

# TASTES AND TALES OF NORTH BEACH

By Gloria Lenhart

Photographs by Gloria Lenhart

Every Wednesday morning, a group of people gathers at the corner of Broadway and Columbus Avenue to embark on a culinary adventure. It's a free tour called *Tastes and Tales of North Beach*, and it's the latest of the three San Francisco City Guides walks of North Beach.

"There are so many foods that make North Beach unique," said City Guide Linda Cahill, who developed the *Tastes* tour. "We want to give not only visitors, but also locals, an inside view into the rich culinary traditions of the neighborhood. And show them why North Beach has been named as one of America's 10 best neighborhoods."

"We share the history of the neighborhood and talk about famous Italians from Domingo Ghirardelli to Joe DiMaggio," she continued. "But more important, we introduce our walkers to some of the people and stories that make North Beach such a wonderful place. We tell stories even some locals don't know."

One example is the story of Molinari salami and Pope John Paul II. In 2000, a local family went to spend Christmas in Italy and brought along a few pounds of Molinari salami to share with family and friends. In Rome, they were invited to a private audience with Pope John Paul. The family was traveling with an aunt who was a nun of the Sisters of St. Felix, a Polish order that assisted the pope. They selected the youngest member of the family, a 10-year-old named Joe, to present the pope with a 3 lb. salami, which the soon-to-be saint reportedly enjoyed very much.

"I've had locals tell me they assumed that the photo of the pope with the Molinari salami was faked," Cahill said, "but it is absolutely real. It was taken by the pope's own photographer. One of our City Guides knows the family involved very well."

This is only one of the many stories walkers are



Chef Jean-Marc Gorce of XOX Truffles on Columbus demonstrates how he makes his delicious treats.

likely to hear from a City Guide. Such as the story of Ghirardelli, the oldest chocolate company in America, started in San Francisco in 1852, some 40 years before Milton Hershey was born. Or the story of the inven-

tion of Rice-a-Roni, the "San Francisco treat," based on a recipe brought to North Beach by a survivor of the Armenian genocide. Or the story of Café Trieste, the first espresso bar on the West Coast and where Francis Ford Coppola says he wrote large parts of the script for his first "Godfather" movie.

City Guide walkers also get to meet local experts, including Chef Jean-Marc Gorce, owner of XOX Truffles, who demonstrates how his award-winning chocolates are made, and Luciano Repetto at Graffeo Coffee, who talks about the fine points of coffee roasting.

Linda recruited three guides to give the *Tastes* tour, each with a connection to the neighborhood and a love of food. The guides pick their favorite places to include on the one-and-a-half-hour tour. "Each guide gives a slightly different tour based on their own experiences and preferences," Linda said, "They each know the neighborhood well and love sharing the places they like best."

*Tastes and Tales of North Beach* is offered every Wednesday at 11 a.m. It meets at the corner of Columbus and Broadway beneath the mural. City Guides offers two other tours of North Beach. The *North Beach* tour focuses on the neighborhood's history and can include a peek inside SS Peter and Paul Church or the La Porziuncola Nuova as well as the stories behind the monuments in Washington Square. *North Beach by Night* explores tales of the area's famous watering holes such as Tosca, Vesuvio, and, of course, the Saloon, the oldest bar in the city, 150 years at the same location and still going strong. All City Guides tours are led by volunteer guides and are free, although donations to the organization are accepted at the end of the tours.



*San Francisco City Guides is a program of the San Francisco Public Library, the San Francisco Parks Alliance and other sponsors, but most of the funding comes from donations from its walkers. For information on City Guides tours, including arrangements for groups of 7 or more, go to [www.sfcityguides.org](http://www.sfcityguides.org).*



City Guide Linda Cahill demonstrates a crab trap while walkers take in the view of Telegraph Hill from the top floor of the Vallejo Street garage.



# PRESIDENT'S CORNER

## SUBWAY TO WHERE?

By Jon Golinger

In my President's Corner column last summer, I outlined some of the many concerns that the Telegraph Hill Dwellers, neighborhood associations, environmental and taxpayers' groups and many others across San Francisco have expressed about the current plans for the Central Subway project. The proposed Central Subway line would begin at a street-level station South of Market, then travel underground with a stop at Moscone Center, bypass Market Street and stop at Union Square, and end at Stockton and Washington Streets in Chinatown. The cost: \$1.6 billion for 1.7 miles.

Last summer, the San Francisco Civil Grand Jury issued a scathing report on the project entitled: "Central Subway: Too Much Money for Too Little Benefit." Based on seven months of research and interviews, the Grand Jury report found that with Muni already facing a huge capital deficit, spending an additional \$1.6 billion in taxpayers' money for the short Central Subway would lead to many more cuts in underserved Muni bus lines. The Grand Jury also found that, because the Central Subway would be a stand-alone line not connected to other Muni Metro lines, the 1,000 foot distance that passengers would have to walk from the Union Square station through underground tunnels to connect to other lines at Market Street would make it both inconvenient and difficult to navigate.

However, ignoring these serious concerns - and despite deep uncertainty about whether federal funds will actually come from Washington, D.C. - Muni and

city officials have, nevertheless, continued to proceed with their Central Subway construction plans.

Now, North Beach businesses and residents have been shocked to discover that Muni has been quietly making plans to tear up Columbus Avenue next to Washington Square park for the next two years in order to remove the Central Subway tunnel-boring equipment - even though the final subway stop is more than seven blocks away at Stockton and Washington Streets in Chinatown.

This planned Columbus Avenue construction would begin this summer with utility relocation to prepare for the tunnel-boring machine removal-box construction at Columbus and Union. This proposed utility relocation would last six months and will close one lane of Columbus Avenue between Union and Filbert between the hours of 7 a.m. and 4 p.m., Monday through Friday.

In March 2013, actual tunnel-boring machine removal-box construction would begin. This would require two lanes of Columbus, just north of Union, to be closed. Work would begin on the northbound side of Columbus requiring a single-lane detour onto the southbound side of Columbus between Union and Filbert. This would be a full closure for nine months and the road will not be opened at the end of the workday nor on weekends. At the end of nine months, the work would be moved to the southbound side of Columbus and the detour will switch to the northbound side and last for an additional nine months.

If Muni proceeds as planned, Columbus Avenue, between Union and Filbert across from Washington

Square Park, would become a major construction zone with traffic reduced to a single lane in each direction continuously for 18 months beginning in March 2013.

In response to this stunning news, a broad coalition of neighborhood merchants, cafes, restaurants and residents joined together to call on our elected representatives and Muni officials to impose a moratorium on this Central Subway-related construction and utility relocation work in North Beach until the anticipated two years of major disruptive impact to local businesses and residents can be fully understood and alternatives can be analyzed and fully explored. Hundreds of people signed a petition delivered to the Board of Supervisors calling for a moratorium and a more thoughtful plan.

As of now, in response to the outcry, Muni has momentarily delayed - but not yet changed - its plans to begin digging up the heart of North Beach for Central Subway construction that, unfortunately, will greatly disrupt our neighborhood with little, if any, benefit. The good news is that residents and businesses working together to bring attention to the growing number of Central Subway problems have already shown that by building coalitions and combining our voices, politicians and officials can't ignore us for very long.

That's because we love this neighborhood. When that means sticking together and standing up for it, that's exactly what we will do.



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# SOLD!

## GOOD THINGS COME TO THOSE WHO WAIT

By Catherine Accardi

Is the image at the right just another vintage photograph of Julius' Castle? Not really.

Take a closer look at the lower left corner.

Do you see that "Sold" sign? Good news!

Paul Scott has purchased the venerable Julius' Castle. Paul is an attorney in San Francisco and a former President of Telegraph Hill Dwellers. He is also known for his work with the non-profit One Atmosphere ([www.oneatmosphere.org](http://www.oneatmosphere.org)) and the installation of a solar power system at Tel-Hi, the Telegraph Hill Neighborhood Center. In the next few months, Mr. Scott will keep us updated on future plans for our treasured local landmark.

In the Fall 2011 issue of *The Semaphore*, in a piece titled *Castle on the Hill*, I reported that Julius' Castle might have a bleak future, that the prized historic landmark had been vacant for years, and my piece ended with the paragraph:

"Nowadays, the Castle sits empty, seemingly abandoned and unloved. Just one more time, I want to walk around 302 Greenwich and imagine two frisky collies running around, and the delicious aroma of Italian sauce mixing in nicely with cool bay breezes."

*I can't wait to update that ending!*



Julius' Castle Restaurant on November 26, 1941  
- VINTAGE PHOTOGRAPH COURTESY OF THE SAN FRANCISCO HISTORY ROOM, SAN FRANCISCO PUBLIC LIBRARY

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## FROM THE DESK OF **SUPERVISOR CHIU**



Fortunately, we haven't experienced much of Mark Twain's "coldest winter" weather in recent months, and I hope everyone is enjoying vacations, barbecues, friends and family this summer. Lots of things are happening under our City Hall dome during this season.

### City Budget

After deliberations with my colleagues that lasted until the early morning hours of June 29, I am pleased that the Budget Committee approved a budget that contains funding for many crucial services on which we all depend. For example, we directed additional funds to park gardeners, youth employment, workforce development, new Police Academy classes and small business loans.

North Beach and Telegraph Hill residents will see new funds for "Aging in Place" services that assist seniors to live independently in our neighborhoods, street beautification, work opportunities for our local homeless individuals and assistance for North Beach small businesses. I am also happy to announce capital investments that will help repair Coit Tower and restore its murals, stabilize Telegraph Hill after the major rock slide earlier this year, redesign Jefferson Street for a better streetscape and pedestrian experience and build the new Cruise Ship Terminal on Pier 27.

### Central Subway Construction in North Beach

Several months ago, North Beach merchants and I were both surprised and frustrated to learn that the San Francisco Municipal Transportation Agency (SFMTA) is planning to engage in Central Subway-related construction activities for up to two years in North Beach. Specifically, the SFMTA is planning on extracting the two tunnel-boring machines on Columbus Avenue

between Union and Filbert streets.

I have let the SFMTA know that its nonexistent level of outreach was unacceptable. After hearing from merchants and receiving a formal letter from my office, the SFMTA is now reviewing possible alternatives to the planned work. While I remain a strong supporter of the Central Subway, which will serve one of the most congested corridors in the United States, I am still deeply dissatisfied with what I've heard from the SFMTA so far on this issue. Having convened several meetings between SFMTA leadership and North Beach merchants, I will keep the community updated as this situation develops.

### Legislative Work: Water, Muni, Business Tax Reform, ADA, Urban Agriculture

This past month, in partnership with the San Francisco Public Utilities Commission, I introduced two ordinances related to water use in buildings. The first is legislation that provides a pathway for developers interested in voluntarily installing alternative water systems. There are currently no clear guidelines for projects that want to include environmentally-friendly systems that allow buildings to collect, treat and recycle stormwater and graywater for uses such as toilet flushing, and the legislation would address this need.

The second ordinance is aimed at decreasing the use of plastic water bottles by requiring that future water fountains installed in buildings have tap water filling stations for reusable bottles. I have long been an advocate of the conservation and increased drinking water use of our pristine Hetch Hetchy tap water, and both pieces of legislation will move us in this direction.

