

Received at CPC Hearing 9/7/17  
F. Johnson



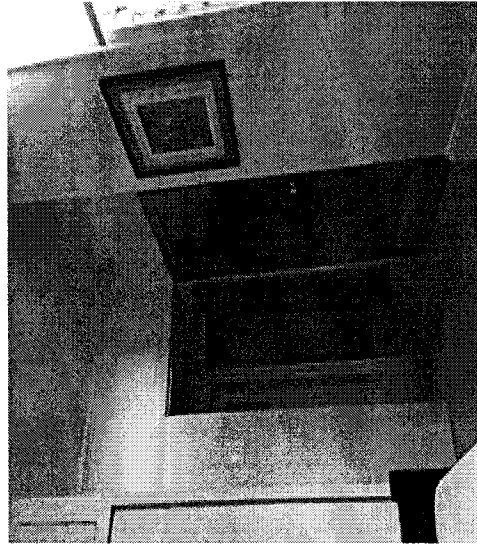
# My request

- Reduce 2<sup>nd</sup> and 3<sup>rd</sup> floor proposed *backyard build out* to lessen the loss of sunlight in the adjacent properties and maintain the environmentally friendly mid-block open space pattern, which impacts air quality, habitat for birds, as well as noise reduction
  - If having a nice view of the city is a priority, this may be accomplished by switching 2<sup>nd</sup> and 3<sup>rd</sup> floor plans as commissioner Katherine Moore recommended
  - *If would like to keep the proposed floor plan, this may be accomplished by reducing the 2<sup>nd</sup> and 3<sup>rd</sup> floor each by only 12 feet (SQ FT180) and still have a large entertainment / kitchen area on 2<sup>nd</sup> floor, and keep 3 master bedrooms on 3<sup>rd</sup> floor*
  - *If the backyard build out will not be reduced, we respectfully request to at least reduce the shading of the light-well of the adjacent building by keeping the existing 653 light-well*
- Reduce proposed property height to diminish loss of sunlight in the adjacent properties
  - *this may be accomplished, easily, by cutting back ceiling heights of 3<sup>rd</sup>, 2<sup>nd</sup> and basement floors to 9 FT and reduce total building height to 26.5 FT*
  - *Should this not be acceptable, we request the new building conform to the stepping roofline and topography planning guidelines, and step down from the building above the hill (657 28<sup>th</sup> st)*
- Furthermore, we propose to remove roof deck, and reduce the size or eliminate the other two decks as they will disturb peace and privacy of the neighbors.
  - *Specifically we suggest to cut back 3 FT deck-overhang from the second floor deck, to reduce general backyard build out and provide more sun light to the ADU as well*
- Reduce 2<sup>nd</sup> floor proposed *street view* build out to the existing setback to preserve sunlight in the adjacent properties
- Delay the final ruling on this plan until all the neighbors are informed of the increase build out on the south and north side of the house, compared to the first plan submitted, and given a chance to raise any concerns as ADU raises the risk of developer falsely using it to increase size of the building

# Loss of Sun Light

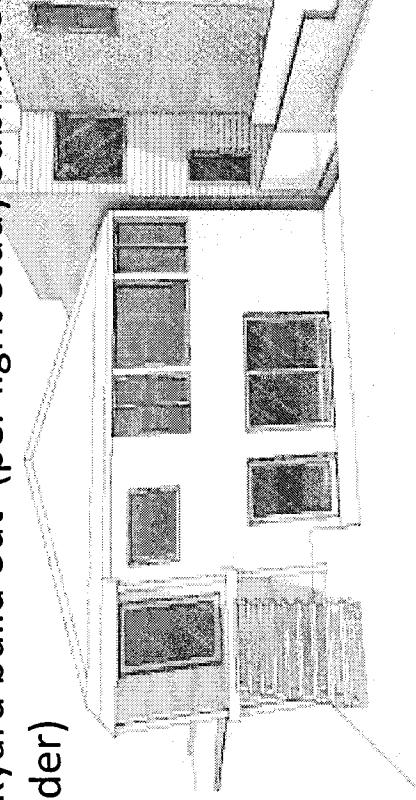
## Now

Sun light from east facing light well (657 28<sup>th</sup> st) at 5:59 am June 11th



## The proposed plan

Total elimination of sun light from light well to adjacent house due to the height of the proposed building and loss of morning light until 11 am due to the backyard build out (per light study submitted by the builder)

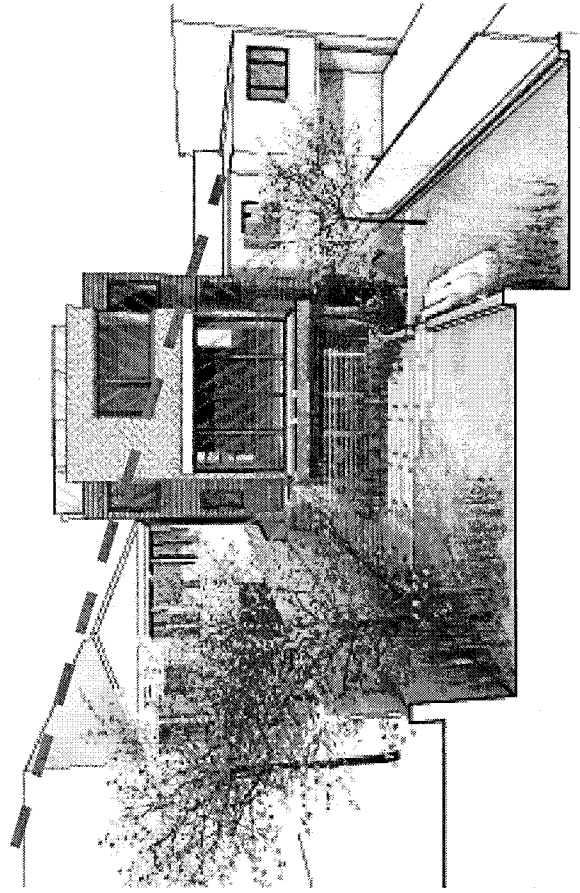
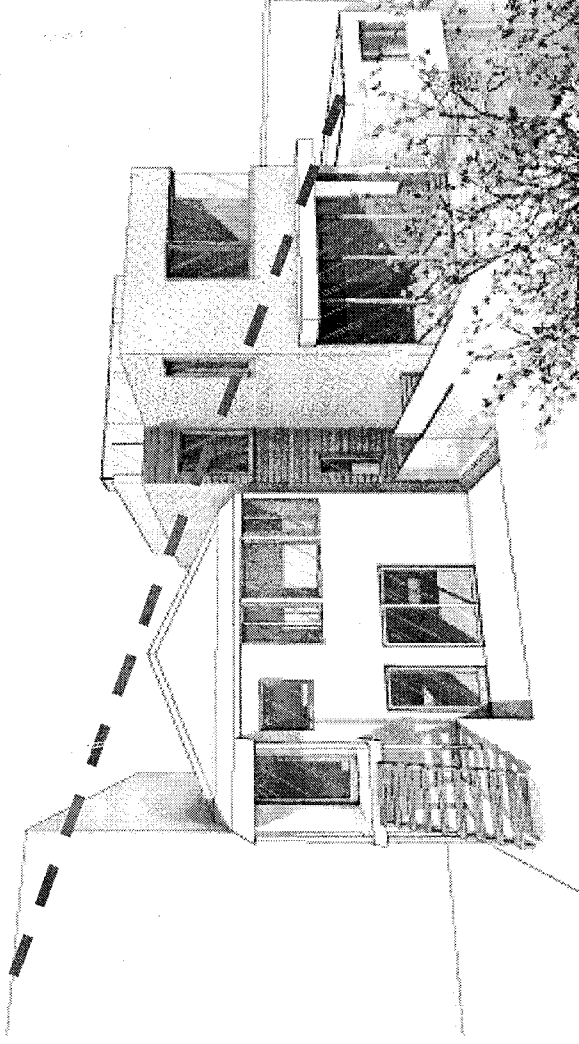


