



SAN FRANCISCO PLANNING DEPARTMENT

Legacy Business Registry Case Report

HEARING DATE: DECEMBER 18, 2019

THIS REPORT PROVIDES RECOMMENDATIONS FOR THE FOLLOWING SIX (6) LEGACY BUSINESS REGISTRY APPLICATIONS.

- Case No. 2019-022726LBR, 790 Lombard Street, Café Sapore
- Case No. 2019-022722LBR, 101 Castro Street, Courtney's Produce
- Case No. 2019-021951LBR, 103 Horne Avenue, Eclectic Cookery
- Case No. 2019-022725LBR, 333 Divisadero Street, Gamescape
- Case No. 2019-022000LBR, Hunters Point Shipyard, Building 115, Lorna Kollmeyer Ornamental Plaster
- Case No. 2019-022005LBR, 1459 18th Street, #214, The Potrero View

The associated Legacy Business Registry Applications are not printed for distribution due to their size, but are available online at: <https://sfplanning.org/hearings-hpc>

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Filing Date: November 25, 2019
Case No.: 2019-022726LBR
Business Name: Caffé Sapore
Business Address: 790 Lombard Street
Zoning: North Beach NCD (Neighborhood Commercial District) Zoning District
40-X Height and Bulk District
Block/Lot: 0065/015
Applicant: Elias Bikahi, CEO
790 Lombard Street
San Francisco, CA 94133
Nominated By: Supervisor Aaron Peskin
Located In: District 3
Staff Contact: Shelley Caltagirone - (415) 558-6625
shelley.caltagirone@sfgov.org

BUSINESS DESCRIPTION

Caffé Sapore's opened its doors for business on March 23, 1997 and immediately become a neighborhood gathering space. Owner and founder Elias Bikahi is a chef who has successfully operated many restaurants throughout San Francisco. Immigrating to the United States from Lebanon in 1984 at age 18, Bikahi did not expect to find himself working in the restaurant business, but after completing a B.S. in Applied Sciences and Business at the University of San Francisco in 1989, he decided to follow an entrepreneur's path.

Bikahi decided to open the coffee shop and eatery to fill the needs of the North Beach community as well as to allow him to be home in the evenings with his family. It is a European style café with Mediterranean influences. During this time Caffé Sapore has created a number of low- to moderate-income jobs that have been used to maintain employment for entry-level workers. This includes one employee that has been working for the café for over 18 years.

Several news articles have been published and news segments have been aired highlighting the importance that Caffé Sapore has within the community. This includes KPIX, CBS, NBC Bay Area and the San Francisco Chronicle. The stories featured the hundreds of community members who have rallied in support of keeping Caffé Sapore open for business in North Beach.

The business is located on the north side of Lombard Street between Jansen and Taylor streets in the North Beach neighborhood. It is within the North Beach NCD (Neighborhood Commercial District) Zoning District and a 40-X Height and Bulk District.

STAFF ANALYSIS

Review Criteria

1. *When was business founded?*
The business was founded in 1997.
2. *Does the business qualify for listing on the Legacy Business Registry? If so, how?*

Yes. Caffé Sapore qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. Caffé Sapore has operated continuously in San Francisco for 22 years, has significantly contributed to the history and identity of the neighborhood and would face a significant risk of displacement if not included in the Registry due to their impending lease termination on December 31, 2019.
- ii. Caffé Sapore has contributed to the history and identity of Russian Hill and San Francisco.
- iii. Caffé Sapore is committed to maintaining the physical features and traditions that define the organization.

3. *Is the business associated with a culturally significant art/craft/cuisine/tradition?*

Yes. The business is associated with European style café culture and Mediterranean cuisine.

4. *Is the business or its building associated with significant events, persons, and/or architecture?*

Yes. The property was identified in a 1993 historic resource survey as individually eligible for listing on a local registry, presumably for its architectural significance. The building was constructed in 1916 in the Classical Revival style as the Entella Hotel.

5. *Is the property associated with the business listed on a local, state, or federal historic resource registry?*

No. The property has a Planning Department Historic Resource status codes of "A" (Known Historic Resource) due to its finding of individual eligibility in historic resource surveys.

6. *Is the business mentioned in a local historic context statement?*

No.

7. *Has the business been cited in published literature, newspapers, journals, etc.?*

Yes. Caffé Sapore was one of the first café's in San Francisco to feature fair trade, sustainable coffee beans and was featured on the front page of the Wall Street Journal in 1999 for this role. See notable publications, below. Caffé Sapore continues this tradition. Notable publications:

- "Coffee Farmers Bypass Middlemen Using Global 'Fair Trade' Strategy" Wall Street Journal, November 23, 1999
- "San Francisco Residents To Rally Against Evictions Of Aging Local Actor, Popular Café" KPIX CBS SF Bay Area, November 13, 2019
- "North Beach residents protest eviction of longstanding cafe, actor" SFGate, November 14, 2019
- "As North Beach's Caffe Sapore plans closure, supporters rally to save it" San Francisco Chronicle, November 14, 2019
- "Popular SF Cafe Being Evicted After 23 Years in North Beach" NBC Bay Area, November 14, 2019

- “Cafe In San Francisco's North Beach Tries To Fight Off Eviction” KPIX CBS SF Bay Area, November 14, 2019
- “SaveSapore” Change.org, November 2019

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

- 790 Lombard Street

Recommended by Applicant

- Mediterranean influenced cuisine
- Excellent coffee, tea, beer, and wine
- Catering services
- Murals by Susan Brennan and Sam Flores
- Original hardwood floors

Additional Recommended by Staff

- None

Filing Date: November 25, 2019
Case No.: 2019-022722LBR
Business Name: Courtney's Produce
Business Address: 101 Castro Street, #A
Zoning: RH-3 (Residential, House, Three-Family) Zoning District
40-X Height and Bulk District
Block/Lot: 3540/072
Applicant: Robin Courtney, Owner's Daughter
101 Castro Street, #A
San Francisco, CA 94114
Nominated By: Supervisor Rafael Mandelman
Located In: District 8
Staff Contact: Shelley Caltagirone - (415) 558-6625
shelley.caltagirone@sfgov.org

BUSINESS DESCRIPTION

Courtney's Produce was established in 1971 by Patrick and Lola Courtney. When they took over the store at the corner of Castro and 14th streets, they changed the corner and improved the neighborhood by making the store bright, safe, cozy and warm. The store stocks fresh, organic and locally-sourced produce, as well as an assortment of dry goods and fresh-cut flowers. They also provide sandwiches, salads and juices, all made fresh daily.

The Courtney's Produce business model of selling based on volume rather than margins is not as prominent in neighborhoods across the United States as it once was. Courtney's focuses on providing the freshest items every day, from fresh bread delivered to the store daily, to fresh ingredients sourced from daily visits to produce markets. Courtney's Produce doesn't sell high margin items such as alcohol, but instead focuses on selling staples and healthy food. This allows the business to serve a greater number of people in their neighborhood with fresh produce, fresh sandwiches and fresh squeezed juices.

The business is located on the southeast corner of 14th and Castro streets in the Castro/Duboce Triangle neighborhood. It is within a RH-3 (Residential, House, Three-Family) Zoning District and a 40-X Height and Bulk District.

STAFF ANALYSIS

Review Criteria

1. *When was business founded?*

The business was founded in 1971.

2. *Does the business qualify for listing on the Legacy Business Registry? If so, how?*

Yes. Courtney's Produce qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. Courtney's Produce has operated continuously in San Francisco for 48years.
 - ii. Courtney's Produce has contributed to the history and identity of Castro/Duboce Triangle and San Francisco.
 - iii. Courtney's Produce is committed to maintaining the physical features and traditions that define the organization.
3. *Is the business associated with a culturally significant art/craft/cuisine/tradition?*
No.
4. *Is the business or its building associated with significant events, persons, and/or architecture?*
No.
5. *Is the property associated with the business listed on a local, state, or federal historic resource registry?*
No. The property has a Planning Department Historic Resource status codes of "B" (Further Research Required) due to its age.
6. *Is the business mentioned in a local historic context statement?*
No.
7. *Has the business been cited in published literature, newspapers, journals, etc.?*
Yes. Courtney's Produce has been featured in numerous articles and publications including the San Francisco Chronicle, Hoodline, SF Gate, and San Francisco Weekly. Following are key articles:
 - The Juice, the 'Wich and the Magic
 - Courtney's Produce: Providing Fresh Food On Castro Since 1971
 - The PB&J from Courtney's Produce

In 1995, California Assembly Speaker Emeritus Willie L. Brown, Jr., congratulated Courtney's Produce in a letter acknowledging the market's commitment to excellence in serving the Castro community. Speaker Brown acknowledged the special relationship Courtney's Produce has with their neighbors by providing the finest produce around, nurturing their spirit and enhancing their quality of life.

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

- 101 Castro Street

Recommended by Applicant

- Neon sign of "Courtney's"
- Fresh organic and conventional produce
- Groceries and healthy prepared foods

- The peanut butter and jelly sandwich

Additional Recommended by Staff

- None

Filing Date: November 25, 2019
Case No.: 2019-021951LBR
Business Name: Eclectic Cookery
Business Address: 103 Horne Avenue
Zoning: Hunters Point Redevelopment Plan
HP Height and Bulk District
Block/Lot: 4591C/010
Applicant: Scott Madison, Owner
103 Horne Avenue
San Francisco, CA 94124
Nominated By: Supervisor Shamann Walton
Located In: District 10
Staff Contact: Shelley Caltagirone - (415) 558-6625
shelley.caltagirone@sfgov.org

BUSINESS DESCRIPTION

Eclectic Cookery is a time-shared commercial kitchen and commissary located in Bayview Hunter Point Naval Shipyard. It is San Francisco's first and largest commissary kitchen. It was established in 1984 by California Culinary Academy graduates Scott Madison and Bill Roberts who partnered with investors Susan Heller and Ksiel Sztundel.

Once established, the concept of sharing a commercial kitchen soon expanded. Understanding the needs of other caterers and wholesale food production businesses, the initial concept shifted to a business model that would directly support food industry entrepreneurs by providing them with an affordable, permitted commercial kitchen. Eclectic Cookery began to lease kitchen and storage space while also providing support in navigating the various steps to be a licensed and permitted food business. This business model was successful. Since 1984 Eclectic Cookery has provided services to nearly 500 local food-based businesses, including support for mobile food vendors.

The original founders and heirs retain ownership of Eclectic Cookery, with the exception of Ksiel Sztundel, who passed away in 2018. Scott Madison and Bill Roberts manage daily operations. CEO Susan Heller contributes to long range planning and management strategy.

The primary business address is located on the southeast side of Horne Avenue between Fisher Avenue and Robinson Drive in the Hunters Point Naval Shipyard. It is within the Hunters Point Redevelopment Plan and HP Height and Bulk District.

STAFF ANALYSIS

Review Criteria

1. *When was business founded?*

The business was founded in 1984.

2. *Does the business qualify for listing on the Legacy Business Registry? If so, how?*

Yes. Eclectic Cookery qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. Eclectic Cookery has operated continuously in San Francisco for 35 years.
- ii. Eclectic Cookery has contributed to the history and identity of Hunters Point and San Francisco.
- iii. Eclectic Cookery is committed to maintaining the physical features and traditions that define the organization.

3. *Is the business associated with a culturally significant art/craft/cuisine/tradition?*

Yes. The business is associated with the art of cooking.

4. *Is the business or its building associated with significant events, persons, and/or architecture?*

Yes. The business is located in the historic Hunters Point Naval Shipyard in Dry Dock #2, constructed in 1903.

5. *Is the property associated with the business listed on a local, state, or federal historic resource registry?*

No. However, the Capp Street property has a Planning Department Historic Resource status codes of "A" (Historic Resource Present) due to its identification as a historic resource through project evaluation (Case No. 2009.0475E).

6. *Is the business mentioned in a local historic context statement?*

No.

7. *Has the business been cited in published literature, newspapers, journals, etc.?*

Yes. Eclectic Cookery has unique role as a support service to local food providers. The business has been profiled or mentioned in local newspapers and referenced on numerous websites as a resource that helps food entrepreneurs start and grow their business.

Following are articles and websites that reference Eclectic Cookery:

- "SF's small food merchants find room to grow at Hunters Point's Eclectic Cookery" San Francisco Chronicle February 10, 2018
- "Uncovering San Francisco's Food Truck Frenzie" Wine Oh TV May 18, 2012
- "Exclusive: FivePoint lays groundwork for Shipyard retail" San Francisco Business Times September 28, 2017
- "5 Places to Get Your Food Business Started" KQED October 12, 2018
- "North America Noodle, food truck incubator" San Francisco Chronicle July 14, 2012
- "Pride in an Industrious Past" FivePoint
- "Artists Look to Anchor at Hunters Point Shipyard" The Potrero View October, 2015

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

- 103 Horne Avenue

Recommended by Applicant

- Time-shared kitchen and commissary services
- Guidance to entrepreneurs
- The character of adaptability

Additional Recommended by Staff

- None

Filing Date: November 25, 2019
Case No.: 2019-022725LBR
Business Name: Gamescape
Business Address: 333 Divisadero Street
Zoning: Divisadero NCT (Neighborhood Commercial Transit) Zoning District
40-X Height and Bulk District
Block/Lot: 1218/004
Applicant: Thomas Yohei Hamilton, Manager
333 Divisadero Street
San Francisco, CA 94117
Nominated By: Supervisor Vallie Brown
Located In: District 5
Staff Contact: Shelley Caltagirone - (415) 558-6625
shelley.caltagirone@sfgov.org

BUSINESS DESCRIPTION

Gamescape was established in September of 1985 in San Francisco's by Robert J Hamilton. It was one of a few retail businesses on Divisadero Street at the time. Robert envisioned the business as a place where the local community and gaming enthusiasts alike could gather and enjoy the world of tabletop gaming. The business is renowned for the selection of games it offers for purchase, as well as providing an event space for tabletop gaming and tournaments.

The store consists of several departments, including board games, role playing games, classic games, family games, miniature games, playing cards, mechanical puzzles and jigsaw puzzles. The 1990s saw commercial growth in the Western Addition with many new businesses finding opportunities in the neighborhood. During that time, games like Magic The Gathering, Dungeons & Dragons and Warhammer took hold within the gaming communities in San Francisco. Gamescape strived to support those communities by providing space to host the games, as well as offering the products to play the games. Throughout the early 2000s, the gaming landscape continued to evolve with the resurgence of the European strategy games and the classic game of poker. Within the last 10 years, tabletop games have reached a point of cultural phenomenon with all genres of gaming being fully supported, whether by designers and producers or players and communities. As the neighborhood's landscape changed over the decades, so did the hobby gaming industry, and with that Gamescape has filled the demand for the need of a friendly, local gaming store.

The business is located on the west side of Divisadero Street between Oak and Page streets in the Haight Ashbury neighborhood. It is within the Divisadero NCT (Neighborhood Commercial Transit) Zoning District and a 40-X Height and Bulk District.

STAFF ANALYSIS

Review Criteria

1. *When was business founded?*

The business was founded in 1985.

2. *Does the business qualify for listing on the Legacy Business Registry? If so, how?*

Yes. Gamescape qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. Gamescape has operated continuously in San Francisco for 36 years.
- ii. Gamescape has contributed to the history and identity of the Haight Ashbury and San Francisco.
- iii. Gamescape is committed to maintaining the physical features and traditions that define the organization.

3. *Is the business associated with a culturally significant art/craft/cuisine/tradition?*

No.

4. *Is the business or its building associated with significant events, persons, and/or architecture?*

Yes. The business is located in an eligible historic district north of Buena Vista Park and consisting of primarily of two- and three-story residential buildings that were constructed during the late 19th and early 20th century. The area exhibits a predominant "Victorian-era" and "Edwardian-era" architectural character, and includes styles such as Italianate, Stick-Eastlake, Queen Anne, Craftsman, and Edwardian.

5. *Is the property associated with the business listed on a local, state, or federal historic resource registry?*

No. However, the Capp Street property has a Planning Department Historic Resource status codes of "A" (Historic Resource Present) due to its location in the identified Buena Vista North Historic District.

6. *Is the business mentioned in a local historic context statement?*

No.

7. *Has the business been cited in published literature, newspapers, journals, etc.?*

Yes. Gamescape has been mentioned numerous times in local media. The San Francisco Chronicle annually published a holiday games listing "the best board games of the year," and Gamescape was often mentioned as a place to purchase those games. The San Francisco Bay Guardian throughout the 1990s and early 2000s awarded Gamescape as "Best Game Store" at which to shop (photos of plaques included). San Francisco Magazine published two stories on Gamescape, one depicting the subcultures of San Francisco and the other listing the store in the category of "the best places to shop in SF."

In July of 2019, SFGate published an article titled "How does an SF board game store exist in a digital world?" And in May of 2017, SFGate listed Gamescape as "The Best Places to Shop in the Western Addition."

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

- 333 Divisadero Street

Recommended by Applicant

- The Gamescape logo
- The locally handmade sign
- The Edwardian-era retail space with hardwood floors and tall ceilings
- Dedication to offer the best tabletop gaming products and service
- The open gaming space

Additional Recommended by Staff

- None

Filing Date: November 7, 2019
Case No.: 2019-022000LBR
Business Name: Lorna Kollmeyer Ornamental Plaster
Business Address: Hunters Point Shipyard, Building 115
Zoning: M-1 (Light Industrial) Zoning District
40-X Height and Bulk District
Block/Lot: 4591A/009
Applicant: Lorna Kollmeyer
Hunters Point Shipyard, Building 115
San Francisco, CA 94124
Nominated By: Supervisor Shamann Walton
Located In: District 10
Staff Contact: Shelley Caltagirone - (415) 558-6625
shelley.caltagirone@sfgov.org

BUSINESS DESCRIPTION

Lorna Kollmeyer Ornamental Plaster (“LKOP”), established 1988, is a complete resource for traditional ornamental plasterwork. Lorna Kollmeyer started the company with plaster molds purchased from Peter Marchant, who also trained Kollmeyer in the art of plastering.

The business was established at the artist studios at Hunters Point and has expanded to various spaces at the site over the years. Kollmeyer partnered with Ohmega Salvage in Berkeley, Cliff’s Variety, and San Francisco Victoriana to provide plasterwork and source new molds. In 2010, Mike Dyar who joined the business as a partner and collaborator. In 2015, when Victoriana close, Kollmeyer acquired their collection of medallions, brackets, moldings and cartouches so that in combination with its already extensive collection. LKOP now holds the only archive of San Francisco’s cast sculptural architectural details.

The business is located in the Hunters Point Shipyard. It is within M-1 (Light Industrial) Zoning District and a 40-X Height and Bulk District.

STAFF ANALYSIS

Review Criteria

1. *When was business founded?*

The business was founded in 1988.

2. *Does the business qualify for listing on the Legacy Business Registry? If so, how?*

Yes. Lorna Kollmeyer Ornamental Plaster qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. Lorna Kollmeyer Ornamental Plaster has operated continuously in San Francisco for 31 years.
- ii. Lorna Kollmeyer Ornamental Plaster has contributed to the history and identity of

Hunters Point and San Francisco.

- iii. Lorna Kollmeyer Ornamental Plaster is committed to maintaining the physical features and traditions that define the organization.

3. *Is the business associated with a culturally significant art/craft/cuisine/tradition?*

Yes. The business is associated with the craft of plastering.

4. *Is the business or its building associated with significant events, persons, and/or architecture?*

Yes. The business is located in the historic Hunters Point Naval Shipyard. Building 115 was the Torpedo Training Center for the Submarine Base in the World War 2 era and is located on Hunter's Point Shipyard.

5. *Is the property associated with the business listed on a local, state, or federal historic resource registry?*

No. The property has a Planning Department Historic Resource status codes of "B" (Further Research Required).

6. *Is the business mentioned in a local historic context statement?*

No.

7. *Has the business been cited in published literature, newspapers, journals, etc.?*

Yes. Lorna Kollmeyer Ornamental Plaster has been featured in This Old House Magazine, and American Masters Television segment and Curb Appeal on HGTV.

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

- Hunters Point Shipyard, Building 115

Recommended by Applicant

- Collection of plaster molds
- Plaster ornament services

Additional Recommended by Staff

- None

Filing Date: November 7, 2019
Case No.: 2019-022005LBR
Business Name: The Potrero View
Business Address: 1459 18th Street, #214
Zoning: NC-2 (Neighborhood Commercial, Small Scale) Zoning District
40-X Height and Bulk District
Block/Lot: 4036/027
Applicant: Bettina Cohen
1459 18th Street, #214
San Francisco, CA 94110
Nominated By: Supervisor Shamann Watson
Located In: District 10
Staff Contact: Shelley Caltagirone - (415) 558-6625
shelley.caltagirone@sfgov.org

BUSINESS DESCRIPTION

The Potrero View (the “View”) is San Francisco's oldest continuously published community newspaper, beginning in 1970. Dubbing themselves the “Potrero Hill Mob,” Bill and Jodie Dawson, Lenny Anderson, Micky Ostler and Rose Marie Sicoli launched The Potrero View out of the Dawson’s 284 Connecticut Street home. Aspiring to emerge into a newspaper that could influence municipal policy decisions, they received guidance from Eileen Maloney, their first editor who had journalism experience at Long Island’s Newsday and San Francisco's Progress. Potrero Hill resident Ruth Passen started contributing to the View in January 1971. That spring, Passen assumed editorial duties from Maloney, and in 1972, Passen succeeded the Dawsons as publisher of The Potrero View. She retired and turned the newspaper over to Steven Moss in 2006.

The Potrero View began publishing its issues from offices in the basement of the Potrero Hill Neighborhood House in June 1972, not long after community advocate Enola Maxwell was elected director of the nonprofit. “The Nabe,” as 953 De Haro is affectionately called by locals, is a Potrero Hill landmark, dating back to 1922, and has continuously housed churches or nonprofits that have a mission to serve community members in need, with an emphasis on youth and education. The business relocated once more to 1459 18th Street in January 2017. Steven Moss has improved the quality of the View's articles, maintaining a strong commitment to civic journalism.

The business is located on the southwest corner of 18th Street and Connecticut Street in the Potrero Hill neighborhood. It is within a NC-1 (Neighborhood Commercial, Small Scale) Zoning District and a 40-X Height and Bulk District.

STAFF ANALYSIS

Review Criteria

1. *When was business founded?*

The business was founded in 1970.

2. *Does the business qualify for listing on the Legacy Business Registry? If so, how?*

Yes. The Potrero View qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. The Potrero View has operated continuously in San Francisco for 49 years.
- ii. The Potrero View has contributed to the history and identity of the Potrero Hill neighborhood and San Francisco.
- iii. The Potrero View is committed to maintaining the physical features and traditions that define the organization.

3. *Is the business associated with a culturally significant art/craft/cuisine/tradition?*

Yes. The business is associated with the tradition of community newspapers.

4. *Is the business or its building associated with significant events, persons, and/or architecture?*

No.

5. *Is the property associated with the business listed on a local, state, or federal historic resource registry?*

No. The property has property has a Planning Department Historic Resource status code of "B" (Further Research Required).

6. *Is the business mentioned in a local historic context statement?*

No.

7. *Has the business been cited in published literature, newspapers, journals, etc.?*

Yes. The Potrero View is a member of the San Francisco Neighborhood Newspaper Association, is listed on SFNNA's website and is identified under community resources in the Potrero Dogpatch Merchants' Association's and Potrero Boosters annual business directories and monthly newsletters. View coverage has been picked up by the New York Times and San Francisco Chronicle.

The book *Images of America, San Francisco's Potrero Hill*, by Peter Linenthal, Abigail Johnston and the Potrero Hill Archives Project, refers to The Potrero View on page 127. Below a picture of View staff is a paragraph of text that begins: "The first issue of The Potrero View appeared on August 1, 1970..." The last sentence of text states: "The award-winning, all-volunteer View is a true community newspaper, drawing its inspiration from the diverse talents, interests, and concerns of the neighborhood it serves."

Elsewhere in this book, on page 119, there is a picture of a block party with several members of the community and the text identifies Ruth Passen as editor of The Potrero View, alongside Art Agnos, who would be elected mayor of San Francisco later in the year.

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

- 1459 18th Street, #214

Recommended by Applicant

- Monthly free community newspaper publication

Additional Recommended by Staff

- None



SAN FRANCISCO PLANNING DEPARTMENT

Historic Preservation Commission Draft Resolution No.

HEARING DATE: DECEMBER 18, 2019

Filing Date: November 25, 2019
Case No.: 2019-022726LBR
Business Name: Caffé Sapore
Business Address: 790 Lombard Street
Zoning: North Beach NCD (Neighborhood Commercial District) Zoning District
40-X Height and Bulk District
Block/Lot: 0065/015
Applicant: Elias Bikahi, CEO
790 Lombard Street
San Francisco, CA 94133
Nominated By: Supervisor Aaron Peskin
Located In: District 3
Staff Contact: Shelley Caltagirone - (415) 558-6625
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ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR CAFFÉ SAPORE CURRENTLY LOCATED AT 790 LOMBARD STREET, BLOCK/LOT 0065/015.

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 20 or more years, has significantly contributed to the history and identity of the neighborhood, and would face a significant risk of displacement if not included in the Registry; and

WHEREAS, the subject business has contributed to the City's history and identity; and

WHEREAS, the subject business is committed to maintaining the traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on December 18, 2019, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

THEREFORE BE IT RESOLVED that the **Historic Preservation Commission** hereby recommends that Caffé Sapore qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated for 20 or more years and has continued to contribute to the community.

BE IT FURTHER RESOLVED that the **Historic Preservation Commission** hereby recommends safeguarding of the below listed physical features and traditions for Caffé Sapore.

Location(s):

- *790 Lombard Street*

Physical Features or Traditions that Define the Business:

- *Mediterranean influenced cuisine*
- *Excellent coffee, tea, beer, and wine*
- *Catering services*
- *Murals by Susan Brennan and Sam Flores*
- *Original hardwood floors*

BE IT FURTHER RESOLVED that the **Historic Preservation Commission's findings and recommendations** are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

BE IT FURTHER RESOLVED that the **Historic Preservation Commission** hereby directs its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2019-022726LBR to the Office of Small Business December 18, 2019.

Jonas P. Ionin
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:



SAN FRANCISCO PLANNING DEPARTMENT

Historic Preservation Commission Draft Resolution No.

HEARING DATE: DECEMBER 18, 2019

Filing Date: November 25, 2019
Case No.: 2019-022722LBR
Business Name: Courtney's Produce
Business Address: 101 Castro Street, #A
Zoning: RH-3 (Residential, House, Three-Family) Zoning District
40-X Height and Bulk District
Block/Lot: 3540/072
Applicant: Robin Courtney, Owner's Daughter
101 Castro Street, #A
San Francisco, CA 94114
Nominated By: Supervisor Rafael Mandelman
Located In: District 8
Staff Contact: Shelley Caltagirone - (415) 558-6625
shelley.caltagirone@sfgov.org

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Information:
415.558.6377

ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR COURTNEY'S PRODUCE CURRENTLY LOCATED AT 101 CASTRO STREET, #A, BLOCK/LOT 3540/072.

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; and

WHEREAS, the subject business has contributed to the City's history and identity; and

WHEREAS, the subject business is committed to maintaining the traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on December 18, 2019, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

THEREFORE BE IT RESOLVED that the **Historic Preservation Commission hereby recommends** that Courtney's Produce qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated for 30 or more years and has continued to contribute to the community.

BE IT FURTHER RESOLVED that the **Historic Preservation Commission hereby recommends** safeguarding of the below listed physical features and traditions for Courtney's Produce.

Location(s):

- *101 Castro Street, #A*

Physical Features or Traditions that Define the Business:

- *Neon sign of "Courtney's"*
- *Fresh organic and conventional produce*
- *Groceries and healthy prepared foods*
- *The peanut butter and jelly sandwich*

BE IT FURTHER RESOLVED that the **Historic Preservation Commission's findings and recommendations** are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

BE IT FURTHER RESOLVED that the **Historic Preservation Commission hereby directs** its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2019-022722LBR to the Office of Small Business December 18, 2019.

Jonas P. Ionin
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:



SAN FRANCISCO PLANNING DEPARTMENT

Historic Preservation Commission Draft Resolution No.

HEARING DATE: DECEMBER 18, 2019

Filing Date: November 25, 2019
Case No.: 2019-021951LBR
Business Name: Eclectic Cookery
Business Address: 103 Horne Avenue
Zoning: Hunters Point Redevelopment Plan
HP Height and Bulk District
Block/Lot: 4591C/010
Applicant: Scott Madison, Owner
103 Horne Avenue
San Francisco, CA 94124
Nominated By: Supervisor Shamann Walton
Located In: District 10
Staff Contact: Shelley Caltagirone - (415) 558-6625
shelley.caltagirone@sfgov.org

1650 Mission St.
Suite 400
San Francisco,
CA 94103-2479

Reception:
415.558.6378

Fax:
415.558.6409

Planning
Information:
415.558.6377

ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR ECLECTIC COOKERY CURRENTLY LOCATED AT 103 HORNE AVENUE, BLOCK/LOT 4591C/010.