On the transportation front, after years of delays, Muni has implemented legal rear-door boarding, which is a common sense step to improve the efficiency of a

system that crawls our streets at an average of 8 mph. I was proud to sponsor the ordinance that made this change possible.

I also worked with Supervisor Sean Elsbernd to pass a Board of Supervisors' resolution that urged SFMTA to adopt a family-friendly stroller policy. The SFMTA adopted a new policy that permits strollers to board Muni vehicles and remain unfolded as long as wheels are locked and strollers are not blocking passenger movement. I am glad that the city is continuing to take steps to support families.

As the deadline for submitting ballot measures approaches this month, I am continuing to work closely with the mayor's office, my colleagues and the controller to replace the business payroll tax, which directly discourages hiring, with a tax on gross receipts, which more fairly reflects a company's profits. I have championed this important reform since I was elected, and am hopeful that voters will have the chance to support this change in November.

In addition to these efforts, I am proud to announce a victory related to curbing tour bus nuisance in our neighborhoods. The Board of Supervisors approved two pieces of tour bus legislation I sponsored -- one that will limit the allowable noise from open-air tour buses, and another that will implement new tour bus parking regulations. I have also been busy working to move forward legislation that addresses the recent spate of ADA lawsuits brought against small businesses, to create a citywide urban agriculture strategy and to combat the displacement by certain landlords of long-term residential tenants for short-term corporate uses, a practice known as hotelization.

As always, please don't hesitate to contact me or my office staff with your question, feedback and ideas!



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# ANA OF SODINI'S

By Art Peterson  
Photograph by Art Peterson

No one who drinks regularly at Sodini's, the venerable Green Street restaurant and watering hole, will be surprised to find his Scotch and soda waiting for him moments after he comes through the door. That's because Ana Handelman, the establishment's vivacious barkeep, has stored away in her mental rolodex the drink preferences of, seemingly, everyone in North Beach. "It's a way of letting people know you are interested in them," she says.

Such a prodigious memory feat may be easier for Ana than for most of us. After all, this is the woman who in 2000 bested many dozens of trivia mavens to win \$16,000 on "So You Want to Be a Millionaire." "They were going to start asking questions about Steven Segal movies, so I thought it was time to cash out," Ana said.

In our neighborhood, however, Ana is respected less for her ability to squirrel away unimportant facts than her skill at communing with the real concerns of the locals. She comes to this assignment of neighborhood listening post with entrenched credentials: She is North Beach through and through. "My maternal great, great grandmother established the printing shop where the Canessa gallery is now. The Figoni of Figoni Hardware are distant cousins."

"My parents were beatniks," she says, recalling her very early life when her parents would most evenings set their toddler up with a sleeping spot in the office of the Old Spaghetti Factory while they joined the scene. Though she was only about 3 years old, she has vivid memories of flamenco dancers, who performed at the Spaghetti Factory in the early 1960s. "Isa Miessa, the daughter of one of those dancers, is still my friend."

Also imbedded in Ana's memory are recollec-

tions shared by many who grew up in North Beach in the middle of the last century. "The movies at the Times Theatre at Stockton and Broadway where you could see a show for 75 cents, the old Italian guys lining the benches at Washington Square, Herbert's Sherbet where Mama's is today. On one week before the Columbus Day Parade, Washington Square would fill with kids' rides. There was even a roller coaster."

"The North Beach Fair then was all about North Beach arts and crafts. Peter Macchiarini, the father of Danny, who started the fair, would set aside an area of the street for kids to do chalk art. He would provide the chalk. We'd do our peace signs, nothing professional, no judging, the way it is today."

As Ana grew older, the history of the times became her history. "I remember Mooney's Irish Pub on Grant and the other bars on Grant very well, because when my father got sick of me asking for money he sent me out to shine shoes at those places. I've been working pretty much ever since."

From the window of Washington Irving Elementary School on Broadway, she and her classmates were witness to a slice of '70s San Francisco she still remembers. "Across the street there was a glass booth, where most days a topless go-go dancer gyrated."

Then there was that fateful day in 1978, when Dan White shot Supervisor Harvey Milk and Mayor

George Moscone. "Stay inside my father told me. As a kid it hit me hard because the mayor's niece was a friend of mine."

As a teenager there was the usual scene. "We'd spend time in Washington Square drinking and toking. The cops would come by, but they were all Italian and usually related to one of us. So we pretty much stayed out of trouble."



Out in the working world, Ana has been employed mostly as a waitress and bartender at establishments that are neighborhood fixtures: Lou's at the Wharf, Pier 23 Cafe, and, for the last 15 years, Sodini's.

She loves her work, but she has noticed some changes. "Not much dice playing anymore, and, of course, no more smokers in the bar. On Monday nights, after the Gold Spike closed down, all the folks from there would show up. They'd be buying each other drinks all evening. In those days when a guy with a woman would order, he would say, 'I'll have such and such, and the lady will have ...' You don't get that much anymore. Nowadays there are a lot

of straight shots, but, I'm still loving it. We get lots of cops and firemen and many other just good customers."

Is Ana planning on leaving any time soon? Not really. "At Sodini's I'm near Grant and Green, the center of the universe. If you're at Grant and Green the world comes to you."



## LONGTIME TELEGRAPH HILL RESIDENT CELEBRATES HER CENTENNIAL

By Ken Maley  
Photograph by Ken Maley

I first sighted Vera Ransom nearly 40 years ago as she and her husband Bob were neighbors on lower Alta Street. Chronicle columnist Charles McCabe lived in the same building (the building that was demolished in 1992), and as a newcomer to the Hill, I was intrigued to hear the stories of their fellow building neighbors and escapades of the previous decades. The couple would frequently be seen walking up Alta Street arm in arm, Vera in her stylish dresses and Bob in shorts and long socks.

Vera has lived most of her life on Telegraph Hill. She first moved to the Hill in the early 1940s from the East Coast, and although she and her husband Bob traveled the world over, they called the Hill home.

Nearly a hundred of Vera's family and friends gathered June 10th at her Montgomery Street apartment to celebrate her 100th birthday.

Tommy, Vera's hairdresser for 50 years, coiffed her hair as he does every week. She sat radiant and lovely as she greeted her guests and received their best wishes, many of which were recorded in the guest book. The room was set with a refreshments bar, a table with sandwiches, fruit, cheese and crackers. At another table, oysters were shucked for the guests,



**Happy belated birthday, Vera! We are very happy that Vera Ransom still lives on the Hill!**

with Vera the best customer—she loves oysters, she said. But the *piece d'resistance* was the table laden with eight different flavors of cupcakes all set in tiers of color -- a true Wayne Thiebaud tableau.

Although some of her family from Europe were unable to attend, one of Vera's best friends, Veronica Latini in Germany, sent a poem she wrote as a tribute to their long friendship. Veronica's son, Allesandro from Alameda, read his mother's poem, to wide applause.

Vera has recorded an oral history for the Telegraph Hill Dwellers' Oral History Project. A transcript is available at the North Beach branch of the Public Library and the San Francisco History Center at the Main Library.

Vera has logged a lot of miles in her 100 years, and she seems to have many more to log.

**Editor's Note:** Below are two excerpts from Vera Ransom's oral history as conducted and transcribed by Rozell Overmire on November 17, 2003.

**Rozell:** And though this time you were beginning to meet people on the Hill? Where did you live?

**Vera:** "Well, I had to leave Calhoun Terrace because that was too expensive. And so then I went to one of these houses, I don't know if they still have them, where they are sort of like

dormitories and girls can go and live ... There is one that is not too far from the Fairmount Hotel where I stayed. I stayed there for about a month I guess. But I didn't like it too well, so I kept coming back to Telegraph Hill looking around. Then I found out that 21 Alta was available because the woman who was living there had this apartment. She had had it

for a long time ... She wanted to sublet her apartment, but you had to take the dog with it. It was a police dog. And so she had trouble finding anyone to take it. So, I thought, my God, I love police dogs! We grew up with them. So I took it for \$25 a month."

**Rozell:** Back to Bob. How did you meet?

**Vera:** Now I met Bob because he lived in the Duck House (an apartment building on lower Alta Street with murals of ducks on the exterior) in a very small apartment in the very bottom. There was only one room. Now, I understand they have added a bedroom. And I used to take Erda (the dog) for walks. That was her name. That is the Earth Goddess in one of Wagner's operas. I used to take her for walks at 10 or 11 at night. And so one night, I was down there at the end of Alta Street and Bob came up and said, 'Hello, I just live up the corner.' And I said, 'Well, I just live here.' And that was very brave of him to come up and talk to me. Cause he was scared of the dog."



Vera in garden next to 21 Alta Street, 1940



Bob Ransom at 21 Alta Street, 1940



# DIM SUM IN OUR NEIGHBORHOOD

By Scott Elliott

Photographs by Scott Elliott

You can tell a good dim sum restaurant in Chinatown by the crowd (mostly Chinese) milling at the door and jostling in the small waiting area. Several Chinese men will be smoking at the curb. Working your way through to the reception desk, you can take a number from a host or hostess who is formally dressed in black. Ushered to your table among crowded families, you will sit down to a place setting consisting of a small plate, a small teacup with no handle, chopsticks, a napkin and a pot of tea. If you don't look Chinese, they will probably also automatically bring you a fork and a glass of ice water.

My wife and I love dim sum. She is from Canton in China and I, well, I just love good food. We usually go out for dim sum once or more every week, and we are always on the lookout for good dim sum restaurants. As dwellers in the North Beach and Telegraph Hill area, we are especially lucky because we have many choices of dim sum restaurants within easy walking distance of our neighborhood.

Dim sum, in Cantonese means, bite-sized morsels served in small steam baskets with tea for brunch. It derives from an older Chinese tradition called Yum Cha (drink tea), whereby people would go to tea houses for tea and snacks and a relaxing respite from travels or daily toil. The Cantonese people morphed this tradition into a loud and happy dining experience in the morning or early afternoon, usually with family on days off from work. In Chinatown, where most of the Chinese immigrants and their American descendants speak Cantonese, people still say "Let's go to Yum Cha!"

In dim sum restaurants, there are two ways to order food. For the uninitiated, the easiest way is to sit at your table and wait for the food to come to you. Servers will generally come by with steam baskets on a cart or a tray calling out the delicacies in Cantonese: "Siu Mai!", "Har Gow!", etc. If you look interested, they will stop and show you what is in the basket. Most servers speak enough English to describe the ingredients. The second way to order is to ask for a dim sum menu. Many restaurants have such menus in both Chinese and English, and the high-end ones have pictures. Usually there will

be goodies or specials that are not on the menu, so be sure to ask.

After ordering, the food usually comes very quickly. The steaming baskets (bamboo or metal) are placed on your table and the server uses a small ink stamp to mark your fulfilled order on a receipt. The receipt is divided into four or five areas denoting different prices, and when you are finished, the stamp marks in all areas are tallied to calculate the bill. The uniformed Chinese servers do the adding in their heads—I have seldom seen one use a calculator, and they are always accurate. Prices vary among restaurants and by food type, but a typical, average price is around \$3.50 for a basket with three or four dumplings. My wife and I typically order five or six baskets or dishes, which more than sates the two of us for a total cost of around \$20.