12 PROPOSED JUNE 20 - 11:00AM - NO SHADOW



Areal view of the adjacent light wells between 657 and 653 buildings

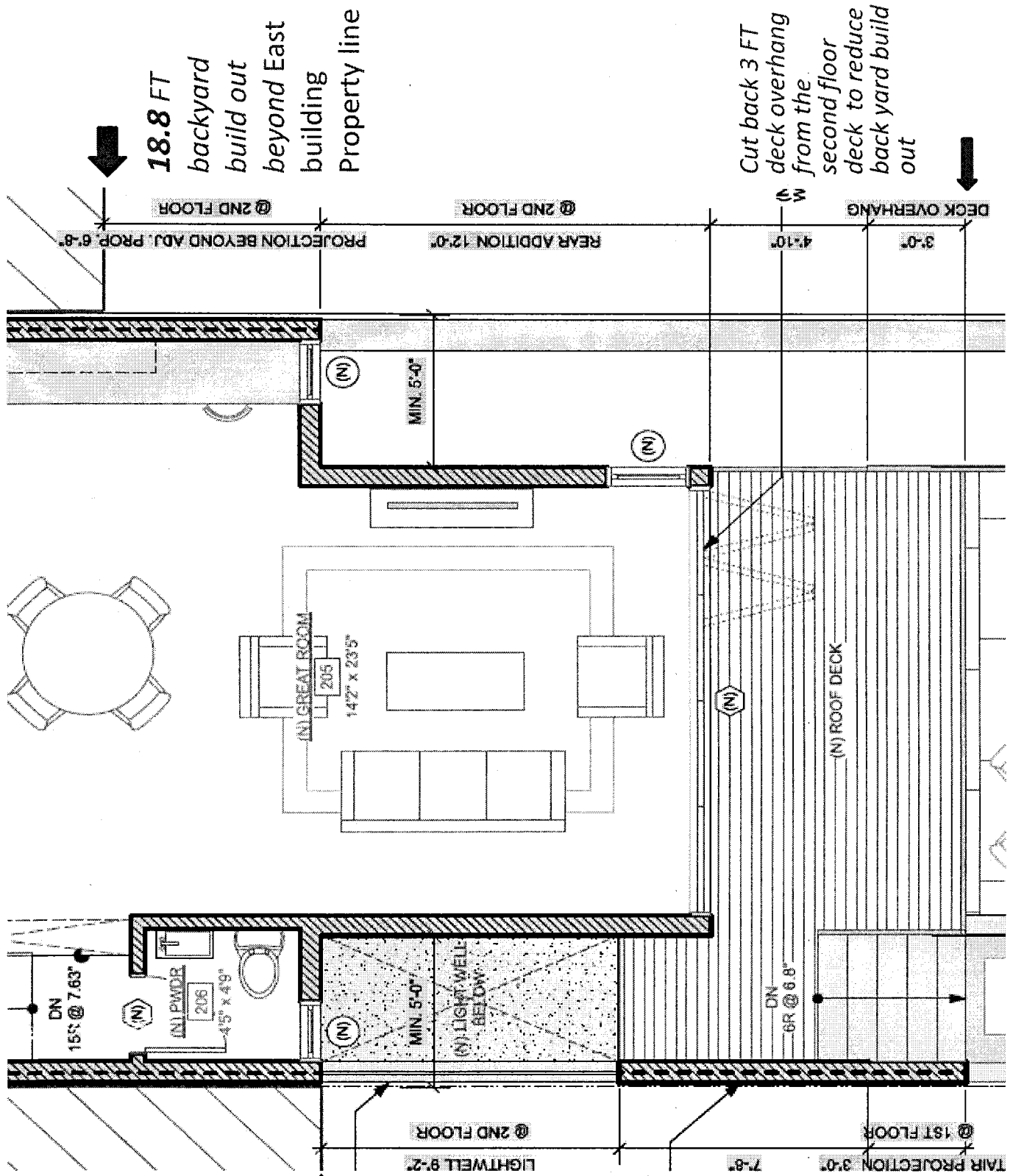
*New proposed  
backyard view*



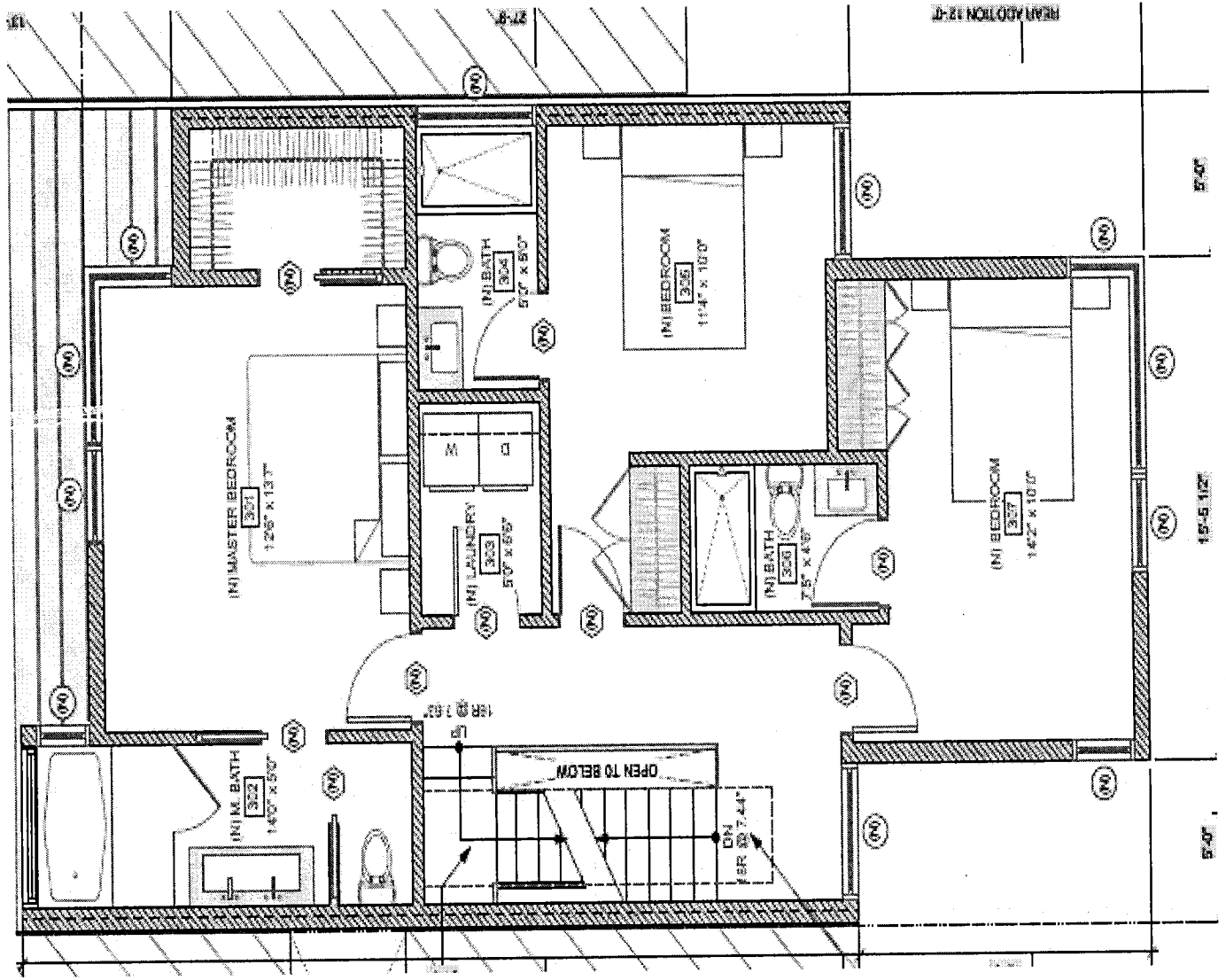
**12 FT**

backyard  
build out  
beyond  
West  
building  
Property  
line

Cut back 2<sup>nd</sup>  
floor 12 feet; a  
minor reduction  
of 180 SQ FT; it  
will eliminate  
the need for  
such a large  
back yard build  
out and still  
have a large  
kitchen/  
entertainment/  
dinning rooms  
on one floor



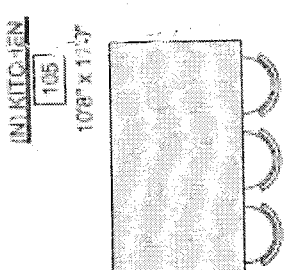
Minor reduction of  
3<sup>rd</sup> floor from 965  
SQ FT to 800 SQ FT;  
it will eliminate the  
need for such a  
large back yard  
build out and still  
keep the three  
master bedrooms  
on the same floor



*Reduce the height of third, second and basement from 10.2 Ft to 9 Ft to reduce the building height 3 feet; and eliminate the roof deck*









# Appendix

# Builder's lack of interest to work with the neighbors

Despite getting demolition permit, letter from neighbor to disregard the light well in exchange for reduced built out and height, and neighbors accepting building height to be the same as the building above the hill, the builder has refused to give any relief.

**OWNER:**

FARALLON REAL ESTATE, 4 LLC  
152 YERBA BUENA AVE.  
SAN FRANCISCO, CA

**ARCHITECT:**

JOHN LUM ARCHITECTURE  
3246 17TH STREET  
SAN FRANCISCO, CA 94110

PROPOSED BASEMENT  
PROPOSED 1ST FLOOR:

797 SQ. FT.  
404 SQ. FT.  
253 SQ. FT.  
636 SQ. FT.

(CONDITIONED - A.D.U.)  
(UNCONDITIONED)  
(CONDITIONED)  
(CONDITIONED - A.D.U.)

PROPOSED 2ND FLOOR:  
PROPOSED 3RD FLOOR:

1,339 SQ. FT.  
965 SQ. FT.

(CONDITIONED)  
(CONDITIONED)

**TOTAL PROPOSED:**

**3,990 SQ. FT.**  
**404 SQ. FT.**

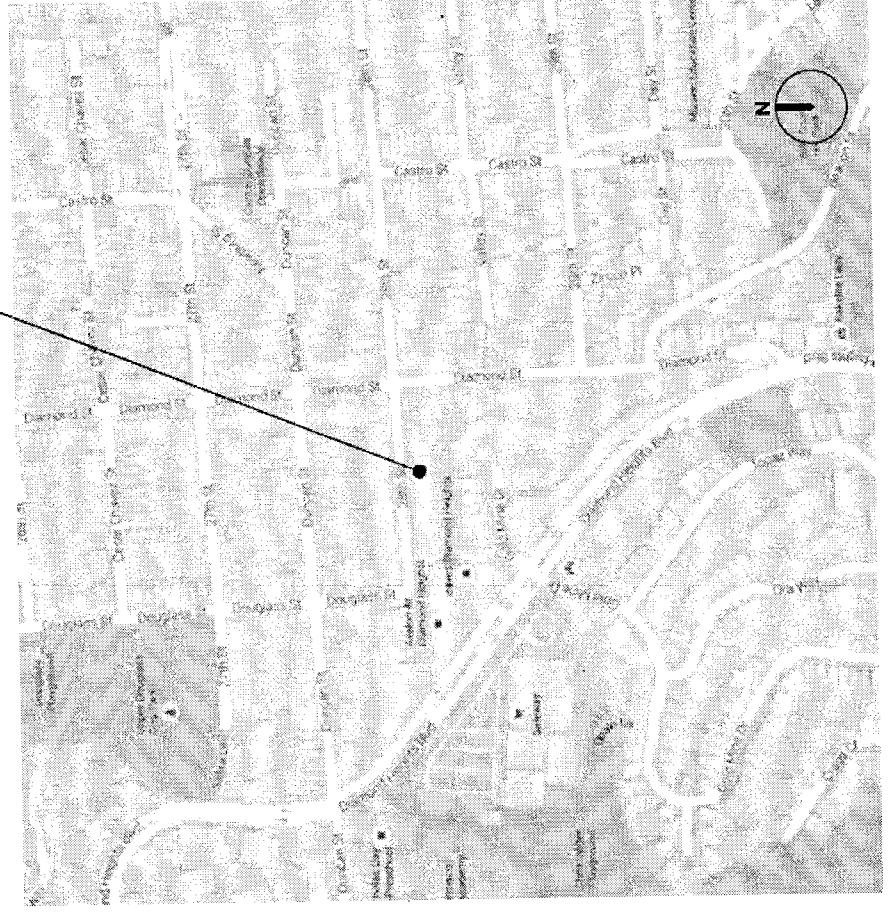
(CONDITIONED)  
(UNCONDITIONED)

PROJECT MANAGER:  
JAMES BARKER

t. 415 . 558 . 9550 x12  
f. 415 . 558 . 0554

**VICINITY MAP:**

PROJECT SITE:



*Total 4393 SQ FT; 5 master Bedrooms  
with 5 full bathrooms, 2 powder  
rooms, 3 dinning rooms, 2 living  
rooms, two kitchens, entertainment  
room, 2 car garage, ...;  
Entire second floor is 1339 SQ FT of  
living room and kitchen;  
net increase of 2, 548 SQ FT*

### **SQ FT of the houses South Side 28<sup>th</sup> street**

- 687 28TH ST – 1,212 Building / 2,850 Lot
- 683 28TH ST – 954 Building / 2,848 Lot
- 679 28TH ST – 975 Building / 2,848 Lot
- 675 28TH ST - 1,988 Building / 2,848 Lot
- 671 28TH ST - 1,100 Building / 2,912.7 Lot
- 667 28TH ST - 1,100 Building / 2,905 Lot
- 661 28TH ST - 1,338 Building / 2,902.44 Lot
- 657 28TH ST - 1,000 Building / 2,905 Lot
- **653 28<sup>th</sup> ST- 1,200 Building/ 2,905 lot**