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; and

WHEREAS, the subject business has contributed to the City's history and identity; and

WHEREAS, the subject business is committed to maintaining the traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on December 18, 2019, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

THEREFORE BE IT RESOLVED that the **Historic Preservation Commission hereby recommends** that Eclectic Cookery qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated for 30 or more years and has continued to contribute to the community.

BE IT FURTHER RESOLVED that the **Historic Preservation Commission hereby recommends** safeguarding of the below listed physical features and traditions for Eclectic Cookery.

Location(s):

- *103 Horne Avenue*

Physical Features or Traditions that Define the Business:

- *Time-shared kitchen and commissary services*
- *Guidance to entrepreneurs*
- *The character of adaptability*

BE IT FURTHER RESOLVED that the **Historic Preservation Commission's findings and recommendations** are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

BE IT FURTHER RESOLVED that the **Historic Preservation Commission hereby directs** its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2019-021951LBR to the Office of Small Business December 18, 2019.

Jonas P. Ionin
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:



SAN FRANCISCO PLANNING DEPARTMENT

Historic Preservation Commission Draft Resolution No.

HEARING DATE: DECEMBER 18, 2019

Filing Date: November 25, 2019
Case No.: 2019-022725LBR
Business Name: Gamescape
Business Address: 333 Divisadero Street
Zoning: Divisadero NCT (Neighborhood Commercial Transit) Zoning District
40-X Height and Bulk District
Block/Lot: 1218/004
Applicant: Thomas Yohei Hamilton, Manager
333 Divisadero Street
San Francisco, CA 94117
Nominated By: Supervisor Vallie Brown
Located In: District 5
Staff Contact: Shelley Caltagirone - (415) 558-6625
shelley.caltagirone@sfgov.org

1650 Mission St.
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415.558.6377

ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR GAMESCAPE CURRENTLY LOCATED AT 333 DIVISADERO, BLOCK/LOT 1218/004.

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; and

WHEREAS, the subject business has contributed to the City's history and identity; and

WHEREAS, the subject business is committed to maintaining the traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on December 18, 2019, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

THEREFORE BE IT RESOLVED that the **Historic Preservation Commission hereby recommends** that Gamescape qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated for 30 or more years and has continued to contribute to the community.

BE IT FURTHER RESOLVED that the **Historic Preservation Commission hereby recommends** safeguarding of the below listed physical features and traditions for Gamescape.

Location(s):

- *333 Divisadero Street*

Physical Features or Traditions that Define the Business:

- *The Gamescape logo*
- *The locally handmade sign*
- *The Edwardian-era retail space with hardwood floors and tall ceilings*
- *Dedication to offer the best tabletop gaming products and service*
- *The open gaming space*

BE IT FURTHER RESOLVED that the **Historic Preservation Commission's findings and recommendations** are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

BE IT FURTHER RESOLVED that the **Historic Preservation Commission hereby directs** its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2019-022725LBR to the Office of Small Business December 18, 2019.

Jonas P. Ionin
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:



SAN FRANCISCO PLANNING DEPARTMENT

Historic Preservation Commission Draft Resolution No.

HEARING DATE: DECEMBER 18, 2019

Filing Date: November 7, 2019
Case No.: 2019-022000LBR
Business Name: Lorna Kollmeyer Ornamental Plaster
Business Address: Hunters Point Shipyard, Building 115
Zoning: M-1 (Light Industrial) Zoning District
40-X Height and Bulk District
Block/Lot: 4591A/009
Applicant: Lorna Kollmeyer
Hunters Point Shipyard, Building 115
San Francisco, CA 94124
Nominated By: Supervisor Shamann Walton
Located In: District 10
Staff Contact: Shelley Caltagirone - (415) 558-6625
shelley.caltagirone@sfgov.org

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San Francisco,
CA 94103-2479

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Fax:
415.558.6409

Planning
Information:
415.558.6377

ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR LORNA KOLLMAYER ORNAMENTAL PLASTER CURRENTLY LOCATED AT HUNTERS POINT SHIPYARD, BUILDING 115, BLOCK/LOT 4591A/009.

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; and

WHEREAS, the subject business has contributed to the City's history and identity; and

WHEREAS, the subject business is committed to maintaining the traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on December 18, 2019, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

THEREFORE BE IT RESOLVED that the **Historic Preservation Commission hereby recommends** that Lorna Kollmeyer Ornamental Plaster qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated for 30 or more years and has continued to contribute to the community.

BE IT FURTHER RESOLVED that the **Historic Preservation Commission hereby recommends** safeguarding of the below listed physical features and traditions for Lorna Kollmeyer Ornamental Plaster.

Location(s):

- *Hunters Point Shipyard, Building 115*

Physical Features or Traditions that Define the Business:

- *Collection of plaster molds*
- *Plaster ornament services*

BE IT FURTHER RESOLVED that the **Historic Preservation Commission's findings and recommendations** are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

BE IT FURTHER RESOLVED that the **Historic Preservation Commission hereby directs** its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2019-022000LBR to the Office of Small Business December 18, 2019.

Jonas P. Ionin
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:



SAN FRANCISCO PLANNING DEPARTMENT

Historic Preservation Commission Draft Resolution No.

HEARING DATE: DECEMBER 18, 2019

Filing Date: November 7, 2019
Case No.: 2019-022005LBR
Business Name: The Potrero View
Business Address: 1459 18th Street, #214
Zoning: NC-2 (Neighborhood Commercial, Small Scale) Zoning District
40-X Height and Bulk District
Block/Lot: 4036/027
Applicant: Bettina Cohen
1459 18th Street, #214
San Francisco, CA 94110
Nominated By: Supervisor Shamann Watson
Located In: District 10
Staff Contact: Shelley Caltagirone - (415) 558-6625
shelley.caltagirone@sfgov.org

1650 Mission St.
Suite 400
San Francisco,
CA 94103-2479

Reception:
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Fax:
415.558.6409

Planning
Information:
415.558.6377

ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR THE POTRERO VIEW CURRENTLY LOCATED AT 1459 18TH STREET, #214, BLOCK/LOT 4036/027.

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; and

WHEREAS, the subject business has contributed to the City's history and identity; and

WHEREAS, the subject business is committed to maintaining the traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on December 18, 2019, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

THEREFORE BE IT RESOLVED that the **Historic Preservation Commission hereby recommends** that the Potrero View qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated for 30 or more years and has continued to contribute to the community.

BE IT FURTHER RESOLVED that the **Historic Preservation Commission hereby recommends** safeguarding of the below listed physical features and traditions for the Potrero View.

Location(s):

- *1459 18th Street, #214*

Physical Features or Traditions that Define the Business:

- *Monthly free community newspaper publication*

BE IT FURTHER RESOLVED that the **Historic Preservation Commission's findings and recommendations** are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

BE IT FURTHER RESOLVED that the **Historic Preservation Commission hereby directs** its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2019-022005LBR to the Office of Small Business December 18, 2019.

Jonas P. Ionin
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:



SAN FRANCISCO

OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO
LONDON N. BREED, MAYOR

OFFICE OF SMALL BUSINESS
REGINA DICK-ENDRIZZI, DIRECTOR

**Legacy
Business
Registry**

Application Review Sheet

Application No.: LBR-2016-17-071
Business Name: Caffé Sapore
Business Address: 790 Lombard Street
District: District 3
Applicant: Elias Bikahi, CEO
Nomination Date: February 6, 2017
Nominated By: Supervisor Aaron Peskin

CRITERION 1: Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years? _____ Yes _____ No

790 Lombard Street from 1997 to Present (22 years).

PER CRITERION 1: Has the business operated in San Francisco for more than 20 years but less than 30 years, significantly contributed to the history or identity of a particular neighborhood or community and, if not included in the Registry, face a significant risk of displacement?
_____ Yes _____ No

CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community? _____ Yes _____ No

CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms? _____ Yes _____ No

NOTES: The property owner invoked a clause in the lease that allowed 90-day notice for lease termination. This came despite the fact that Caffé Sapore has stayed current on rental payments, taxes and other obligations. The date the business must vacate the premises is December 31, 2019.

DELIVERY DATE TO HPC: December 4, 2019

Richard Kurylo
Program Manager, Legacy Business Program



Member, Board of Supervisors
District 3



City and County of San Francisco

AARON PESKIN
佩斯金 市參事

February 6, 2017

Director Regina Dick-Endrizzi
San Francisco Office of Small Business
City Hall, Room 110
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102

Dear Director Dick-Endrizzi:

It is my honor and privilege to nominate Café Sappore for inclusion on the Legacy Business Registry.

Café Sappore has catered fresh, delicious Mediterranean food to its local Russian Hill customers and clientele since 1996. Its owner, Elias Bikahi, holds more than 30 years of restaurant and catering experience in San Francisco, exercising a passion for his craft that is nearly unparalleled in the City's current restaurant climate. The Café supports the community in a multitude of ways, including by exhibiting artwork by local artists and regularly hosting special community events.

While it has not quite reached the 30 year mark, Café Sappore is facing an imminent risk of displacement and is therefore ripe for inclusion on the Registry. It is my hope that inclusion on the Registry will provide the incentive necessary for Café Sappore to enter into a new long-term lease with its current landlord. I hope for the continued success and growth of this family-owned, community-serving business.

Sincerely,

A handwritten signature in black ink, appearing to read "Aaron Peskin".

Aaron Peskin

Section One:

Business / Applicant Information.

Please provide the following information:

- The name, mailing address and other contact information of the business;
- The name of the person who owns the business. For businesses with multiple owners, identify the person(s) with the highest ownership stake in the business;
- The name, title and contact information of the applicant;
- The business's San Francisco Business Account Number and entity number with the Secretary of State, if applicable.

NAME OF BUSINESS:	
Caffe Sapore (Bikahi Inc)	
BUSINESS OWNER(S) (Identify the person(s) with the highest ownership stake in the business):	
Elias Bikahi	
CURRENT BUSINESS ADDRESS:	TELEPHONE NUMBER:
790 Lombard Street San Francisco, CA 94133	(415) 474-1222
	EMAIL ADDRESS:
	██████████
MAILING ADDRESS – STREET ADDRESS:	MAILING ADDRESS – CITY AND STATE:
<input checked="" type="checkbox"/> Same as Business Address	
	MAILING ADDRESS – ZIP CODE:
WEBSITE ADDRESS:	
www.caffesapore.com	
FACEBOOK PAGE:	
www.facebook.com/caffesaporesf	
TWITTER NAME:	
@caffesaporesf	
APPLICANT'S NAME:	APPLICANT'S TELEPHONE NUMBER:
Elias Bikahi	██████████
APPLICANT'S TITLE:	APPLICANT'S EMAIL ADDRESS:
CEO	██████████
SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	
0486930	
SECRETARY OF STATE ENTITY NUMBER (If applicable):	
3638695	

Section Two:

Business Location(s).

List the business address of the original San Francisco location, the start date of business and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business. If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address. For businesses with more than one location, list the additional locations in section three of the narrative.

ORIGINAL SAN FRANCISCO ADDRESS	ZIP CODE	START DATE OF BUSINESS
790 Lombard Street	94133	03/23/1997
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATION	
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	1997 - Current	

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

Section Three:

Disclosure Statement.

San Francisco Taxes, Business Registration, Licenses, Labor Laws and Public Information Release.

This section is verification that all San Francisco taxes, business registration and licenses are current and complete, and there are no current violations of San Francisco labor laws. This information will be verified. A business deemed not current with all San Francisco taxes, business registration and licenses, or has current violations of San Francisco labor laws, will not be eligible to apply for grants through the Legacy Business Program.

In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

- I am authorized to submit this application on behalf of the business.
- I attest that the business is current on all of its San Francisco tax obligations.
- I attest that the business's business registration and any applicable regulatory license(s) are current.
- I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

Elias Bikahi

11/14/19

Name (Print):

Date:

Signature:

CAFFÉ SAPORE

Section 4: Written Historical Narrative

CRITERION 1

a. Provide a short history of the business from the date the business opened in San Francisco to the present day, including the ownership history. For businesses with multiple locations, include the history of the original location in San Francisco (including whether it was the business's founding and or headquartered location) and the opening dates and locations of all other locations.

Caffé Sapore makes this request to be added to the San Francisco Legacy Business Registry due to its 20+ years of history as an iconic North Beach café and its current risk of displacement.

Caffé Sapore's lease at its current North Beach location (790 Lombard Street) commenced on February 1, 1996, and the café opened its doors for business on March 23, 1997. Immediately, the spacious café became a neighborhood gathering space. For 23 years, Caffé Sapore has continuously operated at this location, providing food and beverage to the community, as well as a welcoming space where neighbors gather to build community. In short, Caffé Sapore became the neighborhood's living room.

Owner and founder Elias Bikahi is a chef who has successfully operated many restaurants throughout San Francisco. Immigrating to the United States from Lebanon in 1984 as an 18 year old, Bikahi did not expect to find himself working in the restaurant business. Back in Beirut, he intended to become an architect. After completing a B.S. in Applied Sciences and Business at the University of San Francisco in 1989, he decided to follow an entrepreneur's path. Following his departure from USF, he worked around the clock as the manager for Le Carousel, a café at Pier 39, until he was able to buy a percentage of the business. During his time there, it became the only business on the pier that attracted locals as well as tourists. In 1996, he left to open his own shop in North Beach, Caffé Sapore.

He decided to open the coffee shop and eatery to fill the needs of the North Beach community as well as to allow him to be home in the evenings with his family (wife Emma Dunbar and later three children – Lucy, Zuzu and Georges). It is worth noting that during this time Caffé Sapore has created a number of low- to moderate-income jobs that have been used to maintain employment for entry-level workers. This includes one employee that has been working for the café for over 18 years.

For 23 years, Caffé Sapore has continued to offer the neighborhood good food at a fair price. Then a letter came in the mail from the property owner invoking a clause that allowed 90-day notice for lease termination. This came in spite of the fact that Caffé Sapore has stayed current on rental payments, taxes and other obligations. Moreover, during the business' time at this location, the owner has invested large sums of money into new flooring and other tenant improvements that have vastly improved the value of the property. Staff and supporters have attempted to reach out to the property owners in hopes of negotiating terms that would allow

the café to stay open. They have not received a response to numerous phone calls, texts, emails, letters and requests for in-person meetings. The date the business must vacate the premises is December 31, 2019. Several news articles have been published and news segments have been aired highlighting the importance that Caffé Sapore has within the community. This includes KPIX, CBS, NBC Bay Area and the San Francisco Chronicle. The stories featured the hundreds of community members who have rallied in support of keeping Caffé Sapore open for business in North Beach.

It is worth noting that currently 21% of commercial spaces are vacant in North Beach and 26 of these are on Columbus Street within five blocks of the café's current location. North Beach does not need another vacant storefront. This business has proven capable of operating successfully and should be allowed to continue to do so.

b. Describe any circumstances that required the business to cease operations in San Francisco for more than six months?

Caffé Sapore has not had any lapses in operations. As such, this section is not applicable to the application.

c. Is the business a family-owned business? If so, give the generational history of the business.

Caffé Sapore is a family-owned business. The CEO/founder/owner is Elias Bikahi. Bikahi lives in North Beach with his wife and three children within five blocks of Caffé Sapore's location. Bikahi's wife, Emma Dunbar, is a San Francisco Unified School District (SFUSD) employee and is currently the Principal at Presidio Middle School. Their three children, Lucy (age 16), Zuzu (age 14) and Georges (age 11), grew up attending Yick Wo, the local SFUSD elementary school. This school is within two blocks of Caffé Sapore's location and allowed the children to come to the café in the morning and work on homework or help ready the café for the day.

During summer vacation from school, Bikahi's oldest child, Lucy, has begun helping out as a part-time employee. The family plans to continue this tradition with each of the three children as they reach employment age. Eventually, Bikahi hopes to train one or more of the children to run the business themselves.

d. Describe the ownership history when the business ownership is not the original owner or a family-owned business.

The ownership history of Caffé Sapore is as follows:

1996 to 2014:	Elias Bikahi owned as a sole proprietorship
2014 to Current:	Converted to S-corps and Elias Bikahi remains the CEO and sole shareholder

e. When the current ownership is not the original owner and has owned the business for less than 30 years, the applicant will need to provide documentation of the existence of the business prior to current ownership to verify it has been in operation for 30+ years. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.

Documentation of the existence of the business verifying it has been in operation for 23+ years is provided in this Legacy Business Registry application. Although this is less than the required 30+ years, Caffé Sapore is eligible for listing on the Registry because the business has operated in San Francisco for more than 20 years, it has played an integral role in North Beach and significantly contributed to the history and identity of the neighborhood and it would face a significant risk of displacement if not included in the Registry due to their impending lease termination.

f. Note any other special features of the business location, such as, if the property associated with the business is listed on a local, state, or federal historic resources registry.

According to the website <https://sfplanninggis.org/PIM/> the building that houses Caffé Sapore at 786 Lombard Street is classified by the Planning Department as Category A, Historic Resource Present. The building was constructed in 1916 in the Classic Revival style and was determined to be eligible for listing on the National Register or the California Register.

CRITERION 2

a. Describe the business's contribution to the history and/or identity of the neighborhood, community or San Francisco.

Caffé Sapore is a North Beach staple. Its contributions to the history and identity of the neighborhood are visible both in terms of community residents who patronize the business and in the million+ visitors who come to North Beach and visit the “crookedest street” each year, located just two blocks west, many who stop in the café.

Caffé Sapore is a European style café with Mediterranean influences. North Beach is known as Little Italy and Caffé Sapore has a strong Italian influence, but also incorporates other Mediterranean cultures. The murals on the walls feature strong Italian influences that reinforce this identity, including a rendition of Michelangelo’s “The Creation of Adam.”

The café is a welcoming space for community members to gather and commune, and for visitors to take respite after walking the nearby hills. The vast majority of those who come to dine are people who live in nearby apartments and houses. Many come every morning – retirees, freelancers and parents on their way to drop off their children at school. North Beach has always been a welcoming community full of artists, bohemians and families. Visitors come to the neighborhood to experience this feeling of community. Caffé Sapore reinforces this feeling for both neighborhood residents and visitors.

b. Is the business (or has been) associated with significant events in the neighborhood, the city, or the business industry?

Caffé Sapore hosts and caters of number of events within the community. The business has hosted a series of pop-up dinners that have provided up-and-coming chefs with the opportunity to connect with patrons eager to explore new foods. These events feature food, culture and music from different ethnic groups. The goal has been to build community through in-person interactions at a time when San Franciscans and the larger society have become increasingly isolated and over reliant upon technology-based interactions.

Caffé Sapore was part of a team that put on a Lombard Street Easter Street Fair in front of the business location. The street was blocked off, and families enjoyed games, crafts, rides and music. Sapore's sidewalk tables were incorporated into this event, and refreshments were provided.

In conjunction with the San Francisco Public Library and the now-closed bookstore A Clean Well-Lighted Place for Books, Caffé Sapore has hosted author book readings. This was organized by Paul Signorelli and featured works like "Hidden Garden Steps" and readings from works in progress featuring such authors as Tillie Olsen, Anne Lamott, Carl Djerassi and Herb Goldberg.

c. Has the business ever been referenced in an historical context? Such as in a business trade publication, media, or historical documents?

Caffé Sapore was one of the first café's in San Francisco to feature fair trade, sustainable coffee beans and was featured on the front page of the Wall Street Journal in 1999 for this role. See notable publications, below. Caffé Sapore continues this tradition.

Notable publications:

"Coffee Farmers Bypass Middlemen Using Global 'Fair Trade' Strategy"

Wall Street Journal, November 23, 1999

<https://www.wsj.com/articles/SB943314008771929890>

"San Francisco Residents To Rally Against Evictions Of Aging Local Actor, Popular Café"

KPIX CBS SF Bay Area, November 13, 2019

<https://sanfrancisco.cbslocal.com/2019/11/13/san-francisco-residents-rally-against-evictions-of-aging-local-celebrity-popular-cafe/?fbclid=IwAR1Jxr57PFQsjVswTQGb2oXRP7bH4C4rHHgwXbOaWdnG7xiEYugwWUk4tg8>

"North Beach residents protest eviction of longstanding cafe, actor"

SFGate, November 14, 2019

<https://www.sfgate.com/living/article/North-Beach-residents-protest-eviction-actor-cafe-14835429.php?fbclid=IwAR2rhyDuHEF5jMIBZl848E9Wg7S0tgJq3j7th2YrWBl6QE-oFiCoc4xrdQl>

“As North Beach’s Caffé Sapore plans closure, supporters rally to save it”

San Francisco Chronicle, November 14, 2019

<https://www.sfchronicle.com/business/article/As-North-Beach-s-Caffe-Sapore-plans-closure-14835887.php?fbclid=IwAR07zdRp47oINg-Ft65zXTGSwMYwxWGwm0WN1uKNyqax0NiMgpta3eZb9kk>

“Popular SF Cafe Being Evicted After 23 Years in North Beach”

NBC Bay Area, November 14, 2019

<https://www.nbcsandiego.com/news/california/Popular-SF-Cafe-Being-Evicted-After-23-Years-in-North-Beach-564957502.html>

“Cafe In San Francisco's North Beach Tries To Fight Off Eviction”

KPIX CBS SF Bay Area, November 14, 2019

<https://sanfrancisco.cbslocal.com/video/4212937-cafe-in-san-franciscos-north-beach-tries-to-fight-off-eviction/>

<https://www.youtube.com/watch?v=evEbnuMsHIs&feature=youtu.be&fbclid=IwAR3LU7kARhmgR3LMwTOyhTwSgXfaWvqgu6YcbPi6bF90U1NiHBo2LumCyQk>

“SaveSapore”

Change.org, November 2019

https://www.change.org/p/sunny-angulo-sfgov-org-savesapore?source_location=petitions_browse

d. Is the business associated with a significant or historical person?

Caffé Sapore is frequented by many well-known individuals.

Several politicians have campaigned at Caffé Sapore including David Chu, Aaron Peskin and Gavin Newsom. Arnold Schwarzenegger came to the café and had a meal here while he was campaigning to be governor of California and was looking to connect with North Beach residents.

Other famous patrons include Steven Tyler, Maria Shriver, Forrest Whittiker, Ron Howard, Bruce Springsteen and soccer great Alexi Lalas. Ed Moose, a well-known North Beach restaurateur who owned Moose’s, was a frequent and avid customer of Caffé Sapore.

A film company used Caffé Sapore to film an episode of television show *Nash Bridges*. Stars Don Johnson and Cheech Marin spent the day in the café acting out a scene that appeared in the show.

Rose Alioto attended the daycare that used to be on the premises around 65 years ago and continued to be a devoted customer of Caffé Sapore.

Damon Soule and Sam Flores painted murals on the walls of Caffé Sapore, and the murals are still there. Sam Flores was an employee at Caffé Sapore before becoming a well-known professional painter.

e. How does the business demonstrate its commitment to the community?

Caffé Sapore is committed to North Beach and demonstrates this through community giving and membership in neighborhood groups.

Caffé Sapore has provided catering for many area nonprofits and educational institutions, including the San Francisco Unified School District, Saints Peter and Paul School, North Beach Citizens, TEL HI (Telegraph Hill) Neighborhood Center, etc. Often these are provided at a pro-bono or greatly reduced price as a way to give back to the community that has supported the café for so many years.

Caffé Sapore supports a number of entry-level employees – on average six at any given time.

Currently, three of the business' employees have three or more children (and one is the parent of five children!) who rely upon the income that Caffé Sapore provides. Over the years, the business has had hundreds of employees including immigrants, parents, college students, semi-retired folks and more. Several have gone on to pursue careers in the restaurant business with skills gained at Caffé Sapore.

Elias Bikahi, the owner, was a long time member and board member of the North Beach Chamber of Commerce, and Caffé Sapore is a member of North Beach Neighbors.

Caffé Sapore features local artists on its walls. This includes art students, retirees and both semi-professional and professional artists. Damon Soule and Sam Flores both have painted murals on the walls of Caffé Sapore. Flores was a former employee and his mural is still featured on the wall.

f. Provide a description of the community the business serves.

The majority (approximately 70 - 75%) of those who come to Caffé Sapore are residents near the business' North Beach/Russian Hill location. The remaining patrons are visitors to the neighborhood. There are many tourists from other countries who are eager to explore North Beach and experience a San Francisco/European-style cafe.

The customer base is diverse – families on their way to school, retirees who come to read the newspaper and converse with neighbors while they drink their coffee each morning, politicians, freelancers working laptops or meeting clients, homeless individuals seeking refuge from inclement weather, art students on their way to their classes at the Art Institute and more.

g. Is the business associated with a culturally significant building/structure/site/object/interior?

The commercial space at 790 Lombard Street used to house a glass shop for 65 years. Before that, it housed a daycare center. Rose Alioto, a customer of Caffé Sapore, came into the café when she was in her 80s and shared with the employees the experiences she had as a child in the daycare center at this location.

There are murals on the wall that were painted by noted artists Sam Flores and Susan Brennan.

h. How would the community be diminished if the business were to be sold, relocated, shut down, etc.?

Closing Caffé Sapore would be a loss to the community. Each year, more and more North Beach business close their doors. Most sit vacant, and the few that do reopen often house overpriced establishments that cater to tech dollars and/or tourists. There are few places that neighbors feel comfortable gathering and even fewer that are affordable to all.

If the café were to close, six employees would lose their jobs, including one employee that has been with the business for 18 years. North Beach would also lose some of its Mediterranean flair.

Hundreds of people have signed a petition for the business to remain in place. Almost all supporters are nearby residents. As of December 1, 2019, over 1,500 people have signed the petition to keep Caffé Sapore in North Beach.

CRITERION 3

a. Describe the business and the essential features that define its character.

Caffé Sapore is nestled in a cozy neighborhood in the North Beach district of San Francisco. Serving fresh focaccia sandwiches, bagel sandwiches, quiche, pizzas and much more all with a Mediterranean influence. The business also offers excellent coffee, tea, beer and wine. Caffé Sapore is a neighborhood staple where many people gather to work, laugh, enjoy art and dine outdoors in a warm and friendly atmosphere.

Caffé Sapore has continuously provided catering for weddings, showers, memorials, holidays, family events and gatherings of all kinds. Most of the catering has a Mediterranean flair. The kitchen at the 790 Lombard location is used for cooking the majority of the catering food as well as for storage of all catering needs, prepping and plating. Approximately 25% of the business is catering.

b. How does the business demonstrate a commitment to maintaining the historical traditions that define the business, and which of these traditions should not be changed in order to

retain the businesses historical character? (e.g., business model, goods and services, craft, culinary, or art forms)

Caffé Sapore is committed to maintaining its historical tradition as a Mediterranean café with an affordable, unique, fresh menu with a variety of beverage and food items (bagels, sandwiches, salads, desserts, vegan soups and vegan pies). Staying in North Beach is integral to the business' survival. The neighborhood is Italian, and other neighborhoods would not fit as well culturally with Caffé Sapore's focus.

In order to retain Caffé Sapore's historic character, the establishment must remain in its long-time home.

c. How has the business demonstrated a commitment to maintaining the special physical features that define the business? Describe any special exterior and interior physical characteristics of the space occupied by the business (e.g. signage, murals, architectural details, neon signs, etc.).

Elias Bikahi has demonstrated that he is willing to go above and beyond to maintain the historical integrity of the 790 Lombard Street location that Caffé Sapore occupies. This location has original Douglas fir floors that are an important part of the heritage of the building. Bikahi has paid for 100% of the costs of redoing the floors to maintain and preserve their beauty. This includes when he first opened the restaurant 23 years ago and most recently in 2016.

In addition, approximately 10 years ago, the plumbing pipe that runs from the building to the mainline under the street needed to be repaired. Bikahi paid half the total bill to show good faith as a tenant and to maintain the integrity of the building, even though the pipe was the responsibility of the landlord. The pipe in question is used by the entire building, including multiple residential units above the café.

d. When the current ownership is not the original owner and has owned the business for less than 30 years; the applicant will need to provide documentation that demonstrates the current owner has maintained the physical features or traditions that define the business, including craft, culinary, or art forms. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.

Not applicable.