I had to unlearn to eat dim sum like a cultural American and learn to enjoy it more like a Chinese. Yum Cha is about talking and listening and laughing and drinking a lot of tea with frequent re-fills—and only slowly and occasionally consuming a morsel of food. One person assumes the job of keeping the small teacups full. When he or she fills your cup, the Cantonese tradition is to signal your thanks by tapping two fingers on the table. When the teapot is empty, the tea-pourer simply turns over the lid or removes it and a server will sweep it away and plop down a full one instantly.

Each dim sum restaurant has its own food specialties, but there is a common array of morsels that most places serve. These include steamed baskets of Har Gow: shrimp wrapped in a semi-transparent rice noodle dumpling (sometimes with chives or spinach or peanuts); Siu Mai: minced shrimp, pork, and mushroom wrapped in a flour dumpling, barbequed pork in a soft, sweet dough; pan fried turnip cake; steamed, minced beef balls; and many others. Some dishes may not appeal the American eye or palate, like steamed chicken feet; jelly fish with beef tendon; pork blood with chives; or salt and pepper duck chin; but I have gotten over my initial squeamishness and learned to enjoy all of them.

I enjoy most dim sum morsels with hot pepper sauce (usually provided on the table), but my wife and most other Cantonese people don't like it too piquant and prefer soy sauce or spicy vinegar as a dip. It is cus-



tomary to select one morsel with your chopsticks—a shrimp dumpling, or a pork bun, or a steamed pork rib for example—and place it on your small plate. Admire its texture and aroma for a minute, and then slowly take a bite. Don't take another piece until you have savored and consumed the first one and returned to conversation for a while. After getting used to this pace and style of eating, I have found it to be very pleasant and satisfying.

Eating dim sum with a group of Cantonese friends or family is a lot of fun. The restaurants have large round tables for this purpose with lazy susans in the middle. One caution is that, no matter what their economic circumstances, all Cantonese people consider it their duty and a great honor to pay the bill. So, unlike some other cultures, there is often drama and sometimes a heated debate at the end of a meal about who gets to pay. People will pull ruses such as pretending to go to the bathroom while they sneak around to surreptitiously settle the invoice. I am no longer trusted by my wife's relatives for this very gambit—they watch me like a hawk at the end of a meal. Also, I must be careful to not follow my American cultural instincts to finish everything on the table. To the Cantonese, that is a signal that they did not order enough food and more will come quickly! One more tip: make sure that the number of dishes ordered is not seven. The Cantonese order seven courses only at a funeral dinner.

In reviewing dim sum restaurants in our area, it is important to note that the situation is not static. Restaurants open and close and re-open with different staffs and menus all the time. Cooking dim sums is a

*continued on page 7*



## ART & CULTURE COMMITTEE NORTH BEACH ARTWALK NEEDS YOU!



By Julie Jaycox

Art by Jeremy Fish

Preparation for the 5th Annual North Beach ArtWalk is now underway. Della Heywood of the Emerald Tablet is spearheading the event this year, along with dedicated members of the Art & Culture Committee. Artists are not only exhibiting in nooks and crannies and local businesses in North Beach, but are looking for larger group spaces in which to concentrate art for a rewarding visual experience. Look for the Comcast public service announcement about the ArtWalk airing in August and September. If you would like to help with the committee to prepare the ArtWalk Preview Party, or find more local venues for artists, please e-mail: Della@EmTab.org. Also, you may check the event website at artwork.thd.org. We hope you'll participate in this home-grown event!

### The Next Art and Culture Salon

We invite you to join us for an evening of Mark Twain at our next Art & Culture Salon. In the spirit of "The Celebrated Jumping Frog of Calaveras County," we ask you to bring your own incredible homespun yarns -- of less than five minutes duration -- and we will choose a winner of the tallest tale told that evening! Remember -- the definition of incredible is "too extraordinary and improbable to be believed"! The September date for the salon, Mark Twain: Master of Tall Tales, is to be announced.

### THD Oral History Needs Stories and Volunteers

Do you know someone whose story should be told? Are you interested in the narratives of North Beach and Telegraph Hill? Do you want to tell your story? If so, then the Oral History committee is looking for volunteers to seek out stories that capture the lives that have enriched and contributed to our sense of place, culture and identity. We would be especially delighted if you shared stories that contribute to our varied cultural, ethnic, economic, spiritual and gendered heritage. Please contact Carlo Arreglo of the THD Oral History Project at [auntiestrophe@gmail.com](mailto:auntiestrophe@gmail.com)

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Presented by the Telegraph Hill Dwellers Art & Culture Committee at THD.org

# SAINTS PETER AND PAUL CHURCH

By Dick Boyd

Photograph of Saints Peter and Paul Church

by Catherine Accardi

Photograph of Catherine as a baby by

Alfredo Lippi

As I sit in front of my computer trying to find words for a story that will do justice to this magnificent structure, many images cross my mind: the grandeur of the spires that grace Washington Square and all who view them from afar, four bombings in 1926 and 1927 that ended when the police shot the two radicals involved, (one on the steps and the other across the street in the Square), the many weddings and baptisms I attended in the forties and fifties, President LBJ, in 1964, telling a boisterous crowd at Washington Square if elected he would not send troops to Vietnam, the hippies lying about on the grass, dising all the church stands for with their behavior, and more recently bidding farewell far too often to my old friends. The church bells always seem to snap you back to the instant and remind you of events of the distant past.

So in this column, I will not attempt to write about the aesthetic majesty of the church but rather some of the church history and some of the achievements of parish members, which would not have been possible without the Salesian Brothers as mentors and in some cases, surrogate parents to many boys.

Archbishop Joseph Alemany dedicated the first Saints Peter and Paul Church on June 29, 1884. The church resided on the corner of Dupont (Grant) and Filbert Streets where, oddly enough, I rented an apartment for awhile in the sixties never knowing I was living on hallowed ground. The church was expressly built to



serve the rapidly growing Italian population.

Archbishop Hanna blessed the present structure in 1924 after eleven years of construction including delays caused by the 1918 worldwide flu epidemic. Interestingly, the land was purchased from disgraced San Francisco Mayoral Aide Abe Ruef, and I'm guessing that the price was right because after his release from San Quentin, the brothers took good care of him in his later years. It's also said Ruef was a linguist and enjoyed conversing with the brothers in Latin and other languages.

The basement was used as a recreational area and a school opened on the upper floors. Some legendary Italian athletes got their early training in the basement.

This column is not big enough to mention them all but I will mention the most obvious. I think even the younger sports fans will remember Joe DiMaggio whose hitting streak of 56 consecutive games still stands today. Of course, some will only remember his ill-fated marriage to Marilyn Monroe.

Although there was an abundance of great fighters from North Beach, old timers will call to mind World Middleweight Champion Freddie Apostoli back when that division was without a doubt the toughest.

The basketball world was graced by the presence of All American Hank Luisetti considered by many the person who perfected and popularized the two-handed set shot.

Mayor Joe Alioto was a product of the Salesian Boys as is North Beach historian Alessandro Baccari Jr. Many of the Salesian Boys athletes attended nearby Galileo, Sacred Heart, and St. Ignatius high schools. The Halls of Fame at those schools are loaded with former Salesian Boys alumni.

The church served as a cornerstone of hope and stability in the community in spite of early opposition from some early leaders who were opposed to the church over its objection to unification back home in Italy. After some hard times and under the Salesian's or the Society of Don Bosco, many programs flourished for the youth

of North Beach. The Salesian's mission was to educate the youth by offering encouragement and supportive programs rather than the back of the hand. Americanization classes were offered. They also had to help the Italians penetrate the labor unions that were controlled by another immigrant group, the Irish. Through the years this became easier as having met in church many an Irish lass married an Italian boy and visa versa. These marriages were tenuous at first but when the grandchildren began to arrive a truce between families was achieved.

A fact mostly overlooked these days is that during World War II, many Italians, Germans and Japanese were considered "enemy aliens." The story of the Japanese is well documented but not much is heard about the Italians. Some Italians were sent to detention centers, as were some Germans and most Japanese. In the early war years, the fishermen in San Francisco, many Sicilians and many illiterate, could not fish at all. Eventually, after fears of imminent Japanese attacks had subsided they were allowed to fish during daylight hours in the bay but had to be in their homes by 8:00 p.m. The San Francisco Italian Athletic Club dropped the "Italian" from their name. Some anglicized their names in the hopes of avoiding the "Italian" stigma. The irony was that these "enemy aliens" sons could be drafted into the military. By 1943, 724 men from Saints Peter and Paul Church were in the military. These were difficult times for the church and its parishioners; however, they were successfully guided through the tumultuous years (1941 – 1944) by Father Thomas De Matei the parish's first native-born pastor.

If you are a movie/TV buff you will remember glimpses of the church in some of the following films: Clint Eastwood's *Dirty Harry* and *The Dead Pool*, *Nine Months* with Hugh Grant, and *Runaway Bride* with Julia Roberts. The TV series *The Streets of San Francisco* often had scenes with the church as a backdrop.

That's a snapshot of the many faces of Saints Peter and Paul. For an excellent chronological history, pick up a copy of *The Chronicles of 'The Italian Cathedral' of the West*, at the church bookstore on Filbert Street.



Catherine Accardi, as a baby, in the arms of her Aunt Desolina Lippi. This was baptism day at Saints Peter and Paul Church in September 1949.



difficult art to master, and the chefs—like chefs everywhere—are moody and temperamental. The food can be great one day and not so good the next, depending on who is cooking and how they feel. Service can vary depending on the mood of the staff or the owner. My current favorite restaurants are completely different from my favorites of ten years ago, although they are still around. In fact, when I began writing this review in June of this year (2012), my number one dim sum restaurant choice was going to be One Ferry Plaza behind the Ferry Building. But sadly, that restaurant shut its doors this month (July) for lack of business.

When deciding between establishments, here are two sure-fire rules of thumb:

If there is someone outside hawking for customers, it is probably not very good.

If there is a long line of Chinese customers waiting to get in, and an unsmiling, harried looking receptionist, it is probably very good.

Now—all that said—here are our current favorite dim sum restaurants within walking distance of Telegraph Hill:

1. Great Eastern Seafood

649 Jackson Street — 415-986-2500

Great Eastern has been a favorite of many San Franciscans for years. The food is consistently excellent and the service is reasonably good, if not very friendly. The restaurant is always crowded and became even more so when President Obama’s motorcade detoured from its planned route so that Obama could stop in for some takeaway dim sums for his staff a few months ago. If you go there at mid-day on a weekend, plan to wait for up to an hour. However if you arrive before 10:30am, you can get seated right away. We go there on weekdays after 1pm and it’s not too bad. They do not cart the goodies around, but instead give you a checklist menu and a picture card. You just tick off the items you want and hand the list to a server. The food comes very quickly.

Our favorites at this restaurant are the deep fried crispy bean curd sheet shrimp. The wrapping is like a flaky pastry and the shrimps inside are fresh and juicy. We also like the traditional dumplings—shrimp, peanuts, bits of celery and chives wrapped in a rice noodle and steamed. We mix it up with pan-fried turnip cake and black pepper beef short ribs.

2. Peninsula Seafood Restaurant

641 Jackson Street — 415-398-8383

Just two doors down from the Great Eastern, the Peninsula is a relatively new restaurant (or re-opened from a previous dim sum restaurant in the same spot) and a good back-up if you don’t want to wait for the former. It is much less crowded, the cost is lower, and it has a similar style. The servers do carry trays of food around for you to choose from, or they also have a dim sum menu from which you can order if you prefer. But you have to ask for the menu. The food is usually good, but not quite as consistently high standard as the GE. The service is a bit friendlier.