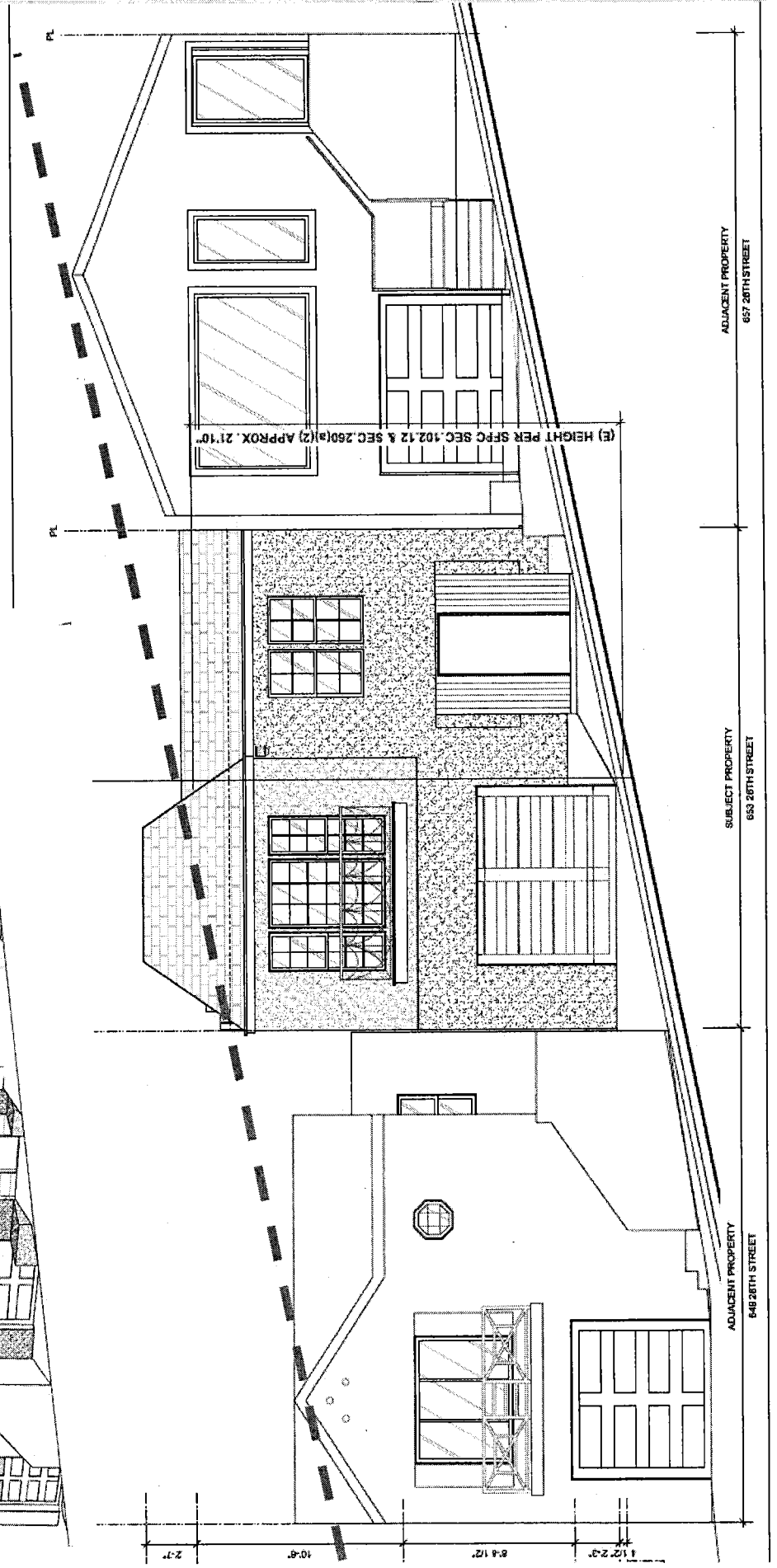
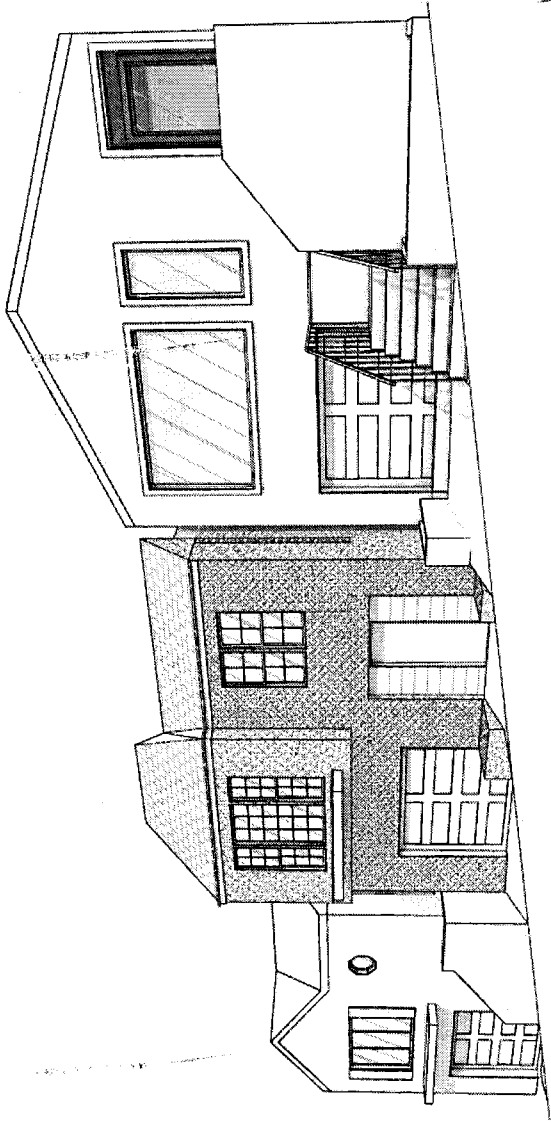
### **Proposed 4,394**

- 649 28TH ST - 1,138 Building / 2,905 Lot
- 643 28TH ST - 2,822 Building / 5,118 Lot
- 639 28TH ST - 1,137 Building / 2,848 Lot
- 635 28TH ST - 1,094 Building / 2,848 Lot
- 629 28TH ST - 2,800 Building / 2,850 Lot
- 625 28TH ST - 1,193 Building / 2,848 Lot
- 619 28TH ST – 975 Building / 2,848 Lot
- 611 28TH ST – 678 Building / 1,751 Lot
- 1600 DIAMOND ST - 2.275 Building / 2.138

### **SQ FT of the houses North Side 28<sup>th</sup> street**

- 694 28TH ST - 2,253 Building / 1,751 Lot
- 690 28TH ST - 1,053 Building / 1,751 Lot
- 686 28TH ST - 3,844 Building / 2,848 Lot
- 682 28TH ST - 2,347 Building / 2,850 Lot
- 678 28TH ST - 1,075 Building / 2,848 Lot
- 672 28TH ST - 2,401 Building / 2,848 Lot
- 666 28TH ST - 1,600 Building / 2,848 Lot
- 660 28TH ST - 3,606 Building / 2,850 Lot
- 654 28TH ST – 800 Building / 2,901 Lot
- 650 28TH ST – 780 Building / 2,901 Lot
- 646 28TH ST - 1,186 Building / 2,901 Lot
- 636 28TH ST - 2,787 Building / 2,901.3 Lot
- 626 28TH ST - 1,836 Building / 2,901 Lot
- 620 28TH ST – 786 Building / 2,901 Lot
- 618 28TH ST - 786 Building / 2,901 Lot
- 614 28TH ST - 1,050 Building / 1,875 Lot
- 1550 DIAMOND ST - 1,925 Building / 1,916 Lot

*Current  
harmonious  
street view*



# LETTER OF OPPOSITION

Received at CPC Hearing 9/17/17  
San Francisco Planning Commission  
1650 Mission Street, Suite 400  
San Francisco, CA 94103

September 5, 2017

Dear Commissioners:

Re: Case no. 2017-001756DR  
1906 MARKET STREET  
Lot 001 in Assessor's Block 0872 (District 8)

I have been a resident of 50 Laguna St. for 37 years—approximately  $1\frac{1}{8}$  blocks from Little Hollywood Launderette, located at **1906 Market St.** I am opposed to the occupancy of a restaurant at this location and to change of use for this site for the following reasons.

This laundromat has served as a vital component to our neighborhood. Most of the buildings in this area are old and many apartments are not outfitted with washer/dryers, unless they have been renovated. In the case of my building, we have a basement washroom. However on 2 occasions over the last 8 years, that room had to be closed for a few *months* each time for renovation, and Little Hollywood was the closest and easiest place to access as a substitute for us. And there is no assurance that our landlord would continue to maintain this laundry room, as they continue to convert apartments to those outfitted with washer/dryers; they could instead simply choose to compensate tenants with a small reduction-in-service adjustment to rents. But I am actually mostly concerned about my fellow senior/disabled citizens in this neighborhood, who would have to walk many blocks including some hilly areas to get to the nearest laundromat. Comments in the media by those who are heartless and inconsiderate express thoughts like “ask the landlord to install machines in your apartment or building.” This is not likely to occur if they are already not present in those buildings. And taking a taxi or ride service back and forth to a laundromat is not an option on a fixed, low or even moderate San Francisco income.

According to the news source, *Hoodline.com* (May 15, 2017) “Currently, Kantine's owners are going through the neighborhood notification process, leading up to a Planning Commission hearing in early June regarding their application for a permit to convert the laundromat into a restaurant.” **No such notification was ever received by neighbors in our building, 50 Laguna—only  $1\frac{1}{8}$  blocks away.** Furthermore, according to *Hoodline.com*, (May 15, 2017) “Earlier this month, the Castro Merchants voted to support the new restaurant's plans. Accettola said a number of local businesses, organizations and neighborhood associations have been receptive of Kantine's concept.” The president of the Hayes Valley Neighborhood Assn. has informed me that they “have not taken a position on this new use of this space.” And I've been informed that Duboce Triangle Neighborhood Assn. also did not take a position on this. This location is not in the Castro and lobbying by Castro Merchants should not be a factor in your decision. And neither should the Danish Consulate be weighing in on a distinctly neighborhood issue. Instead, I believe that the merchants association should have encouraged Ms. Accettola to open in one of the many vacant storefronts that currently plague the Castro proper, some of which already possess the required infrastructure, as former eating places. “Our initial hope was to take over an existing restaurant space, but because our search proved fruitless, we decided to expand our criteria and look at available “non-restaurant” spaces,” Accetola states. Castro merchants and residents have been decrying the high vacancy rate on Castro St. and along Market St. for several years! The laundromat was open until approximately 10 PM. Kantine is projected to close around 4 PM. Businesses such as a vital laundromat staying open late is what is needed on that stretch of Market St.

Furthermore, *Hoodline* (July 21, 2017) reported that the Kantine owners hosted a community meeting. Again, no notice of this appeared was sent to neighbors, as Ms. Accetola indicates (332 letters sent out?) other than perhaps on the site's window that was so crowded with other signage. This impression that Kantine owners are respectful of the neighborhood, and its needs would be false. The list of nearby cleaners is both somewhat inaccurate and misleading and does not address the reality of the income levels of *many* neighborhood residents. While Little Hollywood offered “wash and fold” service, the main advantage for those of modest incomes was the ability to do their own wash and save money. At least one of the 14 listed is closing—Little Star—with housing proposed for that site. Eight are NOT even self-service. The walking distances are also not realistic. A 10 minute walk may apply to someone in their teens to 40's but not for most seniors and the disabled. And one must lug their clothes and traverse hills to get to Haight and Buchanan street locations. Remember that most people in the immediate neighborhood do not own cars.

Member, Board of Supervisors  
District 8



Received at CPC Hearing 9/7/17

City and County of San Francisco

**JEFF SHEEHY**

September 6, 2017

Honorable Members  
San Francisco Planning Commission  
1660 Mission Street  
San Francisco, CA 94103

**RE: 2017-001756DRP: 1906 Market Street-Kantine**

Dear President Hillis and Members of the Planning Commission,

Although I rarely write to the Planning Commission about particular projects, I am especially concerned about retail vacancies on Upper Market and Castro Streets. Therefore, I urge you to deny Discretionary Review (DR) and approve Kantine at 1906 Market Street to prevent further vacancies in this critical commercial corridor.

I am pleased to join the Castro/Upper Market Community Business District, the Mission Dolores Neighborhood Association, and the Castro Merchants in supporting this project, which will celebrate the Scandinavian heritage of this community through a new restaurant. This unnecessary DR has added months of delay to a small business owner who is working hard to improve our community. Every neighborhood group has come out in support of the project—as noted in the Planning staff analysis, the DR requestor lives more than a mile away.

Finally, I agree with my constituents that the availability of laundry facilities is of critical concern in a neighborhood where many renters lack laundry facilities onsite. However, the laundry operator here has already vacated the site. Failure to approve Kantine will not preserve laundry operations but will certainly result in another retail vacancy.

Thank you for your service to the people of the City and County of San Francisco and for your consideration of my views on this matter.

Sincerely,

A handwritten signature in cursive script that reads "Jeff Sheehy".

**JEFF SHEEHY**

Supervisor for District 8



September 1, 2017

San Francisco City Planning Commission  
1650 Mission Street, 4th Floor  
San Francisco, CA 94103

Dear San Francisco City Planning Commissioners,

I am writing to express my full support for the change of use application filed by Nichole Accettola regarding the commercial space at 1906 Market Street.

My support for this restaurant project has many levels:

- As a female, small business owner in the area, this project resonates with what I believe makes San Francisco such a great city. We are far too few women in the industry, and I think we have a responsibility to do whatever we can to encourage ventures that challenge the norm.
- As a chef in the area, I look forward to an expansion of the culinary spectrum of the city. My travels in Scandinavia and experiences eating Nichole's food have exposed me to how wonderful the cuisines of this region can be. The prospect of having her wonderful Scandinavian fare just around the corner from my own restaurant excites me.

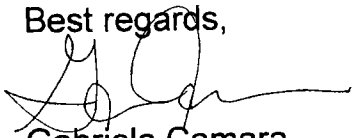
Naturally, I am very familiar with this stretch of Market Street and I believe Kantine will be an excellent addition to the neighborhood.

- As an entrepreneur, I admire Nichole's perseverance in wanting to create a community-focused, breakfast and lunch restaurant. I know how long it has taken for Nichole to get this far, and I sincerely want her to succeed.
- As a parent, I have experienced first-hand the challenges of maintaining a family life in a bustling (and expensive) city. I commend Nichole and her husband Joachim for attempting to

create a casual gathering place for locals. I imagine Kantine will be a favorite place for my family and I to share meals.