780 LOMBARD

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BUSINESS REGISTRATION CERTIFICATE

RENEW BY DATE
05-31-2020


EXPIRATION DATE
06-30-2020

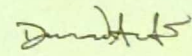
FY 2019-20

BUSINESS ACCOUNT NUMBER 0486930	LOCATION ID 0486930-01-001
TRADE NAME (DBA) CAFFE SAPORE	BUSINESS LOCATION 790 LOMBARD ST
BUSINESS BIKAHI INC	THIRD PARTY TAX COLLECTOR <input type="checkbox"/> PARKING TAX <input type="checkbox"/> TRANSIENT OCCUPANCY TAX

BIKAHI INC
790 LOMBARD ST
SAN FRANCISCO CA 94133

CITY AND COUNTY OF SAN FRANCISCO
OFFICE OF THE TREASURER & TAX COLLECTOR


José Cisneros
Treasurer


David Augustine
Tax Collector

POST CLEARLY VISIBLE AT THIS BUSINESS LOCATION

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<https://www.wsj.com/articles/SB943314008771929890>

THE WALL STREET JOURNAL.

Coffee Farmers Bypass Middlemen Using Global 'Fair Trade' Strategy

By

Jim Carlton Staff Reporter of *The Wall Street Journal*

Nov. 23, 1999

SAN FRANCISCO -- Nicaraguan coffee farmer Santiago Rivera sat at a patio table outside Caffe Saphore here not long ago, listening to a Latin band and shaking hands with customers.

A glamorous Juan Valdez, he's not. Unlike the fictitious coffee farmer who appears on television commercials for Colombian coffee, the 54-year-old Mr. Rivera is lean and wiry with callused hands and a battered straw hat. He has ventured far beyond his mountain home to publicize what is called the "fair trade" coffee movement. Since signing up to grow beans for fair trade, "my roof doesn't leak anymore," he says with a grin.

Haven't heard of fair-trade coffee? You soon may. Started in Europe 10 years ago and just making its way to the U.S., the aim of the fair-trade coffee movement is to lift the standard of living for poor farmers in developing countries by forming a system where the farmers can sell their beans directly to roasters and retailers, bypassing the customary practice of selling to middlemen in their own countries.

This arrangement allows farmers, who farm mainly in the mountainous regions of Latin America and other tropical regions where the high-flavor high-priced beans sold to gourmet stores are grown, to earn as much as \$1.26 a per pound for their beans, compared with the 40 cents per pound they were getting from middlemen. Farmers who use environmentally friendly practices, such as promising not to clearcut trees or use pesticides, are paid a premium.

The fair-trade coffee movement is the latest example of how social activists are using free-market economics to implement social change. The idea to import the movement into America came from TransFair USA, a group that launched the campaign five months ago, targeting the politically liberal San Francisco Bay area. Since then, the organizers say they have signed up eight gourmet roasters and about 120 stores, including big chains like [Safeway](#) Inc. Fair-trade coffee carries a logo identifying it as such.

Plans for Expansion

While the movement has led to incidents of violence in some places in Latin America, mostly involving middlemen who are being bypassed, organizers say they have plans to extend sales of fair-trade coffee to Seattle this month -- to correspond to the meeting of the World Trade Organization -- and plans to target half a dozen U.S. metro areas a year, possibly Boston and Washington, D.C., in 2000. By the year 2005, TransFair hopes to have 5% of the \$18 billion U.S. coffee market, the world's largest, and an even larger percentage of the faster-growing specialty coffee market.

"People who hear of our program are very excited to hear about an alternative to getting their products from sweatshop conditions," says Deborah James, fair-trade director for Global Exchange, a humanitarian group based in San Francisco that is working with TransFair to publicize the fair-trade coffee movement in the U.S.

Oakland's Royal Coffee shop, for instance, reports sales of fair-trade coffee have jumped to about 60 pounds a week, or 5% of total sales, in a month. "People here like what this stands for, plus the coffee is great," says Michael Murphy, the shop manager.

At Equator Estate Coffees & Teas, a roaster in upscale San Rafael, officials say the coffee accounts for about 15% of their total, and would be higher if supplies were greater. The company says it weaves the fair-trade coffee into all of its blends. "Once the demand builds, there will be more supply," says Brooke McDonnell, a partner in the company. "I really think it's like a rolling thunder."

Fair trade made big inroads in Europe, where fair-trade coffee sells in 35,000 stores and has sales of \$250 million a year, according to organizers. In some countries, like Switzerland and Holland, fair-trade coffee accounts for as much as 5% of total coffee sales. Based on those successes, organizers in Europe are expanding their fair-trade efforts to include other commodity items, including tea, sugar, bananas and chocolate.

But fair-trade activists concede that selling Americans on the idea of buying coffee with a social theme will be more difficult than it was in Europe. Americans, they note, tend to be less aware of social problems in the developing world than Europeans. But when unfair business practices are made public, Global Exchange officials say, their surveys show eight out of 10 American consumers would opt for a product that is made under fair practices. "Once you give people the option, they will generally make the right decision," Ms. James says.

Support From a Mayor

In Oakland, Mayor Jerry Brown is even pushing his constituents to give more thought to how they buy coffee. "I would hope that the people sipping their cappuccinos would take a moment to reflect on the sweat and labor of those who provided it."

Indeed, coffee farming is grueling. Workers often extract beans by hand from mountaintop groves, and then carry the harvest miles down in 100-pound packs.

The movement has yet to get the support of major U.S. coffee houses such as [Philip Morris](#) Co s.' Maxwell House unit and [Procter & Gamble](#) Co. 's Folgers unit, which buy their beans in volume. And most coffee sold to big companies comes from lowland coffee farms that consist of vast plantations run by corporations.

"Participating in those kinds of initiatives can be tricky," says Pat Riso, a Maxwell House spokeswoman. Quantities supplied by fair-trade farmers are still limited, while shipping schedules are subject to disruptions such as strikes, organizers say.

Another hindrance is violence against farmers by middlemen. A number of farmers have been injured or murdered, including Mariano Perez, who in 1994 was shot to death in the Mexican state of Chiapas, where he was helping organize a local fair-trade-coffee group.

Farmers generally are organized in cooperatives of as many as 2,500 members, which set prices and arrange for export directly to brokerage firms or other distributors. Middlemen -- known as "coyotes" in Nicaragua -- previously handled this role. So far, 500,000 of the developing world's four million coffee farmers have signed on with TransFair.

TransFair is trying to nudge Seattle's two big coffee giants, [Starbucks Coffee](#) Co. and Seattle Coffee Co., into agreeing to buy some of the fair-trade coffee. Officials at Starbucks say they plan to meet with TransFair to see how to proceed. "We are very supportive of fair-trade coffee," says Starbucks spokesman Alan Gulick.

So, apparently, are some customers. Zachary Smith, a computer architect who turned out to meet Mr. Rivera at Caffè Saphore, says he began buying the fair-trade coffee after learning the proceeds would go to help improve the lives of growers, such as Mr. Rivera. "I really believe that the way to make the world a better place is to give people that are growing things enough money to live on."

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<https://www.sfchronicle.com/business/article/As-North-Beach-s-Caffe-Sapore-plans-closure-14835887.php>

San Francisco Chronicle

Biz & Tech // Business

As North Beach's Caffe Sapore plans closure, supporters rally to save it

Shwanika Narayan and Anna Bauman

Nov. 14, 2019

Loyal customers of Caffe Sapore in North Beach held a rally Thursday for their beloved corner cafe, which says it is facing eviction after 23 years in the neighborhood.

About 75 to 100 people showed up, and owner Elias Bikahi shook hands and greeted old friends who walked into the spot at 790 Lombard St. Regular customers sipped coffee and chatted in twos and threes at the popular cafe, which offers freshly prepared focaccia and bagel sandwiches, breakfast quiches and an array of soups and salads, all with a Mediterranean influence.

Bikahi said he received a 90-day notice from his landlord last month, informing him he needed to vacate the space by Dec. 31st. No reason was given, he said.

The landlord of the property, Siu Chuen, could not be reached for comment.

"I am scared and my employees are scared," Bikahi said. "It's hard to think about a place being destroyed like this, and it's not easy to pack up and leave and start somewhere else on a whim. Not in San Francisco."

State Sen. Scott Wiener, D-San Francisco, attended the rally and said successful small businesses are being pushed out by landlords.

"When our small businesses are pushed out, that undermines and badly damages the fabric of our neighborhoods," he said.

The cafe's woes are emblematic of North Beach, where the percentage of empty storefronts grew from 13% in 2017 to 21% in 2018, the highest increase in any of San Francisco's retail areas, according to city data.

A Chronicle investigation into the shuttered sites this summer showed many reasons beyond the rise of online shopping that North Beach, the city's old Italian town, came to rank fourth in retail vacancies among San Francisco's 24 recognized neighborhoods.

In North Beach, as throughout the city, the cost of doing business for mom-and-pop operations is high, including rent and labor. The city's permit process takes time and adds complications.

Cafes like Bikahi's are also grappling with industry shifts such as the rise of app-based food delivery services that cut into their business.

The city has recently passed legislation to address the issue, and other proposals are in the works.

A law pushed by Supervisor Sandra Lee Fewer requires landlords to register empty storefronts with the city or face a hefty annual fine; it took effect in April.



State Sen. Scott Wiener, above, speaks at a rally to save Caffe Sapore in North Beach, where customers showed support for the restaurant and signed a petition, below. Photo: Amy Osborne / Special to The Chronicle

Supervisor Aaron Peskin is spearheading a move to charge landlords a vacancy tax if their properties sit empty for six months. Peskin, whose district includes North Beach, says the goal is to dissuade “bad actors” from intentionally keeping storefronts empty.

Peskin, who said he’s known Bikahi since the 1980s, spoke to the crowd Thursday about the importance of saving small local businesses and fighting as a community to save what many neighbors consider their “living room.”

“This is a neighborhood, like many in San Francisco, under a tremendous amount of pressure,” he said.

Bikahi said he’s tried to reach the landlord on numerous occasions but his efforts have been unsuccessful.

“I don’t even know what she plans to do with the location,” he said.



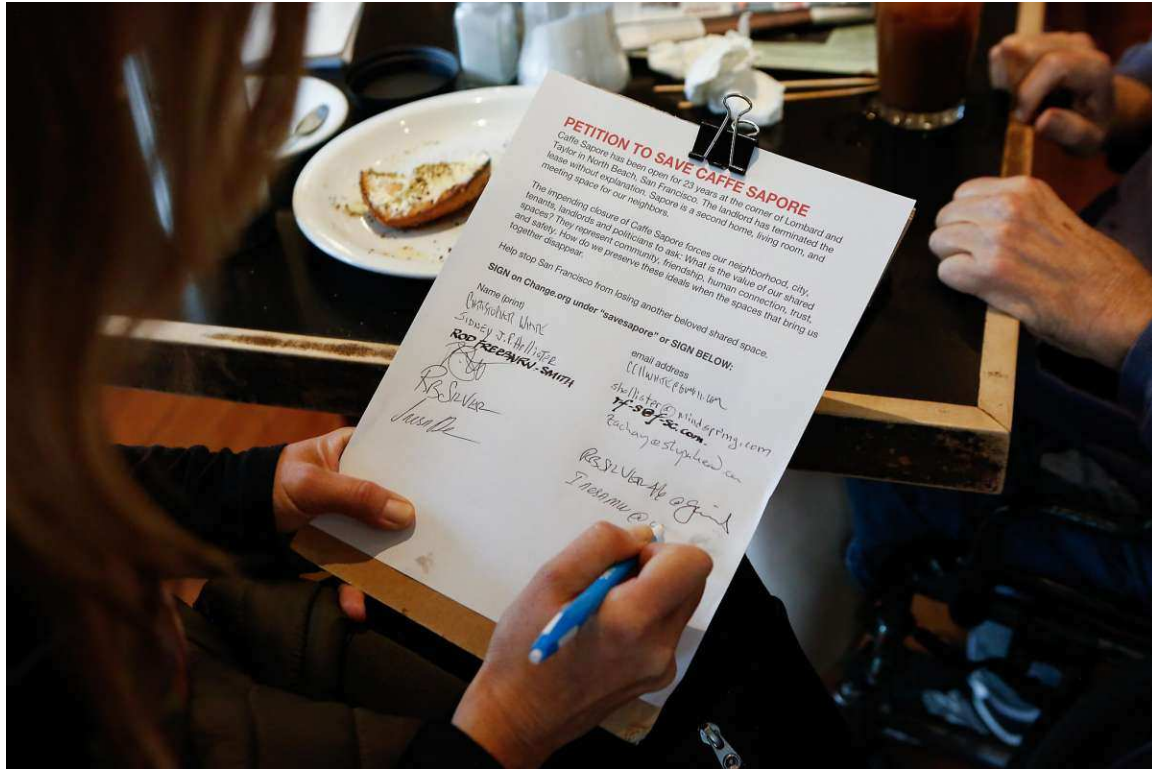
Owner of Caffé Sapore Elias Bikahi speaks at Thursday’s rally. Photo: Amy Osborne / Special to The Chronicle



Elias Bikahi, the owner of Caffè Sapore, is greeted with hugs from patrons protesting the cafe's closure. Photo: Photos by Amy Osborne / Special to The Chronicle



Longtime customer Fanny Renoir holds a sign in support of Caffè Sapore in North Beach. Photo: Amy Osborne / Special to The Chronicle



A woman signs a petition in support of saving Caffe Sapore on Thursday. Photo: Amy Osborne / Special to The Chronicle



Supervisor Aaron Peskin and state Sen. Scott Wiener speak at a demonstration in support of saving Caffe Sapore in San Francisco. Photo: Amy Osborne / Special to The Chronicle



Owner of Caffe Sapore Elias Bikahi is greeted with hugs and support from neighbors and customers at Thursday's rally. Photo: Amy Osborne / Special to The Chronicle



A crowd of neighbors and customers listen as elected officials speak in support of Caffe Sapore. Photo: Amy Osborne / Special to The Chronicle



Owner of Caffe Sapore Elias Bikahi is shown at a demonstration in support of keeping his cafe open. Photo: Amy Osborne / Special to The Chronicle

Bikahi, an immigrant from Lebanon, came to the U.S. in 1984 and opened the cafe in 1996, when “there was no one on the northern side of North Beach,” he said. One of the few businesses on a mostly residential block, he quickly found a loyal clientele.

Andrea Michaels, a regular customer at Caffe Sapore since it opened, embraced Bikahi after the rally. She lives a 20-minute walk away in Nob Hill. She said she loves the light that pours in through windows on both sides, the bagels with lox, and the student artwork that dots the walls. She’s watched Bikahi’s children grow up.

“It’s everything a North Beach cafe should be,” she said.

Shwanika Narayan and Anna Bauman are San Francisco Chronicle staff writers. Email: shwanika.narayan@sfchronicle.com, anna.bauman@sfchronicle.com Twitter: @shwanika, @abauman2



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To whom it may concern,

I would like to support Caffé Sapore and his Owner Elias Bikahi.

My name is Wolfgang Taft. I'm a small business owner in San Francisco for almost 30 years.

Cafe Sapore has always been a great gathering place for me and my employees. We have had many business meetings and private parties at the Café.

The atmosphere Elias has created and his customer service is over the top.

Seeing the Café being closed would be a big loss not only for North Beach and China Town, it would be a big loss for San Francisco.

Thanks

Wolfgang Taft

274 Shotwell Street

San Francisco, Ca 94110

t: 415.495.2774

or 866.495.2774 (US only)

f: 415.495.2803

e: dubbelju@dubbelju.com

www.dubbelju.com

To Whom It May Concern,

I am writing to express my outrage and sadness at the possibility of Caffè Sapore being evicted from its location on the corner of Lombard and Taylor.

Caffè Sapore is a community gathering place for all ages from the kids at Yick Woo, the home workers, neighbors meeting for coffee, the list goes on.

Elias has provided a rare and welcoming place that is needed in our community. It would be a big loss if he were to be evicted. Our son has gone there his entire life, I do work there on a regular basis as does my husband. Always there is a neighbor there to say hello to.

This caffè is an important coming together place for North Beach, Russian Hill and Telegraph Hill, not to mention a welcome stop for the many tourists who come in on their way up or down Lombard Street.

If the landlord cares at all about our local community, she needs to recognize the value of Caffè Sapore and withdraw the eviction order.

Thank you,
Anita Walter

Caffe Sapore is important because it has connected me to the local community that's been here for decades. I've only lived in North Beach for about 5 years. Despite moving to SF because of the tech scene, I very much want to integrate into the local community. Sapore continues to provide the venue for all types of people to meet in North Beach.

Community is important to me, and Sapore has introduced me to so many local neighbors that have turned into friends. They've shared many stories about North Beach, and it feels as if it's been the melting pot to pass down oral stories about how San Francisco used to be and where it's going. Without Sapore, I feel like I will lose that connection to my neighbors and the locals.

Dan Strengier

To Whom It May Concern:

I have lived directly across the street from Caffe Sapore longer than it has existed. The owner, Elias Bikahi, has become a personal friend. Below are some of the many ways Caffe Sapore is important to me. I am certain my reasons resonate with others who live nearby.

1. Recently after hospitalization for severe side effects from advanced cancer medication, Elias, the owner, said if there was anything I needed I should simply ask. I am 76 and live alone. I did not have the strength to cook for myself so I asked for some simple chicken broth. Elias made me chicken broth from scratch, brought it to my apartment and spoon fed me. That is the kind of person Elias is!
2. Whenever there is an election, I meet with friends in Caffe Sapore to go over the ballot together before voting.
3. In the past when I have needed help lifting or moving something into my home, I go to the cafe and ask one of the staff to help. They always do.
4. When I celebrated my 50th milestone birthday (many years ago), I had my party at Caffe Sapore with Elias' fantastic catering. My apartment was too small for such an event.
5. Recently when there was a mentally unstable homeless person in our block, who was pushing garbage totes over and threatening tourists and residents, I went to Caffe Sapore for safety and asked them to call 911, which they did.
6. Self-employed and sometimes working at home, I have had business meetings in the cafe.
7. When I was looking for a dog walker, I met that person at Caffe Sapore.
8. I am a serious art collector and have bought several paintings that have graced the walls of the cafe. Generally the displays are of the nearby San Francisco Art Institute's students. Sapore provides fledgling artists with a venue seen and supported by many.
9. I have attended Sapore's wonderful, special events such as a party honoring Colombian cuisine and through those parties have met new people who are now part of my life.
10. Frequently, because my apartment is relatively small, I rely on Caffe Sapore as my extended living room. It also guarantees me privacy when needed.
11. Occasionally I have sold things through Craigslist or Facebook's Marketplace. Caffe Sapore is my safe place to meet and transact the sale.

12. Because of its proximity to the crooked block of Lombard Street, I have seen tourists from around the world congregate at Sapore sometimes for coffee and sustenance and conversations with the locals. Unfortunately and not infrequently, the tourists have sometimes sought safety from the plague of thieves who prey on tourists visiting the Crooked Street.

13. Sapore has offered high schoolers their first job opportunities. My god-daughter is one such person who needed a summer job while in school.

14. Finally, as a former North Beach community activist for 40 years, I must add the importance of businesses like Caffè Sapore can never be overstated. Sapore is a center, a hub, the identity of a neighborhood. It and its staff are much loved. It goes without saying that this neighborhood will not support a copycat business should the property owner decide she will reap greater profits by imitating Sapore's business model. I have seen it happen before. Without any formal organization, North Beachers will silently boycott any such a business causing its ultimate failure.

It should be obvious that Sapore must remain in place.

Marsha Garland

To Whom It May Concern:

I am writing in support of Caffe Sappore as a Legacy Business. As a nearly four decade long North Beach resident and co-founder of the North Beach Tenants Committee I have watched the closing of so many neighborhood gathering places and special individuals like Elias, the owner of Sappore, disappear from our community. It is not a matter of brick & mortar, rather what role owners like Elias play in welcoming everyone inside their doors and what role they play in supporting our community. Local hiring/employment, attention paid to students at nearby schools, discounts for not only students but also seniors in the neighborhood. We treasure Elias and this cornerstone in our community.

This cafe is also a place where I meet with tenants, many of whom are seniors being displaced through Ellis Act evictions, construction evictions, etc., as it is a safe, well-loved place of familiarity for so many neighbors. It is the one quiet, warm, welcoming place in this part of North Beach and one easily accessible for so many seniors. We treasure Elias and this cornerstone in our community.

Thank you for your consideration in granting legacy business standing of Caffe Sappore.

Sincerely,

Theresa Flandrich
North Beach Tenants Committee Co-Chair

To whom it may concern,

Please approve the application of Elias Bikahi to designate Caffè Sapore, located at Taylor and Lombard, as a legacy business in North Beach.

For decades, Caffè Sapore has been dedicated to maintaining the unique aesthetic, cultural, artistic and culinary offerings of a quaint, historic and inviting urban breakfast and lunch establishment that people associate with North Beach and our city.

Caffè Sapore significantly contributes to the historic identity of San Francisco because of its unique characteristics and location in historic North Beach where it is widely known as the heart of the neighborhood and the “civic trailhead” for tourist pilgrimages to the historic crooked street.

As a North Beach landmark, Caffè Sapore has become a gathering place for thousands of tourists worldwide. They pause for coffee, freshly baked goods and bathroom reststop before ascending the Crooked Street (an historic landmark) to the crest of Russian Hill, which boasts the most iconic view of our beautiful city.

Caffè Sapore’s exterior and interior are historic hallmarks of a nostalgic North Beach culture that draws millions of people to the City of Love every year. Graphic art on the walls are representative of the vibrant San Francisco beat that has inspires people to live and work.

The Caffè Sapore is living history: while enjoying art displayed for sale by local artists at Caffè Sapore, families, elders, students and working millennials eat, converse, write, read and interact with their neighbors in this unique North Beach eatery.

As a neighbor and patron of Caffè Sapore and leader of a major California base non-profit organization who proudly showcases Caffè Sapore to family, friends, business colleagues as “Quintessential San Francisco” I urge you to approve Mr. Bikahi’s application to designate Caffè Sapore as a legacy business.

Sincerely,

Paula Golden
President
Broadcom Foundation

To whom it may concern,

We encourage you to approve Caffè Sapore as a legacy business in the North Beach neighborhood.

Caffè Sapore is woven into the fabric of our family. Back in 1999 I began dating my husband who lived on the 900 block of Greenwich, just up the street from Caffè Sapore. Our relationship bloomed between cups of coffee at Caffè Sapore. After our wedding we consciously decided to raise our family in a small apartment on Lombard Street in North Beach. When our children were babies, our family would go on walks to Caffè Sapore for our Sunday coffee and pastry. As our children grew, Caffè Sapore became that special place where we would go as a family for lemon poppy seed muffins, bagels, sandwiches and coffee multiple days a week. My son, a breakfast aficionado begs for Caffè Sapore's lemon poppy seed muffins nearly every day of the week. Caffè Sapore serves as a convenient place for our children to meet with academic tutors and an office when my husband and I work from home. It has become an extension of our home, a place where we always feel welcomed and connected to this amazing community that we live in.

Caffè Sapore has been an integral part of our family for 20 years and we cannot imagine a life without it in our community.

Please let us know how else we can help!

Thank you for doing this for Elias and family!

Best
Christine Colon

How Caffè Sapore is part of my/our community and history in North Beach

Coming from abroad (Germany) to San Francisco it is important to settle into a neighborhood that helps you to feel comfortable, to connect and to find new friends. For 10 years I lived in North Beach and Caffè Sapore became a very special place for me. I met my future husband there, I formed friendships there that last till today, I brought a lot of guests to the café, I had many meetings at Caffè Sapore. For a few years, I managed Caffè Sapore and experienced and witnessed the vibrant and lovely community enjoying each other's company, celebrating events together, reaching out to each other for support, information and friendship. Above all, the owner, Elias Bikahi and his family became very close friends. All this contributed to a special time in my life in North Beach, San Francisco, which I am always fond of and which continues to impact my life till this day. I cannot imagine the neighborhood that I grew to love so much without this irreplaceable treasure, called Caffè Sapore, which is so important to so many people in the neighborhood. During my time in North Beach I watched as Caffè Sapore became a linchpin and social center of the neighborhood. Beyond that it is very difficult to see a person like Elias Bikahi subjected to such a monumentally unfair treatment by the landlord of the café.

Claudia Brose | claudiabrose@yahoo.de

To whom it may concern,

Caffe Sapore is a neighborhood treasure at 790 Lombard Street in North Beach, San Francisco as you well know. We live nearby. Sapore is not only a gathering place for our neighbors and their friends, but also for visitors. Many a meeting of importance or intense conversation about a book, a painting, a sculpture or event planning has taken place there. Elias Bikahi gave us a big nurturing living room. He has contributed so much to the neighborhood over the many years that he has fed us with delicious Middle Eastern/Italian food. Sapore adds enormously to the special charm of North Beach. In addition, Bikahi has provided healthful and tasty catering to important neighborhood events. To lose another of our bits of neighborhood magic would be a tragedy as a number of other places giving North Beach its special character have closed over the past few years. It is our understanding that the landlord has terminated the lease. If no solution to continuing Sapore's existence in its home is found, our community will suffer a great loss.

Thank you for all you are doing to save our beloved Caffe Sapore.

Gyongy Laky
Thomas Layton

Dear San Francisco,

In 1998 I answered a newspaper personal ad that led me to a first date at Caffè Sapore with my future wife. That meeting has given us a 20+ Year marriage, 2 kids, Telehi Co-op community, Yick Wo Elementary School community, and a very good life a block from Caffè Sapore on Greenwich Street. All of this because of Elias, his great family and the staff at Sapore. Together they've made a special place for everyone in North Beach! Our teenage boys happily wander down to buy our Sunday Toasted bagels with cream cheese. A place for kids, parents, tourists to feel welcome and happy. A place where the same faces behind the counter for 20 years also makes us grateful for continuity and history. We want San Francisco to make Caffè Sapore a heritage destination so that the love and community stays and grows. Please.

Andrew Middleton and Antea von Henneberg (and Ford and West)

15 November, 2019

To whom it may concern:

Regarding Caffè Sapore

Caffè Sapore on the corner of Taylor and Lombard Streets has been a neighborhood institution and treasure for going on over twenty-three years. The owner, Elias Bikahi, is one of my dearest friends. He came to the US from Lebanon to attend USF and ended up staying and working in the hospitality business. He gives a tremendous amount to the neighborhood and is beloved by everyone. I met my wife Claudia at the Caffè when she was helping out there part-time. So Caffè Sapore holds a special place in our hearts, and in the hearts of so many other people in the North Beach and Russian Hill neighborhoods who rely on the Caffè and who love Elias. Caffè Sapore is an important neighborhood resource and in so many ways is quite literally “the living room of the neighborhood”

Elias has always been a good and responsible tenant, and neighbor. But now he is being summarily evicted with the excuse that the landlord needs to “retrofit” the building. Everyone suspects this is a ruse and just one more example-like the Italian-French Bakery and various other neighborhood legacy businesses which gave the neighborhood its special character but were evicted or driven out by outrageous rent increases. Many stores, restaurants and cafes have been left empty for many months, even years, damaging the neighborhood and depriving the city and state of important tax revenue. There is a well-founded suspicion that the landlord has taken advantage of an escape clause recently imposed on Elias as a condition of the renewal of his lease in order to activate an existing agreement to lease the location to a chain like Peet’s or Starbucks if she can evict Caffè Sapore.

North Beach has been devastated in recent years by so many businesses closing and not being replaced. It’s become a partial ghost town with so many empty store fronts now. The neighborhood has been torn apart. It would be a shame if one of the successful remaining businesses, one that is beloved by the community, should be driven out under questionable circumstances and when the business owner has done nothing to cause eviction and has provided an important service to the neighborhood and community for more than twenty years. We don’t need one more story like this in San Francisco, especially in one of the City’s most historic and unique neighborhoods.

Save Caffè Sapore!

John McDermott and Claudia Brose

To whom it may concern,

Sapore has been a place in the sun both literally and figuratively for North Beach residents for a very long time. Elias has created a space that is welcoming to all, a gathering place for those who like a warm friendly place to share food and drink. I was very touched when I attended a memorial at a home on Lombard a year plus ago to see that Elias had not only catered the event, but he also made a very gracious and loving speech about the deceased who was a habitue of Sapore. Elias has been a treasured part of our community for decades plus. It is beyond heartbreaking that he is being evicted and for no reason.

Sapore richly deserves legacy business status. Elias has contributed greatly to the community. Losing Sapore would be losing a very large piece of North Beach's history and culture.

Respectfully yours,
Marla Knight

To whom it concerns:

Caffe Sapore has been an integral part of the neighborhood for 23 years. I began going 20 years ago when I move into the neighborhood. It has always been a splice and special place. When I meditated mornings at Tel-Hi we went weekly for our coffee and pie Friday's afterwards and we're always greeted with kindness and charm.

It's an instruction and would be greatly and irrevocably missed by all patrons. The neighborhood will be a sadder place without Elias and his family.