The shrimp dumplings here are very fresh and the mushroom and pork dumplings are great with a little roe sprinkled on the top. Try the bee’s nest taro puff (no bee’s nest involved, just looks like one), or the Shanghai soup dumplings for something different. These dumplings look like little cupcakes in a foil holder. Let them cool a little and pour on the red spicy vinegar served with them, then pop them in your mouth and the soup explodes out for a savory taste.

3. City View Restaurant

662 Commerce Street — 888-234-7316

The City View is just outside of Chinatown in the Financial District. They serve only dim sum every day from 11am to 2:30pm weekdays (10am to 2:30pm weekends). The food is consistently very good and is rolled around on carts by very friendly and smiling waitresses. Their prices are 50% to 75% higher than the two Chinatown restaurants above because they cater to a more upscale crowd from the Financial District. They will take reservations for six or more people. It is very clean and light.

Our favorites here include the beef or chicken or shrimp in soft steamed rice doodles. These are long rolls which the server will cut in smaller lengths with scissors



and pour soy sauce over them. They also serve lettuce cups with ground chicken and excellent Peking duck. Their pan fried turnip cakes are the best.

4. Yummy Yummy Dim Sum

758 Pacific Avenue – 415-391-1068

This small restaurant is another new entry. Look for the address carefully or you will walk right by it. There is nothing written in English on the outside and it looks like another little Chinese greasy spoon. But when you walk in, you will be immediately greeted by a chorus of smiles and welcomes by the female staff. The manager is like your mother, exhorting you to sit and have a nice meal. It reminded me of the New Pisa restaurant in North Beach 20 years ago where the waitresses harangued me to finish my food (Mangia! Mangia!). The place is very clean and tidy and they have a menu in English.

Being newish, the selection of food is limited, but everything is quite fresh and delicious. They usually have a new entry they are starting and will try to get you to order one or taste it. We like the Siu Mai (ground pork, shrimp and mushroom) dumplings, the steamed, beef in soft steamed rice noodles. The Loi Mei Gei (chicken and sticky rice wrapped in a lotus leaf) is really great. We did notice that the food can vary in quality from one visit to the next.

5. Yank Sing

Two Locations: 101 Spear Street in the One Rincon Center building — 415-957-9300  
49 Stevenson Street — 415-541-4949

Well, OK these restaurants are a long walk from North Beach (25 minutes), but they are worth it. We especially like the One Rincon Center location on weekends, because the restaurant takes over the entire atrium in the center, with its cavernous skylights and beautiful waterfall. The food is more expensive than the Chinatown restaurants, but the quality is consistently high and the service is excellent. Many people from outside San Francisco (both Chinese and non-Chinese) come to the City to have dim sum here.

Our favorite dishes here include the snow pea shoot dumplings with roasted pine nuts and ginger, the chicken fun gow dumplings (chopped chicken, shiitake mushrooms, bamboo shoots and cilantro), and stuffed crab claws (deep fried snow crab claws stuffed with crab and shrimp mousse). They also provide non-traditional bite-size dishes such as broiled sea bass, chicken and

lotus root cake, and curried chicken turnovers.

There are many more dim sum restaurants in our area, some we have not even tried yet. But those are our current top five. There are also many take-out dim sum places. Many of them are really Chinese bakeries concentrating on pork- or taro-filled buns.

One take-out dim sum place we frequent is the Wing Sing at 1125 Stockton Street, 415-433-5571. They make an array of dumplings like Har Gow, Siu Mai, and others. As of this writing, they charge \$1.70 for three pieces, and each piece is about twice as large as the ones in the restaurants—so three pieces make a full meal! Trays of dim sums are stacked in a very small area near the front. Not much English is spoken, so I need to use sign language to get the ladies to show me what goodies are in the trays below. Sometimes I try out my few words of Cantonese to make an order, than I am anxious to get home to see what I ordered. They do sell-out of items by the late afternoon, so I try to get there before five p.m.

Finally, I want to mention three restaurants that are not in walking distance, but are within a 30 minute drive (outside of rush hour). These three restaurants all have outstanding dim sum entries, great service and easy parking:

1. All Seasons Restaurant

5238 Diamond Heights Blvd, San Francisco, 415-282-8883.

The All Seasons is our favorite Chinese restaurant in San Francisco for both dim sum and dinner. It is over the Safeway store in the Diamond Heights shopping center, so parking is easy.

2. Koi Palace

365 Gellert Ave., Daly City (in the Serramonte Plaza), 650-992-9000.

Many people consider the Koi Palace to be the best Cantonese restaurant in Northern California, and we can’t argue. Their dim sum dishes are fabulous.

3. Zen Peninsula

1180 El Camino Real, Millbrae, 650-616-9388.

Zen Peninsula is our personal favorite Chinese restaurant this side of the Pacific Ocean. Their dim sum dishes are exquisite and the service is impeccable.

Enjoy your Yum Cha!



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# LEVI'S PLAZA: PRIVATE PROPERTY, PUBLIC PLEASURE

By Art Peterson  
Photographs by Julie Jaycox

I've always thought that if I was a bit more the corporate type, the place I would like to work would be Levi Strauss and Company. That's partly because I've been charmed by the myth of Levi (what other business trail blazer is known by his first name?) Strauss. The tale goes that while selling tents in the Sierra he found a more lucrative use for the material of which these shelters were made: sturdy trousers with rivets to keep the miners' pockets intact. The rest is history--however apocryphal.

The Levi Strauss Company has been a part of San Francisco life since the 1870s, but it's only since 1981 that it's been our neighborhood. What happened then was the privately-owned firm hired HOK and Gensler Architects to create a building that fits into the neighborhood rather than dominates it. The set back layers of the company's headquarters don't scream corporate monolith. The building makes a point of not intruding on the Coit Tower Telegraph hill cityscape. The surfaces echo the texture of the historic Italian Swiss colony building just to the north.

From what one hears, the interior of the Levi's building is equally cool. Decades before the South Bay tech firms were creating their "democratic campuses," Levi Strauss developed a complex that mixed all classes of employees. There were no corner offices, and a large atrium provided a mixing area for employees of all ranks.

Maybe the main reason I would look favorably on working for Levi Strauss, however, is that Levi's Plaza seems a great place to eat lunch. The plaza is the handiwork Lawrence Halprin, the tribal leader of American landscape architects, who died in 2009 at age 93. Halprin was responsible for huge parts of San Francisco's public space: Ghirardelli Square, United Nations Plaza, Justin Herman Plaza, the landscaping at the Lucas Digital Arts Center in the Presidio, and the renovation Sigmund Stern Grove. In the 1950s, Halprin even had a hand in the redesign of our own Washington Square Park proposing the elimination the historic crisscross pattern, an idea adapted by the architects that took over the job.

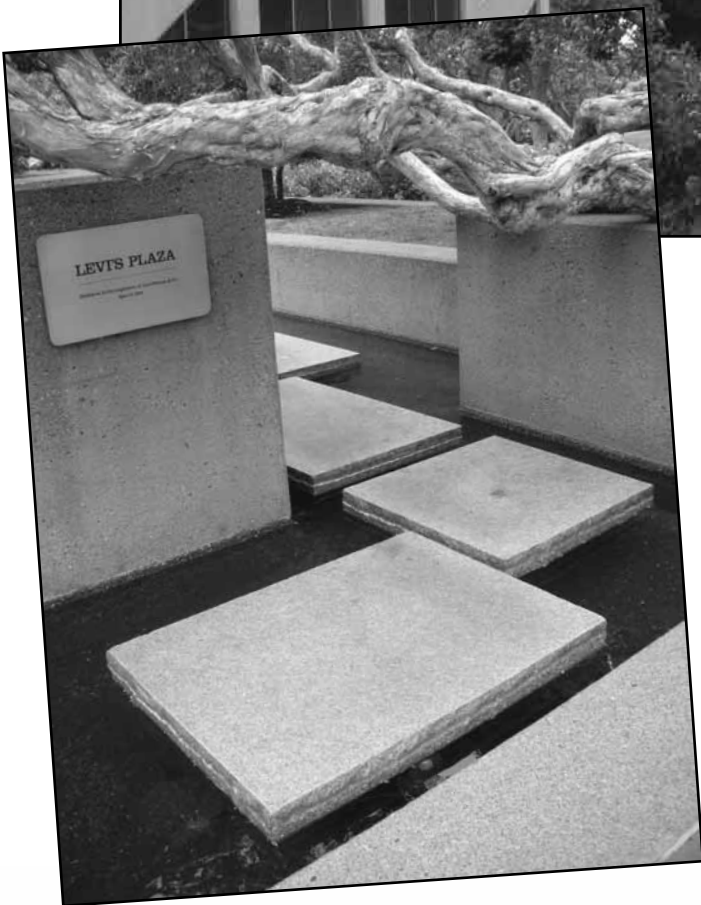
When Halprin went to work on the Levi's project in 1982, he was told by the Hass family, heirs to the Levi Strauss brand, "monumental is not our style." Halprin had no problem with that dictum. Yes, the plaza west of 1150 Battery Street, with its inlaid red, gray, and white granite blocks divided into 35-foot square diamonds, shares characteristics with the grand plazas of Europe. But the Plaza is a canvas for the square's dramatic punctuations: the wide spreading trees, the heroically sized granite stones—many chosen by Halprin from the same quarry he used to pick rocks for his Franklin D. Roosevelt Monument in Washington D.C., the fountain which incorporates these craggy rocks into its structure, and the continuing sound of water, providing tranquil white noise for those wishing to escape the harsh sounds of the city.

East of Battery Street, the park loses its hard edge and turns soft. Halprin said this area was a homage to the Sierra foothills business beginnings of Levi Strauss. The key features now are soft rolling green hills, pine and willow trees and more water and granite, but they are integrated in a stream that suggests California's mountain terrain before it takes a whimsical turn toward a Japanese garden complete with bridge.

It's worth noting that some of these features provide "attractive nuisances" that would not be allowed in a city-owned park. Levi Strauss does not need to answer to bureaucratic strictures and provides 24-hour security to guard against mishaps. The company did not quibble when Halprin's plans went \$4 million over budget and the firm has made provisions to maintain the park in perpetuity. In an era when examples of corporate greed and malfeasance scream daily from the headlines, it's appropriate that we pause in appreciation of the company and the great landscaper who have given us this most beautiful of public-private city spaces.









# RESTAURANT REVIEW

## BASKING IN BASK'S PLEASURES



**Bask**  
42 Columbus Avenue at Jackson Street  
San Francisco, California  
(415) 392-2275

By Carol Peterson

During its heyday in the '80s, the iconic Clown Alley was the place to go for the best burger in town. But in the early '90s the restaurant's doors closed and the windows shuttered. Soon, the grass began to figuratively grow around the building and it became a neighborhood eyesore. To the delight of many, Bask Restaurant has now taken over this space. The owners have painted, washed windows, and begun to serve authentic food from the Basque Country.