I hope that my letter has successfully conveyed my enthusiasm for Nichole's project. Again, I fully support this change of use.

Best regards,

A handwritten signature in black ink, appearing to read 'G. Camara', with a long horizontal flourish extending to the right.

Gabriela Camara  
Chef/owner  
Cala, San Francisco  
Contramar, Mexico City

**From:** [Rebecca Stockmar](#)  
**To:** [Adina Seema \(CPC\)](#)  
**Cc:** [Joachim Majholm](#)  
**Subject:** Fwd: Regarding 1906 Market Street  
**Date:** Tuesday, August 29, 2017 10:30:50 PM

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Dear Seema Adina,

I'm writing you because I want to give my full support for the opening of the restaurant "Kantine" on [1906 Market Street](#). The restaurant is a small family business that will bring life and jobs to the neighbourhood.

The laundromat owner is not being displaced because of "Katrine". Their lease was up and they chose not to renew.  
With the opening of the restaurant the owners are preventing the space from becoming a vacant storefront.

Nichole is a local, female, small business owner, with 3 kids in public schools, who wants to open casual eatery. She should be allowed to do so.

Best wishes

Rebecca Stockmar

**From:** Poul Mejer  
**To:** Adina, Seema (CPC)  
**Subject:** Discretionary Review 1906 Market Street  
**Date:** Thursday, August 31, 2017 3:46:54 AM

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To Seema Adena,

This letter is to express my explicit support for Kantine being allowed to open it's casual Scandinavian inspired eatery at 1906 Market St.

Through the past 10+ years, I have come to know Nichole and Joachim as people who are passionate and serious about what they set out to do.

Having enjoyed several home cooked meals at Nichole and Joachim's private home in The Castro, I am not in doubt that Kantine will be a big asset for the neighborhood and a place that I personally look very much forward to visit regularly.

Yours sincerely,

Poul Mejer

Founder & CEO  
[poul@bubblebeeindustries.com](mailto:poul@bubblebeeindustries.com)  
[www.bubblebeeindustries.com](http://www.bubblebeeindustries.com)

**MAKING  
SOUND  
SOUND  
BETTER**  
BUBBLEBEE  
INDUSTRIES

**From:** Lars Jensen  
**To:** Adina Seema (CPC)  
**Cc:** Joachim Majholm  
**Subject:** 1906 Market St  
**Date:** Tuesday, September 05, 2017 5:42:40 PM

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Dear Seema,

With this email I would like to express our support to "Kantine" to open its restaurant at 1906 Market St.

Firstly, we would like to see more breakfast and lunch restaurants in the area, both for having lunch meetings and for meeting friends. A place like Kantine will be a fantastic edition to the food options in the area around Market street and Lower Haight. It's exactly the kind of family owned and operated restaurants we need in the area, both in terms of food options, for job creation and for drawing people to the area.

Secondly, Nichole and her family are working so hard to fulfill their dream of becoming restaurant owners and sharing their love and passion for food with the community. They have already shown their tremendous dedication and passion by doing farm table style lunches and baking their wonderful rye bread, which is being sold in stores locally.

My wife and I pledge our full support to Kantine.

Best, Lars Jensen  
650-300-9195

**From:** Claus Holm Pedersen  
**To:** Adina, Seema (CPC)  
**Cc:** Joachim Maiholm  
**Subject:** Kantine SF, Market St.  
**Date:** Friday, September 01, 2017 11:20:49 AM

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Dear Seema Adena and commissioners,

My wife Paula and I have been friends with Nichole and Joachim for many years and want to let you know that we are in favor of Kantine opening up in the current site of Little Hollywood Launderette at 1906 Market Street.

Our two families have been close since our kids were born. We share a passion for all the great things that happen around a meal: preparing the food together and enjoying it around a big table across generations, discussing the ups and downs of life.

This great feeling of getting together for an amazing meal is what Nichole is all about, and what San Franciscans are so lucky to get – granted that she will be allowed to open her restaurant doors at 1906 Market St.

We sincerely hope you will give Kantine permission to take over their dream space – we are certain it will become a big asset to the neighborhood.

Best Regards

Claus Pedersen

[clauslyd@me.com](mailto:clauslyd@me.com)

September 4, 2017

Dear Ms. Adina,

I am writing this letter in support of the change of use permit and eventual build-out and opening of Kantine restaurant at 1906 Market Street in San Francisco.

My name is Natalie Horwath. My husband, Jason, and I are long-time residents of San Francisco. We have a 5 year old son, Nathan, who attends the French American International School here in San Francisco.

I've had the pleasure of meeting Nichole Accettola through our work at Eclectic Cookery, which is a shared kitchen used by small food businesses such as local caterers, bakers, food trucks, and other food service professionals.

I also have a small baking business called Berner Rosen Baking. Like Nichole, I manage this business primarily on my own - this includes the baking, selling at farmers markets and other food establishments, doing the accounting and marketing, all the while raising a family in the City.

Nichole's an incredibly hard worker who is passionate about San Francisco, her product and the business. As I occasionally work alongside her, I can confidently say she uses organic ingredients and sources her product from local businesses including Clover from Sonoma and Giusto's from South San Francisco.

Nichole also has a unique cuisine and concept to add to the City's current culinary environment. Given she lived in Copenhagen for over 10 years and has an extensive background working in restaurants, Nichole and her family will be able to turn a currently vacant storefront into a successful restaurant. This will provide the local community with an opportunity to enjoy authentic Nordic food in a casual and comfortable setting and in a neighborhood with Scandinavian roots.

I firmly believe that Kantine will be a tremendous asset to the community around 1906 Market. Thank you for taking time to read this letter.

Kindest regards,  
Natalie Horwath



**From:** jennifer aaronson  
**To:** Adina, Seema (CPC)  
**Cc:** Nichole Accettola; Nichole Accettola  
**Subject:** In support of Kantine  
**Date:** Friday, September 01, 2017 12:07:07 AM

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To Whom it May Concern,

I would like to send a letter of support for Nichole Accetolla and her plans to open Kantine at 1906 Market Street in San Francisco, California. I have known Nichole for over 20 years. She is one of the most ambitious, hard working, and talented individuals that I know. When she moved her family to San Francisco from Copenhagen, she brought with them a dream of opening a small business as a gathering place for locals and an opportunity to provide the city with a taste of her beloved Scandinavian cuisine. She has a wonderful concept for a casual, neighborhood restaurant with a focus of good food, clean design, and community. She is a smart business woman that I have personally worked with for many years. She hopes to keep her family in San Francisco, make a home there for herself, husband, and 3 school-aged children. I lived in San Francisco myself for many years and continue to visit family members there frequently. I know this stretch of Market Street very well and see Kantine as a wonderful new addition to the neighborhood. My understanding is that the laundromat currently in the space has a lease that expired prior to Kantine's involvement. There doesn't seem to be any reason why, since the space will now be available to a new business, it shouldn't be transformed into a female-owned establishment that will bring a new cuisine to the city and a comfortable spot for the neighborhood and travelers to gather. I look forward to visiting Kantine on Market Street frequently in the near future. It will, no doubt, be a smash success and a place that the community treasures.

Best,  
Jennifer Aaronson

Culinary Director and Co-Founder, Martha & Marley Spoon  
Co-Owner, Boro6 Winebar

01 September 2017

**Subject: Regarding 1906 Market St**

Dear Seema and To Whom It May Concern,

It has come to my attention that the opening of the Kantine restaurant is being delayed over the opposition of someone who may not understand the background of this particular change, or appreciate some overall and natural dynamics of change.

Before I go into detail, let us try to imagine a city full of vacant spaces that used to host butchers, fish mongers, laundromats, groceries, bicycle stores, diners, post offices, hardware stores, department stores, cinemas, flower shops, framing stores, cheese shops etc.

While those are uses of space existed more plentifully and better distributed before, and while they are services that neighborhoods may desire, a city simply cannot think and regulate them into perpetual existence in locked property specific locations. Especially when those businesses could not make their numbers work in those spaces. The city becomes a wasteland of vacant store fronts.

I recognize the need for planning and hearings, but in this particular case it would be odd to deny the opening of Kantine. The prior laundromat chose to not renew its lease, and was only there on a month-to-month lease until a new tenant could be found. It is not being closed because of Kantine.

The alternative is a vacant storefront, because someone wants a certain laundromat density and a laundromat to be perpetually located in this one specific spot. A laundromat that no other business offered to take over, while it was being advertised for 10-11 months.

Kantine will obviously not solve someone's ideals for laundromat density, but denying Kantine will not do so either. It is a pipe dream that a laundromat is going to continue operating in that location in perpetuity, and there is no sensible reason to regulate the use of spaces that tightly unless this is the planning of state and government owned stores, in a very different type of country.

The costs to business owners for opening locations in San Francisco are high, and it is the responsibility of the city to help lessen this burden. Please allow Kantine to get on with their opening, or end up with a vacant store front that is not attracting another laundromat.

Please take this into consideration when making a decision.

Yours Sincerely,

Neil Christensen  
1207 Indiana St, San Francisco, CA 94107

**From:** Andrew Sparks  
**To:** Adina Seema (CPC)  
**Subject:** Kantine  
**Date:** Wednesday, August 30, 2017 12:55:19 PM

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Seema,

I am writing in support of the opening of the Kantine restaurant on Market Street. Kantine will be an asset to the neighborhood and to the community here in San Francisco. A laundromat has limited uses and is not consistent with the current location. The restaurant will serve as an important gathering place for the community, therefore I strongly support the change of use for the location to become a restaurant. If you should have any questions, please feel free to contact me.

Thank you.

Best,  
Andrew Sparks

01 September 2017

San Francisco City Planning Commission  
1650 Mission Street, 4th Floor  
San Francisco, CA 94103

Dear San Francisco City Planning Commissioners,

I am writing to express my full support for the change of use application filed by Nichole Accettola and Joachim Majholm regarding the commercial space at 1906 Market Street. The Scandinavian restaurant proposed to take over the space, Kantine, is a most admirable endeavor, whose goal is to create a community-focused eatery serving breakfast, brunch and lunch.

Kantine will be an amenity to the area, and a gathering place for locals. In addition, the proposed location at 1906 fits well the Scandinavian history in the area.

I live on Market Street, at Trinity Towers, just a few blocks away from 1906, and I was born and raised in Denmark. I have lived in San Francisco for the last 3 ½ years (together with my Danish husband, Thomas Soerensen), and having a restaurant that reflects our culture would be a dream come true. Thomas and I both applaud Nichole and Joachim for daring to bring something so unique and dear to my heart to this city.

Food is an important and unifying part of the Scandinavian culture, and I am thrilled that this restaurant project will give San Franciscans an opportunity to get a glimpse of my beloved ethnicity.

I fully support this change of use. Thank you for your time.

Best regards,

Nadia Thorius

33 8<sup>th</sup> Street  
Apartment 1810  
San Francisco, CA, 94103  
+1 510-410-4854  
[nadiathorius@gmail.com](mailto:nadiathorius@gmail.com)

From: **Santino DeRose** sd@deroseappelbaum.com  
Subject: 1906 Market Street  
Date: August 31, 2017 at 11:06 AM  
To: seema.adina@sfgov.org



Dear Seema:

Our company was hired to lease the property at 1906 Market Street, which was occupied by Little Hollywood laundromat. The property was placed on the open market for lease, and it was marketed for a period of approximately eight months before a lease was signed. This email is to confirm that during the marketing process, we did not receive any inquiries from laundromat operators or anyone who intended to continue running a laundromat from the 1906 Market space.

Please feel free to contact at either number below with any further questions or concerns.