Sincerely,
Liduina van Nes
San Francisco, CA

November 15, 2019

San Francisco Planning Department
1650 Mission St #400,
San Francisco, CA 94103

To Whom it May Concern:

I am writing on behalf of my family to express strong support for the designation of Caffè Sapore, at 790 Lombard Street in North Beach, as a Legacy Business. The business exemplifies the exact values that the program is intended to preserve. Losing Caffè Sapore would have very real, and negative, effect on the North Beach community.

My wife and I are raising three children in the city and live a few blocks away on Lombard. Caffè Sapore and its people have been an important part of our family life throughout, and one of the great things about North Beach that helped us stay in the city with kids. It was our destination of choice for coffee and a pastry over the Chronicle before we had children. Thirteen years ago our oldest child Katherine was born, and we found the people of Caffè Sapore to be incredibly accommodating to new parents. Elias and Emma Bikahi are raising children of their own here, and it showed. They provided a welcoming and safe environment, and even toys for children of all ages. It was routine to see other parents and neighbors there. For all of us parents who were apartment dwellers, Caffè Sapore offered space that we didn't have at home. We can rattle off the names of dozens of friendships formed or grown at Caffè Sapore.

Little has changed since we first wheeled in a stroller back in 2006, except that there's now that many more families and children who have benefitted from having this "neighborhood living room" in our community. We go there regularly, and it's unusual not to see someone we know when we do. On my last visit there a few days ago, meeting a client (great spot for that too) five different people came through that I chatted with. It's unique in the neighborhood, especially given its location a little off the beaten path from so much tourist traffic. Also important is that Lee, who made our drinks, has been there as long as I can remember. This isn't a business that churns through its employees.

Like all neighborhoods North Beach is an evolving place, and its cafés have played a key role in its history. The best of them are neighborhood institutions, part of our social fabric. They're gathering spaces to meet neighbors, bring the kids, see local art, hear some music, read a book, talk politics, play checkers. Caffè Sapore is all of these things, and it's taken Elias decades of hard work to make it that. We've lost too many of these cafe spaces recently: Caffè Roma, Caffè Puccini, even La Boulange (which started small). Beyond losing the place itself, it's turned stretches of the neighborhood into ghost towns, with all the urban problems that leads to. I'm sure we would see an immediate decline in that area if Caffè Sapore were to close, especially given its proximity to the most crime-targeted blocks of Lombard. I doubt any replacement business would come soon, or serve the same role in the neighborhood. Please

help prevent this by giving Caffè Sapore the Legacy Business designation its proprietors and staff have so clearly earned.

Thank you for your time and consideration.

Sincerely,
Tad Borek, Martha Mahony, Katherine, Eleanor and Christopher
San Francisco

To whom it may concern,

I'm asking you to please consider the sustainment of the small business, Caffe Sapore. To you, it may just seem like a regular ol' cafe, but to visitors of the city, North Beach residents and coffee-drinking regulars, it's a piece of the essence of San Francisco. It's a part of our community and our lifestyle.

Every time I walk through the doors of Caffe Sapore, I'm treated like family. Regardless if I'm in a hurry and just in need of my to-go coffee or leisurely enjoying a bagel and lox on my day off, Elias and team are always so incredibly gracious and kind. I know the second I walk into the cafe, I'll feel happy and ready for the day—plus, I'll likely love the song they're playing so that's always an added bonus.

As covered in the Chronicle and visually apparent, North Beach, as a neighborhood, has seen a massive decline in small businesses, particularly restaurants.

I can't tell you how many times I've recommended Caffe Sapore to passerby tourists and even locals.

Closing Caffe Sapore will not just dishearten locals, but it will also lead tourists to go to alternative, more readily available restaurants or cafes which are likely closer to Fisherman's Wharf and owned by large corporations.

Please consider supporting this small business. Again, it's more than just a cafe. It's the charm of the city to a tourist and it's the start of my day.

With regards,

Sydney Brown

I live in Russian Hill and my favorite coffee shop is Caffe Sapore. The coffee is great and the food is delicious. The customers are so friendly and I feel safe in there. It would be a travesty to close it down. This is terrible to give the owner a last minute notice. How evil can one be? Whatever goes in there I will protest and never be a customer there. Please save Caffe Sapore.

Tina Canepa

My husband and I are great fans of Sappore. We visit San Francisco at least 5 times a year to visit our family. The staff at the cafe know us when we walk in the door. Not only do they know us they also know what we like to order and often have it in process before we reach the counter. This is a treasure for The Columbus Inn guests. I hope the owner of the building realizes that this cafe is a symbol of all the wonders of San Francisco.

Kathy and Ray Naylor

To whom it may concern:

As a fellow business owner and resident of North Beach it saddens me to hear that Elias of Caffe Sapore is in danger of being evicted. From my short time as a business owner here in my neighborhood of North Beach, I can tell you that owning a business in a high rent neighborhood is a combination of passion for your craft and love for the clientele that you serve. I have yet to meet a small business owner in North Beach who is making an insane amount of profit after paying such high rent + expenses. No, business owning in North Beach is a service to the community. Why else would a business actively choose to open amid a host of vacancies in the neighborhood? We are trying to build a community here. As a resident of North Beach and patron of Caffe Sapore I've enjoyed gathering for meetings with neighbors and friends in the cafe's cozy environment. When both my children were younger, I was so relieved to see that Caffe Sapore had shelves filled with toys and games for kids to play with while we dined. What a thoughtful detail to include things for children to play with; an indication that the owner thinks about what would make families feel comfortable while spending time in his cafe. I pass the cafe every morning now to drop my children off at school. I see my neighbors getting their early morning coffees inside. I see the sanitation engineers from Recology stop to chat and grab a quick bite before going back to their morning routes. I see the early risers sitting outside the cafe on business calls. I see the international tourists stop in before heading up the hill to the windy section of Lombard. I hear the different languages spoken in the cafe in the afternoons as the sun hits the long window side of the cafe. This is a place of gathering. This is a place that helps build community. This is a place that provides a living to honest, hard-working people. Let's honor the integrity, community, and love that this place represents and refuse to evict.

Sincerely,
Tracy Andreassen
Resident of North Beach
Business Owner at RENDEZVOUS North Beach

To whom it may concern:

Caffe Sapore has been an icon of North Beach, a meeting place, a “living room”, a great place for coffee, bagels, pastries and luncheon salads and sandwiches. It is nearly always full of neighbors and tourists.

Because of its close proximity to the “crooked street.” It is a common place for tourists to gather before or after their visits.

It is also close to the North Beach Library, and a convenient place to stop before or after a visit to the library.

Its very longevity----I know it had been here a long time before we moved here in 1995----and the old San Francisco style makes it a legacy restaurant.

I have seen comedy evenings here when they opened the space evenings for special events.

Caffe Sapore is irreplaceable to the North Beach and Chinatown neighborhood.

Sincerely,

Karen Melander-Magoon, D.Min.
www.karenmm.com
San Francisco CA 94133

To whom it may concern:

When my daughter was less than a year old, a fellow mom suggested we go to Sapore for dinner. It was a few blocks from our North Beach apartments and we heard it was “kid friendly,” a rarity in San Francisco even then. They had high chairs! And toys!! And when our babies dropped their pasta on the floor and we started to pick it up, the server rushed over to tell us cleaning up was their job and we should enjoy our wine and our night off from cooking and cleaning.

My daughter is now 24. Sapore has been our family’s second home for many years. It’s where we would meet friends for breakfast before heading up the hill to go to school at Yick Wo (a school Elias and his family have supported faithfully and where his own children have gone). It’s where we’d go for snacks and homework after school. It’s where she and I went for dinner when my husband was working and I was too tired to cook.

It was the only cafe my husband, who is mobility impaired, could walk to for lunch. Now he’s in a wheelchair and still has lunch there—he especially likes sitting at an outside table, watching the world go by.

Caffe Sapore supports local artists. Local schools. Local musicians. Even local comedians from time to time.

It’s a gathering place for families, for older people, for tourists walking down Lombard Street, for long-time North Beach residents like us, for those on a budget (day-old pastries were a favorite of my daughter and her friends), for students from the art college or from the elementary school. It’s not hip or trendy or tech-centered (though many have made it their ‘office’). It’s a neighborhood place, a community place. There is no other place like it in the neighborhood and very few places like it in San Francisco anymore, where the owner knows everyone, the staff is like family, the prices are affordable, and the welcome is always warm for everyone.

If Sapore is evicted it will leave a gaping hole, not just as one more empty storefront in our ravaged neighborhood, but in our hearts. Please grant Sapore legacy status and help us preserve a neighborhood treasure.

Thank you.

Sincerely,

Cathryn Domrose, North Beach resident since 1996 (for the last 19 years on Lombard Street, across the street from Caffe Sapore)

To whom it may concern:

As a proud member of the North Beach/Russian Hill community, I am writing in support of Elias Bikahi for legacy business application for Caffè Sapore. For over two decades, Caffè Sapore has served as a hub. It is on the few spots left in the neighborhood which generously offers physical space, food, support to our community in many, many forms. Our families, our elders, our artists, our students, our homeless and many others, are welcome to sit, write, meet, read, and organize. The Caffè is at the heart of North Beach/Russian Hill, it is known as a place to convene, work, study, and enjoy.

In addition, Caffè Sapore significantly contributes to the history of the critical junction where North Beach meets Russian Hill. The cafe is literally a gateway to Lombard Street. It is estimated that 1 million people visit Lombard yearly. The majority of tourists are dropped off and picked up by tour buses on this block. Literally, the first impression of San Francisco is Caffè Sapore--which welcomes their diverse backgrounds, cultures, and languages. Many need to use the bathroom, and they find this at Caffè Sapore. The cafe radiates the warmth, creativity, and welcoming spirit--it is demonstration of our collective values in action.

Caffè Sapore contributes to the vibrancy of our neighborhoods in countless ways. On its walls, local artists and students from the SF Art Institute display their work. Community dinners are held there with communal group tables. These dinners showcase new chefs who often cannot afford a restaurant of their own. Their cuisine from their native country is augmented with wine and music, and spontaneous dance, to share the complete experience of their culture and bringing the members of our community closer together. In addition, local fundraisers and community organization meetings happen so regularly. It is hard to even count how many local associations and parent, political action, elderly groups etc. utilize this space a reliable venue, and can stay for as long as they desire without being rushed.

As a nurse and parent, I also value it as a safe place to go in case of emergency. Many of us know that we can always go to Caffè Sapore to seek help. It brings us together and critical to the fabric of who we are. I support Caffè Sapore for its legacy business application.

Best Regards,

Bethany Golden RN

To whom it may concern,

I am writing today to support Caffè Sapore's application for status as a legacy business.

I have lived in North Beach for over a decade and have seen this neighborhood change - most often not for the better. Similar cafes have shut down (Cafe Roma, etc.) despite the fact they were thriving and paying their rent each month. These spaces have since sat empty. There are fewer and fewer places for neighbors to gather and tourists to experience Little Italy.

Like many San Francisco residents, I am a freelancer. I work from home or, more often than not, from coffee shops and cafes. There are several of us who use Caffè Sapore as our office, to work in a calm and homey atmosphere and to meet with clients. I have at least 2 meetings a month at Caffè Sapore and sometimes as many as 10 in a week. This means I have become close with the staff and other customers.

The staff have become like family to me.

I have come into Sapore in tears after hearing some very sad news about a friend's health and received hugs, kind words and healthy food (free of charge) to bring to my friend.

I have watched their children grow and join their dad behind the counter.

When I went through some difficult financial times and was on the fence about staying in North Beach (and paying my astronomical North Beach rent) or moving out of the city, my Sapore network was a bit reason for me to stay. They supported me through the launch of my business and I am now thriving.

Please help them to stay in North Beach. We need more places like Caffè Sapore, not less.

Best,

Melody B. Hernandez
Nonprofit Grant Consultant
San Francisco, CA 94133
www.melodybhernandezconsulting.com

November 18, 2019

To Whom It May Concern:

We are a family of four writing from our living room in North Beach to support the designation of Caffé Sapore (790 Lombard Street) as a legacy business in San Francisco. Half of us have been patronizing Caffé Sapore for more than two decades and the other half is just learning about the important role a place like Caffé Sapore plays in a community like ours.

It's impossible to visit Caffé Sapore and not appreciate the positive impact it has on our neighborhood. Weekday mornings before 9:30 you'll find parents chatting while their kids read books, play games and munch on bagels before hiking up the hill to Yick Wo Elementary School. After that a steady stream of locals pours in, greeting each other and their servers before settling into work, a book or another conversation. The walls are lined with art by local artists and a sign on the front door invites art students to take advantage of a special discount. And let's not forget the tourists. Nestled at the base of Lombard Street between Fisherman's Wharf and Downtown, Caffé Sapore serves as a lounge of sorts for visitors making their way from one point of interest to the next.

In the past few years we've heard more and more about the challenges of having a small business in San Francisco and the increasing number of empty storefronts in North Beach tell us that these challenges are real. The unique blend of families, professionals, tourists and artists found at Caffé Sapore embody the spirit of North Beach in a way few other businesses can.

It has all of the characteristics of a true legacy business and we hope the city will formally identify it as such.

Sincerely,

Rob Hayden
Laura Mancuso
Eleanore Hayden
Anthony Hayden

Christina Saveri
San Francisco, CA 94133

November 18, 2019

To whom it may concern:

It has been brought to my attention that Caffè Sapore located at 790 Lombard Street in San Francisco may be closing due to being evicted after many years of business in our neighborhood. This cafe has been serving our neighborhood for years, and has been a long-standing establishment that provides great community for the neighborhood. Since 2002 my family has walked to this unique cafe from our home and we enjoy it very much. It will be very unfortunate and sad if Caffè Sapore is forced to shut its doors.

I hope there is something that can be done to prevent this tragedy from happening.

Thank you,

Sincerely,

Christina Saveri

To whom it may concern,

We are residents of North Beach and regular patrons of Caffe Sapore for a variety of reasons. Not only do they have excellent coffee, food and staff, but they provide an atmosphere and experience that is distinctly North Beach. They are truly a neighborhood cafe, welcoming anyone who enters their doors and taking the time to get to know each of their customers. Inside you will find people from all walks of life enjoying breakfast and coffee in the morning, or perhaps a pizza and beer in the afternoon, while taking in conversation with friends and enjoying the art that lines the walls. It's not loud, but it's not quiet either, and the welcoming murmur is still low enough that other patrons are able to work quietly by themselves and simply enjoy the ambiance. It is one of the few cafes left in North Beach with ample seating for patrons, as most other coffee shops are small and focused on takeaway. All this comes together to create a venue that fosters the North Beach community and culture.

Enjoying the café is not just a privilege for those of us that live in North Beach. Given their location on Lombard and Taylor, they see regular foot traffic from the visitors that are sightseeing throughout Fisherman's Wharf, Lombard, Columbus, Russian Hill, etc. The cafe has become part of the experience of visiting Lombard Street for many tourists, either enjoying a meal/cup of coffee before or after walking on the crooked street. We personally think it's a highlight for many to be able to take a break, relax, and enjoy food, drink and art in an authentic North Beach café. We love that Caffe Sapore is able to provide this to so many so conveniently, and we bring our visiting friends and family here for that reason as well.

If Elias and Caffe Sapore are evicted, we can't imagine what would replace it that would promote this community and provide such delight to both locals and visitors alike. North Beach is an iconic San Francisco neighborhood due to places like Caffe Sapore, we can't continue to lose them at the rate that we are. It is so crucial to keep the doors of this important neighborhood icon open. It's due to places like Caffe Sapore that make the neighborhood a desirable and enjoyable place to live. Kathryn's first apartment in North Beach was right above the cafe, and because of the community Caffe Sapore creates, we can't imagine our experience in the neighborhood without it. We are writing this letter in support of Caffe Sapore's legacy business application, please do the right thing and protect our community.

Sincerely,

Nicholas Snyder & Kathryn Wilson

Dear Sirs and Mesdames—

I am writing in support of Caffé Sapore, at the corner of Lombard and Taylor, in North Beach. I have been going to Elias Bikahi's café for almost 20 years. I have watched his children grow up and met his wife, Emma, and father-in-law, Richard. It is where I go to meet friends and clients (I am a freelance editor) for morning coffee or lunch. It is an integral part of my life and of the life of my neighborhood.

Clearly, places like Sapore are essential to any community in a large city. They knit their part of the city together so it feels like a town not just a section of an impersonal metropolis. If the legacy idea has any merit, it is to protect businesses like Sapore, which make living in San Francisco livable. In a time when more and more large cities look the same with their forests of high rises, unique businesses are needed more than ever. They are irreplaceable.

Sincerely,
Sidney J.P. Hollister

To whom it may concern:

I am a Native San Franciscan who is appalled that Caffè Sapore is being evicted for absolutely no reason except for the greed of the landlord. Another business being erased from the neighborhood. Look at what is happening all throughout North Beach...empty store fronts, business being displaced... the neighborhood is changing because of greed. Please keep Caffè Sapore as a historical business for the sake of all of us Natives that are feeling like our neighborhood is sinking into blight.

Liam Hennessy

December 03, 2019

Dear Mr. Kurylo and Supervisor Perskin

Thank you for your attention to the eminent eviction and closing of Caffè Sapore at 790 Lombard Street at the corner of Taylor in North Beach.

As you know, this cafe has been an important contributor to the community for over twenty years. I have been coming here since it opened after the glass shop closed. It is immensely important to the people who patronize this cafe that to try to describe the significance to you would sound like an exaggeration. I am sitting at a table at Caffè Sapore now since the modem went out a while ago in my nearby apartment on Chestnut Street. I know I can come here and work on my computer in peace and privacy. I am nearly 71 years old and have lived in my apartment nearby for 45 years. I live alone and do not cook very much. I rely on the delicious and fresh and wholesome home cooked meals I get frequently at Caffè Sapore.

I am aghast to see the closing of this beloved and important cornerstone of our neighborhood. For me and many others, this cafe is our kitchen, our office, a place where we can meet family, friends, and business people in a safe and cozy and charming setting. For me it is also a place where I can come with my dogs who sit outside waiting patiently while I have a coffee after a walk or after our dog agility training. They are fawned over and photographed by tourists who pass them as they go to and fro to the crooked block of Lombard. It is a pleasure seeing my dogs give joy to so many other people, people whose language I cannot speak but with whom my dogs can communicate. It is where I stop off at 7:00AM to grab a coffee and a doughnut on Friday morning. It is where I have met and connected with people from all over the world. It is where I have come to know many of my neighbors, people who I would probably never otherwise have met.

I think it is a travesty that a hard working and ethical man who has put his heart and soul into building such a great business can have it snatched away. I am a Realtor (DRE 00869011) and understand the dynamics of an owner who wants to use her property in a different way. However, it seems so inappropriate that this very special and beautiful man, Elias Bikahi, should be treated like a commodity who has outlived his usefulness. I find it personally and professionally abhorrent that this has happened to him. To say that this is exactly the kind of event which is destroying the essence of this city would be an understatement.

San Francisco needs more people like Elias Bikahi and more places that serve as a reliable meeting place/cafe/restaurant like Caffè Sapore. This is an independent and unique business. It run by a person who has hired many people who otherwise might have a hard time finding employment. He treats everyone he meets with love and respect. This attitude shines through in the way his employees interact with the customers, always patient and professional and kind.

I urge you to continue to move forward in every possible way to avert the eviction of Elias Bikahi, a family man who lives in the neighborhood and is such an important member of our community. I urge you to please continue to do whatever you can to keep Caffè Sapore open and thriving.

I urge you to give Caffè Sapore a designation as a Legacy Business as soon as possible.

Thank you for your consideration.

Best Regards,
Gloria Ruth Rogan
San Francisco, CA 94109



**North Beach
Neighbors**
P.O. Box 330115
San Francisco, CA 94133
northbeachneighbors.org

November 19, 2019

Legacy Business Program
Office of Small Business
City and County of San Francisco
1 Dr. Carlton B. Goodlett Place, Room 140
San Francisco, CA 94102

RE: Support for Caffé Sapore's legacy business application

To Whom It May Concern:

On behalf of North Beach Neighbors, it is my pleasure to submit this letter of support in favor of Caffé Sapore's application for status as a legacy business.

Over the last 23 years, Caffé Sapore has been a staple of the North Beach community and has become woven into the fabric of our neighborhood. This cafe is frequented by area families, residents, and visitors and is emblematic of North Beach's unique character.

Kindest regards,

A handwritten signature in black ink that reads 'Daniel J. Sauter'. The signature is written in a cursive, slightly slanted style.

Danny Sauter
President



SAN FRANCISCO

OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO
LONDON N. BREED, MAYOR

OFFICE OF SMALL BUSINESS
REGINA DICK-ENDRIZZI, DIRECTOR

**Legacy
Business
Registry**

Application Review Sheet

Application No.: LBR-2019-20-020
Business Name: Courtney's Produce
Business Address: 101 Castro St., #A
District: District 8
Applicant: Patrick Courtney and Lola Courtney, Owners
Nomination Date: November 19, 2019
Nominated By: Supervisor Rafael Mandelman

CRITERION 1: Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years? Yes No

101 Castro St., #A from 1971 to Present (48 years).

CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community? Yes No

CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms? Yes No

NOTES: N/A

DELIVERY DATE TO HPC: November 25, 2019

Richard Kurylo
Program Manager, Legacy Business Program



Member, Board of Supervisors
District 8



City and County of San Francisco

RAFAEL MANDELMAN

November 19th, 2019

Re: Nomination of Courtney's Produce to the Legacy Business Registry

Dear Director Regina Dick-Endrizzi:

I am writing to nominate Courtney's Produce for the Legacy Business Registry. Founded by Patrick and Lola Courtney in 1969, Courtney's Produce was first located in the Haight-Ashbury neighborhood before finding its permanent home in the Castro in 1971 where it has been operating at 101 Castro Street for over 48 years.

Patrick Courtney's story began in a rural part of Ireland, County Kerry where the Courtney family prided themselves on growing everything they ate. Patrick and his brother immigrated to the United States in the 1940s and Patrick began working at an Italian Grocer when he arrived in New York. Patrick would later move to San Francisco, where he would meet his wife Lola. Together they opened Farmers Produce in the Haight with \$250 dollars that Patrick earned from painting a house.

Two years later, the Courtney's moved to 101 Castro Street where they live and operated the grocery store in the same building. When they took over the tiny corner store on 14th and Castro, they ripped the bars off the windows, strung up some lights and worked hard to make the neighborhood feel cozy and comfortable. Patrick, who is 92 and Lola, who is 80, continue to operate the store today with the help of their daughter Robin and their dedicated employee Paul Xie.

Given its enduring presence in the Castro District, and its fifty years of promoting individual and family wellness through fresh, delicious food, I strongly believe that this business would benefit greatly from being a part of San Francisco's Legacy Business Registry and thank you for your consideration.

A handwritten signature in black ink, appearing to read "RJM".

Rafael Mandelman
Member, San Francisco Board of Supervisors

Section One:

Business / Applicant Information. Provide the following information:

- The name, mailing address, and other contact information of the business;
- The name of the person who owns the business. For businesses with multiple owners, identify the person(s) with the highest ownership stake in the business;
- The name, title, and contact information of the applicant;
- The business's San Francisco Business Account Number and entity number with the Secretary of State, if applicable.

NAME OF BUSINESS:		
Courtney's Produce		
BUSINESS OWNER(S) (identify the person(s) with the highest ownership stake in the business)		
Patrick Courtney and Lola Courtney		
CURRENT BUSINESS ADDRESS:		TELEPHONE:
101 Castro Street, San Francisco, CA 94114		((415))626-1850
		EMAIL:
		courtneyproduce6@gmail.com
WEBSITE:	FACEBOOK PAGE:	YELP PAGE
		www.yelp.com/biz/courtney-produce-san-francisco

APPLICANT'S NAME	
Robin Courtney	Same as Business
APPLICANT'S TITLE	
Daughter	
APPLICANT'S ADDRESS:	TELEPHONE:
[REDACTED]	[REDACTED]
	EMAIL:
	[REDACTED]

SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	SECRETARY OF STATE ENTITY NUMBER (if applicable):
0304977	N/A - Sole Proprietorship

OFFICIAL USE: Completed by OSB Staff	
NAME OF NOMINATOR:	DATE OF NOMINATION:

Section Two:

Business Location(s).

List the business address of the original San Francisco location, the start date of business and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business. If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address. For businesses with more than one location, list the additional locations in section three of the narrative.

ORIGINAL SAN FRANCISCO ADDRESS	ZIP CODE	START DATE OF BUSINESS
101 Castro Street	94114	1971
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATION	
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	1971 to Present	

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

Section Three:

Disclosure Statement.

San Francisco Taxes, Business Registration, Licenses, Labor Laws and Public Information Release.

This section is verification that all San Francisco taxes, business registration, and licenses are current and complete, and there are no current violations of San Francisco labor laws. This information will be verified and a business deemed not current in with all San Francisco taxes, business registration, and licenses, or has current violations of San Francisco labor laws, will not be eligible to apply for the Business Assistance Grant.

In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

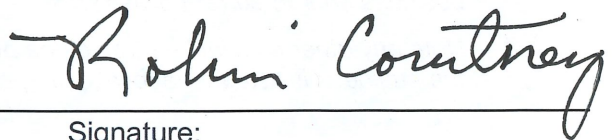
- I am authorized to submit this application on behalf of the business.
- I attest that the business is current on all of its San Francisco tax obligations.
- I attest that the business's business registration and any applicable regulatory license(s) are current.
- I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

Robin Courtney July 12, 2019

Name (Print):

Date:

Signature:



COURTNEY'S PRODUCE

Section 4: Written Historical Narrative

CRITERION 1

a. Provide a short history of the business from the date the business opened in San Francisco to the present day, including the ownership history. For businesses with multiple locations, include the history of the original location in San Francisco (including whether it was the business's founding and or headquartered location) and the opening dates and locations of all other locations.

Courtney's Produce ("Courtney's") was established in 1971 and has continuously been serving the Castro neighborhood at 101 Castro Street with fresh and nourishing food since it was established. The location is a densely populated and walkable area considered part of Duboce Triangle.

Courtney's Produce was started by Patrick and Lola Courtney. The store's origins date back two years earlier to October 1969 with a first iteration of the store, called "Farmer's Produce," in the Haight-Ashbury neighborhood. The current location at Castro Street and 14th Street opened in 1971 where it has remained for 48 years.

Patrick was born in County Kerry, Ireland in a very rural environment. Growing up, everything they ate was food they grew as a family. Patrick and his brother migrated to the United States in the 1940s, arriving in New York when they were young men. Initially, both Courtneys found jobs working for an Italian grocer. After some years passed doing this in New York, one Saturday night after some pints at the Irish Cultural Center, Patrick and his brother convinced another Irish lad who had just bought a car that they should all drive to California. The next morning they set off.

When they landed in Southern California, they again found themselves doing what they knew best — selling produce, this time in better weather. Eventually, Patrick, wanting to do more, headed to San Francisco. Once in San Francisco, Patrick met and married Lola, who was born in Alaska but moved to San Francisco with her family when she was five. Together they started Farmer's Produce in Haight-Ashbury using \$250 that Patrick earned from painting a house.

Two years later, the Courtneys moved the market to 101 Castro Street where they could live and work in the same space, changing the name of the store to "Courtney's Produce." When they took over the tiny store at the corner of Castro and 14th streets, they changed the corner and improved the neighborhood. The previous owner had iron bars on the windows and doors. Every day when the grammar school across the street let out, the former owner locked the store. But the Courtneys, upon taking over the space, ripped out the bars, strung white lights in the trees and filled the sidewalk with display tables containing perfect stacks of fresh fruit and veggies. They made the corner bright and safe and cozy and warm.

At Courtney's Produce, people shop for fresh, organic and locally-sourced produce. The store also sells an assortment of dry goods and fresh-cut flowers. Much of the success of Courtney's Produce stems from the variety of spirit-nurturing sandwiches, nutritious salads and life-enhancing juices available, all made fresh daily. Patrick and Lola insist that everything is fresh, including fresh bread delivered to the store every day and fresh ingredients obtained from the produce market daily.

Some of the items offered at Courtney's Produce come from Patrick's Irish roots. One of these offerings is a true Kerry sandwich, consisting of turkey or ham, potato salad, onions and bell peppers. One of the most popular among the locals over the past 48 years is the peanut butter and jelly sandwich, consisting of two thick slices of Semifreddi's cinnamon challah encasing a spread of raspberry jelly, a thick scoop of chunky peanut butter and topped with three strawberry halves that lend snap to each bite.

There is one item in particular that is noticeably absent from Courtney's Produce shelves — alcohol. Even though beer and wine are generally the profit center for stores like Courtney's Produce, Patrick and Lola are not interested. They like having windows without iron bars on them. They see the world from a volume perspective while others see it from a perspective of margins. Courtney's Produce is willing to let other businesses sell the high margin goods while they keep busy selling the staples and healthy delights that everyone needs.

b. Describe any circumstances that required the business to cease operations in San Francisco for more than six months?