On my first visit, I met partners Chef David Cot and Patrick Thillard from Toulouse, France, close friends for over 20 years. From them, I discovered their venture is a two couple partnership. Suzanne Cot, a Spaniard, is the Executive Chef. She and David create and cook, while Patrick and Sabrina Thillard manage the restaurant. Since the Basque Country is partially in France and partially in Spain, Basque cuisine seemed the perfect combination for these couples. Sabrina is from San Francisco, so when the idea to open a restaurant germinated, the City came to mind as the perfect location. The couples love the North Beach atmosphere

and their new corner home.

As with most Basque restaurants, there is a focus on tapas: cold, warm, fried and sautéed. Most are large enough to share for a small plate serving. Adventurous foodies will find several items they will want to try. On several visits to Spain, one of my favorite surprises on a menu was Angulas or baby eel. At Bask, the tender, sweet, tiny eel is briefly sautéed with crunchy garlic and parsley to create a flavorful and delicate dish. The Alkatxofak, or fried artichoke heart, is also quite unusual as it is stuffed with bacon and accompanied with a mayonnaise, mustard and French spice dip. Little crunches of sea salt surprise the tongue. If you have tried tripe before and not liked it, you should still give Suzanne's Tripakiak a try. This youthful lamb tripe is cooked with garlic, potatoes, onion, carrots, fresh tomatoes and olive oil. Don't be put off by the slightly odd odor because one taste and you will go back for every spoonful. There are many other wonderful dishes I tried, but as regular readers know, I pick out the "stand out" dishes and encourage you to try them.

The Jarraitzeko, or Dinner, has an ample selection to choose from. Not having had squid with black ink sauce since Italy, I was anxious to try Suzanne's Tinta Txipirioi. This is another dish where one should focus on flavor not appearance. It is served with Valencia rice and the flavor of the ink sauce is rich

and pungent. Most Basque restaurants serve Paella but few approach Bask's Paella Royale. This buttery, rich dish is a perfect dish to share. It has shrimp, calamari, clams, mussels, chicken, chorizo, peas, green olives, garlic, green and red peppers, onions and Valencia rice, cooked in white wine sauce. I would say this could be the best Paella in the City.

The desserts are all in-house made and delicious. For a sampling of what they offer, we ordered the Café Gourmand, which is an espresso with 3 small pastries which change daily. This night, there was chocolate/coffee tart, a custard tart with 3 raspberries on top, these two made by Suzanne, and a delicate Basque cake with an almond filling made by David. The trio had large dollops of whipped cream between them. It is a wonderful way to really get an idea of all their desserts. This also is plenty to share.

Talking with Suzanne, I asked her about her experience cooking and found her answer different than any chef to whom I have asked that question. She said, "In Spain, you learn from generations of women. If you marry and can't cook, your mother-in-law asks you who your mother is." So when you go to Bask you are eating food brought to you by the women of Spain, a pretty rare experience.



## THE EMERALD TABLET

By Mike Madrid

Photographs courtesy of the Emerald Tablet

Pass by the Saloon or Caffè Trieste on a weekend afternoon and you might see a sign for an "art show" in Fresno Street. Nestled in the narrow alley just steps off Upper Grant Avenue is the Emerald Tablet, which is quickly becoming one of the centers of the North Beach art scene.

Owners Della Heywood and Lapo Guzzini call the Emerald Tablet a creativity salon, in the spirit of the intellectual and artistic gatherings that flourished in France in the 17th and 18th centuries. The two originally wanted to open a studio where they could teach art classes, but they were unable to find the right location. Their search led them to North Beach after Della saw St. Francis of Assisi church on Vallejo Street in a dream. North Beach was the first neighborhood in San Francisco that Lapo spent time in when he moved here from his native Ancona, on the east coast of Italy. He recalls, "This is really like an old European neighborhood. I was always drawn to the union of the Old World aspects and the American modern city lifestyle." The two thought the

airy space at 80 Fresno, the former site of an educational center, would be perfect for their art classes.

Della and Lapo's plan to focus on art classes began to change when they met people in the North Beach art scene. "Discovering what's going on in the neighborhood and the artist community really gave us direction for what kind of space we would be," says Lapo. Many locals felt there was a need for another gallery in the neighborhood, as well as an all-purpose space where literary events, poetry readings and salons could be held. This feedback gave Della and Lapo the idea of a place where every definition of creativity could be explored. Lapo notes, "From the beginning, we were trying to bring things that are traditionally kept separate together, under the umbrella of creativity. A general expression of the human spirit and



Lawrence Ferlinghetti (left) and Jack Hirschman

the ability to pursue evolution with culture, the arts and education." They took the name Emerald Tablet from an ancient alchemical manuscript that has long been

*continued on page 13*





# 'LETTUCE FOR THE LOTUS-EATER'

By Margaret Parton  
(Excerpted and edited by William Pates)

We are continuing the telling of the adventures of Margaret Parton whose 1945 memoir, "Laughter on the Hill," is a neighborhood classic. In this episode, Margaret has finally decided she needs to get a job and the hunt begins.

Everyone told me I ought to get a job, yet I felt drugged with the honey of leisure, mesmerized by the universal concentration on lighthearted gaiety. I knew that in large doses it was poisoned honey, but, oh, dear, it was such fun being a butterfly for the first time in my life! My relatives were concerned, visiting friends from the East were scornful and my parents seemed to be completely puzzled by my contented inertia. So was I.

But bicycling and sailing, modeling Pete's head in clay, wild salad and café espresso at the Pisa were powerful deterrents to job hunting, and I put it off from week to week. Had my capital held out I might still be a Telegraph Hill butterfly. The strands of personal ambition had apparently been left behind when I slipped from my Eastern cocoon, but a diet of shredded wheat and lettuce has an equally potent effect in turning one's thoughts toward the nasty business of finding a job.

Hunched on my roller coaster of a bed one night, I contemplated my last 10 dollars. Whistling, I hopped from the couch and pawed through a dusty box of letters, unfinished short-story manuscripts, newspaper clippings and photographs, until I found the bundle of letters of introduction to various San Francisco big shots I had been saving for the dismal day when I would have to get a job. It didn't seem so dismal now.

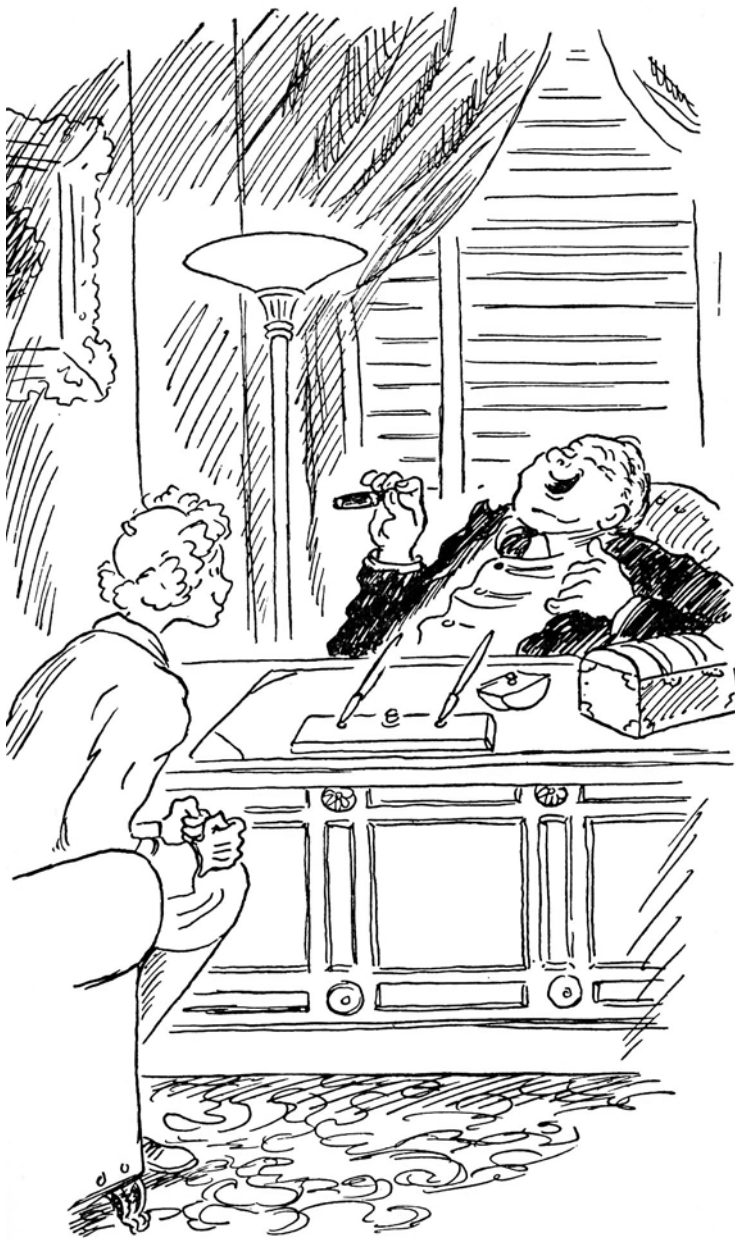
The magazines came first on the list. There were three in San Francisco. One was a San Francisco imitation of *The New Yorker* and only differed from other imitations by the fact that it was taking a little longer to die.

I had a letter to the new editor, and the prospects looked bright as I jerked upward in the prehistoric elevator which the janitor optimistically said would take me to the magazine's offices.

"You wish to become a member of our staff?" asked the charming new editor. When I indicated that that was the idea, he waved his arm around the tiny room where we were sitting. Three desks were jammed side by side, and an amused young man and pitying middle-age woman turned from their perches to look at me.

"We are the staff," said the young editor. "There is no one else and no more room and we work for love alone." *Gulp.* Well, how about writing for them?

"We need short stories or anything else you write,"



he said, "but, of course, you understand we can't pay for anything — not yet, anyhow." I understood. I departed.

The second magazine was one of the oldest in San Francisco, its name was mentioned in reverent whispers and I never met anyone who had ever actually read it. I had lunch with a girl who did the movie reviews. I welcomed her invitation to meet the managing editor. He listened politely to the recital of my New York experience and matched the pads of his pink finger tips together as he gave me the brush-off.

"I'm afraid we couldn't use anyone from the East," he said. "Too sophisticated for our slow pace." A deprecatory smile. "And not enough background on the West, I'm afraid." Oh, well. Maybe he's right. Good-by.

The third magazine was one of those home, garden and recipe jobs, which ran an occasional boosting article on the Golden West.

"Now, what we need," said its editor, "is a series of little articles about the hobbies of well-known San

Franciscans. Interviews in the garden, kitchen and workshop, so to speak." I brightened.

"We could use one a month," he continued, "and we'd like it to be in the style of a superior E.B. White. No more than 1,500 words and we pay half a cent a word."

Swift calculation. That would make \$7.50 a month. I'm good at living cheaply, but not that cheap! Good-by.

All right, if the magazines won't have me, I'll be a newspaperwoman. There are worse fates. Think of Nellie Bly and Dorothy Thompson. At a party on Twin Peaks, the refuge of artists and newspapermen who have been chased from Telegraph Hill by rising rents, I had met the editor of the Sunday section of one of the papers. A swell guy, a fine guy, especially when he agreed to talk to the paper's big shot about me.

"Are you by chance related to Lem Parton?" the big shot asked. I admitted that I was his daughter.