Thank you,

Santino DeRose  
Office 415.781.7700 | Cell 415.336.0151

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Santino DeRose | DeRose & Appelbaum, Inc. | 466 Green Street Suite #203 | San Francisco, California 94133  
Office 415.781.7700 | Cell 415.336.0151 | Facsimile 415.781.7701 | [sd@deroseappelbaum.com](mailto:sd@deroseappelbaum.com)  
[www.deroaseappelbaum.com](http://www.deroaseappelbaum.com)



**From:** Saera R. Khan  
**To:** Adina, Seema (CPC); nichole@kantinesf.com  
**Cc:** Matthew Cooper  
**Subject:** letter in support of Kantine SF  
**Date:** Friday, September 01, 2017 4:36:46 PM

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Dear Ms. Adina,

My husband and I are writing to provide support for the opening of a local neighborhood restaurant, Kantine SF. We are residents of SF for the past 16 years. During that time, we have witnessed many changes and have had many of our enterprising family friends leave SF because they simply could not create their dreams. This is unfortunate. The kinds of dreams we are talking about is raising a family in SF, opening a business or sending kids to a safe public school.

When SF can support big tech and chain restaurants but not a local female owned restaurant, then something is wrong. We plan on staying in SF for a very long time. As residents involved in SF community and service organizations, we'd love to see a restaurant that will reaffirm this city as a place that nurtures and supports small business owners.

Respectfully,  
Saera Khan and Matt Cooper  
1014 Noe st,  
SF, CA 94114

--

Saera R. Khan, Ph.D.  
Co-Director, Center for Research, Artistic, and Scholarly Excellence  
Professor of Psychology  
College of Arts and Sciences, University of San Francisco

# NORDEN LIVING

September 3, 2017

San Francisco City Planning Commission  
1650 Mission Street, 4th Floor  
San Francisco, CA 94103

Dear Board of San Francisco City Planning Commissioners,

Please accept this letter as proof of my full support for the change of use application filed by Nichole Accettola and Joachim Majholm regarding the commercial space at 1906 Market Street.

I am a Dane living in San Francisco, and co-owner of a local small business specializing in Scandinavian designs called Norden Living. One of the reasons I chose to locate my business near the intersection of 17<sup>th</sup> Street and Dolores Street is because of the rich Scandinavian history in this part of the city.

Allowing Kantine to open at 1906 Market Street would be very appropriate. The business's location would harken to precisely this Scandinavian history, and because of its casual atmosphere, Kantine would quickly become a gathering place for locals to meet, relax and eat. This stretch of Market Street needs that kind of a place so badly!

Having a casual Scandinavian restaurant in SF would be fantastic. It is a cuisine I often long for, and I know that Nichole's culinary talent will help quench my cravings.

I admire Nichole and Joachim for their perseverance to bring a glimpse of my beloved food culture to the San Francisco. They are both friends of mine, and I fully support not only this change of use but also the fact that it is a wonderful, local, small business, female-owned, family-oriented initiative – GO KANTINE!

Thank you for your time,

Christopher Sharpe

Norden Living ☐ 3618 17<sup>th</sup> Street San Francisco CA 94114 ☐ 415.757.0805



**From:** [Eric Lagier](#)  
**To:** [Adina, Seema \(CPC\)](#)  
**Cc:** [nichole@kantinesf.com](mailto:nichole@kantinesf.com); [Joachim Majholm](#)  
**Subject:** Re 1906 Market St  
**Date:** Monday, August 28, 2017 11:34:09 PM

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Dear Seema Adina,

I would like to fully support the opening of Kantine on 1906 Market Street. I am a small business owner located on 717 Market Street.

We need to bring more great restaurants and small retail stores to Market street. its a great way to improve the neighborhood, create jobs and cultural activities in an area that so much need it. Kantine is a MUST.

I am really surprised that some still think that a laundromat on San Francisco high street is a requirement.

Regards,

Eric Lagier

**From:** Lene Schulze  
**To:** Adina, Seema (CPC)  
**Cc:** Joachim Majholm  
**Subject:** Re: 1906 Market Street  
**Date:** Wednesday, September 06, 2017 7:44:23 PM

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Dear Seema Adina,

I'm writing in support of the Kantine restaurant opening on 1906 Market St.

As a member of the Scandinavian community (and member of the board at the Scandinavian School) here in San Francisco, I have been very excited to witness Nichole and Joachims hard work on creating a local Scandinavian eatery, especially one based in a neighborhood where we already bring our children to celebrate our Scandinavian heritage.

I was surprised to hear that anyone would oppose the opening of a local, family/female owned eatery that will not only create employment opportunities in the area, but also ensure that another storefront will not become vacant.

To me San Francisco is a unique place in many ways, but what I love most about our city is the diversity and ability for all of us to share and celebrate each others cultural heritages. I therefore hope that Kantine can become a place where I can bring, not only my own family, but also friends from around the world to share part of my origin.

Thank you for your service to this great city.

Best regards,  
Lene

Lene Sjorslev Schulze  
M: 1 415 812 6646 · [lsjorslev@gmail.com](mailto:lsjorslev@gmail.com)  
San Francisco · CA · United States

**From:** Jacob Hagemann  
**To:** Adina, Seema (CPC)  
**Cc:** Joachim Maiholm; Nikki Nichole Accettola  
**Subject:** Regarding 1906 Maret St  
**Date:** Tuesday, August 29, 2017 12:13:44 AM

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Dear Seema Adina,

I am writing you as a fellow San Francisco Food Lover and to say that I fully support Kantine - Joachim and Nichole - in their efforts to open, what will be nothing less than an amazing breakfast and lunch restaurant on 1906 Market St.

Luckily for me, I know both Joachim and Nichole and I can assure you that this little place will be a gem in the neighborhood around 1906 Market st. The Danish inspired kitchen with all it's qualities will bring a new taste to the area that everyone will love. This is exactly the kind of place you want to open here to keep the area interesting and authentic. It's a place that will attract new people to the area and with it's success they will create jobs and happiness locally.

Did you ever try their bread? Their open sandwiches? It is like nothing else in the city. I promise you.

The past years in San Francisco were great and one of the things I really loved about San Francisco is the diverse food scene. Now I am back in Copenhagen, but I know that San Francisco will always be on my itinerary the next years. I have been waiting for this place for so long and I really hope for Joachim and Nichole and for you and San Francisco that Kantine will soon be able to open it's doors.

With kind regards,

--

**JACOB HAGEMANN**  
PHONE +1 415 941 9940

**From:** Line Schou  
**To:** Adina, Seema (CPC)  
**Cc:** nichole@kantinesf.com; joachim@kantinesf.com  
**Subject:** Regarding 1906 Market St  
**Date:** Thursday, September 07, 2017 1:09:16 AM

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Dear Seema Adina,

I want to express my fully support for the restaurant Kantina on 1906 Market St.

Kantina would be a small family business run by Nichole Accettola.

She is a local, female, small business owner. She has 3 children with her husband Joachim, all 3 children are in public schools. Nichole's mission is to open a casual Scandinavian eatery.

The 1906 Market Street space is particularly well suited for this because of the strong Scandinavian history surrounding the Castro/Eureka Valley/Upper Market neighborhoods.

Since Nichole is such a warm and caring person, I'm convinced that this restaurant would be a great gathering and an extra "living room" for the whole neighborhood.

Furthermore it will create new jobs in the area. Opening a restaurant will prevent the space from becoming a vacant storefront. Since the lease of the Laundromat owner was up and they chose not to renew.

Sincerely

Line Schou

Film editor

**From:** cille frøkjær-jensen  
**To:** Adina, Seema (CPC); Joachim Maiholm  
**Subject:** Regarding 1906 Market St  
**Date:** Thursday, September 07, 2017 7:25:53 AM

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Dear Seema Adina

I fully support Kantine, and I hope so very much that it will be possible for the hardworking people behind this place to open as soon as possible.

It will be a big gain for the neighborhood, and a nice place to gather for the locals. Furthermore Kantine is a small family business and not a big chain restaurant, and it will create both jobs and a lively atmosphere in the area.

Best regards

Cecilie

**From:** Henrik Bennetsen  
**To:** Adina, Seema (CPC)  
**Subject:** Regarding 1906 Market St  
**Date:** Tuesday, August 29, 2017 4:44:13 PM

---

Dear Seema Adina,

I'm writing in support of the Kantine restaurant opening on 1906 Market St.

Let me state it clearly upfront: I'm not impartial here. I know Nichole and Joachim as wonderful and engaged parents with their 3 children who, like my children, attend the public school Rooftop. As part of fundraising for the benefit of all the children of our diverse school, Nichole has volunteered her wonderful cooking skills on a number of occasions. The funds raised from these efforts have had a real tangible effect on our children's education and I feel very grateful towards her for this.

And lest I forget: Nichole's food is delicious. As Danish American who moved here to build a life, I have been missing opportunities to teach my children about my culture. I can't imagine any better way than to have them share my love of great Scandinavian food.

When I first heard that Kantine was opening I was delighted. And how amazingly appropriate that it was a short walk from the Swedish American hall where my family has already spent many happy hours celebrating Scandinavian culture. I have also served for many years on the board of the Scandinavian School of San Francisco. I can tell you that there is a great community of Scandinavian parents here in this great city who feel like I do so I have very little doubt that Kantine will build a very strong community of family who will come to this neighborhood with many happy children and a desire to savor Nichole's efforts.

Lastly Seema. I hope for you that you have people in your life who you want to share your culture and origin with. It is in your hands to help many families in San Francisco do the same by allowing Kantine to build a great cultural institution to enrich our city for many years to come.

I hope you will keep us in mind as you help bring this matter to a conclusion. I appreciate you and your service to the public.

Sincerely,

Henrik Bennetsen

256 Gates Street  
San Francisco  
415 418 4042

**From:** Carsten Jarfelt  
**To:** Adina, Seema (CPC)  
**Cc:** Joachim Majholm; Nichole Accettola  
**Subject:** Regarding 1906 Market St  
**Date:** Wednesday, August 30, 2017 8:26:06 PM

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Dear Seema,

Working with both Nichole and Joachim at local events, I have seen the magic that this couple and their initiatives can bring to a local community. Also involving their children in bringing it all together.

Their ability to arrive at a neighborhood and still being the "new ones" they have the stamina, passion and interest in becoming a local, with the locals.

I honestly believe that their passion will spread naturally and authentically from 1906 Market Street to the locals, since this is a "mom and pop" journey, and not an invasion of a huge corporation. That is why Joachim and Nichole call themselves "Entrepreneurs" and for a good reason that is.

Good people with a open mind set, will feel at home at 1906 Market street and around it. As part of the Scandinavian community on the Peninsula, I believe that our family, including our 3 children would feel welcome, and for sure bring cultural diversity to the restaurant, when visiting from our home base, here in Mountain View, just south of the city.

For further questions and more answers, feel free to contact me....

Carsten Jarfelt  
90 Freedom Lane  
94040, Mt. View  
CA

650 526 8121



**From:** [renneanne@gmail.com](mailto:renneanne@gmail.com) on behalf of [Anne Bundgaard](#)  
**To:** [Adina, Seema \(CPC\)](#)  
**Cc:** [Joachim Majholm](#); [Nikki Nichole Accettola](#)  
**Subject:** Regarding 1906 Market St  
**Date:** Wednesday, August 30, 2017 8:31:23 PM

---

Dear Seema Adina,

I'm writing because I want to give my full support to the restaurant Kantine on 1906 Market St., and to Nichole and Joachim who are the people behind.

I recently heard that they encountered a big problem opening the restaurant which I was very sorry to hear, because Kantine could benefit to the local area in several ways. As a citizen I am sure:

- 1) it will definitely give the neighborhood a vibrant and positive touch, a place where locals can meet
- 2) it will bring jobs
- 3) it will prevent the space from becoming a vacant storefront

Besides of that I find it very charming that the restaurant is not a franchise, but a family business that has been a dream for Nichole and Joachim for a very long time and that they have worked hard for to come true.

The case with the laundromat seems unnecessary and poor in arguments since there already exist several other laundromats. But also very unfair since Nichole and Joachim signed the contract long after the space was advertised as available.

I fully support Kantine and their opening at 1906 Market St.

Thank you,  
Anne Bundgaard

--

**Anne Bundgaard**

Illustration & graphic design  
[+1 \(650\) 686 8769](tel:+16506868769)  
[www.instagram.com/annebundgaard\\_dk/](https://www.instagram.com/annebundgaard_dk/)

**From:** Christian Vinther  
**To:** Adina, Seema (CPC)  
**Cc:** Joachim Maiholm  
**Subject:** Regarding 1906 Market St  
**Date:** Friday, September 01, 2017 4:38:42 PM

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Dear Seema Adina

We are writing you to let you know that we fully support the opening of the restaurant Kantine at 1906 Market Street!