Courtney's Produce has not ceased operations in San Francisco since it was founded. Courtney's Produce prides itself on serving its community 365 days per year from 6:00 a.m. to 7:00 p.m.

c. Is the business a family-owned business? If so, give the generational history of the business.

Courtney's Produce is owned and operated by Patrick and Lola Courtney, the founders. Patrick, at 92 years old, remains responsible for buying produce, and Lola, at 80 years old, controls the bookkeeping. The day-to-day operations are now handled by Paul Xie, a loyal employee of Courtney's Produce for over 20 years. Robin Courtney, Patrick and Lola's daughter, is helping with the business now as well.

d. Describe the ownership history when the business ownership is not the original owner or a family-owned business.

The ownership history of Courtney's Produce is as follows:
1969 to Present: Patrick Courtney and Lola Courtney

e. When the current ownership is not the original owner and has owned the business for less than 30 years, the applicant will need to provide documentation of the existence of the

business prior to current ownership to verify it has been in operation for 30+ years. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.

Not applicable.

f. Note any other special features of the business location, such as, if the property associated with the business is listed on a local, state, or federal historic resources registry.

The historic resource status of the building that houses Courtney's Produce is classified by the Planning Department as Category B, Unknown / Age Eligible, with regard to the California Environmental Quality Act.

CRITERION 2

a. Describe the business's contribution to the history and/or identity of the neighborhood, community or San Francisco.

Established at the corner of Castro and 14th streets, Courtney's Produce has been a fixture in the Castro/Duboce Triangle neighborhood for half a century, providing the community with fresh and wholesome food at affordable prices.

The city of San Francisco has long been known to attract people from all different cultures from around the world. After the hippie movement in San Francisco in the 1960s and 1970s, people were interested in living healthier lives. The Castro and Duboce Triangle neighborhoods were home to many of those involved in the movement, where they settled and raised children and gravitated to Courtney's Produce as a reliable place in their neighborhood in which to buy fresh food daily.

The Courtney's Produce business model of selling based on volume rather than margins is not as prominent in neighborhoods across the United States as it once was. Courtney's focuses on providing the freshest items every day, from fresh bread delivered to the store daily, to fresh ingredients sourced from daily visits to produce markets. Courtney's Produce doesn't sell high margin items such as alcohol, but instead focuses on selling staples and healthy food. This allows the business to serve a greater number of people in their neighborhood with fresh produce, fresh sandwiches and fresh squeezed juices.

By featuring a large variety of fresh items, Courtney's enhances the community. The store has a reputation for providing fresh, local and organic produce throughout the year. Patrick still buys all of the produce and flowers in San Francisco, mixing organic and conventional produce to appeal to the full spectrum of the neighborhood customers and remain nimble and maintain negotiating power in order to keep the prices low. The wholesalers are Bay Area family-owned businesses. All the current employees of Courtney's Produce live in San Francisco.

The storefront at the corner of Castro and 14th streets features large windows that enable pedestrians to peer into the store and see a bounty of beautiful produce. The displays that surround the outside of the store provide ready access for people to see and touch the large variety of in-season produce purchased each day. The homemade bench around the Magnolia Tree outside of the store installed by Lola Courtney allows customers to rest for a moment and sit to eat their Courtney's fresh sandwich, salad or juice, or sip on their hot cup of coffee or tea with their scone.

b. Is the business (or has been) associated with significant events in the neighborhood, the city, or the business industry?

Every year, Courtney's Produce provides food to Support for the Families of Children with Disabilities for their large events.

c. Has the business ever been referenced in an historical context? Such as in a business trade publication, media, or historical documents?

Courtney's Produce has been featured in numerous articles and publications including the San Francisco Chronicle, Hoodline, SF Gate, and San Francisco Weekly. Following are key articles:

The Juice, the 'Wich and the Magic

<https://www.sfgate.com/sports/ostler/article/The-Juice-the-Wich-and-the-Magic-3326242.php>

Courtney's Produce: Providing Fresh Food On Castro Since 1971

<https://hoodline.com/2015/05/courtney-produce-providing-fresh-food-on-castro-since-1971>

The PB&J from Courtney's Produce

<https://archives.sfweekly.com/foodie/2010/10/29/the-pbandj-from-courtneys-produce>

In 1995, California Assembly Speaker Emeritus Willie L. Brown, Jr., congratulated Courtney's Produce in a letter acknowledging the market's commitment to excellence in serving the Castro community. Speaker Brown acknowledged the special relationship Courtney's Produce has with their neighbors by providing the finest produce around, nurturing their spirit and enhancing their quality of life.

d. Is the business associated with a significant or historical person?

Several local politicians have patronized Courtney's Produce over the years including Willie Brown and Tom Ammiano. Courtney's has been honored by Willie Brown, then the Assembly Speaker, with a proclamation saluting Courtney's Produce for what they do for their neighbors — "nurture their spirit and enhance their quality of life." The owners proudly hang the proclamation in their store.

e. How does the business demonstrate its commitment to the community?

Courtney's Produce has demonstrated its commitment to the community in many ways. First, it has remained on the corner of Castro and 14th for nearly 50 years. From its inception, Courtney's Produce has remained true to transforming this neighborhood store from one with bars to one that is magical with lights in the tree and healthy food in the inside and outside bins. By improving the space and offering long business hours and selling wholesome goods, Courtney Produce has potentially helped mitigate some disorderly conduct prevalent in our society.

By offering a mixture of organic and conventional produce, Courtney's strives to serve the large spectrum of neighborhood customers while also keeping the prices low and affordable.

Courtney's Produce continuously promotes both individual and community wellness. From the beginning, Patrick and Lola followed their dream to improve the livelihood of their family while contributing to the wellness of their community. They believed in "helping the working class person before making a buck," and even today they keep the prices low so everyone can enjoy the benefits of their healthy offerings. Courtney's Produce is a local mom-and-pop shop where the majority of customers on any given day are people the owners know well. The wholesalers for Courtney's Produce are also all family-owned businesses.

Courtney's has a long history of offering their products to San Francisco organizations such as the nonprofit group Support for the Families of Children with Disabilities. Courtney's Produce also supports the local police who, at the insistence of Lola and Patrick, always get coffee for free.

f. Provide a description of the community the business serves.

Courtney's Produce serves the neighborhood just to the north of the Castro, one of San Francisco's most vibrant communities and saturated with popular bars and top restaurants, as well as home to the Castro Theatre. Courtney's neighborhood, in contrast, is a fairly quiet area that is mostly residential but also home to the California Pacific Medical Center Davies Center, a grammar school and lovely Duboce Park. The area is densely populated with families living in tightly packed Victorians.

By design, Courtney's Produce services the working people of its neighborhood. The store opens at 6:00 a.m. to serve taxi drivers, bus drivers, plumbers, carpenters, schoolteachers and nurses. They serve people from the Davies hospital and parents who pick up their children from the elementary school across the street. Many customers view the market as an extension of their pantry, instead of the grocery store down the street. People come in to get healthy homemade sandwiches, salads and fresh squeezed juices, as well as guacamole, all of which are made fresh every day. Courtney's Produce supports the people who support the city of San Francisco.

g. Is the business associated with a culturally significant building/structure/site/object/interior?

When the Courtneys first established the business in this space nearly 50 years ago, the first thing they did was remove the metal bars from the window and replace them with a neon sign of “Courtney's,” which was specially designed by a local artist.

h. How would the community be diminished if the business were to be sold, relocated, shut down, etc.?

Having fresh produce and food at affordable prices in a neighborhood is central to providing neighbors with full access to groceries and healthy food. If Courtney's Produce were to close, the community would lose a store within walking distance they have grown to rely on. The community would lose an identifying marker in the neighborhood that has been there for nearly half a century and is known to our police officers, Emergency Medical Technicians nurses, fire fighters and taxicab drivers as a place for buying fresh food. The city would lose a store with a business model that honors working class neighbors over large profits, a model that has been on decline in the United States due to the encroachment of the supermarket.

Courtney's Produce situated at the corner of Castro and 14th streets has long been a neighborhood-serving business. The store is an integral part of the Duboce Triangle community, providing people with healthy, fresh and affordable food, including hospital visitors and parents of schoolchildren. Courtney's also provides part-time employment to high school and college students.

CRITERION 3

a. Describe the business and the essential features that define its character.

For nearly 50 years, Courtney's Produce has remained true to its core of offering fresh and healthy food at a reasonable prices thus “improving the health and wellbeing of its neighborhood families.” The feature that best defines its character is its identity as a neighborhood mom-and-pop market that seeks to serve the working class of San Francisco with fresh and nutritious food. The tradition of providing community members with fresh and healthy food has expanded over the years to also include a wider variety of organic produce. The commitment to making everything fresh daily and using only the freshest of ingredients from daily produce market purchases has remained consistent over the past 50 years.

Courtney's Produce remains a small, family-owned business. Patrick, at 92, continues to work seven days a week and delights in the fact he knows 90 percent of the customers. It is a store with a social philosophy, something you won't get at the local supermarket. Courtney's opens at 6:00 a.m. and serves the cabbies and bus drivers, plumbers and carpenters, schoolteachers and nurses until 7:00 p.m. Courtney's supports the working people who support the city.

Courtney's Produce has also remained true to the nearly extinct business model of providing nutritious goods that people need at the lowest price possible by relying on volume sales to generate a profit. All of the money generated from sales is redistributed in some fashion in San

Francisco — wholesalers are Bay Area family-owned businesses, and all of the store's current employees live in San Francisco. Courtney's is also committed to providing healthy products to San Francisco nonprofits.

Lastly, the iconic peanut butter and jelly (PBJ) sandwich at Courtney's Produce remains as it was at inception as an integral part of the store's character.

b. How does the business demonstrate a commitment to maintaining the historical traditions that define the business, and which of these traditions should not be changed in order to retain the businesses historical character? (e.g., business model, goods and services, craft, culinary, or art forms)

Courtney's Produce has largely maintained the physical features that have been associated with the store at 101 Castro Street. The external signage, the lights strung in the Magnolia tree and the bench around the tree remain as they have for years.

Everything in the store is fresh from the San Francisco Produce Market, including the sandwiches, juice and salads, which are made with the finest ingredients each morning.

Inside the store, a sign created many years ago is displayed on the wall to identify the 34 varieties of sandwiches made fresh daily. Recently, Courtney's created a new sign with prices that are only 25 cents higher than the ones on the old sign. Courtney's Produce remains committed to feeding the working class of the community.

c. How has the business demonstrated a commitment to maintaining the special physical features that define the business? Describe any special exterior and interior physical characteristics of the space occupied by the business (e.g. signage, murals, architectural details, neon signs, etc.).

Courtney's Produce is committed to maintaining the "Courtney's" neon sign that was designed by a local artist.

d. When the current ownership is not the original owner and has owned the business for less than 30 years; the applicant will need to provide documentation that demonstrates the current owner has maintained the physical features or traditions that define the business, including craft, culinary, or art forms. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.

Not applicable.











COURTNEY'S

HELP WANTED

superfresh
gr
apples

Vie
Nor

SUNVIEW
Sweet Apple

SUNVIEW

COURTNEY'S

Fresh PICKED PRODUCE
Fresh SQUEEZED JUICES





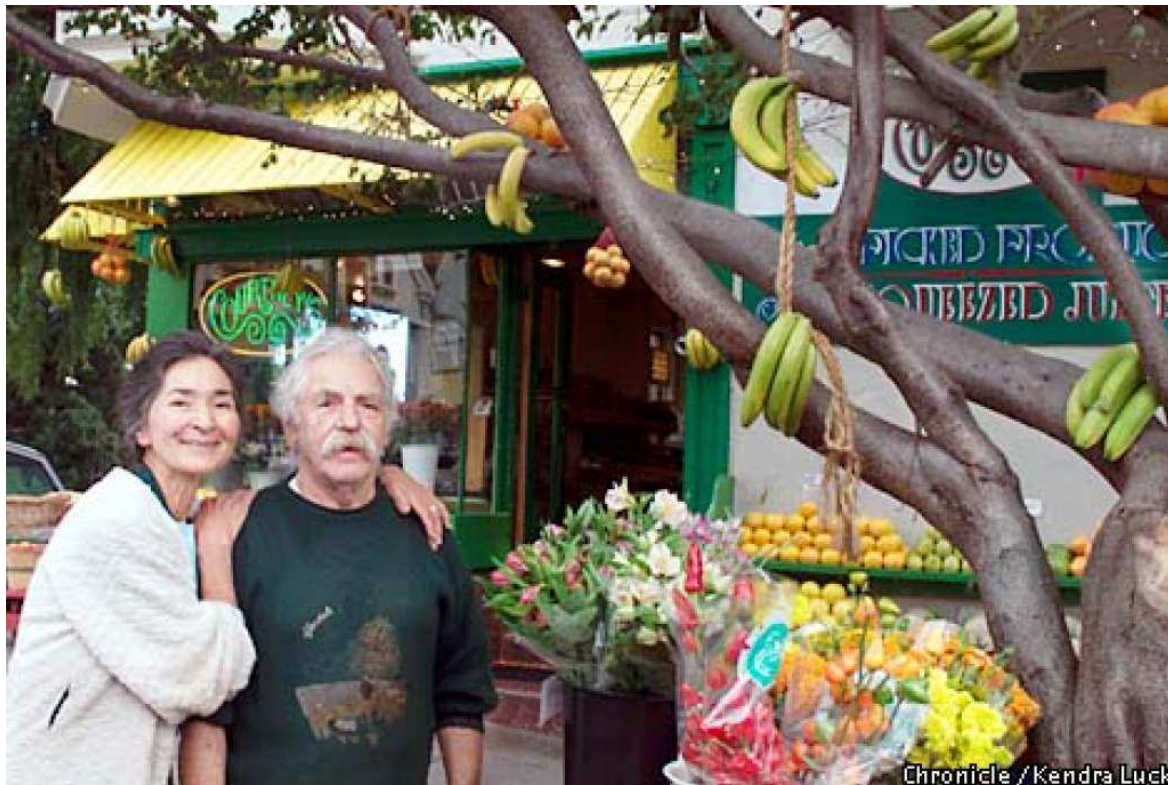
<https://www.sfgate.com/sports/ostler/article/The-Juice-the-Wich-and-the-Magic-3326242.php>

San Francisco Chronicle

The Juice, the 'Wich and the Magic

By **Scott Ostler**

Published Monday, October 16, 2000



Chronicle / Kendra LuckLola

and Patrick Courtney outside Courtney's Produce, the corner market and culinary refuge they have owned and run for more than 30 years. ``This is what we're supposed to do in life," Lola Courtney said. Chronicle photo by Kendra Luck.

I have come to Courtney Produce, a little market at the corner of 14th and Castro streets, in search of the mother of all PBJs.

People send ideas for this 49-square-miles series and some of the tips and testimonials verge on poetry. Warren Travis, for instance, is a Courtney regular and he says of the fresh sandwiches (a house speciality, along with the fresh juices):

"I could rhapsodize about the liverwurst and red onion on rye for \$2.50, or the artichoke heart on whole wheat, but I have to express my complete adoration for the peanut butter and strawberry jam on marble bread for \$1.

"On certain days Mrs. Courtney will cut up strawberries and embed them in the peanut butter. This strawberry occurrence happens only on certain days. The luck of the draw."

Do I feel lucky today? Well, punk, do I?

I do. It is past the lunch hour when I arrive, but on a sandwich table sits one last PBJ, strawberry chunks jutting out of the peanut butter like precious stones. Another customer near the table is also eyeing the PBJ. I must move subtly but with kung-fu quickness. Otherwise my quest will be, like, fruitless.

Thirty years ago, Lola and Patrick Courtney took over this tiny (15-by-30 foot) store and changed the corner and neighborhood forever. The previous owner had iron bars on the windows and doors. Every day when the grammar school across the street let out, the man locked his store.

The Courtneys ripped out the bars, strung white Christmas lights in the trees and filled sidewalk display tables with perfect stacks of fruit and veggies.

They made the corner bright and safe and cozy and warm. For 30 years it has been a magical place, a neighborhood secret even though it's on the 49-mile Scenic Drive.

What's magic about Courtney Produce?

The prices, for one thing. "We have cookies, two for 89 cents," Lola says, "the same price for 10 years. I know prices should go up, but I just close my eyes to it. We're from the old school, we don't think about money that much."

Then there is the magic of the intertwined trees. A magnolia tree grows just in front of the store. Lola used to feed it the pulp from the juice-making process. Eight years ago a plum seed germinated and a plum tree grew next to the magnolia.

Now their branches wind together as one tree, a pas de deux of nature, and when both trees are in bloom it's a giant bouquet.

There's the time-capsule effect. The store is right out of the '40s. They even have a rotary-dial phone, and they don't take plastic. The only modern element is the clerk, Tia Cerone, a young woman with tattoos and multicolored hair. But Tia's got an oldies-type 'tude; she greets the customers, many by name, and trades neighborhood gossip, just like they did in the old days.

FORTY-NINE STORIES: #30



Forty-Nine Stories: No. 30. Chronicle Graphic

"It's a total family thing," Cerone says. "I know 90 percent of the customers. This is one of the last true mom-and-pop stores."

It is a store with a social philosophy, something you won't get at the Kwik-E Mart.

They open at 5 a.m., and in come the cabbies and bus drivers, plumbers and carpenters, schoolteachers and nurses.

"We service the working people of this area," says Lola, who moved to San Francisco from Alaska with her family when she was 5. "We support the people who support the city. I think the middle-class people should get a break."

Send Courtney Produce your tired, your hungry yearning to freely breathe the intoxicating fumes of the juice blenders and fresh bread and sandwich stuff.

They should charge you a buck just to come inside and inhale. Willie Brown, then Assembly Speaker, sent a proclamation that is framed on the wall. It salutes the Courtneys for what they do for the neighbors -- "Nurture their spirit and enhance their quality of life."

Sometimes a politician's bombast is on the mark.

The variety of spirit-nurturing sandwiches and life-enhancing juices is staggering. You can you get a true Kerry sandwich, as Irish as Patrick himself, who came to America as a teenager and worked his way west. The Kerry has turkey or ham, potato salad, onions and bell peppers.

The Courtneys met in San Francisco in '64 and started their business with \$250 Patrick earned from painting a house. They live above the store. Patrick is semi-retired now but still goes to the wholesale produce mart early every morning with Lola, who loves that place like a kid loves Disneyland.

Lola isn't retiring, ever. Locals weary of watching so many small businesses fold beg Lola to stay, and she will.

"This (the market) is what we're supposed to do in life," she says. "If you like what you do, you don't just walk away. You get accustomed to seeing the faces, and you know how important it is for them to see something familiar. We're not going anywhere."

But what about my PBJ? I move quickly across the store and cut off the other customer, a snoozer/loser.

"What kind of bread is this?" I ask Lola.

"Cinnamon."

My heart goes pitty-pat.

A few blocks away I stop for a picnic on top of a newspaper rack. Hard to believe, but the sandwich tastes better than it looks. Not since Hardy Boys books were \$1 in hardback has a buck done so much to nurture my spirit.

<https://archives.sfweekly.com/foodie/2010/10/29/the-pbandj-from-courtneys-produce>

SF WEEKLY

Dining

Eat This

The PB&J from Courtney's Produce

Posted By Alex Hochman on Fri, Oct 29, 2010 at 7:43 AM



Alex Hochman

Creamy peanut butter, raspberry jelly, and strawberries on cinnamon challah, \$1.50.



Alex Hochman

Outside, Courtney's looks like central casting's dream for the part of quintessential neighborhood market. Signs for fresh-picked produce hang over lime green shelves lined with cardboard bins of apples, pears, and bananas. Just inside, the dream doesn't die. Notice the tray of unadvertised Saran-Wrapped treasures, Courtney's buck-fifty peanut butter and jelly sandwiches. Well, half sandwiches, but for \$1.50, who's quibbling? Two thick slices of **Semifreddi's** cinnamon challah encase a spread of creamy peanut butter, a liberal swab of raspberry jelly, and three strawberry halves that lend snap to each bite. The sweet, eggy challah paired with even sweeter jelly makes this more dessert-like than most PB&Js, though we often eat one for breakfast, at our desk. Use Courtney's green-zone parking and you can be out in under a minute (seriously, we've timed it), though, enticing as a Courtney's sandwich may be, do not attempt to scarf one while driving. Without two hands applying strategic pressure points, you risk squirts of jelly to your face, shirt, or lap. Chances are you'll show up at work looking like a preschooler left alone with a pink marker. Not that this has ever happened to us.

Courtney's Produce: 101 Castro (at 14th St.), 626-1850.

Follow Alex Hochman at [@urbanstomach](#) . Follow SFoodie at [@sfoodie](#).

Advertisement

San Francisco (/news/san-francisco)

Courtney's Produce: Providing Fresh Food On Castro Since 1971



by Steven Bracco

@braccs (<http://twitter.com/braccs>)

website

May 11, 2015

Courtney's Produce isn't your typical corner store. Over the past 45 years, spanning multiple generations, the family-owned store has developed a successful business on the corner of Castro and 14th by providing fresh food options ranging from sandwiches, salads and juice to produce, fruit, dry goods and even fresh-cut flowers.

Started in the Haight in 1969 by Irish immigrant Patrick Courtney (aka Paddy Joe), Courtney Produce is now run on a day-to-day basis by his great-nephew, 31-year-old Andrew Courtney. Hoodline spoke with Andrew Courtney about the history of the store, its importance to the neighborhood and what he's got planned for the future.



How did Courtney's Produce get started?

"Courtney's Produce was started by Patrick and Lola Courtney. The first iteration was called 'Farmer's Produce' and they opened in the Upper Haight in October of 1969. You can imagine what a produce store in the Haight must have been like during those times—one of the first fliers advertising the store was glow-in-the-dark. The current location at 14th and Castro opened in 1971.

How did your great-uncle and grandfather end up in San Francisco selling produce?

"Patrick was born in County Kerry, Ireland, in a very rural environment. Everything they ate was food they grew as a family. Patrick and my grandfather arrived in New York as young men in the mid 1940s and found jobs working for an Italian grocer. They both have told me that during those initial years they really resented being sent to the US and thought their lives would be better had they not left Ireland.

"As the story goes, some years passed in New York, and one Saturday night after some pints at the Irish Cultural Center, Patrick and my grandfather convinced another Irish lad who had just bought a car that they should drive to California. The next morning they set off. When they landed in Southern California they again found themselves selling produce, this time in better weather. Eventually another brother joined them in LA. Two brothers stayed in the Pasadena area managing produce departments at Ralphs stores while Patrick headed to SF to start this venture."

Courtney's Produce has been in your family since before you were born. Have you always planned on working at the store?

"I grew up in Pasadena where my parents had a bakery inside of a neighborhood market. I've been selling fresh food since I was tall enough to see over the counter. From a young age I came to SF every summer with my grandpa (Patrick's brother) to help with Courtney's while Patrick and Lola spent time in Ireland.

"I graduated from UC San Diego with a B.A. in Political Science in 2006, and worked as an investment analyst (started with real estate acquisitions in 2005 and moved into hedge fund segment in 2007) for four years before moving to SF in 2009 to fulfill my love affair with this city and our store while pursuing my MBA, which I received from SF State in 2012. While

Patrick remains responsible for produce buying and Lola controls bookkeeping, Paul Xie and I run the store on a day to day basis with the help of seven other employees. You can find me in the store seven days a week, except when the Niners are playing."

Where do you get your produce and flowers from?

"Local, local, local'. That's what everyone wants to hear. Sure, we buy everything local when it is in season, but I can't help but roll my eyes when someone asks 'Is all your produce local?' when we have bananas, mangoes and pineapples on display. Specifically, we buy all our produce and flowers in San Francisco. We mix organic and conventional produce in our buying to remain nimble and maintain negotiating power as well as to satisfy our spectrum of customers. We have some people who buy only organic from us and others who think that organic is a hoax. All the money we collect from sales is redistributed in some fashion here: Our wholesalers are Bay Area family-owned businesses and all of our current employees live here in SF."



What are some of your more popular items?

"On a Saturday in March we made more than 1,200 sandwiches in one day (more than 900 for the SF nonprofit group Support for Families with Disabilities). We sell a lot of fresh juice—a couple hundred bottles a day. When it gets down to it, in terms of popularity, it is all about the PB&J (<http://www.sfweekly.com/foodie/2010/10/29/the-pbandj-from-courtneys-produce>). We ruin peoples' day when we sell out."



Do you prepare everything daily?

"Everything is made daily. It's the only way. If you ask any of our regular sandwich and juice customers to describe our store, without fail you will hear the adjective 'fresh'. We have fresh bread delivered to the store every day and visit the produce markets for fresh ingredients daily."



What's kept Courtney's Produce in the Castro/Duboce Triangle neighborhood?

"It has to start with the people. In general I think outsiders have a misconception of cities being bustling and impersonal. Meanwhile, nine out of ten customers on any given day are people we know well. With so many friendly and talented people around it is easy to feel at home and happy here.

"In her book *The Death and Life of Great American Cities*, Jane Jacobs discusses how residents' and proprietors' activity on the sidewalk contributes to safer neighborhoods. I think busy stores like ours with long business hours selling wholesome goods really do help mitigate some of the disorderly conduct that is prevalent in our society."

There's one item in particular that is noticeably absent from your shelves: alcohol. What's the reason for not selling beer and wine when pretty much every corner store does?

"Even though beer and wine are generally the profit center for stores like ours we are not interested. We like having windows without iron bars on them. We see the world from a volume perspective while others see it from a perspective of margins. We are willing to let other people sell the high margin goods while we are busy selling staples that everyone needs."

Parked outside your store is the Courtney Produce van. Could you tell us about the paint job and how you got it?

"Paddy Joe bought the van used from a flower grower in Half Moon Bay about 25 years ago and had it painted bright yellow. He had traditional Irish animals painted on the side as a nod to his childhood in his homeland. He tells me the first comment he heard after the van was finished being painted was that it was nice but looked like a child had done the work. He knew that they had got it just right."



Last year when we spoke with local crossing guard Howard Johnson (http://hoodline.com/2014/10/meet-howard-johnson-the-best-dressed-crossing-guard-in-town?utm_source=story&utm_medium=web&utm_campaign=stories), **he told us that both he and your great-uncle are Korean War veterans. What sort of relationship have they developed from working across the street from one another?**

"Paddy Joe and Howard served in Korea and now happen to share the same corner during the McKinley school year. Every morning, Howard brings the newspaper over for Lola and picks up a cup of coffee on the house. This corner wouldn't be the same without them. If you see those two walking around doing their job every day it is hard to imagine that they are

approaching 90 years of age. In my opinion it shows the value of maintaining interest in a career even late in life; no matter how humble that job might be it's a blessing."

Do you plan on continuing the tradition of running Courtney's Produce and keeping it open long into the future?

"We feel a great sense of responsibility to make the store go every day. The idea of Courtney's not being at 14th and Castro gets my blood boiling a little bit. With luck we will be here for a long time. We've got a really good team of employees, many of whom have been here 10-20 years. It takes about six or seven shifts per day to make the store run smoothly, which is another thing that makes us different than other corner stores. Currently we are looking for help in the afternoons. We have a neighbor who's been working in the store while going to high school who's graduating and going to be off to college in the fall, and we're looking to fill his spot. With my wife and I expecting our first child later this month we could really use the extra help at the front desk while I make juice and close the store."

If you're looking to grab a quick snack or are looking to pick up a work shift, stop by the store—but if you have your sights set on a PB&J sandwich, make sure you get there early. Hours are 6am-8pm daily.