"Well, well, think of old Lem having a grown daughter! Used to work with Lem on lots of stories, great guy he was and a damned good reporter. Excuse me. A good man though. Your mother's a fine little woman, too. Like to do something for their daughter."

"Of course, there's nothing right now," he said. "Never is in the summer. But come back to see me in three or four months if you don't find anything."

The dogged job hunt started again in the morning and continued until Saturday night. By careful starving I had managed to hold out two silver dollars and a heap of nickels and dimes from the original 10 dollars.

All my interviews had been duplicates of the first ones, and everywhere I had met surprise and masculine amusement. The jobs I was asking for, some of the interviewers told me, were for men. In San Francisco, women were expected to be efficient secretaries, and it was unusual if they aspired to anything else. I had already discovered that attitude among the girls I had met on Telegraph Hill. They were intelligent, educated, capable human beings, but prejudice and custom had forced them to bury their initiative in a notebook of pothooks.

Bedamned to that!

I ran the warm silver through my fingers and, still holding it in my damp hands, walked over to the window and looked at the bay. The water was black, crisscrossed by the shimmering tracery of lights from the bridge. Beyond the channel two ships rocked gently at anchor, their outline shadowy in the glow from the rising moon. Far across the bay the lights of Berkeley twinkled large and brilliant through the clear Western air.



## LITTLE VINE, BIG SUCCESS!

By Joe Butler  
Photograph courtesy of Little Vine

*We have a vine on the Hill!*

Jay Esopenko and Melissa Gugni, owners of Little Vine, are settling in for a long Upper Grant Avenue revival. They set up shop at 1541 Grant, on a block long held down by vacant storefronts. When Public Barber (cheered on by Jay and Melissa) moved in across the avenue, suddenly the block from Union to Filbert was transformed!

The couple met on separate itineraries traveling in Prague, then three years later they sealed the deal when they happened upon each other in Australia. Later, when seeking a place to put down roots, we are fortunate they chose San Francisco!

On Telegraph Hill, where they wisely bought in, they missed the local stores they remembered from their travels. *Voila*, they decided to apply their knowledge of foods and wines to make a shop of their own. They eyed the vacant Spediacci's storefront at Union and Montgomery



Streets, coming and going from their new home, but settled on Grant Avenue.

It took a bit of time for Little Vine to get its liquor license to sell beer and wines. Ever since, however, it

features one or two wines for free tastings on Thursday evenings, paired with a cheese or two. It is their way of drawing a crowd!

Their love of the Hill is expressed in featuring the wines of local vintners, our neighbors whose grapes ripen in the Napa and Sonoma valleys, while they reside on Telegraph Hill. Give the labels "Dos Lagos," "Joseph Gary Cellars" or "Taj Cellars" a try, and you will enjoy a wine put up by your neighbor!

Beside the cheeses, wines and craft brews on the shelves, one can find everything from pickles to soup stock, pork chops to shallots, sauces, herbs and pate; in short, anything you might need to make a fine meal, a tasty snack, or a gourmet spread of fine wine and cheeses. Little Vine features fresh bread, lunch sandwiches, fresh produce, Heslet Honey in season, even doggy treats can be found by the door!

All of these provisions have one thing in common,

*continued on page 13*



By Nancy Shanahan

## Telegraph Hill Historic District: 20-22 Darrell Place

A proposed project to modify the exterior of 20-22 Darrell Place (c. 1877), located in the Telegraph Hill Historic District, was approved by the Historic Preservation Commission. THD supported this project that does not expand the exterior envelope of the existing structure and conforms to the design standards set forth in the Planning Code for alterations and new construction within the historic district -- in particular the use of horizontal rustic wood siding, wood guardrails on porches and balconies and wood sash and doors. Further, the proposed new detailing relates well to the simple traditional vernacular forms found in the historic district, without creating false historicism.

## 260 Green Street/Frontage on Calhoun Terrace

Proposed modifications to 260 Green Street (1935), the former home of Frieda Klussman, famed for saving the cable cars, include structural work for stability and underpinning of the foundation, complete systems replacement, introduction of an elevator, comprehensive window replacement, changing exterior material, modifying entry sequence and a complete interior rehabilitation. After incorporating several recommendations made by THD and the San Francisco Planning Department, including making fenestration and materials more compatible with the design standards of the historic district, the proposed project was approved by the Historic Preservation Commission.

## 17 Alta Street

The Historic Preservation Commission approved expansion and modification of the historic home at 17 Alta Street (c. 1876), in the Telegraph Hill Historic District, including an approximately 13-foot "shed roof" addition to the rear (south) façade and the removal of the asbestos shingles on the front (north) façade. Assuming the horizontal wood siding under the asbestos shingles can be repaired, it will be retained and painted. Severely damaged siding will be replaced in kind. THD supported the project with a recommendation that the windows in the new addition be "proportionate and in scale with traditional patterns within the District" according to the design standards in the Planning Code for alterations and new construction in the historic district.

## 1460 Montgomery St./285-287 Greenwich Street

1460 Montgomery Street (1936) is one of two historic structures located on an L-shaped parcel in the Telegraph Hill Historic District. The other structure fronts on the

# PLANNING & ZONING REPORT



Greenwich Steps at 285-287 Greenwich (c. 1886). The proposed project at 1460 Montgomery, which has been approved by the Historic Preservation Commission, is to construct a 3 ½-story horizontal rear addition topped with roof deck and 3-story projecting rear deck, which will extend at least 12 feet into the lot's existing open space, occupying approximately 300 square-feet, significantly reducing the amount of open space on the lot shared by these two structures. THD's concerns with this project relate to: 1) the negative effect of the proposed addition on the garden setting of the district by eliminating existing open space, and 2) the project-related eviction of existing long-term tenant occupants.

## Northeast Waterfront Historic District:

### Teatro ZinZanni—Seawall Lot 324 at Broadway & The Embarcadero

Because the America's Cup Village and new cruise ship terminal will be located on Piers 27-29, Teatro ZinZanni was forced to leave its 10-year home at this location. The proposed new location is the Port's Seawall Lot 324, currently used as a parking lot, located on The Embarcadero at Broadway in the Northeast Waterfront Historic District. In addition to Teatro ZinZanni's 100-year old antique Belgium Spiegel tent, the proposal includes 20,000 square-feet of "back of house" functions to be housed in modular, pre-engineered 13-foot-tall metal-sided buildings along Broadway and Davis Street, illuminated plastic panels, and a glass walled "patio" structure on The Embarcadero. While the use of the site by Teatro ZinZanni is not at issue, serious concerns have been raised regarding the visual incompatibility of a wall of prefabricated structures at one of the most prominent and visible sites on the Northeast Waterfront. Further, these proposed pre-fab structures do not conform at all to the design requirements of the historic district, which is characterized by masonry buildings with minimal fenestration. Simply put, the modular metal buildings are incompatible with the antique Belgium Spiegel tent, with its location in the historic district, and with this visually prominent location on The Embarcadero. If a more compatible design for the back-of-house functions is not possible given Teatro ZinZanni's financial constraints (the Port is building in its lost parking revenue into the rent structure and limiting the lease to 10 years with one five-year renewal), an alternate location should be found.

### 780 Davis St.—"Better Place" Electric Taxi Station

This is a proposal to construct an electric taxi battery changing station on the state-owned, former freeway parcel at 780 Davis Street in the Northeast Waterfront Historic District. The project proponent, *Better Place Inc.*, has already installed a number of such stations in Denmark, Australia and

Japan and is beginning to install them in Israel -- utilizing a universal "brand" and design. Accordingly, the design first proposed -- a curvilinear design with shiny white metal panel cladding and a tall freestanding blade sign -- was in no way compatible with the surrounding historic context. In response to comments from THD and the Historic Preservation Commission, the design is being revised to more closely conform to the material, scale and massing of the Northeast Waterfront Historic District.

## 850 Battery Street

This is a proposal to add a third floor to this building located at 850 Battery (at Vallejo) within the Northeast Waterfront Historic District. The issues relate to the compatibility of the proposed design of the addition with the existing building and the surrounding historic context.

## 235 Broadway—CCDC's Broadway/Sansome Housing

Chinatown Community Development Center (CCDC) is planning to construct a mixed-use affordable housing development on the site located on the south side of Broadway between Battery and Sansome Streets. The eastern portion of the lot is currently occupied by a paved parking lot and the western portion is undeveloped. From the 1950s through the mid-1990s, the property was the site of a freeway ramp. The proposed project is a 65-foot-tall, six-story, 86,000 square-foot (sf) mixed-use building containing 61 residences (78,000 sf), 5,000 sf of ground-floor neighborhood-serving retail, and 3,000 sf of supportive service space. No on-site parking is proposed. The proposed residential development would be 100 percent affordable and would consist of 10 studio units, 8 one-bedroom units, 24 two-bedroom units, and 19 three-bedroom units. Sandwiched between Jackson Square and the Northeast Waterfront Historic Districts, THD has worked with CCDC and the project architect, Daniel Solomon Design Partners, on the development of a design to ensure a high quality and compatible building at this important location.

## Broadway Neighborhood Commercial District:

### 222 Columbus Ave. (at Kearny St.)—Reveille Coffee

The owners of Reveille Coffee Co., which operate a coffee truck each weekday in the parking lot on Pacific Avenue at Sansome Street, will soon be opening a new café in the triangular space at 222 Columbus (at the intersection of Columbus and Kearny). Currently under construction, they

continued on page 14



By Carlo Arreglo

The proposed site for a Telegraph Hill community garden, tentatively called the Greenwich Steps Garden, was approved by the Department of Public Works on July 3rd. The next step in this process is to hold a community meeting. As stated in the website of the Street Parks Program, "All residents/property owners who may be impacted by the site because they can view the site, can hear work or people at the site should be invited to the initial meeting." I will therefore pay particular attention reaching out to residents of the Upper Greenwich Steps.

At this first meeting, the agenda will include: 1) Introduction of Steward, 2) Overview of Street Parks Program, 3) Informal assessment of participant interest and skills that can be brought to the project, 4) A discussion of the type and scope of development and neighbors' concerns, 5) The community should discuss how it plans to maintain the site for at least three years.

Maintenance includes, but is not limited to, cleaning, weeding, planting and watering. Representatives of the Department of Public Works and the San Francisco Parks Alliance will be at the initial meeting.

I'm excited to get neighbors input on this garden project, which I hope will foster a sense of community and connection by working the soil together. A nursery where folks can take plantings to grow might work nicely here. Meyer lemon trees, lavender, bee-and bird-friendly flora are other possibilities, but I hope to get more ideas at the community meeting.

I got the following delightful e-mail from a Parks, Trees and Birds Committee member:

"I can see Coit from my front window and corner and love to see who is soaring around the treetops. Today I heard the first crow (raven?) for the first time this season. They love to hang out in the plane trees and building roofs across the street in fall and winter. But they are always hanging around just in

case an opportunity arises. Am looking forward to fledgling hawks. I love to see them 'practice.'"

My own postage-stamp of a backyard regularly gets House finches, House sparrows, Chestnut-backed chickadees, Anna's hummingbirds and Mourning doves. Sparrow and finch fledglings have been making quite a racket as they follow their parents and gather around my feeder. If you want to share your observations of birds and behavior, I heartily encourage you to e-mail me!