We have lived in San Francisco for almost 4 years now. Starting in Lower Haight and the past 2,5 years in Noe Valley. Being from Denmark we were thrilled to hear that Kantine were planning to open a restaurant close to where we live that would be serving Danish food. Our daughter Aya was born here in San Francisco last year, and we see the opening of Kantine as an opportunity to also give her some Danish culture.

We have been supportive and really enjoyed the few pop-up dinners Kantine have had so far with great success. They have been a gathering many different people, not only Danes, but also local people. It is very easy to see that Nichole has a true passion for serving great food and we are very supportive of her (and her family) to start a small restaurant and carrying out her dream.

We are very convinced that Kantine will be a great addition to the city and the neighborhood (instead of another closed storefront!) and we are looking forward to having a restaurant that serves Danish food, since there are no other options for that in the whole bay area.

Please contact us for more information if needed on 415 321 9348

Best  
Kathrine, Aya and Christian Vinther  
658 Elizabeth Street  
Noe Valley

**From:** Klaus Matthiesen  
**To:** Adina, Seema (CPC)  
**Cc:** joachim@kantinesf.com; nichole@kantinesf.com  
**Subject:** Regarding 1906 Market St  
**Date:** Tuesday, September 05, 2017 2:34:14 PM

---

Dear Seema Adina,

I am writing to you, just to let you know, that I fully support Kantine and Nicholes (plus family) ambitions of opening a restaurant on 1906 Market St.

To me the Kantine project will be a great asset to the atmosphere in the local area. A family-run restaurant with heart and passion for providing a unique scandinavian food experience. A focus that fits perfectly into the scandinavian heritage of the Castro/Eureka Valley/Upper Market neighbourhood and even more important a business that will create new jobs!

I do hope with all my heart that I, and thousands of others people, will have the opportunity to enjoy the taste of a delicate Kantine meal, served by proud and smiling local staff in a vibrant neighbourhood

From my point of view there is absolutely no doubt - its a win win!

.Best regards,

Klaus Matthiesen

**From:** Malene Eikers  
**To:** Adina, Seema (CPC)  
**Cc:** nichole@kantinesf.com; joachim@kantinesf.com  
**Subject:** Regarding 1906 Market St  
**Date:** Tuesday, September 05, 2017 2:48:59 PM

---

Dear Seema Adina

I write to you in order to show my full support to Kantine on 1906 Market St.

I see nothing but huge plusses for the neighborhood in letting this small casual eatery open its doors to the public.

It will prevent 1906 Market St. from becoming a vacant storefront, and it will undoubtedly create jobs and bring locals closer together.

In a time where restaurant-chains are opening on every other street-corner, I believe it is more important than ever to support sincere and wholehearted initiatives like Kantine.

Because San Francisco is all about that; celebrating and supporting those who wants to contribute - not only offering opportunities to big corporate businesses, but also encouraging small family run businesses to move in, and be an inspiration and joy for locals and visitors alike!

And Nichole Accettola is exactly that kind of entrepreneur; a local, female, small business owner with 3 kids in public schools. She is a truly dedicated, amazing and ambitious woman, who will work day and night to make everyone feel at home - while serving great Scandinavian inspired food.

Please - lets move forward with Kantine, and make 1906 Market St the place to meet!

Kind regards

Mrs. M. Eikers

**From:** [Chloé Lagier](#)  
**To:** [Adina Seema \(CPC\)](#)  
**Cc:** [joachim@kantinesf.com](mailto:joachim@kantinesf.com)  
**Subject:** Regarding 1906 Market St.  
**Date:** Tuesday, August 29, 2017 11:23:30 AM

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Dear Seema Adina,

I fully support the opening of Kantine on 1906 Market St.

I know Nicole and Joachim well; I live in Marin with my family and we often go to the city to eat. We moved here from Copenhagen 6 years ago, and would love to have a Scandinavian Restaurant close by.

Because of the strong Scandinavian history surrounding the Castro/Eureka Valley/Upper Market neighborhoods, the space on 1906 Market Street is well suited for a restaurant like Kantine.

Nicole is a local, female, small business owner, who has a dream of opening a small casual family restaurant. Their intentions from start to end, is to make a place for the local community to gather.

All the best,  
Chloé Lagier

415.361.6600  
[chloelagier.com](http://chloelagier.com)

**From:** Sara Naseri  
**To:** Adina, Seema (CPC)  
**Cc:** Søren Therkelsen  
**Subject:** Regarding 1906 Market St  
**Date:** Tuesday, August 29, 2017 12:02:55 PM

---

Dear Seema Adina,

We fully support, and sincerely hope for, the opening of Kantine on 1906 Market St. Unlike many restaurants in San Francisco, Kantine is a small family business which brings Scandinavian cuisine to the area. We, along with our family and friends, have enjoyed the brunch initiatives Nicole and Joachim (Kantine) has offered so far which has brought us an important opportunity to gather locals in the area and share the scandinavian food culture we love and care for. We have personally encouraged Kantine multiple times to open a restaurant in the SF area which is why we were delighted and excited when we heard about the opportunity on 1906 Market St. Nichole is an amazing local female business owner who we have enjoyed getting to know through her amazing initiatives in the area so far. We are confident Kantine will be a wonderful go-to place for a memorable scandinavian food experiences and therefore also a contributing factor in the creation of jobs and good business in the area. Further 1906 Market Street is particularly well-suited for Kantine because of the strong Scandinavian history surrounding the Castro/Eureka Valley/Upper Market neighborhoods. This in combination with the fact that the Laundromat is not being displaced, as their lease (which they chose not to renew) is up, makes it a perfect win win situation for everyone.

If we could be there in person to support the opening of Kantine during the hearing on the 7th of September we would, but unfortunately we are both out of town, which is why we took our time to write this letter which we hope will be heard and taken into consideration during the hearing.

Thanks in advance.

Best from  
Søren and Sara

**From:** Anders Nielsen  
**To:** Adina, Seema (CPC)  
**Cc:** Joachim Majholm; Nikki Nichole Accettola  
**Subject:** Regarding 1906 Market St.  
**Date:** Tuesday, September 05, 2017 7:09:29 PM

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Dear Seema Adina,

I would like to express my full support for opening the restaurant Kantine on 1906 Market St.

Kantine will be a great asset for the neighborhood, being a new family owned business that will be a place for people to meet. Exactly the kind of business our city needs to replace empty storefronts.

I sincerely hope that the Change of Use permit will be granted.

Best regards,  
Anders Nielsen



**From:** Rebecca Stockmar  
**To:** Adina, Seema (CPC)  
**Subject:** Regarding 1906 Market Street  
**Date:** Tuesday, August 29, 2017 1:06:49 PM

---

Dear Seema Adina,

I'm writing you because I want to give my full support for the opening of the restaurant "Kantine" on 1906 Market Street. The restaurant is a small family business that will bring life and jobs to the neighbourhood.

The laundromat owner is not being displaced because of "Katrine". Their lease was up and they chose not to renew. With the opening of the restaurant the owners are preventing the space from becoming a vacant storefront.

Nichole is a local, female, small business owner, with 3 kids in public schools, who wants to open casual eatery. She should be allowed to do so.

Best wishes

Rebecca Stockmar

**From:** Morten Hansen  
**To:** Adina, Seema (CPC)  
**Subject:** Regarding 1906 Market Street  
**Date:** Wednesday, September 06, 2017 2:17:45 PM

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Dear Seema Adina,

I am contacting you in regard to the above case in order to purvey my full support to the business project of the restaurant Kantine.

Kantine will occupy a little store front in the neighborhood and provide a great gathering spot for locals as well as folks from all over the city searching for an exciting and different ethnic food choice.

Kantine is owner operated and a small business entity which will secure the best and most caring attention. Kantine will add local flair to a world often run and operated by large chain restaurants and stores. I am a firm believer in small entities and their ability to create jobs and diverse local environment.

I am a Danish national, lived and worked in the in the US for the past 25 years – I am excited to spend time at Kantine with my Danish-American family as well as friends.  
These kind of businesses are a must for cities like San Francisco.

In the event of any additional questions - please feel free to contact me.

Sincerely

Morten Hansen

**From:** Mimmi Skoglund  
**To:** Adina Seema (CPC)  
**Subject:** Regarding 1906 Market Street  
**Date:** Tuesday, August 29, 2017 11:20:12 PM

---

Dear Seema!

I'm writing in support of Kantine, the restaurant dream of Nicole and Joachim on 1906 Market Street, San Francisco.

While I can understand that some nearby residents might loose their laundromat that's been there for many years, I understand that the owner will vacate the space regardless of Kantine opening there or not.

I live in the Castro and see many empty store fronts and would be happy to see any empty space get filled. For whatever it's worth I think it's a great and very tasty little restaurant that is about to open... if allowed;) )

Regards,  
Mimmi

**From:** Andreas Weiland  
**To:** Adina, Seema (CPC)  
**Subject:** Restaurant 1906 Market st.  
**Date:** Monday, August 28, 2017 11:53:52 PM

---

Dear Seema Adina,

With this letter I wish to show my full support to Nichole and Joachim, in regards to opening kantine at 1906 Market St.

I've followed Nichole and Joachims quest to find the perfect spot for Kantine over a long time, and one of the things that they've been very focused on, is finding a place that can become part of a local community. Kantine is not a large fastfood chain. On the contrary, Kantine would be a place to gather for locals. A family owned restaurant where Nichole can cook the food she would to her own family.

On a personal note I've known Nichole and Joachim for many years. They are a warm and caring family, and I can't imagine a neighbourhood that wouldn't be lucky to have them!

Best  
Andreas Weiland

**From:** Tonje Vetleseter  
**To:** Adina, Seema (CPC)  
**Subject:** Support for Kantine restaurant on Market Street  
**Date:** Wednesday, September 06, 2017 5:30:55 PM

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Dear Seema Adina,

I am writing to support the opening of Kantine Restaurant on 1906 Market Street. I write as a resident of the Castro of 17 years, as a Scandinavian, and as someone who has gotten to know Nichole and Joachim as engaged, caring, capable and warm citizens of this city and neighborhood. Since arriving in the city they have thrown themselves into the community of our public school, supporting it through fundraisers, presence and engagement. They are an asset to our school and their community, and I believe strongly that their restaurant would be an asset to our neighborhood and to the city.

I know from personal experience that this specific part of the neighborhood is underserved in cafes or restaurants, and Kantine would be a welcome daytime community meeting place, in addition to providing outstanding, delicious and healthy food. Nichole is a fantastic chef. I know that they are also planning on having affordably priced daily specials, and are respectful of the history and people of this neighborhood. The concept of a genuine Scandinavian daytime cafe/restaurant is quite unique to the city, there is nothing quite like it available at the moment. As someone of Scandinavian descent it excites me to have such a wonderful take on it available not only for me, but as a showcase for the cuisine in the city. Ever since moving here I have had people tell me about how there actually used to be a strong Scandinavian presence in neighborhood, as evidenced by the still operating Swedish American Hall up the street.

I believe strongly that Kantine would be a great asset for this neighborhood. Thank you for your time, and for considering this plea.

Sincerely,  
Tonje Vetleseter

**From:** YinLan Zhang  
**To:** Adina. Seema (CPC)  
**Cc:** Nichole Accettola  
**Subject:** Support for Kantine SF  
**Date:** Tuesday, September 05, 2017 1:04:45 PM

---

Dear Ms. Adina,

I am writing in support of the change of use at 1906 Market Street. It is my understanding that the laundromat at that location is no longer in operation. A full discretionary review of the project is not warranted. Further delay of the proposed project would mean that the space would be a vacant storefront for the foreseeable future, which would diminish the character and vitality of the neighborhood. It seems that vacant storefronts are such a problem in the City that some supervisors are considering fining property owners for them. In this case, the space does not have to be a empty storefront causing blight. There are enthusiastic people, the project sponsors, who cannot wait to get into the space and use it. The proposed project would serve folks in the community, create jobs, enhance that block of Market Street, and be a part of the Scandinavian heritage of the neighborhood. The proposed project already meets existing landuse and zoning regulations. It is not a chain restaurant; it would be a small business, the very kind that the City encourages and welcomes, and should be approved without further delay.