Neighborhoods

Castro ([/neighborhoods/castro](#)), Duboce Triangle ([/neighborhoods/duboce-triangle](#))

Sponsored Content

Fresh Sandwiches

Served on sliced wheat or sourdough bread

Turkey	\$3.25	Tuna Salad	\$3.25
Turkey & Avocado	\$4.25	Tuna Salad & Avocado	\$3.75
Turkey & Cheese	\$3.75	Egg Salad	\$3.25
Turkey Salad	\$3.75	Egg Salad & Avocado	\$3.75
Turkey Salad & Avocado	\$4.25	Artichoke Heart	\$3.25
Avocado & Cheese	\$3.25	Artichoke & Avocado	\$3.75
Bacon & Tomato	\$3.25	Fresh Roast Turkey	\$3.75
Chicken Breast	\$3.75	Fresh Roast Turkey/Cheese	\$4.25
Chicken & Avocado	\$4.25	Fresh Roast Turkey/Avocado	\$4.75
Chicken Salad	\$3.75	Ham & Egg	\$3.25
Chicken Salad & Avocado	\$4.25	Ham & Cheese	\$3.25
Liverwurst	\$3.75	Bacon, Turkey & Cheese	\$5.75
Salami & Cheese	\$3.25	Vegetarian	\$3.25
Roast Beef	\$4.00	Vegetarian Burger	\$4.25
Red Bell Pepper & Cheese	\$3.75	Bagel	\$1.00
Peanut Butter & Jelly	\$2.25	Bagel & Cream Cheese	\$2.75
Kerry	\$3.75	Bagel, Lox & Cream Cheese	\$3.75
Corned Beef & Cheese	\$4.75		

Sandwiches on Baguette

Turkey	\$3.75	Ham & Turkey	\$4.75	Turkey & Cheese	\$4.25
Ham & Cheese	\$3.75	Salami & Cheese	\$3.75		

□ SACRAMENTO OFFICE
STATE CAPITOL
SACRAMENTO, CALIFORNIA 95814
(916) 445-8077
□ DISTRICT OFFICE
455 GOLDEN GATE AVENUE
SUITE 2220
SAN FRANCISCO, CALIFORNIA 94102
(415) 557-0784

Assembly California Legislature

WILLIE LEWIS BROWN, JR.
ASSEMBLYMAN, THIRTEENTH DISTRICT
DEMOCRATIC FLOOR LEADER



SPEAKER EMERITUS

October 4, 1995

Patrick and Lola Courtney
Courtney's Produce
101 Castro Street
San Francisco, CA 94114

Dear Patrick and Lola:

Congratulations! on the 25th Anniversary of Courtney's Produce. It's my pleasure to join your friends and loyal customers in acknowledging your commitment to excellence in serving the Castro community.

The two of you have created a special relationship with your neighbors over the years. They all agree that you not only provide them with the finest produce around, but you also nurture their spirit and enhance their quality of life.

I applaud your hard work and accomplishments these past 25 years and wish you wonderful times in the future.

Best Wishes,

A handwritten signature in red ink that reads "Willie L. Brown, Jr." with a stylized flourish at the end.

Willie L. Brown, Jr.
Speaker Emeritus



Courtney's Produce - Legacy Status - LETTER OF SUPPORT

7/21/2019

Hi Robin,

Your father and his store have been an integral and much appreciated part of my life in the neighborhood since 1990. It is my pleasure to draft this letter of support in hopes that Courtney's is granted the well-deserved "Legacy Business Status."

Best to you and the family,

Jay Odessky

Letters for Courtney's

7/30/2019

To whom it may concern,

We are 22-year neighbors of Courtney's Produce, and consider the employees and Patrick and Lola part of our extended family. Courtney's has supplied our family with lunches, flowers, and glorious produce throughout our life here. And our son found his first job with Courtney's, working there and learning many lessons, for 2 1/2 years.

In short, we count on Courtney's being there for us, as do our neighbors. We hope it will be considered for legacy status so that it will be there for years to come.

With thanks,

Sandra McPherson
Martin Lawler
Griffin Manilla

Sandra McPherson Studio Fine Arts
www.sumcpherson.com

Thank You (establishing Courtney's Market as a "Legacy Business")

5/22/2019

Hi, Robin:

Well, thank you from the bottom of my heart for your work with Sup. Mandelman to help awarding Courtney's Market "Legacy Business" status, so it can be a sustainable and stable presence in our neighborhood. Courtney's is a gift to the Duboce Triangle. It helped nourish my family with healthy, fresh and affordable food through so many critical moments, and at one point was even a part-time employer of my high-school-aged son. I couldn't consider living here as anywhere near the high-quality experience it is in having Courtney's just up the block.

Courtney's Market:

- gets us the produce and basic staples of our weekly needs as well as the emergency supplier of missing ingredients in a recipe we'd discovered we needed only after we'd already started stirring the pots,
- helped our kids at McKinley School with so many of their lunches,
- helped us through medical crises while using the ER and recovery rooms of CPMC, and
- helped me wake me up with 25-cent coffee on many mornings when my wife, who usually makes our coffee each morning was away and I suddenly realized I still hadn't learned how to use the home coffee-maker!

I'm fairly certain, after living here for 31 years and being a Courtney's patron as long, that I can speak for all the Duboce Triangle in thanking your father and Lola (as well as Andrew and Paul), for their commitment to our community.

If you think there is more I can do to help advance the process and to see Courtney's receive "legacy business" status, please let me know.

Sincerely,
Peter Albert

July 22, 2019

David Fredrickson
955 14th Street
San Francisco, CA 94114

To Whom It May Concern,

I am writing in support of the initiative to give Courtney's Produce, San Francisco, Legacy status. I live a half block from Courtney's and have been a neighbor for 27 years. Courtney's is one of the neighborhood jewels. We are so lucky to have wonderful store in our community.

I can't tell you how many times I have ran up the hill to Courtney's because of some unexpected need—it's like knocking on your neighbor's door and asking if they have a cup of sugar. Whenever I take a flight somewhere I always to go Courtney's before the airport to get a sandwich for the plane. I'm always amazed how much they pack into their little store. I love the fresh produce and products that are always reasonable priced. Last month I was working with a San Francisco non-profit on the other side of town that provides services to seniors with dementia and their caregivers. They provided lunch to their clients and guess where the sandwiches came from –Courtney's! Anyone who has been to Courtney's will be back.

Courtney's is a neighborhood hub. In the morning there are always children, their parents and teachers from McKinley Elementary School stopping by for a snack or sandwich. Throughout the day staff and patients from CPMC Davies Medical Center are shopping at Courtney's. There are neighbors I know by name and others just by recognition as "Courtney's customers" but there is a sense of connection here that has been nourished over decades.

I couldn't be more enthusiastic of my support of Legacy status for this amazing family owned small business. Patrick, Lola and the staff have dedicated themselves to providing a quality community service. Every neighborhood would be blessed if they had a Courtney's. I'm so happy we have ours. It must remain and thrive for many years to come.

Sincerely,

David Fredrickson



SAN FRANCISCO

OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO
LONDON N. BREED, MAYOR

OFFICE OF SMALL BUSINESS
REGINA DICK-ENDRIZZI, DIRECTOR

**Legacy
Business
Registry**

Application Review Sheet

Application No.: LBR-2019-20-015
Business Name: Eclectic Cookery
Business Address: 103 Horne Avenue
District: District 10
Applicant: Scott Madison, Owner
Nomination Date: October 11, 2019
Nominated By: Supervisor Shamann Walton

CRITERION 1: Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years? Yes No

103 Horne Avenue from 1984 to Present (35 years).

CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community? Yes No

CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms? Yes No

NOTES: N/A

DELIVERY DATE TO HPC: November 7, 2019

Richard Kurylo
Program Manager, Legacy Business Program



Member, Board of Supervisors
District 10



City and County of San Francisco

SHAMANN WALTON
華頌善

October 11, 2019

Office of Small Business
Attn: Small Business Commission
City Hall, Room 110
1 Dr. Carlton B. Goodlett Place
San Francisco, California 94102

Eclectic Cookery
Attn: Jenny Wong
103 Horne Ave, San Francisco, CA 94124
Re: Legacy Business Nomination for Eclectic Cookery

To Whom It May Concern:

I am writing to express my support for Jenny Wong's application to recognize Eclectic Cookery as a Legacy Business.

Since it first opened in 1984, Eclectic Cookery, San Francisco's first and largest commissary kitchen located in Bayview Hunter Point Naval Shipyard, has directly supported food industry entrepreneurs by providing time shared kitchen and commissary services to small food businesses that do not need or cannot afford to operate their own facility. Eclectic Cookery has provided over 17,000 square feet of commercial kitchen space to nearly 500 local food-based businesses, including support for caterers, bakers, food product manufacturers and mobile vendors.

Eclectic Cookery provides a service that may be invisible to the general public but is critical to local food entrepreneurs. This community would be qualitatively be diminished if Eclectic Cookery ceased to exist. Dozens of San Francisco based small businesses would relocate to costlier and less equipped facilities outside of San Francisco while others would never find a path to profitability without the support given by Eclectic Cookery's management team. Eclectic Cookery has helped hundreds of customers establish and grow their food businesses for 30+ years and will continue to do so with support from the City.

Thank you for your consideration.

A handwritten signature in blue ink, appearing to read "Shamann Walton".

Supervisor Shamann Walton, District 10

Section One:

Business / Applicant Information. Provide the following information:

- The name, mailing address, and other contact information of the business;
- The name of the person who owns the business. For businesses with multiple owners, identify the person(s) with the highest ownership stake in the business;
- The name, title, and contact information of the applicant;
- The business's San Francisco Business Account Number and entity number with the Secretary of State, if applicable.

NAME OF BUSINESS:		
Eclectic Cookery		
BUSINESS OWNER(S) (identify the person(s) with the highest ownership stake in the business)		
Scott Madison, Bill Roberts and Susan Heller		
CURRENT BUSINESS ADDRESS:		TELEPHONE:
103 Horne Avenue SF CA 94124		(415-822-8788
		EMAIL:
		eclecticcookery@gmail.com
WEBSITE:	FACEBOOK PAGE:	YELP PAGE
eclecticcookery.com	N/A	

APPLICANT'S NAME	
Scott Madison	<input checked="" type="checkbox"/> Same as Business
APPLICANT'S TITLE	
owner	
APPLICANT'S ADDRESS:	
103 Horne Avenue SF CA 94124	
TELEPHONE:	
(415-822-8788	
EMAIL:	
eclecticcookery@gmail.com	

SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	SECRETARY OF STATE ENTITY NUMBER (if applicable):

OFFICIAL USE: Completed by OSB Staff	
NAME OF NOMINATOR:	DATE OF NOMINATION:

Section Two:

Business Location(s).

List the business address of the original San Francisco location, the start date of business, and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business. If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address. For businesses with more than one location, list the additional locations in section three of the narrative.

ORIGINAL SAN FRANCISCO ADDRESS:	ZIP CODE:	START DATE OF BUSINESS
103 Horne Avenue	94124	1984
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	1984 - Present	

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

Section Three:

Disclosure Statement.

San Francisco Taxes, Business Registration, Licenses, Labor Laws and Public Information Release.

This section is verification that all San Francisco taxes, business registration, and licenses are current and complete, and there are no current violations of San Francisco labor laws. This information will be verified and a business deemed not current in with all San Francisco taxes, business registration, and licenses, or has current violations of San Francisco labor laws, will not be eligible to apply for the Business Assistance Grant.

In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

- I am authorized to submit this application on behalf of the business.
- I attest that the business is current on all of its San Francisco tax obligations.
- I attest that the business's business registration and any applicable regulatory license(s) are current.
- I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

SCOTT MADISON
Name (Print):

10/17/19
Date:

Scott Madison
Signature:

ECLECTIC COOKERY

Section 4: Written Historical Narrative

CRITERION 1

a. Provide a short history of the business from the date the business opened in San Francisco to the present day, including the ownership history. For businesses with multiple locations, include the history of the original location in San Francisco (including whether it was the business's founding and or headquartered location) and the opening dates and locations of all other locations.

Eclectic Cookery, located at 103 Horne Avenue, is a time shared commercial kitchen and commissary located in Bayview Hunter Point Naval Shipyard. It is San Francisco's first and largest commissary kitchen.

Established in 1984, the idea of building a successful catering business by sharing a kitchen facility was the brainchild of California Culinary Academy graduates Scott Madison and Bill Roberts who partnered with investors Susan Heller and Ksiel Sztundel.

The shuttered Hunters Point Naval Shipyard proved to be an ideal location. It's isolated but well populated with numerous large unused buildings. Eclectic Cookery found a home in a 1,000 square foot former Marine Corps galley. This building was partially equipped with commercial grade foodservice equipment, but the building required significant system repairs and upgrades. Water and gas lines were installed, largely by the original team.

Once established, the concept of sharing a commercial kitchen soon expanded. Understanding the needs of other caterers and wholesale food production businesses, the initial concept shifted to a business model that would directly support food industry entrepreneurs by providing them with an affordable, permitted commercial kitchen. Eclectic Cookery began to lease kitchen and storage space while also providing support in navigating the various steps to be a licensed and permitted food business. This business model was successful. The original 1,000-square-foot galley eventually expanded to 11,000 square feet.

Kitchen #1. As part of the greater Shipyard redevelopment, the original galley building was replaced in 2017 with a new custom designed 10,600-square-foot building. Kitchen #1 has three cooking lines, separate bakery, multiple prep spaces, ample dry and cold storage accommodate a great variety of food businesses. The food truck/cart service yard provides easy access to potable and cleaning water, grey water discharge, recycling, composting, cooking oil and debris disposal.

Kitchen #2 opened in 1985. This 2,550-square-foot kitchen serves mainly caterers with cooking, refrigeration and dry storage capacity.

Kitchen #3 is a bakery/commissary that opened in 1998 and remodeled in 2013. This 2,000-square-foot facility, located five minutes from the Shipyard, serves food processors such as bakers, juicers and beverage brewers not requiring open flame cooking appliances.

Today, Eclectic Cookery's three commissaries provide over 17,000 square feet of commercial kitchen space. Since 1984 Eclectic Cookery has provided services to nearly 500 local food-based businesses, including support for mobile food vendors.

The original founders and heirs retain ownership of Eclectic Cookery, with the exception of Ksiel Sztundel, who passed away in 2018. Scott Madison and Bill Roberts manage daily operations. CEO Susan Heller contributes to long range planning and management strategy.

b. Describe any circumstances that required the business to cease operations in San Francisco for more than six months?

Eclectic Cookery has not experienced a break in service since opening in 1984. The redevelopment of the Shipyard has not and will not affect the business.

c. Is the business a family-owned business? If so, give the generational history of the business.

Eclectic Cookery was not established as a "family-owned" business. The original founders still retain control and actively manage the business.

d. Describe the ownership history when the business ownership is not the original owner or a family-owned business.

Three of the original four owners are still directly involved with the business. Susan Heller, Scott Madison and Bill Roberts. Ksiel Sztundel is recently deceased.

The ownership history of (the business) is as follows:

1984 to 2018: Scott Madison, Bill Roberts, Susan Heller and Ksiel Sztundel

2018 to Present: Scott Madison, Bill Roberts and Susan Heller

e. When the current ownership is not the original owner and has owned the business for less than 30 years, the applicant will need to provide documentation of the existence of the business prior to current ownership to verify it has been in operation for 30+ years. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.

Not applicable.

f. Note any other special features of the business location, such as, if the property associated with the business is listed on a local, state, or federal historic resources registry.

The historic resource status of the building 101-103 Horne Avenue is classified by the Planning Department as Category A, Historic Resource Present, with regard to the California Environmental Quality Act.

Eclectic Cookery is located within the former Hunters Point Naval Shipyard. The Shipyard played a vital role in the wartime economy during WWII and was a major employer within the Bayview Hunters Point neighborhood. The building, known as "Dry Dock #2; Hunters Point Annex" was constructed in 1903.

CRITERION 2

a. Describe the business's contribution to the history and/or identity of the neighborhood, community or San Francisco.

Although Eclectic Cookery has been in business since 1984, its direct contribution to the Bayview Hunters Point area is difficult to quantify. Eclectic Cookery exclusively services a non-retail segment of the food industry. Therefore, the general public does not have direct access to the various type of products produced at the facility. However, the effect that Eclectic Cookery has had within the local food service industry is substantial. With nearly 500 businesses utilizing Eclectic Cookery over the years, hundreds of jobs on the site and in support of catering functions can be linked back to production at Eclectic Cookery. Many of the businesses utilizing Eclectic Cookery are 'start ups' with ownerships as diverse as San Francisco.

b. Is the business (or has been) associated with significant events in the neighborhood, the city, or the business industry?

Eclectic Cookery was among the scores of small businesses and hundreds of artists at Hunters Point Shipyard opposing the USS Missouri Homeporting Project, a controversial issue between 1985 and 1989 when the Shipyard was placed on the Base Closure List. Owner Scott Madison was a leader of the organization that convinced Mayor Art Agnos and Congresswoman Nancy Pelosi to advocate turning the Shipyard over to the city to protect the small businesses and artist studios located there.

c. Has the business ever been referenced in an historical context? Such as in a business trade publication, media, or historical documents?

Eclectic Cookery has unique role as a support service to local food providers. The business has been profiled or mentioned in local newspapers and referenced on numerous websites as a resource that helps food entrepreneurs start and grow their business.

Following are articles and websites that reference Eclectic Cookery:

- “SF’s small food merchants find room to grow at Hunters Point’s Eclectic Cookery”
San Francisco Chronicle
February 10, 2018
<https://www.sfchronicle.com/bayarea/nativeson/article/SF-s-small-food-merchants-find-room-to-grow-at-12593789.php>
- “Uncovering San Francisco's Food Truck Frenzie”
Wine Oh TV
May 18, 2012
<https://www.youtube.com/watch?v=pUi6ez2MrW4&feature=youtu.be>
- “Exclusive: FivePoint lays groundwork for Shipyard retail”
San Francisco Business Times
September 28, 2017
<https://www.bizjournals.com/sanfrancisco/news/2017/09/28/fivepoint-fph-lennar-shipyard-retail-san-francisco.html>
- “5 Places to Get Your Food Business Started”
KQED
October 12, 2018
<https://www.kqed.org/bayareabites/130730/5-places-to-get-your-food-business-started>
- “North America Noodle, food truck incubator”
San Francisco Chronicle
July 14, 2012
<https://www.sfgate.com/food/article/North-America-Noodle-food-truck-incubator-3705620.php>
- “Pride in an Industrious Past”
FivePoint
<https://thesfshipyard.com/history/>
- “Artists Look to Anchor at Hunters Point Shipyard”
The Potrero View
October, 2015
<https://www.potreroview.net/artists-look-to-anchor-at-hunters-point-shipyard/>

d. Is the business associated with a significant or historical person?

Eclectic Cookery’s Scott Madison was appointed to the Mayor's Hunters Point Shipyard Citizens Advisory Committee (which led community participation in redevelopment planning from 1991 to the present), chairing the CAC in the years when plans were being finalized. As of 2019, he is the only original CAC appointee still serving.

e. How does the business demonstrate its commitment to the community?

Eclectic Cookery helps put entrepreneurs in touch with the many small business assistance resources available through non-profit organizations and government programs. They have contact information for the local, state and federal government agencies having a role in licensing businesses, issuing resale permits and registering businesses as employers. After 30+ years of providing time-shared kitchen services to hundreds of new and small food businesses, Eclectic Cookery is familiar with many of the obstacles they may encounter. They assist caterers, bakers, mobile food vendors, food product manufacturers and more. They help get businesses started and provide the facilities and equipment to enable businesses to operate.

Eclectic Cookery offers a unique benefit to individuals and businesses from the Bayview Hunters Point neighborhood. A portion of the lease/application fee is waived for food entrepreneurs from the 94124 and 94134 neighborhoods. This reduced rate demonstrates Eclectic Cookery's commitment to support residents and entrepreneurs within the community. Currently there are 12 active Bayview Hunters Point residents utilizing Eclectic Cookery. This does not include workers employed by individuals businesses that may also live in the Bayview Hunters Point neighborhood.

f. Provide a description of the community the business serves.

Eclectic Cookery is a small business incubator that exclusively serves the non-retail segment of the local food industry. From this perspective the "community" it serves are local food entrepreneurs. Eclectic Cookery has supported this community since 1984.

g. Is the business associated with a culturally significant building/structure/site/object/interior?

Not applicable.

h. How would the community be diminished if the business were to be sold, relocated, shut down, etc.?

Eclectic Cookery provides a service that may be invisible to the general public but critical to local food entrepreneurs. This community would be qualitatively be diminished if Eclectic Cookery ceased to exist. Dozens of San Francisco based small businesses would either relocate to costlier and less equipped facilities outside of San Francisco while others would never find a path to profitability without the support given by Eclectic Cookery's management team.

CRITERION 3

a. Describe the business and the essential features that define its character.

Since 1984, Eclectic Cookery has provided time shared kitchen and commissary services to small food businesses that do not need or cannot afford to operate their own facility. Their customers include caterers, bakers, food product manufacturers and mobile vendors. Eclectic Cookery is the Bay Area's oldest and largest operator of time shared kitchens, and has helped hundreds of customers establish and grow their food businesses for 30+ years.

Kitchen #1: Their new custom designed 10,600-square-foot flagship facility (opened in mid-2017), is located at Hunters Point Shipyard in San Francisco's Bayview District. Its three cooking lines, separate bakery, multiple prep spaces, ample dry and cold storage accommodate a great variety of food businesses. The food truck/cart service yard provides easy access to potable and cleaning water, grey water discharge, recycling, composting, cooking oil and debris disposal.

Kitchen #2: Also in Hunters Point Shipyard, this 2550-square-foot kitchen serves mainly caterers with cooking, refrigeration and dry storage capacity.

Kitchen #3: This 2000-square-foot facility, located 5 minutes from the Shipyard, serves food processors such as bakers, juicers and beverage brewers not requiring open flame cooking appliances.

Eclectic Cookery has 30+ years' experience in the kitchen rental business. They share their expertise and help guide entrepreneurs through the process of starting and maintaining a commercial food business. Their practical experience as well as their knowledge of purveyors of food service supplies, equipment and appliances is always available. They also provide contact information for the local, state and federal government agencies having a role in licensing food businesses, obtaining a resale permit and registering as an employer.

b. How does the business demonstrate a commitment to maintaining the historical traditions that define the business, and which of these traditions should not be changed in order to retain the businesses historical character? (e.g., business model, goods and services, craft, culinary, or art forms)

Eclectic Cookery started as an idea that supported a few, but adapted to a business model that helps many. Over the years, Eclectic Cookery grew to meet the ever-changing needs of its clients, which in turn are constantly changing to meet the evolving tastes of their customers. Adapting to support local businesses on their path to profitability is the historic tradition that defines Eclectic Cookery. Adaptation that supports collective profitability and viability as a business model should not change.

c. How has the business demonstrated a commitment to maintaining the special physical features that define the business? Describe any special exterior and interior physical characteristics of the space occupied by the business (e.g. signage, murals, architectural details, neon signs, etc.).

Not applicable.

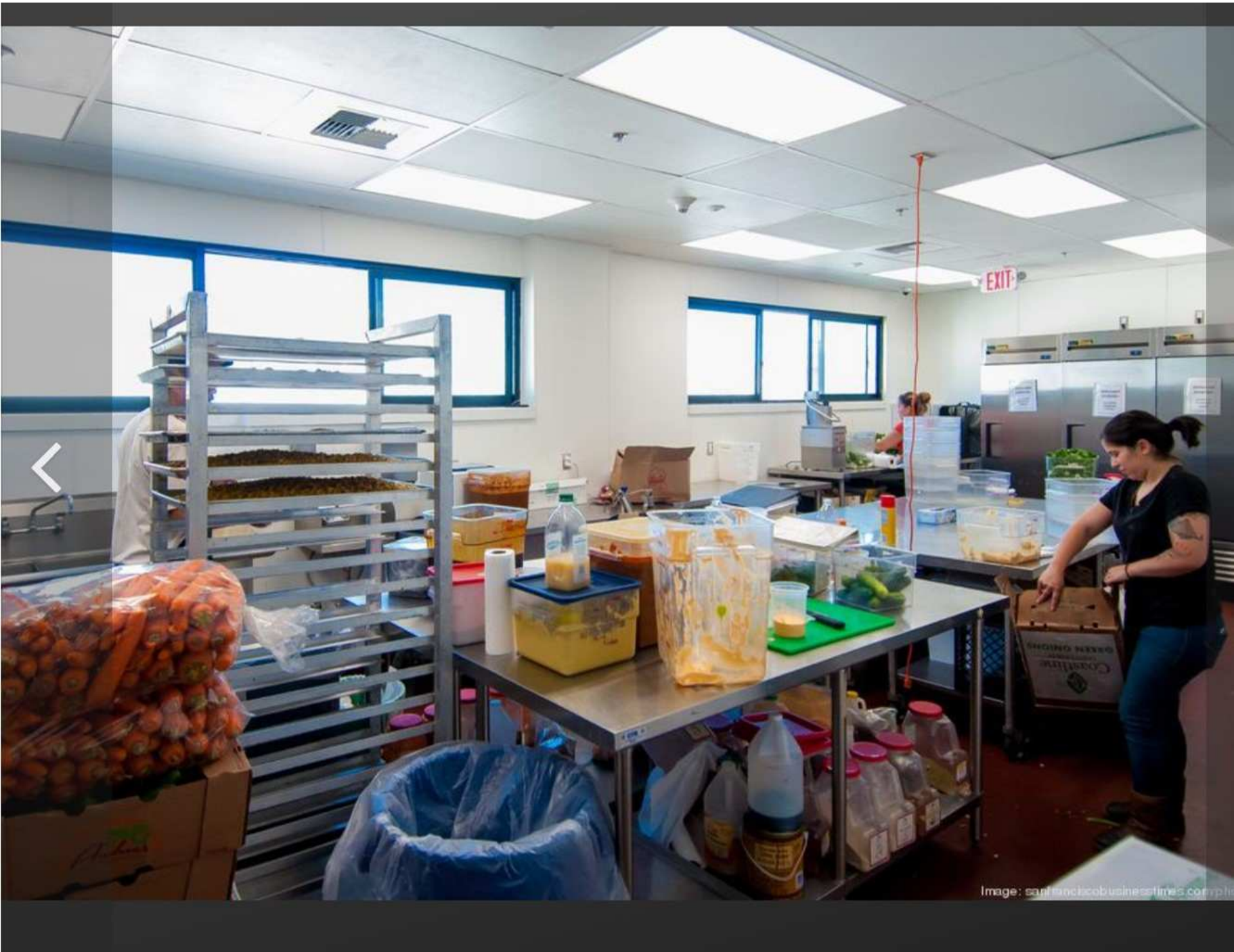
d. When the current ownership is not the original owner and has owned the business for less than 30years; the applicant will need to provide documentation that demonstrates the current owner has maintained the physical features or traditions that define the business, including craft, culinary, or art forms. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.

Documentation that demonstrates the business has been a time shared commercial kitchen and commissary for 30+ years is included in this Legacy Business Registry application.









Crews work in one of Eclectic Cookery's "prep rooms."











Thanks!... for contacting Eclectic Cookery. Since 1984 Eclectic has provided licensed, inspected food processing facilities to hundreds of small businesses. Here's a quick summary of what we do and what you need do to join our family of food entrepreneurs...

Services: Eclectic operates three commissary facilities in San Francisco's exciting, sunny Bayview District, two of them in historic Hunters Point Shipyard. Our customers include caterers, bakers, food product manufacturers, mobile vendors, juicers and production operations servicing retail outlets. In our 34+ years of doing business our customers have done just about everything in the world of food. In addition to providing flexible scheduling and affordable, well equipped kitchen facilities, our friendly, experienced staff is always ready to help solve small business problems with advice about planning, start-up financing, product sourcing, process improvement and purveyor selection. Our business is helping your business.

Rates: We license use of our facilities by the month and by the hour. Our basic hourly rate is \$15.50/person/hour. There is a minimum charge of \$95.00 per use, though we have a "Frequent User Rate" for customers using the facility 3 or more times/calendar month for periods less than the hourly equivalent of the minimum charge. Monthly fees typically involve a discount from the hourly rate, and are figured on a case by case basis. We can offer a quote based on your crew size, hours per shift and shifts per week.

Most newer clients choose to work by the hour until their business is predictable and they know they will use the hours in the monthly schedule they would be paying for. In either case, there is an annual \$450 membership fee, and a deposit is required: \$250 for hourly clients; last month fee & security for monthly clients.

Mobile vendors: For mobile food vendors, there is a \$206 minimum monthly charge that includes water in & out, sanitation, recycling, composting, grease & oil disposal, plus 10 hours of kitchen time. (Eclectic does not offer approved, secure overnight parking facilities.)

Dry and cold storage is included in the hourly fee while working in the kitchen. However many customers license dry and cold storage by the month.

Dry storage: Among dry storage options, the basic unit is a Metro-type wire shelf, typically with 4 shelves (18" X 48") on six foot poles @ \$72/mo; the same shelf enclosed and lockable @ \$82.50/mo; and the same shelf in a larger enclosure @ \$87.50/mo. Our main facility

also offers lockable cubicles of various sizes. The most economical storage is our warehouse space, just minutes away from all three of our commissaries. Useful for catering equipment and bulk supplies not needing to be readily accessible in the kitchen, it offers chain link cages of various sizes and is approved for food product storage.

Cold storage: Walk-in refrigeration is \$120/mo. for an approx. 17 cu.ft. space and \$62/mo for half that. Reach-in coolers and freezers are \$120/mo. per door.

Documentation and Permits:

Eclectic customers must present a current business license (aka business registration). Each business must have one certified Food Manager on staff; a certificate is required. It is recommended that prep personnel have Food Handler certificates.

