1740 O'Farrell 415-525-3013

Florio
1915 Fillmore 415-775-4300

Fresca Peruvian Cuisine
2114 Fillmore 415-447-2668

Gardenias
1963 Sutter 415-776-6783

Glaze Teriyaki Grill
1946 Fillmore 415-590-2199

The Grove
2016 Fillmore 415-474-1419

Harry's Bar
2020 Fillmore 415-921-1000

India Palace
1740 Fillmore 415-567-7789

Izakaya Hashibiro Kou
1560 Fillmore 415-441-9294

Jackson Fillmore Trattoria
2506 Fillmore 415-346-5288

La Mediterranee
2210 Fillmore 415-921-2956

Mehfil Indian Cuisine
2301 Fillmore 415-614-1010

OTD
2232 Bush 415-923-9575

Pa'ina
1865 Post 415-829-2642

Palmer's Tavern
2298 Fillmore 415-732-7777

Pride of the Mediterranean
1761 Fillmore 415-567-1150

The Progress
1525 Fillmore 415-673-1294

Roam Burgers
1923 Fillmore 415-440-7626

SPQR
1911 Fillmore 415-771-7779

State Bird Provisions
1529 Fillmore 415-795-1272

Sweet Lime
2100 Sutter 415-674-7515

Sweet Maple
2101 Sutter 415-855-9169

Tacobar
2401 California 415-674-7745

Ten-ichi
2235 Fillmore 415-346-3477

Thai Stick
2001 Fillmore 415-885-6100

Troya
2125 Fillmore 415-563-1000

Via Veneto
2244 Fillmore 415-346-9211

Woodhouse Fish Co.
1914 Fillmore 415-437-2722

PIZZA

Bruno's
1375 Fillmore 415-563-6300

Delfina Pizzeria
2406 California 415-440-1189

Dino's Pizza
2101 Fillmore 415-922-4700

Extreme Pizza
1730 Fillmore 415-929-9900

BAKERY & DESSERTS

Boulangerie
2325 Pine 415-440-0356

Bumzy's Chocolate Chip Cookies
1460 Fillmore 415-346-3222

Fillmore Bakeshop
1890 Fillmore 415-923-0711

Fraiche Yogurt
1910 Fillmore 415-674-6876

Jane
2123 Fillmore 415-931-5263

Miyako Old-Fashioned Ice Cream
1470 Fillmore 415-931-5260

Noah's New York Bagels
2213 Fillmore 415-441-5396

Sift Cupcake & Dessert Bar
2411 California 415-580-3030

Smitten Ice Cream
2404 California 415-872-9414

Yoppi Yogurt
2208 Fillmore 415-345-0018

WINE & SPIRITS

Ales Unlimited
2398 Webster 415-346-6849

D&M Wine and Liquor
2200 Fillmore 415-346-1325

Vino
2425 California 415-674-8466

Wine Jar
1870 Fillmore 415-931-2924

MARKETS

Friends
1758 Fillmore 415-346-3226

Gino's Grocery
2500 Fillmore 415-775-1908

Mayflower Market
2498 Fillmore 415-346-1700

Mollie Stone's
2435 California 415-567-4902

Pacific Food Mart
2199 Sutter 415-614-2385

Spice Ace
1821 Steiner 415-885-3038

ENTERTAINMENT

Boom Boom Room
1601 Fillmore 415-673-8000

Clay Theater
2261 Fillmore 415-561-9921

The Fillmore Auditorium
1805 Geary 415-346-1600

Origin Nightclub
1538 Fillmore 415-825-0338

Sheba Piano Lounge
1419 Fillmore 415-440-7414

Sundance Kabuki Theaters
1881 Post 415-346-3243

COFFEE & TEA

Cafe Murano
1777 Steiner 415-771-0888

Fillmore Street Cafe
1301 Fillmore 415-749-0987

Pest's Coffee & Tea
2197 Fillmore 415-563-9930

The Social Study
1795 Geary 415-292-7417

Song Tea & Ceramics
2120 Sutter 415-885-2118

Starbucks Coffee
2222 Fillmore 415-673-3171

1501 Fillmore
415-441-7969



FillmoreStreetSF.com
Find us on Facebook