Finally, I'd like to start a monthly bird walk called Final Fridays. This will take place on the last Friday of every month. We'll start at 8:30 a.m. at Pioneer Park. Possible locations include, but are not limited to, the Telegraph Hill steps, the waterfront, Washington Square park and Coit Tower. I can furnish a couple of extra binoculars and a spotting scope, but bringing your own would be a great help! We'll look for resident species and those possibly passing through.



# PARKS, TREES & BIRDS REPORT



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# NORTH BEACH CITIZENS: SPOTLIGHT ON KRISTIE FAIRCHILD

By Miriam Owen

Photographs by Miriam Owen

**N**orth Beach Citizens is a presence in the neighborhood that some of us think about when attending its annual Italian dinner celebration at Saints Peter and Paul Church. It's their spring fundraiser and a great social and philanthropic event. Some of us have participated in the art auction shows, Skate this Art in 2010, Vinyl Transformations in 2011, or Reflections in 2012, to support them.

It's possible that few of us know what the daily presence of North Beach Citizens means for the people



Kristie Fairchild at work.

who work there and the people it serves. I became curious after my interview with police Officer Fred Crisp, when he mentioned how sometimes the only one he can turn to for assistance with a homeless person is Kristie Fairchild of North Beach Citizens.

I met Kristie at its 720 Columbus Avenue offices one afternoon, after the busy morning of serving clients was over. We sat in her office behind the community room, where she can shut the door for a bit of privacy. I noticed she didn't shut it completely, leaving it open a crack so she could keep an eye on the goings-on. One client, who needed help filing out some paper work, walked into the office and she let him know she'd be available to help him later.

My first question for Kristie was how she came to be in this job. She explained that she had two small children at the time, 2003, and was looking for a part-time, service-oriented, non-corporate job. She had been a ceramic artist in the commercial side of different production projects, including working on a New York City subway tile project and making sinks at Durant Ceramics. Not only was the work becoming too physically demanding, she wasn't finding time to do her own creative art. She had a few other jobs before hearing about North Beach Citizens. At that time, North Beach Citizens was just two years old. It was Francis Ford Coppola's vision to help down-and-out people in the neighborhood clean themselves up and get their lives together. He was looking for someone with a creative background to take the helm.

Kristie took the job only to discover that there were only two to three months of operating funds. She stayed on despite the fact that in her first week there she found a dead person in the doorway. She described how chaotic the environment was to begin with; people fighting, people having seizures, calls to 911 twice a week. She posted and enforced rules, mainly asking clients to be respectful and not disruptive.

*continued on page 14*

## FILM NIGHT IN THE PARK 2012 —AN EVENING AT THE MOVIES

**T**he San Francisco Neighborhood Theater Foundation presents its schedule of movies for Film Night in the Park 2012, our 10<sup>th</sup> anniversary. Films are shown at dusk and are always free.

**August 4 at Dolores Park** – "Sixteen Candles"

**August 25 at Union Square** – "After the Thin Man"

**September 15 at Dolores Park** – "The Graduate"

**September 29 at Washington Square** – "Midnight in Paris"



### Little Vine *continued from page 11*

local, small production by family-owned purveyors. This was the European model they loved, and have reproduced. After many years as a wine buyer, Jay will mix in some French or Australian wines as well, not to be limited by their local vision, but informed by their travels.

As I interviewed Jay and scoped out the wines, there was a constant stream of customers. I took the time to read the labels in the cooler, Strauss Family Organic Milk (in glass bottles!), Mary's chickens, Marin Sun Farm meats; Little Vine is a who's who for the locavores crowd. "Business has been better than we thought," he remarked, here's hoping the street's revival is long indeed

For information you could go to <http://shoplittlevine.com>, but you'd be well-advised to simply walk in, meet a new neighbor, then don't go away empty handed!

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### The Emerald Tablet *continued from page 10*

believed to be a repository of esoteric knowledge, which features the union of opposite.

The Emerald Tablet opened its doors in late 2011 and began offering a variety of art classes. Weekly figure drawing and painting classes are held in a relaxed and friendly atmosphere. Classes are open to anyone interested in exploring their own personal creativity, regardless of skill or experience. In addition, there have been popular workshops on sculpting, hat making and the chemistry of making paint. Emerald Tablet held a free art event for kids during last year's Sunday Streets in North Beach, and hosts free classes on a range of subjects from filmmaking to philosophy. This diverse range of traditional art, science and crafts embodies Emerald Tablet's interest in uniting opposites.

Art classes are only half the story. The gallery space at the Emerald Tablet features the work of local artists in eclectic shows. The gallery not only takes part

in North Beach's First Fridays art crawl, but also hosts frequent and diverse events. Visitors stopping by the Emerald Tablet during one of its happenings may find themselves viewing the art currently on display, listening to some live music, hearing poetry readings by the likes of North Beach luminary Jack Hirschman, or just engaging in lively discussions. The events are always different and are part of the revitalization of the North Beach art scene.

The Emerald Tablet also takes part in the North Beach ArtWalk and Open Studios as a way to give local artists exposure to a wider audience.

Dell and Lapo feel the Emerald Tablet has developed a synergistic relationship with North Beach, and that the studio aims to fit the needs and interests of the neighborhood. Lapo says, "We had something to offer, but what was offered was also tailored to what was needed. If you have any ideas or needs or things that

you'd like to see happen, come to us and we'll try and be of service as best as we can." There are plans for new art for kids, as well as philosophy courses and discussion groups. Lapo adds, "Why not have classes in intellectual pursuits as well as practical classes where you use your hands and you paint? They're two aspects of the same human condition."

For the latest information on classes and events at the Emerald Tablet, visit their website at <http://emtab.org>, and consult their online calendar. You can also sign up for an e-mail newsletter that will keep you up to date on the latest developments. The gallery at the Emerald Tablet is open on weekends and by appointment.

### The Emerald Tablet


80 Fresno Street

San Francisco, CA 94133

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<http://emtab.org>

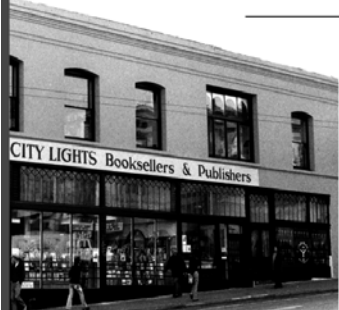


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## FESTA COLONIALE ITALIANA

On Saturday, August 11, the San Francisco Italian Athletic Club Foundation hosts the 2012 Festa Coloniale Italiana. The Festa celebrates the rich Italian and Italian-American heritage that has existed in San Francisco for generations. In addition, there will be a celebration of Ferragosto, a traditional mid-summer Italian holiday.

The Festa will be taking place along Stockton Street, between Union and Filbert Streets. There will be continuous live Italian music including: The Bella Ciao band and Due Zighi Baci. Beer, wine and delicious food will include sausage and peppers, pasta, deep-fried calamari, meatball sandwiches and cannoli.

The third-floor Parkview room at the San Francisco Italian Athletic Club (1630 Stockton Street) will be transformed into a wine-tasting venue featuring some of the Bay Area's finest wineries including Mondavi winery.

The Festa Coloniale Italiana is a family-fun event that is **free** and open to the public.

**What:** 2012 Festa Coloniale Italiana

**When:** Saturday, August 11, 2012

**Place:** San Francisco Italian Athletic Club, 1630 Stockton Street, San Francisco

**Time:** 11:00 a.m. to 6:00 p.m.

**Admission:** Free

**Website:** [www.sfiacfesta.com](http://www.sfiacfesta.com)

**Contact:** Tom Torriglia Phone: 415-440-0800

Email: [festa@sfiac.com](mailto:festa@sfiac.com) Bottom of Form



# HELP THE 'HOOD *Shop Locally*

## Planning & Zoning continued from page 12

have opened up the windows on the Kearny Street elevation to add light to the space.

Reveille Coffee Co. is also proposing two new parklets: one on the Kearny Street side of the 222 Columbus location and another adjacent to their coffee truck on Pacific Avenue. These will be subject to a separate City approval process.

### North Beach Neighborhood Commercial District:

#### 1337 Grant Avenue—Tupelo

The Planning Commission has approved an amended Conditional Use Authorization to allow amplified music at this location from 12:00 noon to 1:30 a.m. daily. Tupelo's prior Conditional Use approval did not allow for amplified music and required all music to stop at 10:00 p.m. daily. However, because this location is still required to operate as a restaurant and provides on-site liquor sales with a ABC license type 47, both the Planning Code and the State ABC law require it to operate as a "bona fide eating place," which requires the receipt of more revenue from food sales than from liquor sales. In this regard, the Planning Commission's approval of the amended Conditional Use Authorization was specifically conditioned upon a requirement that Tupelo provide records of the restaurant's gross receipts to the Department in one year from the date of the approval.

### Starbucks Purchase of La Boulange Bakery (543 Columbus Avenue)

On June 4, 2012, it was announced that Starbucks Corp. is buying Bay Bread LLC, the owner of La Boulange, with plans serve La Boulange-branded croissants, pastries, muffins and other food in its Starbucks locations. What is unknown is whether Starbucks will convert the various La Boulange stores, including the one located at 543 Columbus Avenue into a Starbucks.

We all know that formula retail uses (defined by City ordinance as businesses having more than 11 locations in the United States) have been prohibited in the North Beach

## North Beach Citizen continued from page 13

She explained that her first task was to keep neighboring businesses open to the idea of North Beach Citizens. Not all were in support of its presence in the neighborhood.

She reflected on that early time, when she estimated that there were 15 to 20 people living in Washington Square park. She described how each corner of the park had a panhandler.

Her vision was to offer a light breakfast to clients, the first step she felt in setting someone up for the day. From 9:30 a.m. until noon, homeless and needy people find food and fellowship. The camaraderie people can find at North Beach Citizens elevates their trust levels. People gain a sense of self-esteem by feeling as if they belong to a community.

Kristie used San Francisco organizations that she admired, which served people in need, to form a model for North Beach Citizens. The City has an annual budget of about \$100 million for homeless resources; funds to keep North Beach Citizens open, however, come from donations by individuals and businesses, some grant and foundation support, as well as annual fundraisers.



Neighborhood Commercial District since 2005.<sup>1</sup> However, there is a loophole in the ordinance that exempts from formula retail controls any change in the formula retail use operator that "is the result of the business being purchased by another formula retail operator who will retain all components of the existing retailer and make minor alterations to the establishment(s) such as signage and branding" if it "remains the same in terms of its size, function and general merchandise offering as determined by the Zoning Administrator." This loophole could result in the Zoning Administrator allowing Starbucks to replace La Boulange at 543 Columbus Ave. in spite of the prohibition on chains in North Beach.

The THD Board of Directors has adopted a resolution urging the Board of Supervisors (or the people of San Francisco, if the Board is unwilling to do so) to approve legislation this year to strengthen formula retail controls to eliminate the possibility that this could occur.

### Other Project Updates:

#### 115 Telegraph Hill Blvd. (Vacant parcels south of Pioneer Park)

A potential buyer of this vacant property is proposing four separate buildings on this vacant site, with a total of 5 residential units. Given the location immediately south of Pioneer Park at the top of the Filbert Street Steps, it is important that the height and massing of any new structures protect public views, be designed in a manner compatible with the neighborhood, and that any potential new driveway not impact pedestrians or add to existing traffic to Coit Tower.