SF Health Dept. requires that all customers selling food products to the public be licensed by SFDPH or registered with California Dept. of Public Health. We can refer you to the agency and permit appropriate for your business and assist with the application process. Info on obtaining City permits and Food Manager and Food Handler certificates can be found on the SFDPH web site. Info on the Processed Food Registration program is found on the California Dept. of Public Health website.

Insurance: All clients must have business liability insurance naming Eclectic Cookery as an additional insured, plus a waiver of subrogation. See our short list of brokers (below) patronized by some of our clients.

We cannot always accommodate everyone immediately, but occupancy changes regularly. We are always happy to discuss your needs with you. Please give a call to 415-822-8788 to do that and/or to make an appointment to visit the facility (it is generally easier to have that conversation by phone or in person rather than by serial emails). Note that access to our shipyard facilities is restricted; you must have an appointment and a pass to be allowed onto the property. Please do not just "drop in!"

We are excited that **our new 10,700 sf facility**, replacing our largest kitchen, **opened August, 2017**. It features 50% more cooking space, all new cooking appliances, refrigeration and other equipment. The facility was custom designed and built to accommodate multiple food businesses.

Insurance brokers: All of these brokers sell insurance for small businesses and are familiar with our requirements.

Kenneth S. Baron & Co., 415-391-4920

Barbary Insurance Brokerage: Jerry Becerra, 415-788-4700

Pennbrook Insurance: Clay, 415-820-2212

SEEKING LOCAL CULINARY
ENTREPRENEURS!!

ECLECTIC COOKERY MENTORSHIP PROGRAM

For anyone who aspires to have a small
food business

Eclectic Cookery is San Francisco's first, largest and best equipped commissary business. We supply the kitchens, cooking equipment and cold/dry storage space needed to operate a small food business.

PROGRAM DETAILS:

- Eclectic Cookery will donate the use of our facility and the benefit of our considerable experience.
- We will fund the necessary permits and assist with bookkeeping help and business planning.
- We will provide marketing and public relations consulting and web-site design.
- A \$500 stipend for the purchase of equipment will be given to the person selected.

REQUIREMENTS:

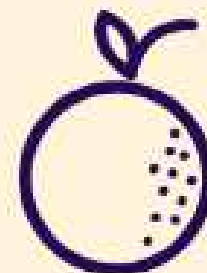
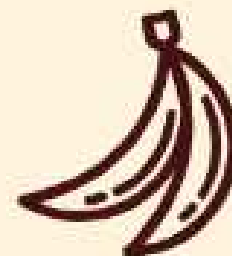
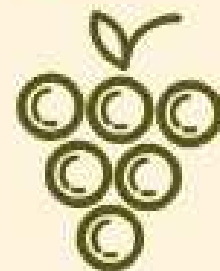
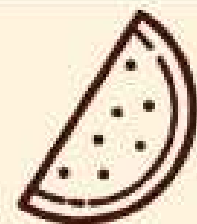
1. Must be a resident of the Bayview/Hunters Point Community
2. A demonstrated passion for Culinary Arts
3. The willingness to commit time as a mentee

For More Information:

Contact: eclecticcookery@gmail.com

OR GO TO <https://forms.gle/bL8csHQ1C9AtRgoE7> to COMPLETE APPLICATION

APPLICATION DEADLINE: JUNE 21, 2019



Noodle shop, plus incubator

By Jon Bonné

For an overview of the 49 Square Mile project, go to sfg.ly/49miles. Now we're delving further into each neighborhood, 1 square mile each week.

Some squares in our 49-mile trek are gimmes. Throw Ferry Plaza in your midst and you have an embarrassment of riches. As we wander into Square 42, we run straight into the very definition of food desert.

In large part that's because much of this square is dominated by the remains of the Hunters Point shipyard — now a massive redevelopment and construction site where even a catering truck is a rare sight.

Mostly there are the remains of eateries now gone, like Cafe Lola and the Golden Anchor Coffee Shop. Even for the artists still in residence at the shipyard, found behind a guard post, there are scant few options for chow. No taco trucks, no bodegas, nada.

And yet, lest you think the city isn't being fed from this quadrant, our winner here, North America Noodle Co., is tucked into a final stretch of Quesada Avenue before Lennarville begins. It is neighbor to a handful of food-supply businesses and warehouses, all using the barren space to their advantage.

Here, a crew of Chinese and Latino workers churn out fresh noodles by machine and by hand. They, and dumpling wrappers, are distributed through the Bay Area, and with some skilled haggling, you can buy them direct on site, typically in wholesale-size orders.

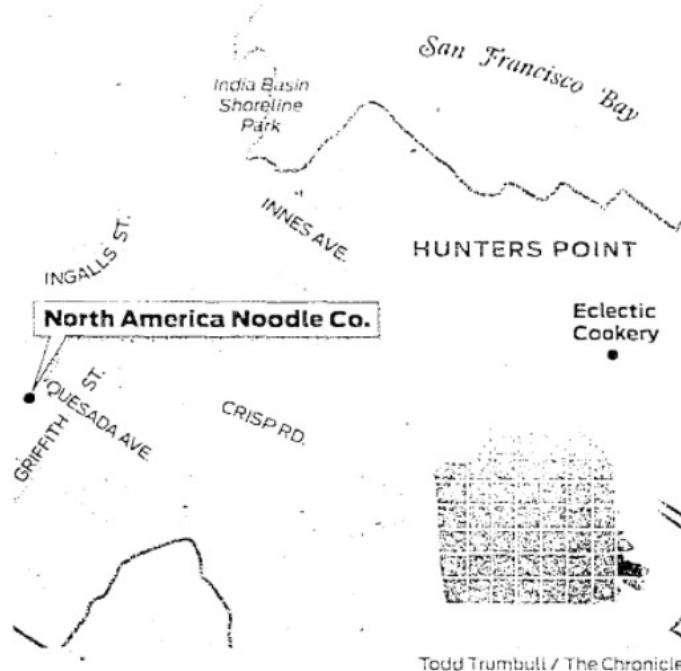
But further north, beyond the shipyard's guard post in Building 110, lies a catalyst for a lot of familiar San Francisco names. Here, Eclectic Cookery has operated its commercial kitchens since 1984, providing not only a spot for growing food businesses to cook their wares and store their provisions, but also an incubator for culinary startups since well before La Cocina was launched. Currently the food-truck boom



42

Plenty of room for innovators

Go to www.sfgate.com/food for a video of this square.



has added to Eclectic's roster, including such purveyors as Fins on the Hoof and Brass Knuckle. Casey's Pizza and the newly launched Del Popolo pizza truck prepare dough here, and the ever-expanding Curry Up Now truck uses the kitchens for prep as well.

Because all mobile food vendors need a brick-and-mortar commissary to be licensed, Eclectic's 10,000 square feet of space have housed about 60 food producers. That has included such caterers as Jane Hammond Events and Wolfgang Puck's operation, the early pastry efforts from Blue Bottle Coffee, and Meals on Wheels.

That's not to say these operations have many neighbors. While the shipyard hosted as many as 100 businesses when co-owner Scott Madison and his partners arrived 28 years ago, everything from a mushroom farm to sheet metal shops — “the wild west of entrepreneurship,” Madison says — that has dwindled to almost zero as the Navy has slogged forward with its extensive remediation efforts. (Much of the shipyard is a Superfund site.)

“They couldn't kick us out but

they didn't make it easier for us to stay here,” Madison says.

And so, in an old Marine Corps commissary, the city's food trucks — and a handful of ambitious new businesses like the empanada maker El Porteno — prepare their comestibles each day in a 24-hour operation that is run with near-military precision. At least, that is, until Eclectic moves to a new spot on the shipyard, and building 110 fades into the past.

As redevelopment plans inch forward, there will be new houses — and accompanying restaurants — to bring culinary life back to Hunters Point.

Meantime, the city's food obsession, mobile and otherwise, is being fed by a corner of San Francisco that has been all but abandoned.

North America Noodle Co., 1175 Quesada Ave. (near Crisp Road); (415) 558-9360.

Eclectic Cookery, Building 110, Hunters Point Shipyard; (415) 822-8788. eclecticcookery.com.

Jon Bonné is The San Francisco Chronicle wine editor. E-mail: jbonne@sfgchronicle.com. Twitter: @jbonne

Todd Trumbull / The Chronicle



SERVING THE POTRERO HILL, DOGPATCH, MISSION BAY, & SOMA NEIGHBORHOODS SINCE 1970



Artists Look to Anchor at Hunters Point Shipyard

Published on October, 2015 — in News — by Jessica Zimmer

As new residents settle into freshly built market-rate housing located at the former Hunters Point Shipyard, artists who have long maintained studios in the area are also anticipating a move, just a parcel away. Lennar Urban, developer for the Shipyard, is required by the City's Office of Community Infrastructure and Investment (OCII) to construct 106,000 square feet of creative workspace to replace six buildings that're destined to be demolished. Lennar has to create a separate space for Eclectic Cookery, a commercial kitchen used by food trucks and catering businesses.

Construction is already underway for the Cookery. The new artists' building is scheduled to be completed by the fall of 2017. To develop the new structure Lennar must first level a steep slope on a parcel far from the Bay.

Lennar is also planning to build Innovation Alley, a technology innovation space where artists, creatives, and students will interact. The Alley will house programs offered by San Francisco State University and the San Francisco Unified School District. In addition, Lennar and the artists may collaborate on a community arts center, where artists could offer classes and exhibit their work.

According to Kofi Bonner, regional vice president for Lennar Urban, "We started working with the artists to create a permanent space for them several years ago. Our goal was not only to retain but expand and enhance their programs," including the seasonal Open Studios. Although the artists "love the current situation, change is inevitable," he said. "I came at this thinking we could definitely work with the artists to create something that would be very beneficial and a cornerstone of the community. The rest is really tactics, how do you do it."

"Starting construction on the Arts Complex at Hunters Point Shipyard is a significant achievement for the site's redevelopment," said Tiffany Bohee, OCII's executive director. "These new facilities will ensure a permanent place for the Shipyard's 300 artists."

Marti McKee, president of the Board of Directors of Shipyard Trust for the Arts (STAR), said approximately 140 artists are eligible to relocate to the new space. "The rent rate for the new building will be \$1.11 per square foot, which is about twice as much as what people were paying before. Some people have downsized. Others saw it as an opportunity to get a bigger studio."

Some artists will remain at their current rates of between 50 to 75 cents per square foot, with the longest-standing tenants having first call on the lowest charges. According to McKee, STAR has raised funds to support artists who have difficulty paying higher rates. Solar panels on the new building's roof will also lower costs. "The savings in electricity will be used to help artists who couldn't afford to move," said McKee.

“Every studio will have walls, a window, and a door,” said McKee. “The studios will range from 120 to 1,500 square feet and have mechanical ventilation. The buildings will have bathrooms and heat. Right now, some of the current studios do not have running water.”

Jim Gleeson, an oil and watercolor painter who has been at the Shipyard since 2008, is excited to move into the new building. “I like the idea of consolidation,” he said. “Congestion will be an obvious concern. This will impact the solitude that we have known out there. On the other hand, more people will know where we are.” Gleeson said he hopes more businesses move to the Shipyard. He’d like to see the site become a mix of residential homes, commercial space, and artists.

John DiPaolo, an oil painter who has been at the Shipyard since 1985, said he looks forward to getting a studio with heat and water. He’ll miss the quiet the Shipyard now provides. “It’s a wonderful place. It’s a refuge. When I first came here, there was an active shipyard. You used to see the school buses with the guys in the hard hats,” he said.

DiPaolo had a surreal experience during his first days at the Shipyard. The owner of the AAA Shipyard, which ran ship repair operations at the site, was a cowboy. He’d imported a herd of cows from Texas. “When I first came here, I saw a cow with horns. All of a sudden, it just disappeared around the corner. I thought I was going crazy, but then I turned the corner and saw three more,” said DiPaolo.

Lorna Kollmeyer, an artist who creates traditional ornamental plaster work, said she’ll be getting a lot less space for more money. “That’s a drag,” said Kollmeyer. In her spare moments Kollmeyer takes her dogs for a swim between the old submarine causeways. When Lennar begins to demolish and later build, “it’ll be a lot more like being in an urban situation.” Yet Kollmeyer is thankful that provisions have been made for the artists’ community to remain. “It’ll be good to have heat. We’ve been freezing in our studio for 30 years. If you were really cold, you just put a heater next to you and would stay in one place,” said Kollmeyer.

Julian Billotte, a frame maker and restorer of gilded objects, has a unique perspective on the Shipyard. He’s a master tenant, a lessor who can rent out space to other artists as subtenants.

This arrangement will end once the building he occupies is destroyed. Billotte plans to have studio space in the new structure, but will move the “bones” of his gilding operation north to Santa Rosa.

“I grew up in Potrero Hill, and my dad had a studio at the bottom of the hill at American Can Company. He lost it, and that’s when we moved out to the Shipyard. The attraction of the Shipyard was its proximity to Potrero Hill.” According to Billotte, the Shipyard has always been an oasis of nature in the City. Artists could see hawks, jackrabbits and coyotes, and be inspired by the light and water. “It was half wild, even more so before the cleanup for development,” said Billotte. “The average artist has been here 10 to 20 years. People who come stay because of the affordability and really great studios. There hasn’t been much like it in the City in the past 15 years.”

Scott Madison, owner of Eclectic Cookery, which has been at the Shipyard since 1984, is amused that his new space will be only 300 yards away from where the kitchen is currently located. “The downside is we’re losing about 1,000 square feet of space, mainly storage space. Since we rent individual rooms in the building we currently occupy, we don’t have to pay for hallways and common space. In the new building, we’ll be paying for the entire space,” said Madison. Madison’s main kitchen serves 60 customers, fifteen of which are food trucks that use the Cookery’s facility as a commissary. “Everybody needs storage space, for refrigerated to non-refrigerated supplies,” he said.

The Cookery will get a slightly expanded cooking facility. Lennar will also build it a new kitchen and replace much of its equipment. “It’d be nuts to walk away from this, unless the economic situation of increased rent doesn’t work. We don’t know how much higher the rent will be. That’s something we’re very anxious to learn,” said Madison.

There’s been speculation that Google is interested in Shipyard space to relocate Youtube from its San Bruno office or house new projects. When contacted by the *View*, Google had no comment.

Madison said much of the space at the Shipyard would be a good fit for small industrial and mechanical businesses. “The Navy just left and left a lot of machinery installed in the

buildings. Metal-cutting, wood-cutting machinery. At one point, there were 92 little businesses out here besides the artists. They're all gone," said Madison.

According to Madison, the Shipyard doesn't need a great deal of additional clean-up from industrial pollution and contamination to clear it for commercial development. He'd like to see some of the space become a source of jobs for Bayview residents. "A lot of people who live and work here cannot afford the housing they are building," said Madison. Condominiums ranging from 992 to 1,587 square feet in size are on offer for between \$600,000 and \$930,000. Creating blue collar businesses could help Bayview's historically African-American neighborhood retain its population. "That would be very important, both economically and sort of spiritually," said Madison.

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<https://www.sfchronicle.com/bayarea/nativeson/article/SF-s-small-food-merchants-find-room-to-grow-at-12593789.php#photo-15048857>

San Francisco Chronicle

Local // Native Son

SF's small food merchants find room to grow at Hunters Point's Eclectic Cookery

February 10, 2018



1 of 8. Nima Romney, owner of the Soul Bowl'z food truck, makes barbecue sauce at Eclectic Cookery. Photo: Brian Feulner / Brian Feulner / Special to The Chronicle

The old Hunters Point Naval Shipyard is one of the last places you would expect to find small operators cooking up big dreams in the food business. But this is the headquarters of Eclectic Cookery, a communal kitchen operation that is part food community and part incubator for new ideas in the booming Bay Area food scene.

Eclectic Cookery has been around awhile — it started in 1984 with a few clients renting kitchen and storage space. In August, it moved to a new building in the shipyard and now has 86 tenants in small food operations, from an African American-owned soul food truck to a one-person granola producer who hopes to turn Garrett’s Granola into a big deal.

“I want to produce the best granola in the world,” said Garrett Lamb, who is the owner and sole business partner in Garrett’s Granola. “I make it, I package it and I deliver it,” he said. He sells his granola to offices, tech companies and in stores. Garrett’s Granola comes in several flavors, including one called Dark and Stormy, which has “subtle hints of molasses and blue agave.”

The product, advertised as handmade in San Francisco, is not cheap—Dark and Stormy is \$9.50 for a 12-ounce bag — but it earns five stars on Yelp.



2 of 8. Garrett Lamb, owner of Garrett’s Granola, combines granola buckets at Eclectic Cookery in Hunters Point. Photo: Brian Feulner / Brian Feulner / Special to The Chronicle

Lamb's is one of the smallest of the small operations that use Eclectic Cookery. Like many others, his is a startup business, one he developed out of his fondness for cooking. He likes Eclectic Cookery because "It's a place where everyone shares everything, including ideas. It's a community," he said.

Sometimes it's a struggle. "I make a living at it, but it's hard," Lamb said. Most mornings, he drives for Lyft to make extra money. "I give granola samples to the customers," he said. "A good marketing experience."

More typical of the tenants in the food business is Trop Bon Catering, run by Sang Ae Leblon, who was born in Korea, grew up in France and started the business in San Francisco five years ago. She was making bulgogi in one of the communal kitchens the other morning. She has just expanded her operation to provide meals in jars to the Volcano Kimchi booth at the Ferry Plaza. Leblon and Aruna Lee, who owns Volcano Kimchi, got to know each other at Eclectic Cookery. "We help each other here," Leblon said, "It's the perfect place to start your business."



3 of 8. Sang Ae Leblon of Trop Bon, a catering service, prepares dishes at Eclectic Cookery in Hunters Point. Photo: Brian Feulner / Brian Feulner / Special to The Chronicle



4 of 8. Eclectic Cookery in Hunters Point is a communal kitchen used by food truck owners, caterers and other food operations. Photo: Brian Feulner / Brian Feulner / Special to The Chronicle

The Bay Area is a food mecca, with all kinds of niche markets. Some of them are tenants at Eclectic — operations like Pampa BBQ, a caterer specializing in Argentine gaucho food — including empanadas made from “a very old recipe,” according to Francisco Galvez, Pampa’s CEO. There are also firms like Shoulder Dancing, which makes a packaged Ethiopian food, sold in high-end stores. “We cook and package the food here,” said Wonde Haileselassie, who runs the operation.

Up on the second floor are separate areas for baking and chocolate operations. You might say that Basel Bazlamit represents the high end of the operations at Hunters Point. He is a chocolatier, another sole operator, with a company called Basel B.

“I do everything from the concept to the finished product,” he said. He even designs the boxes. He was busy the other afternoon, mixing chocolate in a climate-controlled area. “Not too hot, not too cold,” he said. His Le Darkness line of chocolates comes in 10 flavors. There is a Le Darkness truffle box, all 10 flavors, “not just a sampler, but a way of life.” The price: \$66.

On the ground floor is a more familiar food sight. Here Nima Romney and an assistant are getting set to load up her food truck: Soul Bowl'z, which operates in San Francisco and Oakland. She does a lot of the preparation at Eclectic Cookery, slicing and peeling, getting the chicken ready. "I have a deep fryer and a grill on the truck," she said. "It's like a kitchen. We can make jambalaya to order."

But the communal kitchen is her home port. "It is convenient. It's wonderful."

Eclectic Cookery is a commercial operation, not open to the public. A communal kitchen like this was the brainchild of Bill Roberts and three partners, who saw the need for some sort of cooking, storage and base operation for the hundreds of food merchants who were small, but thought big. And in recent years the mini food scene boomed — farmers' markets, brewpubs, high-end food stores.



5 of 8. Desmond Fuller cleans the inside of a Soul Bowl'z food truck outside of Eclectic Cookery in Hunters Point. Photo: Brian Feulner / Brian Feulner / Special to The Chronicle

“It’s really taken off,” said Roberts, who spent years as a chef at the Palace Hotel.

One cloud on the horizon is the discovery of more contamination from the old industrial shipyard at Hunters Point. However, the Eclectic Cookery partners say their operation is nowhere near the contaminated area. “This place is the future, like Mission Bay not long ago, like Dogpatch,” Roberts said. “The city is coming our way.”

Carl Nolte is a San Francisco Chronicle columnist. His column appears every Sunday. Email: cnolte@sfchronicle.com Twitter: @carlnoltesf



6 of 8. Francisco Galvez, CEO of Pampa BBQ, cuts sirloin for empanada filling at Eclectic Cookery in Hunters Point. Photo: Brian Feulner / Brian Feulner / Special to The Chronicle



7 of 8. Nima Romney, owner of Soul Bowl'z food truck, makes barbecue sauce at Eclectic Cookery in Hunters Point. Photo: Brian Feulner / Brian Feulner / Special to The Chronicle



8 of 8. Sous chef Nicholas Samayoa of Full Scoop prepares food boxes at Eclectic Cookery in Hunters Point. Photo: Brian Feulner / Brian Feulner / Special to The Chronicle



Francisco Galvez, CEO of Pampa BBQ, cuts sirloin for empanada filling at Eclectic Cookery in Hunters Point. Photo: Brian Feulner / Brian Feulner / Special to The Chronicle



Sahar Murad makes a hummus for at Eclectic Cookery in Hunters Point. Photo: Brian Feulner / Brian Feulner / Special to The Chronicle

TOP 5 REASONS BAYVIEW IS THE PLACE TO BE IN 2018

FEBRUARY 13TH 2018



The City by the Bay is full of iconic sights, incredible landmarks and a rich, diverse culture. San Francisco's distinct neighborhoods bring all of this to life, attracting people from all over the world – and our very own Bayview neighborhood is no exception!

Bayview is known for many things, including its creative visionaries, phenomenal local businesses ([a la Flora Grubb](#)), repurposed collaborative spaces and vibrant community spirit. Fun fact: for two years in a row, Bayview won the *SF Curbed*, Curbed Cup, an annual award for San Francisco's "Neighborhood of the Year."

The celebrated neighborhood is definitely a place to live, play, work and connect – and here are our top 5 reasons why:

A Vibrant Home for Artists and Creatives

The San Francisco Shipyard is home to one of the nation's largest artist communities in the United States; more than 250 artists in working studios. A brand new building is being developed with the intent to house amazing studios, a gallery and space for artists, musicians and writers.

The Eclectic Cookery is Heating Up

The Cookery found a new home in a renovated space on the eastern edge of The SF Shipyard. This shared-use commercial kitchen rents its facilities out to caterers, restaurants, mobile food trucks and more. This is a great space for cooks, bakers, and artisan producers!

Revitalized Storefront at The SF Shipyard

The Storehouse at The San Francisco Shipyard is a specialty general store where delightful conversation, delicious food, aromatic craft coffee and San Francisco sundries reside. It is nestled on the waterfront with a welcoming environment that reflects its lively community. This is a great place to grab a cup of coffee and do some work or catch up with a friend!

Crafted Scene and Bars

The legendary Sam Jordan's Bar and Grill and some fresh faces on the block – including Seven Stills and Laughing Monk Brewing – blend both past and present. Bayview's breweries attract people from all over, both beer aficionados and those just looking for a great spot on a Sunday afternoon.

A Global Cuisine Hub

The diversity in culture is also reflected in the Bayview food scene. You can expect southern style cuisine from Auntie April's Restaurant and All Good Pizza serves up Neapolitan style brick over pizza with an all-good rep!

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KQED Food

BAY AREA BITES

5 Places to Get Your Food Business Started

Patrick Wong
Oct 12, 2018



The Bay Area is where start-ups come to be born, (hopefully) thrive, and, in unfortunate cases, die. Whether it's hardware, software, or somewhere in between, surviving in the Bay as an entrepreneur is a tough thing to do. And when it comes to food, it's even tougher. Faced with a mountain-high pile of permitting and regulations to figure out, skyrocketing rent costs, and increasingly difficult to hire skilled labor—all on top of a razor-thin profit margin—making a food startup work is not an easy thing to do. That's not to say it's impossible of course—a good idea and a lot of grit can get you far, but a lack of resources can really stymie the progress.

Thankfully, there are places in the Bay that aim to champion the budding food entrepreneurs that are here, providing them with space, equipment, and even mentoring to help them achieve their food dreams. We're taking a look at five Bay Area co-working spaces that are giving food start-ups a literal home to grow into successful businesses. Success stories like Azalina's, Kika's Treats, and Minnie Bells are testaments to how vital it is to have spaces providing this type of support in such a rough business landscape like San Francisco.

Eclectic Cookery

[103 Horn Ave](#)

San Francisco, CA 94124



Eclectic Cookery is outfitted with industrial equipment for members to use. (Eclectic Cookery)

Nestled in the Shipyard and the Bayview, [Eclectic Cookery](#) is a hidden culinary gem in otherwise food desert-y neighborhoods.

Founded by a team of friends who all worked in the food and hospitality industries, Eclectic has been around for a few decades and has weathered the Bay with countless food entrepreneurs, providing coworking kitchen space among its few kitchens in the Shipyard and Bayview.

All of their kitchens provide commercial equipment and can be used for full-on production, recipe testing, or simply to store professional-grade equipment that cannot be kept at home. Eclectic Cookery members pay an annual fee and a modest hourly rate to use the kitchen with any storage fees on top of that, and they have access to the kitchens every day and any time of the day.

Members are accepted on a constantly rolling basis, where several members have been around for years and call Eclectic their home base for their businesses.



SAN FRANCISCO

OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO
LONDON N. BREED, MAYOR

OFFICE OF SMALL BUSINESS
REGINA DICK-ENDRIZZI, DIRECTOR

**Legacy
Business
Registry**

Application Review Sheet

Application No.: LBR-2019-20-018
Business Name: Gamescape
Business Address: 333 Divisadero Street
District: District 5
Applicant: Thomas Yohei Hamilton, Manager
Nomination Date: November 13, 2019
Nominated By: Supervisor Vallie Brown

CRITERION 1: Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years? Yes No

333 Divisadero Street from 1985 to Present (34 years).

CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community? Yes No

CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms? Yes No

NOTES: N/A

DELIVERY DATE TO HPC: November 25, 2019

Richard Kurylo
Program Manager, Legacy Business Program



Member, Board of Supervisor
District 5



City and County of San Francisco

Vallie Brown

November 13, 2019

San Francisco Office of Small Business
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102
City Hall Room 140

Dear Colleagues,

I am pleased to nominate Gamescape, located at 333 Divisadero Street for the Legacy Business Registry. Gamescape is family-owned game store located in District 5's Western Addition Neighborhood. It has served the neighborhood for over 34 years – providing a place where community members and gaming enthusiasts can gather together to enjoy the world of tabletop gaming.

Since opening in September 1985, the business has provided a large selection of exclusive tabletop games for purchase and remained welcoming and open to gaming enthusiasts as an event space for tabletop gaming tournaments. Gamescape also remains an engaged and contributing neighbor in the Western Addition. The owner, Robert J. Hamilton and his staff are regular sponsors of the North of the Panhandle Neighborhood Association's (NOPNA) annual block party. They have also hosted game tables at the annual Peace Festival in the Buchanan Mall, and in June of this year they donated boxes of games to a local non-profit during a fundraiser held in conjunction with Divisadero's Art Walk.

Gamescape's commitment to the art and culture of tabletop gaming, to the Western Addition Community, and to District 5 ought to be commended – and including them in the Legacy Business Registry is the perfect way to do so.

It is for these reasons that I am proud to nominate Gamescape to the Legacy Business Registry. If you have questions related to this nomination, I can be reached by phone at: (415) 554-7630 or by email at: brownstaff@sfgov.org.

Sincerely,

A handwritten signature in black ink that reads "Vallie Brown".

Supervisor Vallie Brown
District 5
City and County of San Francisco

Section One:

Business / Applicant Information. Provide the following information:

- The name, mailing address, and other contact information of the business;
- The name of the person who owns the business. For businesses with multiple owners, identify the person(s) with the highest ownership stake in the business;
- The name, title, and contact information of the applicant;
- The business's San Francisco Business Account Number and entity number with the Secretary of State, if applicable.

NAME OF BUSINESS:		
Gamescape		
BUSINESS OWNER(S) (identify the person(s) with the highest ownership stake in the business)		
Robert Hamilton		
CURRENT BUSINESS ADDRESS:	TELEPHONE:	
333 Divisadero ST San Francisco, CA 94117	(415) 621-4263	
	EMAIL:	
	gamescapesf@gmail.com	
WEBSITE:	FACEBOOK PAGE:	YELP PAGE
www.gamescapesf.com	facebook.com/gamescapesf/	yelp.com/biz/gamescape-san-francisco

APPLICANT'S NAME	
Thomas Yohei Hamilton	<input type="checkbox"/> Same as Business
APPLICANT'S TITLE	
Manager	
APPLICANT'S ADDRESS:	TELEPHONE:
[REDACTED]	[REDACTED]
	EMAIL:
	[REDACTED]

SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	SECRETARY OF STATE ENTITY NUMBER (if applicable):
0438581	

OFFICIAL USE: Completed by OSB Staff	
NAME OF NOMINATOR:	DATE OF NOMINATION:

Section Two:

Business Location(s).