Sincerely,

YinLan Zhang  
1504 Shrader Street  
San Francisco, CA

**From:** Steffanie Stoker  
**To:** Adina, Seema (CPC)  
**Subject:** Support for Kantine!  
**Date:** Wednesday, August 30, 2017 9:00:02 AM

---

Dear Ms. Adina,

I'm writing in support of Kantine restaurant. I will not be able to attend the upcoming hearing on this matter.

I sincerely hope that you and the board will allow the opening of Kantine to move forward! The Scandinavian community is small. We would love to have a Danish restaurant to visit, and a place to share and celebrate our culture (the happiest people in the world!!!). Kantine would be a unique and interesting addition to San Francisco's vibrant, diverse restaurant scene. A restaurant brings people of all backgrounds together. A laundry mat is a place where you do your business as quickly as possible, and fervently hope to avoid contact with the other patrons.

I sincerely hope you and the commissioners will support Kantine.

Thank you,  
Steffanie Stoker

**From:** Lukas Stoker  
**To:** Adina, Seema (CPC)  
**Subject:** Support Kantine  
**Date:** Wednesday, August 30, 2017 5:30:39 PM

---

Dear Ms. Adina,

I'm writing in support of Kantine restaurant. I will not be able to attend the upcoming hearing on this matter.

I sincerely hope that you and the board will allow the opening of Kantine to move forward! The Scandinavian community is small. We would love to have a Danish restaurant to visit, and a place to share and celebrate our culture (the happiest people in the world!!!). Kantine would be a unique and interesting addition to San Francisco's vibrant, diverse restaurant scene. A restaurant brings people of all backgrounds together. A laundromat is a place where you do your business as quickly as possible, and fervently hope to avoid contact with the other patrons.

I sincerely hope you and the commissioners will support Kantine.

Thank you,  
Lukas Stoker



**From:** [Martin Michael Hansen](#)  
**To:** [Adina Seema \(CPC\)](#)  
**Subject:** Supporting Kantine Restaurant 1906 Market St  
**Date:** Wednesday, September 06, 2017 2:01:05 PM

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Dear Seema Adina,

I'm writing to you in behalf of my family in order to express our full support to the Kantine restaurant in 1906 Market St.

We and our three kids who have recently visited SF truly believe that Kantine, which is to be a small restaurant based on passion and family values, will be a large asset for the area.

Market street needs a local, family owned and driven restaurant catering the neighborhood with fresh, healthy and homemade food. This is not a chain or a large concept - this is a small, cozy stand-alone place exactly like the country where the founder family has lived: Denmark.

In a city where most thing are big and corporate, please welcome an initiative that is the opposite and fits into the mindset of the locals, who embrace diversity and local initiatives and people who truly want to invest in creating a nice environment and jobs in SF.

Best regards

Anne Eikers  
Martin Michael Hansen  
CEO & Senior Partner

Umwelt A/S  
Store Kongensgade 66  
DK-1264 Copenhagen K  
Denmark

[umwelt.dk](http://umwelt.dk)  
M: +45 2087 1845  
F: +45 31710002  
@: [mmh@umwelt.dk](mailto:mmh@umwelt.dk)

September 5, 2017

San Francisco Planning Commission  
1650 Mission Street, #400  
San Francisco, CA 94103

Re: Kantine Restaurant

Dear Commissioners,

Our friends Nichole Accettola and Joachim Majholm have an excellent plan for the unoccupied storefront at 1906 Market Street. They would like to establish a small, family-oriented and woman-owned eatery to feed the local community with nutritious food and good cheer.

Nichole is an accomplished chef who has combined her passion for sustainably sourced and local ingredients with her passion for the fresh Scandinavian cuisine that she cooked in Denmark, creating innovative and delicious meals that delight body and soul.

Kantine is designed to be a casual place to meet up with friends and neighbors and enjoy simple wholesome food. The kind of energy and enthusiasm that Nichole and Joachim possess would be a boon to any neighborhood: I only wish they were bringing their many talents to mine! But, because they've chosen to remain close to home and build community in their own neighborhood, I look forward to visiting them there.

It will be exciting to witness the positive change that Kantine will bring to the neighborhood if Nichole and Joachim are given this opportunity. I encourage you to grant them the change of use permit for 1906 Market Street that will allow them to realize their plans for a warm and friendly gathering place in this location.

Sincerely,

Patty Brink

1208 Walnut Street  
Berkeley, CA 94709

**RE: KANTINE**

To whom it may concern

Kantine wants to open it's Scandinavian restaurant at 1906 Market St. Unfortunately, I won't be able to attend the hearing on the 7th, so I am expressing my full support for Kantine through this letter.

Kantine's owners, Nichole and Joachim, have been friends of mine for decades. We have worked together in the past, our children have gone to the same school, and we have been travelling together in Europe.

Nichole and Joachim care about their surrounding, they know how to build community, and they are passionate people who will work hard to make Kantine succeed.

I sincerely hope, Kantine will be granted permission to open on 1906 Market St.

Best regards,

Rikke Kristine Nissen  
Nissen.media@outlook.com

September 5, 2017

To Whom It May Concern,

We are writing a letter in support of Nichole Accettola (the chef and owner behind Kantine) opening her eatery at 1906 Market Street here in San Francisco. We have known Nichole for three years as a member of our local public school community and I taught one of her children. She volunteered several times in my classroom to teach my students how to cook, which is clearly not just a vocation but also a passion she wants to share with the community.

As a former resident of the Castro/Market area, I remember the vacant storefronts and what they brought to the neighborhood. Any local would be thrilled to have a business in the place of an empty storefront. Also, as a former resident, I recall there being more laundromats than you could ever imagine supporting. I walked one block to my closest laundromat.

Small businesses are the foundation of a thriving neighborhood and 1906 Market would be a great place for another one! Nichole will be a respected and valuable addition to the area.

Sincerely, Amy Whitcomb and Jim Morris  
SF Residents  
[whitcomba@sfusd.edu](mailto:whitcomba@sfusd.edu) and [jim@coffeeshake.com](mailto:jim@coffeeshake.com)

SF Planning Commission  
1650 Mission Street  
San Francisco, California

September 2, 2017

Dear Commisioners,

I am writing to urge you to grant a change of use permit for the outlet at 1906 Market St. Chef Nichole Accettola would like to establish a restaurant in the now empty and available ground-floor storefront (formerly a Laundromat). I can attest to the value of a restaurant in building Community. I have worked at Chez Panisse in Berkeley for 44 years and observed how an innovative and devoted chef can bring people together, doing good for the immediate surrounding businesses and the area in general. And with perseverance, bestow honor on the city itself.

It would be in the best interests of San Francisco to permit a change in the use of this venue. After all, if Willie Brown shows up at 1906 Market St. to wash his socks, who cares, but if Sonya Molodetskaya has a fine meal with friends, that's a bonus for the community.

Sincerely,

Steve Crumley

PO BOX 883594 • San Francisco, CA 94188-3594  
voice: 415.822.8788 • fax: 415.822.8760 • [eclecticcookey.com](http://eclecticcookey.com)

Hunter's Point Shipyard



September 1, 2017

San Francisco City Planning Commission  
1650 Mission Street, 4th Floor  
San Francisco, CA 94103

Dear San Francisco City Planning Commissioners,

I am writing on behalf of Eclectic Cookery to express my full support for the change of use application filed by Nichole Accetola regarding the commercial space at 1906 Market Street.

Eclectic Cookery is a shared commercial kitchen space created for small business owners. Since its establishment in 1984, Eclectic Cookery has been instrumental in giving small businesses an opportunity to launch their businesses without the cost of leasing their own kitchen space. Our 70+ kitchen users work side by side to create some of the most wonderful culinary treats, and Nichole's sprouted rye bread is an excellent example of a type of product that we, despite our many years in the industry, have never encountered before, and we love to eat.

Eclectic Cookery supports Nichole wholeheartedly in her restaurant venture. She is a hard-working, talented and passionate person whose upbeat attitude is adored by many here in the kitchen.

We have heard of the unfortunate circumstances surrounding her restaurant project, and it troubles my colleagues and I to know that it is now being jeopardized. It is my understanding that the lease for the laundromat expired almost two years ago, and that launching a community-focused restaurant like Kantine in the space will avoid prolonged storefront vacancy.

As an industry professional, I know that small businesses often suffer from being able to recover from obstacles out of their control. The situation Kantine faces is an excellent example of this. It is a small, restaurant project a strong tailwind along the way. Denying Nichole the opportunity to open Kantine at 1906 Market Street means going against small, local and family-owned businesses -- the essence of what keeps San Francisco unique.

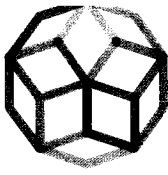
Eclectic Cookery has served as an incubator for many small businesses, many of which eventually evolve into a brick and mortar space. We can easily envision Nichole in a role as the chef/owner of Kantine, and though she will be missed in our kitchen, we are confident that her talent and passion will bring many good things to the community surrounding 1906 Market Street. Feel free to contact me if you have any questions.

*Scott Madison*  
Scott Madison  
Owner, Eclectic Cookery

COMMERCIAL KITCHEN RENTALS - SINCE 1984

# SOUTH DOWNTOWN

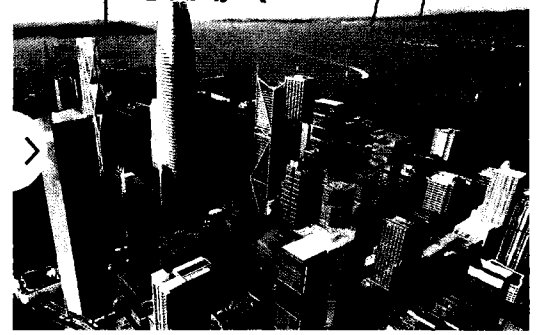
## DESIGN + ACTIVATION



PAST



Received at OPC Hearing 9/7/17  
Future J. Charam



## OVERVIEW

The South Downtown Design + Activation Plan will provide a framework for designing, implementing and managing the public realm in the emergent neighborhood surrounding the Transbay Terminal and Rincon Hill. The plan area covers a quadrant of roughly 30 blocks of the city bounded by Market Street, The Embarcadero, Bryant Street and 2nd Street. The planning process is a collaborative effort between the City and The East Cut Community Benefit District and will result in a comprehensive vision for the design and activation of streets and open spaces throughout the South Downtown.

## PLAN GOALS

### 1 Enhance and Implement

Synchronizing previous planning efforts and building on the successes of the past will allow us to create more complementary designs across planning areas and create stronger connections both within and beyond the district.