#### Julius Castle (City Landmark #121)

The new owner of this Landmark building is proposing to re-open Julius Castle as a restaurant if necessary approvals can be obtained from the City. The issues to be resolved include the restoration work necessary to reverse inappropriate exterior changes made by the former owner without

1. When La Boulange opened on Columbus Avenue in 2006 it was not considered a "formula retail" use since there were only two other La Boulange locations in the United States, which were both in San Francisco (at 2310 Polk St. and 1000 Cole St.).

She explained how Columbus Avenue is a corridor for transients from Union Square to Fisherman's Wharf. All of her clients are people in need of a lot of assistance. A person becomes a client when they agree to involve themselves in an action plan. They must also agree to behave within certain parameters such as to quit being drunk in public or quit behaving disruptively. Asking someone to behave, she explains, requires people to become stabilized. They will need income, medical help, mental- health assistance and a place to live that's affordable. Some need time to become trusting enough to start the process, which includes getting some people proper identification. All clients must demonstrate over time, the willingness and strong desire to improve their lives. She becomes an advocate for those who want to apply for Supplemental Security Income or General Assistance. She has become an expert at linking people with services that they need.

There is a new group of people in need, which North Beach Citizens helps through the Community Food Pantry. This group consists of people who have recently become unemployed and who have run out of unemployment insurance. Many have been aged out of the workforce, but are not yet on Social Security.

I asked Kristie what I could suggest through this story. She says that besides monetary contributions, donations to the Community Food Pantry, in the form of non-perishable food, clothing and toiletries, are most welcome.

Hearing people's stories, helping them access services, creating a dependable drop-in resource; this is the work of Kristie Fairchild and her team at North Beach Citizens.

**North Beach Citizens** is a nonprofit organization that utilizes the talents of the North Beach community to innovatively address the needs of its homeless and low-income citizens in an atmosphere of trust, integrity and respect.

**North Beach Citizens**

720 Columbus Avenue

San Francisco, CA 94133

**Phone:** 415-772-0918

**Website:** <http://www.northbeachcitizens.org>

**Drop-in Hours:** Monday through Friday, 9:30 a.m. – 12:00 p.m.

After 12:00 p.m., please call to ensure that someone is in the office to greet you.



required permits and how impacts to local neighbors from re-opening a restaurant at this location—noise, parking and delivery impacts— can be adequately addressed.

### Alcatraz Landing/Ferry embarkation site for passenger service to Alcatraz

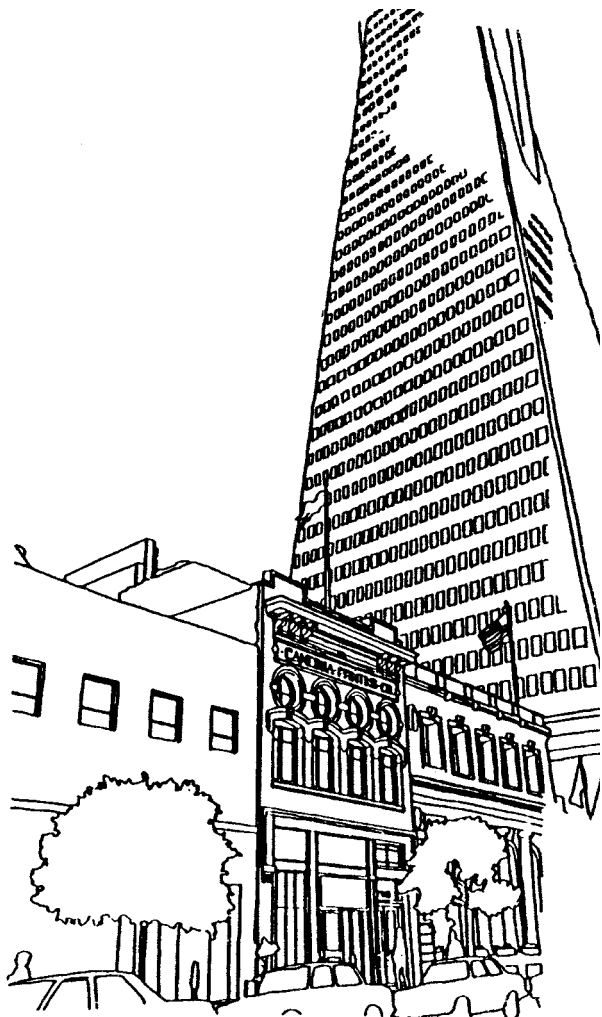
The ferry service to Alcatraz is currently being operated (through 2016) by Hornblower Yachts out of Pier 31½. The National Park Service (NPS) has announced that it is beginning a planning and environmental impact analysis process to establish a long-term ferry embarkation site for passenger service between San Francisco and Alcatraz Island. The Environmental Impact Statement (EIS) will also evaluate a ferry connection from the San Francisco embarkation site to existing piers at Sausalito and/or Fort Baker. Public scoping for the EIS is underway and comments are invited through July 31. Please see the following website for additional information: <http://www.nps.gov/goga/parkmgmt/alcatraz-ferry.htm>

### Coit Tower Concession Contract

The Recreation and Park Commission has approved the selection of Terry Grimm to operate the concession at Coit Tower and has authorized staff to enter into negotiations with him for a contract, which will include management of the elevator, food and beverage concession, gift shop, special events and the operation of the telescopic view machines. The proposed contract provides for a private event per month in conflict with voter-approved Proposition B (passed in June 2012), which mandates that private events at Coit Tower be "strictly limited." Mr. Grimm's experience includes establishing and managing the Anchor Oyster Bar in the Castro District, the Kenwood Inn and Spa in Northern California, and Sorento Imports in Sonoma. The Recreation and Park Department staff has promised to schedule at least two community meetings to solicit input: one before negotiating the lease with the selected operator; and another after the lease is negotiated before it goes to the Recreation and Park Commission and Board of Supervisors for their consideration. THD will provide notice of these meetings as soon as they are scheduled.







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**STANDING COMMITTEES**  
ART & CULTURE: Chair Julie Jaycox. Organizes events and projects that celebrate the art and humanities of our neighborhood. Contact Julie at Julie.Jaycox@thd.org  
BUDGET: Chair Tom Noyes. Contact Tom at Tom.Noyes@thd.org  
COMMUNICATIONS: Chair Jon Golinger. Contact Jon at Jon.Golinger@thd.org  
MEMBERSHIP: Chair Lucie Faulkner. Contact Lucie at Lucie.Faulkner@thd.org  
ORAL HISTORY PROJECT: Director, Carlo Arreglo. Contact Carlo at Carlo.Arreglo@thd.org  
PARKING & TRANSPORTATION: Chair Mike Sonn. Supports efforts to ease congestion, optimize neighborhood parking, and enhance public transit. Contact mike.sonn@thd.org  
PARKS, TREES & BIRDS: Chair Carlo Arreglo. Promotes projects to support neighborhood parks, green spaces, street trees, and birds. Contact Carlo at Carlo.Arreglo@thd.org  
PLANNING & ZONING: Co-Chairs Nancy Shanahan & Mary Lipian. Reviews and monitors proposed development projects for consistency with applicable laws and neighborhood character. Contact Nancy at Nancy.Shanahan@thd.org or Mary at Mary.Lipian@thd.org  
SEMAPHORE: Editor Catherine Accardi. Contact Catherine at Catherine.Accardi@thd.org

SOCIAL & PROGRAM: Temporary Chair Sarah Kliban. Organizes neighborhood social events, group dinners, and quarterly membership meetings. Contact Sarah at Sarah.Kliban@thd.org  
WATERFRONT: (open) Works to enhance and protect our unique and historic waterfront.

**LIAISONS WITH OTHER ORGANIZATIONS**  
CENTRAL POLICE DISTRICT COMMUNITY ADVISORY BOARD: Mike Madrid  
COALITION FOR SAN FRANCISCO NEIGHBORHOODS: Paul Weber, Merle Goldstone (Alternate)  
FRIENDS OF WASHINGTON SQUARE LIAISON: (open)  
NEIGHBORHOOD NETWORK LIAISON: Gerry Crowley  
NORTHEAST WATERFRONT ADVISORY GROUP MEMBER: Jon Golinger

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**WEB SITE = www.thd.org**  
Visit the THD website to explore a wealth of neighborhood history and get the latest information about what's happening on the Hill.

**TELEGRAPH HILL DWELLERS**  
**Schedules of Committee Meetings**  
PLANNING & ZONING: Last Thursdays. Call for time and location. 986-7070, 563-3494, 391-5652.  
Look to the THD website for information on THD events. **Log on to http://www.thd.org**

**NEW MEMBER INFORMATION**

**For a Voice in Your Neighborhood Join Telegraph Hill Dwellers.**

Sign Up or Sign a Friend Up as a member of Telegraph Hill Dwellers. Complete and mail to THD, PO Box 330159, SF, CA 94133

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP: \_\_\_\_\_

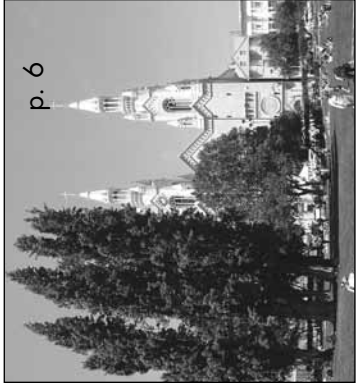
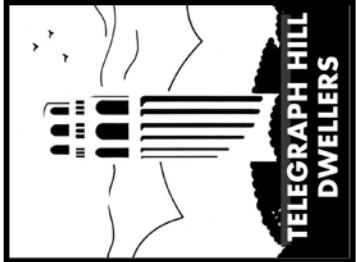
PHONE \_\_\_\_\_ EMAIL: \_\_\_\_\_

CHECK ENCLOSED FOR 1-YEAR MEMBERSHIP

Individual \$30\_\_ Household \$45\_\_ Senior (age 65 and over) \$20\_\_ Senior Household \$35\_\_

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# THE SEMAPHORE

## # 199 Summer 2012

### FEATURES

Tastes and Tales of North Beach . . . . .	1	The Emerald Table . . . . .	10
SOLD! Good Things Come to Those Who Wait . . . . .	3	‘Lettuce for the Lotus-Eater’ . . . . .	11
Ana of Sodini’s . . . . .	4	Little Vine, Big Success . . . . .	11
Longtime Telegraph Hill Resident Celebrates Her Centennial . . . . .	4	North Beach Citizens: Spotlight on Kristie Fairchild . . . . .	13
Dim Sum In Our Neighborhood . . . . .	5	Film Night in the Park 2012 . . . . .	13
Saints Peter and Paul Church. . . . .	6	Festa Coloniale Italiana . . . . .	14
Levi’s Plaza: Private Property, Public Pleasure . . . . .	8		

COLUMNS	
The President’s Corner . . . . .	2
From the Desk of Supervisor Chiu . . . . .	3
Art & Culture Committee Report. . . . .	5
Restaurant Review: Bask . . . . .	10
Pllanning and Zoning Report . . . . .	12
Parks, Trees & Birds Committee Report . . . . .	12
Cover: . . . . .	Photo of Levi’s Plaza b Julie Jaycox

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p. 8-9