### 2 Enhance the Built Environment

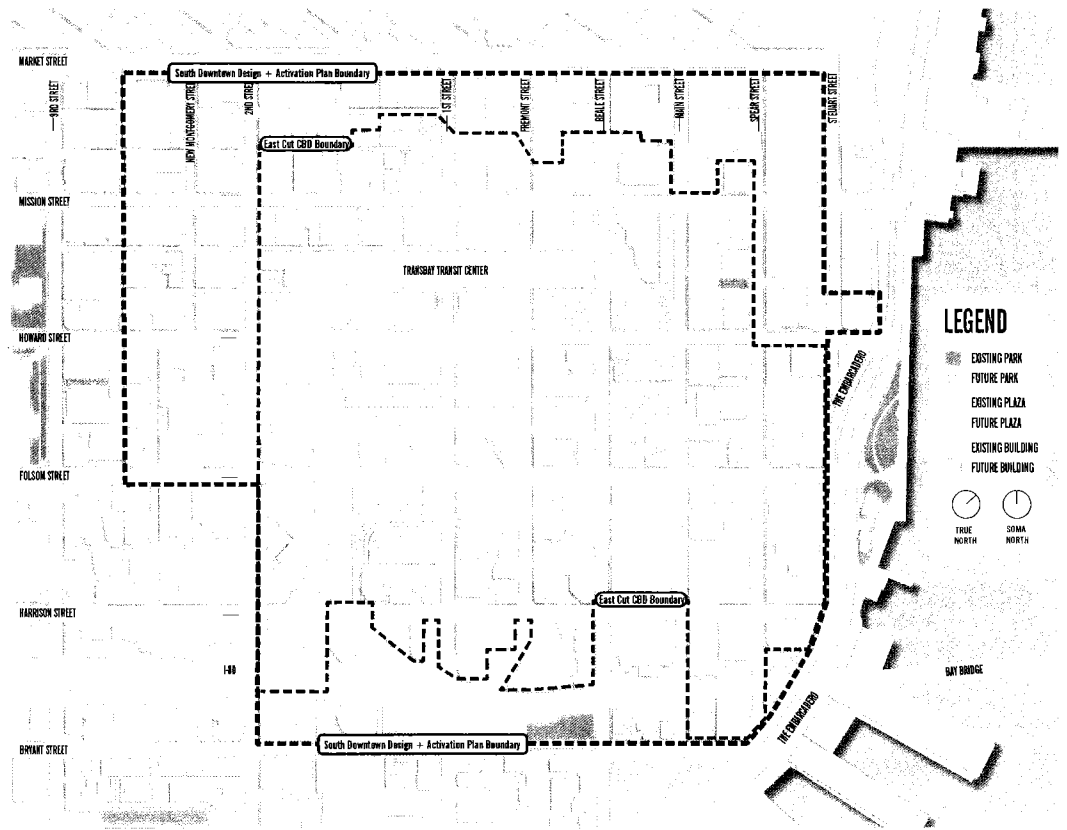
Enhancing the built environment means thinking strategically about how we can activate our ground floors and create more vibrant pedestrian environments. It means improving upon and creating new open spaces for residents and visitors and being intentional about how our public spaces are used.

### 3 Elevate the Experience

Our experience of streets and public spaces is rooted in a sense of place and identity. It is enhanced by cohesive and high-quality design, as well as some degree of activation, which provides us with opportunities to people watch or engage with others as we socialize, observe, learn or play.

### 4 Prioritize Safety and Mobility

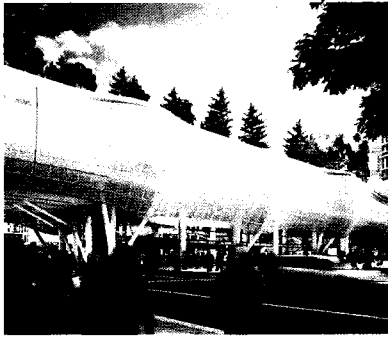
The City is coordinating to ensure that the future of the South Downtown is a truly multi-modal district with high efficiency transit, a better bike and walking network with 21st century designs to improve safety for all streetscape users with an emphasis on people walking, biking, and riding transit.



San Francisco  
**Planning**

**THE EAST CUT**

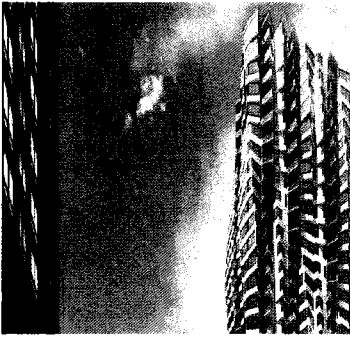
SAMPLE OF INCØMING PROJECTS



Transit Center, Pelli Clarke Pelli, 2017



Under Ramp Park, CMG, 2020



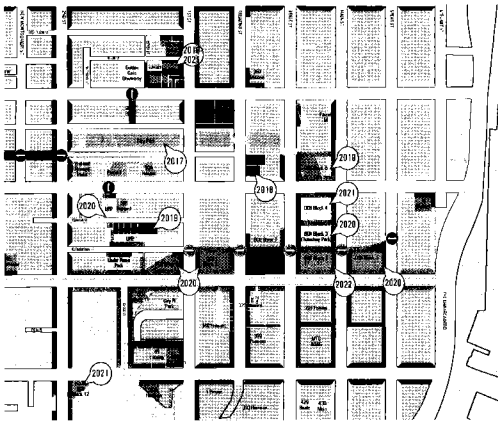
Folsom Bay Tower, OCII Block 1, Studio Gang, 2020



555 Howard, Renzo Piano

DEVELOPMENT MAP

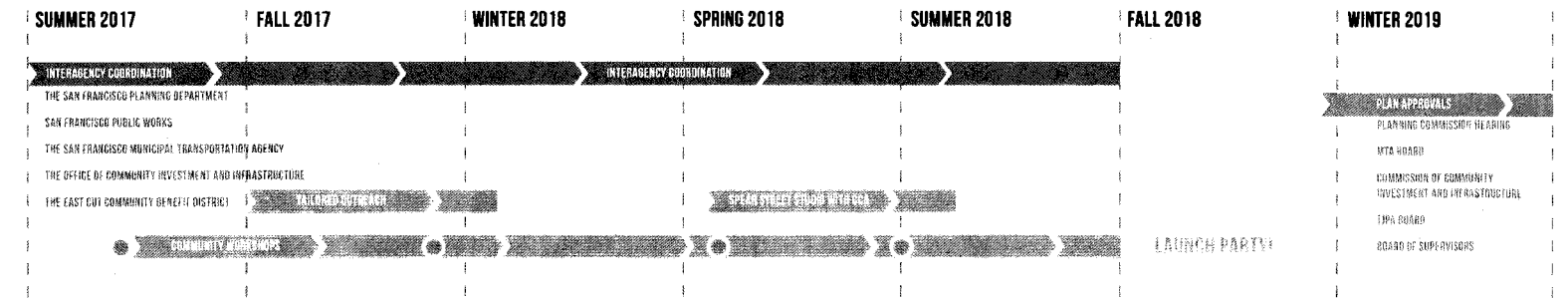
THE SAN FRANCISCO PLANNING DEPARTMENT IS CURRENTLY CONDUCTING A PUBLIC INPUT OPPORTUNITY TO GATHER FEEDBACK FROM THE COMMUNITY ON THE DEVELOPMENT MAP.



PUBLIC INPUT OPPORTUNITIES

- Prioritizing streetscape projects for near and long-term implementation
- Defining street furniture, paving and landscaping pallets
- Developing programming strategies for open spaces
- Developing strategies for enhancing retail and activating building frontages
- Seeking opportunities to establish new public open spaces within the public ROW (e.g. Spear Street)
- Designing and implementing modern bike facilities within the South Downtown
- Developing strategies for managing on-street vehicular loading (passenger and goods)
- Reestablishing transit service in Rincon Hill

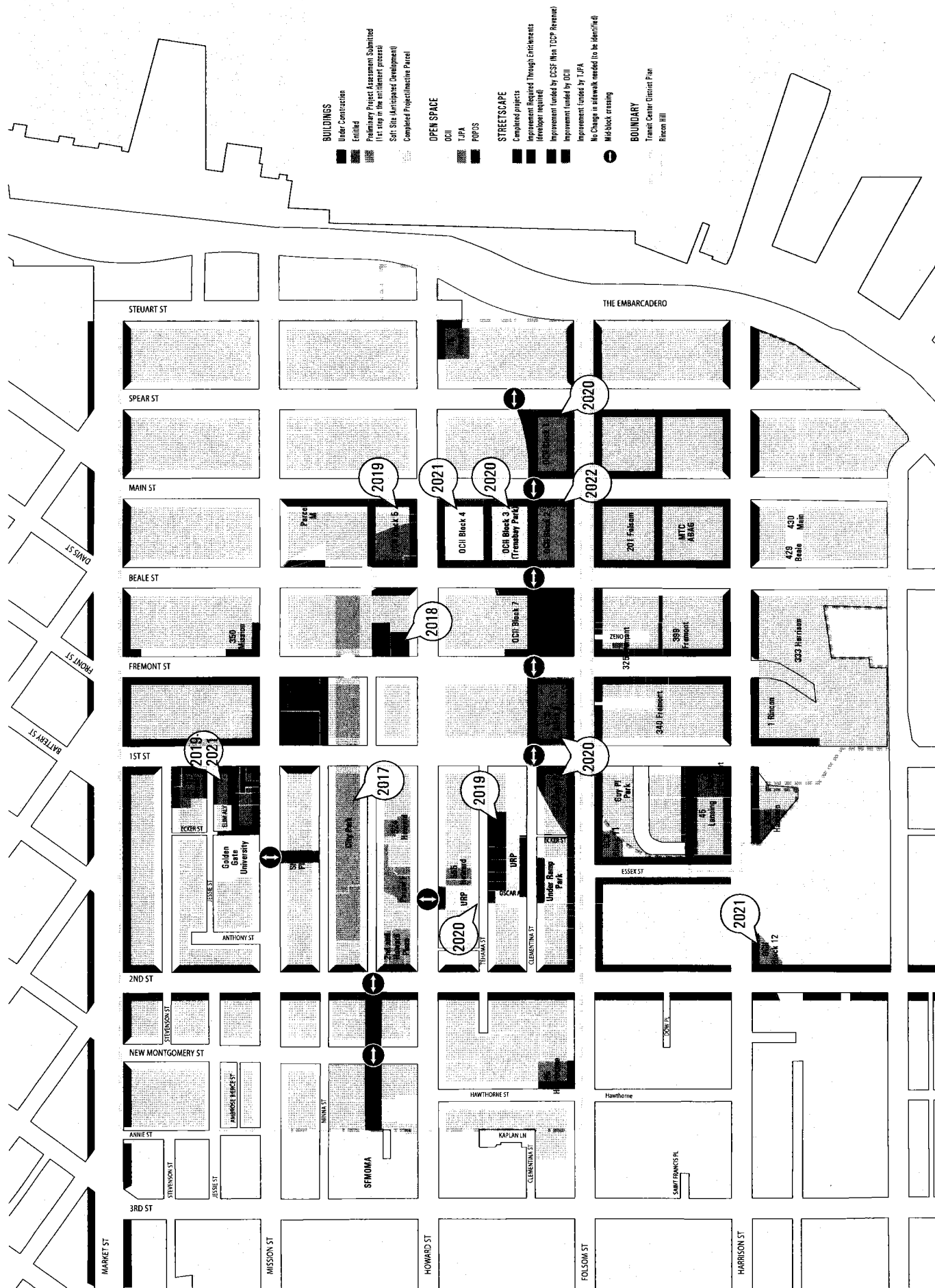
PROJECT TIMELINE



JOIN US FOR THE FINAL PUBLIC INPUT OPPORTUNITY  
WALKING TOUR & BLOCK PARTY  
SUNDAY, SEPTEMBER 10TH, 9:30 AM - 1:00 PM

NEXT EVENT: COMMUNITY WORKSHOP NO. 2  
OCTOBER 20TH, 6:00 PM - 8:00 PM  
(COSTUMES ENCOURAGED)

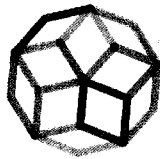






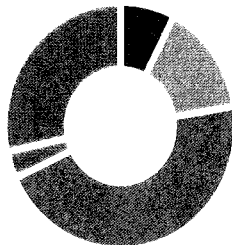
# SOUTH DOWNTOWN

DESIGN + ACTIVATION



## HIGHLIGHTS

### I WANT TO SEE IMPROVEMENTS IN \_\_\_\_.



- SAFETY
- STREET CLEANLINESS
- TRANSPORTATION
- SOCIAL ATMOSPHERE
- RETAIL SECTOR

Out of all responses to the activities and comment cards, these were the overarching trends within the 200+ comments and responses.

Attendees provided 159 comments on posted signs around the room, Below is what they commented on most:

#### MORE PEDESTRIAN FRIENDLY SPACES



14% of comments wanted more spaces available for pedestrians.

#### MORE BIKE FRIENDLY SPACES



8% of comments wanted more spaces available for bicyclists and bike equipment.

#### TRAFFIC CALMING



13% of comments wanted to see less traffic and more car safety.

21

13

## I WISH WE HAD MORE PUBLIC SPACES FOR \_\_\_\_.



Outdoor Eating



Public Art



Performances



Sitting and Socializing



Markets



Participants were able to choose their three favorite activities out of a selection of thirteen different activities that were depicted on stamps. Beside are the top five activities that received the most stamps.

5 10 15 20 25