List the business address of the original San Francisco location, the start date of business, and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business. If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address. For businesses with more than one location, list the additional locations in section three of the narrative.

ORIGINAL SAN FRANCISCO ADDRESS:	ZIP CODE:	START DATE OF BUSINESS
333 Divisadero St San Francisco, CA	94117	9-1-1985
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	9-1-1985 to Present Day	
OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:
OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:
OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
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		Start:
		End:
OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:
OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

Section Three:

Disclosure Statement.

San Francisco Taxes, Business Registration, Licenses, Labor Laws and Public Information Release.

This section is verification that all San Francisco taxes, business registration, and licenses are current and complete, and there are no current violations of San Francisco labor laws. This information will be verified and a business deemed not current in with all San Francisco taxes, business registration, and licenses, or has current violations of San Francisco labor laws, will not be eligible to apply for the Business Assistance Grant.

In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

- I am authorized to submit this application on behalf of the business.
- I attest that the business is current on all of its San Francisco tax obligations.
- I attest that the business's business registration and any applicable regulatory license(s) are current.
- I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

Thomas Hamilton

8/9/2019



Name (Print):

Date:

Signature:

GAMESCAPE

Section 4: Written Historical Narrative

CRITERION 1

a. Provide a short history of the business from the date the business opened in San Francisco to the present day, including the ownership history. For businesses with multiple locations, include the history of the original location in San Francisco (including whether it was the business's founding and or headquartered location) and the opening dates and locations of all other locations.

Gamescape was established in September of 1985 in San Francisco's Western Addition neighborhood by Robert J Hamilton. Robert envisioned the business as a place where the local community and gaming enthusiasts alike could gather and enjoy the world of tabletop gaming. Located on 333 Divisadero Street between Oak and Page streets, Gamescape has continuously operated since its grand opening without any extended closures or changes in location. The business is renowned for the selection of games it offers for purchase, as well as providing an event space for tabletop gaming and tournaments.

Gamescape is Robert's second business involving tabletop games. After moving to San Francisco from New York in the early 1970s, he quickly realized, when in search of chess books, that San Francisco did not have a proper game store for him to visit. Having a passion for chess and backgammon, Robert decided to embark on opening the first game store in San Francisco on Kearny Street called "Gambit" in 1974. Mainly a chess and backgammon store, Robert promoted the hobby by organizing tournaments at local hotels. Gambit had been in operation for over 10 years, but after the closure of Gambit due to partnership disagreements, Robert took on the task of opening another game store as a sole proprietor.

In the mid 1980s, Robert continued searching the city for an ideal location for his business, then saw an opportunity in a building located on Divisadero Street in the Western Addition. Using the money he saved from driving a cab while also borrowing money from his mother, he convinced the landlord to do much needed renovations to the ground level space at 333 Divisadero Street. Once the renovations were complete, Robert opened Gamescape in September of 1985, making the store one of a few retail businesses on Divisadero Street at the time.

Robert's vision for Gamescape revolved around offering the best and highest quality games available, as well as providing a space to host events for games and tournaments. The store consists of several departments, including board games, role playing games, classic games, family games, miniature games, playing cards, mechanical puzzles and jigsaw puzzles. As time passed, the store continued to stock popular games that attracted gamers and shoppers alike to Divisadero Street.

The 1990s saw commercial growth in the Western Addition with many new businesses finding opportunities in the neighborhood. During that time, games like Magic The Gathering, Dungeons & Dragons and Warhammer took hold within the gaming communities in San Francisco. Gamescape strived to support those communities by providing space to host the games, as well as offering the products to play the games. Throughout the early 2000s, the gaming landscape continued to evolve with the resurgence of the European strategy games and the classic game of poker. Within the last 10 years, tabletop games have reached a point of cultural phenomenon with all genres of gaming being fully supported, whether by designers and producers or players and communities. As the neighborhood's landscape changed over the decades, so did the hobby gaming industry, and with that Gamescape has filled the demand for the need of a friendly, local gaming store.

With the success of the San Francisco location, Robert was able to expand his business to two other cities, San Rafael and Palo Alto, during the late 1990s and early 2000s. While those two locations were successful in their own right, over time the Palo Alto store shuttered and the San Rafael location was sold for financial reasons. Robert retained the San Francisco location due to the fact that he enjoyed working at the store and he was a resident of San Francisco.

Serving generations of San Franciscans, Gamescape has committed to the community it calls home by offering the best the world of tabletop gaming has to offer and by providing an event space for community members where they could congregate. Gamescape plans on continuing the legacy of uniquely San Francisco establishments run by San Franciscans.

b. Describe any circumstances that required the business to cease operations in San Francisco for more than six months?

Not applicable.

c. Is the business a family-owned business? If so, give the generational history of the business.

Robert Hamilton is the sole proprietor of Gamescape and has operated the business for the last 34 years. His son, Thomas Hamilton, has worked at the store as a manager since 2009.

d. Describe the ownership history when the business ownership is not the original owner or a family-owned business.

Not applicable.

e. When the current ownership is not the original owner and has owned the business for less than 30 years, the applicant will need to provide documentation of the existence of the business prior to current ownership to verify it has been in operation for 30+ years. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.

Robert Hamilton remains the sole proprietor of the business and has owned and operated Gamescape for the last 34 years.

f. Note any other special features of the business location, such as, if the property associated with the business is listed on a local, state, or federal historic resources registry.

The historic resource status of the building at 333 Divisadero Street is classified by the Planning Department as category A, Historic Resource Present with regard to the California Environmental Quality Act.

The building is located in the Eligible Buena Vista North Historic District. The neighborhood north of Buena Vista Park consists primarily of two- and three-story residential buildings that were constructed during the late 19th and early 20th century. A few churches and institutional properties are additionally located in the district. The area exhibits a predominant "Victorian-era" and "Edwardian-era" architectural character and includes styles such as Italianate, Stick-Eastlake, Queen Anne, Craftsman and Edwardian. The area also exhibits a unifying pattern of development that results from construction of primarily wood-frame, wood-clad detached residential buildings that are two to three stories tall and located on long, narrow residential lots. Most dwellings are located at the fronts of lots, with minimal or no front yard and/or side yards. Buena Vista Park was established in 1867 when San Francisco's Committee on Outside Lands reserved the 36-acre, steeply sloped hill as the first official park in the City's system. As soon as Golden Gate Park was established, the City began planning the area around the park, including the Panhandle in 1870. In 1883 the Haight Street Cable Car line, an extension of the Market Street Railway, was established, making the park and surrounding neighborhood accessible to residents. Visitors were also attracted to Paul Boyton's amusement park "The Chutes," which was located along Haight Street between Clayton and Ashbury streets from 1895-1902. In the 1890s, residential development flourished in the area as the result of the transportation and infrastructure improvements nearby. The 1906 Earthquake and Fire forced residents from downtown into the outlying neighborhoods, and the neighborhood experienced another development boom after the disaster. The area became a temporary refuge and a permanent home for San Franciscans seeking a safer place to live. By 1915, the district was nearly 100% built out.

CRITERION 2

a. Describe the business's contribution to the history and/or identity of the neighborhood, community or San Francisco.

When Robert first opened Gamescape in 1985, Divisadero St was not known as the commercial corridor it is now. Being one of the few retailers on Divisadero St at the time, the store represented the neighborhood's potential to be a destination for residents from other parts of the city.

During his years at Gambit, Robert started some of the first organized backgammon tournaments and chess tournaments in San Francisco, creating an event for local residents in which to participate. To this day, Gamescape hosts weekly events at the store, continuing the tradition of tabletop gaming within the city.

Being a direct descendant of the first game store in San Francisco, Gamescape is known for being a groundbreaker in the hobby retail industry. Since 1985, Gamescape quickly grew a reputation of being a friendly local game store on Divisadero Street where people could sit down and play games. Throughout those years, hobby gaming has grown within the city and now has become a widely accepted subculture.

b. Is the business (or has been) associated with significant events in the neighborhood, the city, or the business industry?

Locally, Gamescape has been a sponsor of NOPNA's (North of the Panhandle Neighborhood Association) annual block party. The store has also hosted a games table at the Peace Festival in the Buchanan Mall, which is an event that promotes peace, health and unity. In June of 2019, Gamescape donated boxes of games to a local non-profit called the OTTP (Occupational Therapy Training Program) during their fundraiser held in conjunction with Divisadero's Art Walk.

Within the tabletop gaming industry, Gamescape hosts Free RPG (Role Playing Game) day which is an annual event held in June. The event allows for people new to the genre to learn more about what an RPG is and to participate in a campaign. Another event Gamescape hosts annually is International Tabletop Day which is also held in June. International Tabletop Day is an event that celebrates tabletop gaming with open games for people to play and meet new players. In May of 2019, Gamescape was a primary sponsor for Kublacon, which was held at the Hyatt Regency in Burlingame. Kublacon is the largest tabletop gaming convention west of the Mississippi.

c. Has the business ever been referenced in an historical context? Such as in a business trade publication, media, or historical documents?

Gamescape has been mentioned numerous times in local media. The San Francisco Chronicle annually published a holiday games listing "the best board games of the year," and Gamescape was often mentioned as a place to purchase those games. The San Francisco Bay Guardian throughout the 1990s and early 2000s awarded Gamescape as "Best Game Store" at which to shop (photos of plaques included). San Francisco Magazine published two stories on Gamescape, one depicting the subcultures of San Francisco and the other listing the store in the category of "the best places to shop in SF."

In July of 2019, SFGate published an article titled "How does an SF board game store exist in a digital world?" And in May of 2017, SFGate listed Gamescape as "The Best Places to Shop in the Western Addition." Following are links to the two SFGate articles:

<https://www.sfgate.com/entertainment/gaming/article/San-Francisco-board-game-stores-gamers-Gameescape-14070398.php#photo-17818273>

<https://www.sfgate.com/travel/article/The-best-places-to-shop-in-the-Western-Addition-11116167.php>

d. Is the business associated with a significant or historical person?

Over the years, notable people have been patrons of Gamescape as well as participants in events. Robin Williams was a frequent customer who was always interested in the latest miniatures Gamescape had to offer. Hunter Pence, in the years he was playing for the Giants, was known to participate in Gamescape's Fright Night Magic (a collectible card game.) Lucille Ball participated in backgammon tournaments that were organized by Robert Hamilton in the late 1970s. Sean Astin, actor in the Lord of the Rings Trilogy, has been a patron of Gamescape throughout the years.

e. How does the business demonstrate its commitment to the community?

Gamescape demonstrates its commitment to the community by being an active participant in community affairs, whether it be through donating boxes of games to local schools and nonprofits, hosting weekly game nights at the store for community members to participate in or donating funds to local causes.

Gamescape often sends a representative to local merchant's meetings and neighborhood association meetings to offer input and to gauge what the local sentiment is at the time.

f. Provide a description of the community the business serves.

The community Gamescape serves is a diverse combination of avid gamers, casual gamers, local residents and families, local businesses and organizations, tourists and those who are interested in learning more about the gaming hobby. The demographics of the average customer varies since gaming is such a widely participated hobby. The hobby gaming community has grown immensely in recent years, and Gamescape has continued to provide the most relevant store to that community by stocking the latest games and offering industry insight to those who seek it. The Western Addition has also changed a lot over the years from being a neighborhood mainly populated by residents to a significant commercial corridor for the city. Throughout those years, Gamescape has adapted to the demands by upgrading store fixtures and infrastructure to reflect the vibrant nature of the neighborhood.

g. Is the business associated with a culturally significant building/structure/site/object/interior?

There are several culturally significant features of the business that make it uniquely a San Francisco entity. One feature is the logo of Gamescape. The logo is a silhouette of the San

Francisco skyline circa 1985. The logo is represented several times on the exterior of the store, the most prominent of which is the locally handmade sign that suspends over the sidewalk of Divisadero Street. The other two forms of the Gamescape logo are situated on the two main windows of the store: one window has a hand painted version of the logo, while the other window displays a neon sign version of the logo.

Another feature that defines the business is the interior setting of the store, specifically the hardwood floors and the high ceilings. The setting for the retail space provides the ambiance of shopping inside an early 1900s Edwardian building which cannot be replicated in the modern styled buildings. The Divisadero corridor is aligned with buildings built in the early 1900s, and that is one of the main reasons for the appeal the neighborhood has.

h. How would the community be diminished if the business were to be sold, relocated, shut down, etc.?

If the store were to close its doors, the community would be diminished because there would be one less uniquely San Francisco business run by San Franciscans available to residents. Also, people generally enjoy shopping at game stores, and a unique shopping experience would be missed. An open event space accompanied by a free-to-use gaming library would no longer be available for community members to use. A closure of the store would result in one less place of gathering for residents.

Gamescape is one of a handful of hobby shops still operating in the city today. Gaming stores in specific are rare, and gaming hobbyists would have one less destination in San Francisco to visit. Gamescape employs seven people, so if the store did close there would be seven fewer jobs available in the city.

CRITERION 3

a. Describe the business and the essential features that define its character.

The essential features of Gamescape that make the business unique is its dedication to offering the best products and service the industry of tabletop gaming has to offer. We pride ourselves in the customer service that is offered, as well as maintaining an inventory of high quality games that are available to purchase on any given day. The store was envisioned to represent all the genres of tabletop gaming in order to be known as "an all-around game store."

Located in a historic Edwardian building built in the early 1900s, the store has the ambiance of shopping in a uniquely San Francisco setting. The store is also open 362 days of the year, which allows the establishment to be relied upon within the community.

Another essential feature that defines the store is the open gaming space that is available to anyone interested in playing or learning tabletop games. Unlike a bar or a restaurant, there isn't any upfront costs of walking to Gamescape and picking up a board game and enjoying it with

friends. This makes the event space inclusive to all income brackets and ages, as well as being a safe place for people to convene.

b. How does the business demonstrate a commitment to maintaining the historical traditions that define the business, and which of these traditions should not be changed in order to retain the businesses historical character? (e.g., business model, goods and services, craft, culinary, or art forms)

The business is committed to maintaining its historical traditions as one of the first game stores in San Francisco. Those traditions are a commitment to community, a commitment to maintaining a safe space that is open to everybody and a commitment to informing people of the best qualities that tabletop gaming has to offer. All of these traditions are demonstrated on a day to day basis by offering events for people to join, having consistent store hours that can be relied upon and having an inventory of quality items while offering our best advice/service on any given question or request.

c. How has the business demonstrated a commitment to maintaining the special physical features that define the business? Describe any special exterior and interior physical characteristics of the space occupied by the business (e.g. signage, murals, architectural details, neon signs, etc.).

Gamescape continually maintains the exterior signs by repairing any damages that may occur to the signs or windows, and power washing the façade of the building to make sure the signs are visible. The interior of the store is preserved through maintenance and care. The hardwood floors are constantly being protected with the application of waxes and polyurethane.

d. When the current ownership is not the original owner and has owned the business for less than 30 years; the applicant will need to provide documentation that demonstrates the current owner has maintained the physical features or traditions that define the business, including craft, culinary, or art forms. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.

Not applicable.





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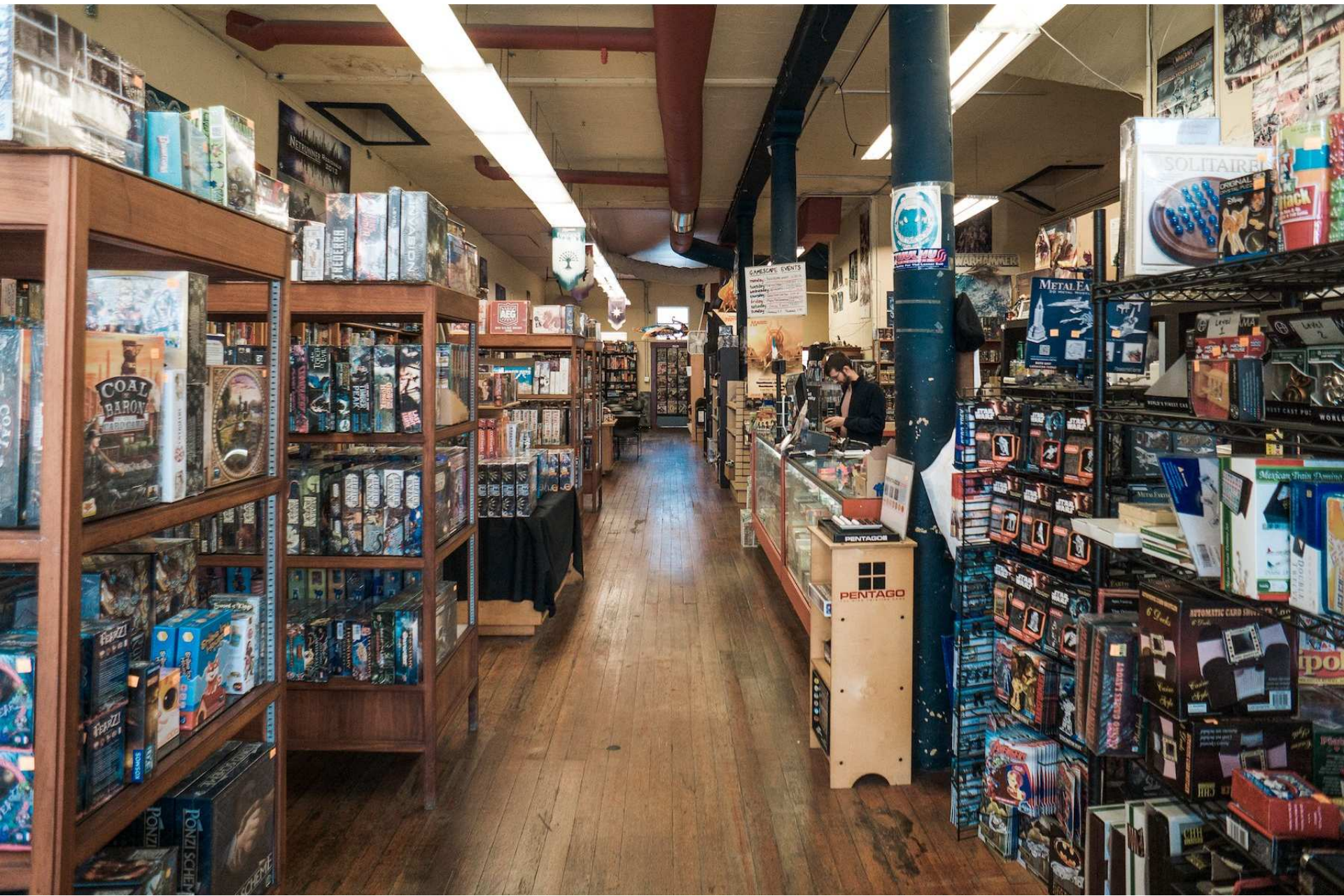
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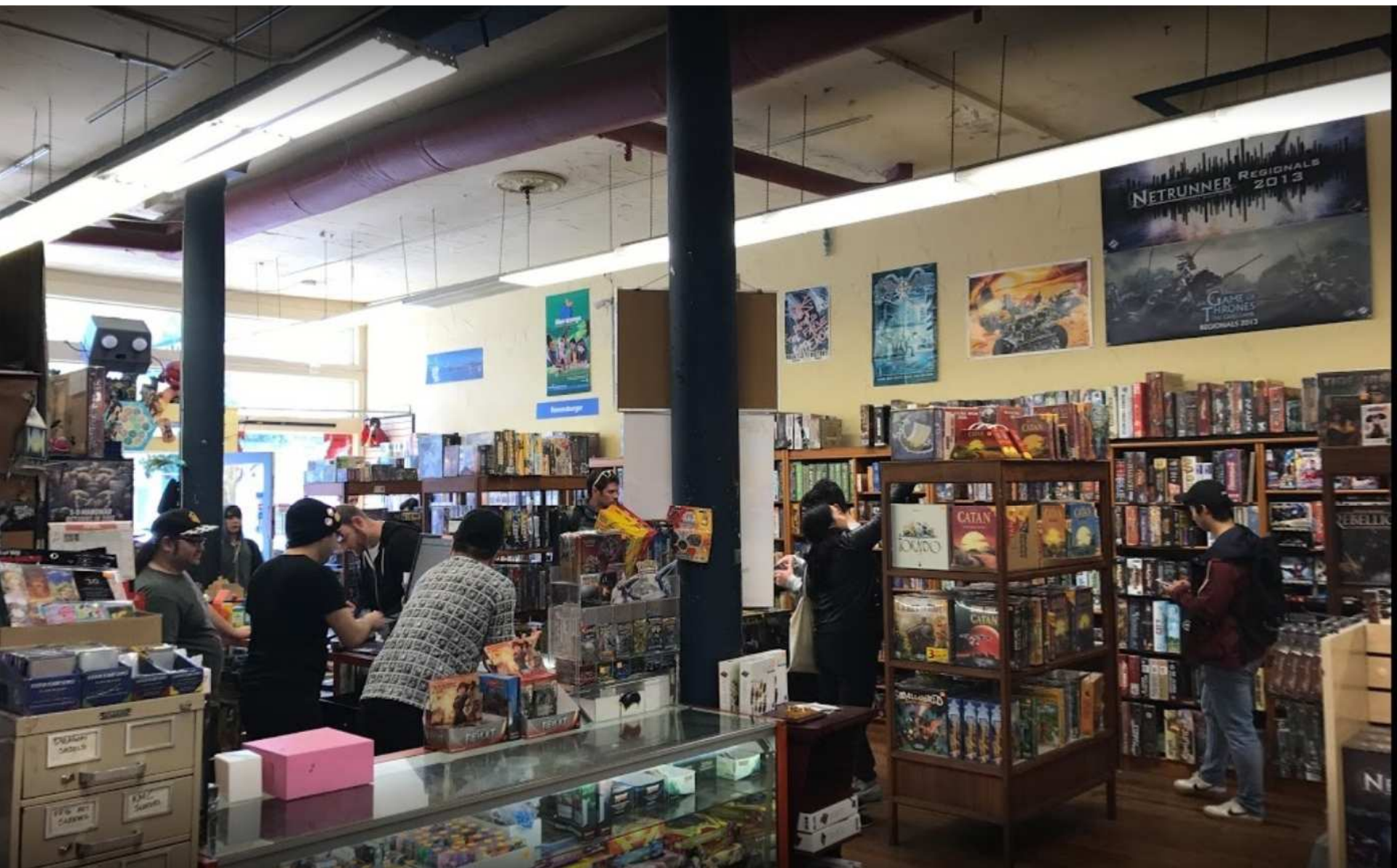






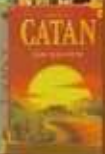
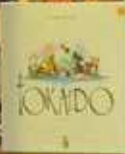








NETRUNNER REGIONALS 2013
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- tuesday**: POKÉMON LEAGUE 5-7 } X-WING LEAGUE 7-10
EVERY OTHER TUESDAY
- wednesday**: D&D ENCOUNTERS 5-7:30 } CASUAL SKIRMISH
NIGHT 7:30-10
- thursday**: FANTASY FLIGHT CARD GAMES 6:30-10
- friday**: MAGIC: THE GATHERING CASUAL PLAY 3-7
FNM 7-11
- saturday**: SPECIAL EVENTS CHECK WEBSITE FOR
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- sunday**: WARHAMMERS 11-5 } WARHAMMER 5-10



12:51

OPEN TABLE HOUSE RULES

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RESERVE YOUR SEATING PLEASE
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THEY ARE THE ONLY RULES YOU NEED

PLEASE PLAY RESPONSIBLY
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PLEASE CLEAN UP AFTER YOURSELF

PLEASE DON'T DRINK
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ent and distinctive qualities.

Gifts of Age, is, above all, a book for the young. While it serves as a lively testament to the women who appear in its pages, it also reminds the rest of us that old age need not be a saga of senility and despair. "These women," writes Painter, "have learned to live in the moment, like true existentialists, released from the burden of the past and without fear of the future."

— P. C.

Koko's Kitten

By Dr. Francine Patterson. Scholastic Books, 32 pages \$9.95.

Who is Koko? "Fine animal gorilla," Koko answers, using a few of the 500 American Sign Language symbols she knows.

Although much more of the story could be told in Koko's own words, this little book (intended for children between the ages of 9 and 12) still manages to draw readers into the wonder of this 14-year-old gorilla's mind. It features a generous selection of color photographs of Koko and All Ball, Koko's pet gray Manx kitten, taken by Ronald H. Cohn, a photographer who has been in Koko's life since Dr. Patterson began working with the gorilla in 1972.

— Molly Dwyer

I Gotta Go: The commentary of Ian Shoales

By Ian Shoales. Perigee Books, 185 pages, \$7.95 paper.

Anyone who has ever listened to Ian Shoals on National Public Radio will be happy to know his sharp-witted, wise-cracking commentaries are finally available in print. *I Gotta Go* features nearly 100 mini-essays, a few of them written

especially for this collection, and the rest appearing as they were first aired on either radio (NPR's *All Things Considered*) or television (ABC's *Nightline*). Shoales, a member of the San Francisco-based Duck's Breath Mystery Theatre, delivers his wonderfully wry critiques with a healthy dose of sarcasm. His subject matter ranges from the Cold War ("If Detroit had been running the arms race, they would have taken The Bomb off the market in 1962") to yuppies ("The word doesn't connote a Gary Hart supporter to me, but rather conjures the image of a tiny aquarium fish with perhaps a small amount of brain damage") to patriotism ("It's hard to pay attention to America, and America wants attention so badly"). This book has a valuable philosophy to impart: A bad attitude is socially acceptable when accompanied by a good sense of humor.

— Jim Curtright

continued next page

American Flag (\$11.95) is a futuristic "graphic novel," reminiscent of Philip K. Dick, in which politically correct heroes battle the corporations that want to rule America. **Judge Dredd** (\$1), from England's Eagle Comics, is set in post-nuclear, fascist-ruled America ("Judge Dredd: He is the LAW and you'd better believe it!"). Also, you may consider giving a serious comics collector **Overstreet's Update** (\$3.95), the definitive reference source for comic book prices and availability.

Underground Comix

Underground comix trace their origins back to the publication of the first *Zap* in 1967. Today, the work of the artists that got their start in *Zap*'s early issues — Robert Crumb, S. Clay Wilson, Gilbert Shelton, Victor Moscoso — has become known throughout the world. Still, most of those early underground artists have never risen entirely above ground. You can find recent examples of their work, alongside the work of newer underground artists like Terry Boyce, Kaz, Wordo and Peter Bagge, in **Weirdo** (\$2.25). Starting under the editorship of Crumb, *Weirdo* has become one of the most important underground titles of the last five years.

Of the ten issues of **Slow Death** (\$2) published since 1970, six are still readily available — and they're worth finding. **Slow Death** is renowned for its socially and politically conscious storylines and top-notch art (by Dave Sheridan, Tim Boxell and Greg Irons, among others).

Megaton Man (\$2) is a hilarious parody of Marvel Comics-type superheroes (the latest issue pits the inept title character against "partyers from Mars"). This is some of the best comic book lampooning since *Mad* switched from a comics to a magazine format in the late 1950s.

Commiss From Mars, The Red Planet (\$1.50) was

started in 1973 by Tim Boxell (of *Slow Death* fame), but only two issues have come out since. The covers by artist John Pound are classics, and contents include artwork by S. Clay Wilson, Greg Irons and Spain Rodriguez.

Reid Fleming, World's Toughest Milkman was started in 1980 by Vancouver artist David Boswell. Featuring a particularly offbeat brand of social satire, **Reid Fleming** has gone on to become one of the most successful new underground comix.

Eric Gilbert created **Viper** (\$2) while he lived in France and, this year, edited a U.S. edition. The new version contains some material

translated from the original, as well as a few new stories. Containing work by artists from both sides of the Atlantic, **Viper** may be the first truly international underground comix.

If you want to learn more about underground comix, or want to enlighten someone else, pick up a copy of Jay Kennedy's **The Official Underground and Newwave Comix Price Guide** (\$9.95). Featuring essays by Bay Area comix pioneers such as Don Donahue, Gary Arlington and Ron Turner, this book is the ultimate (and plops only) compendium of underground comix lore.

— Randall Koral and Tim Sinclair

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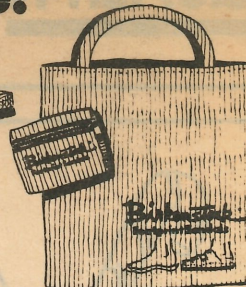
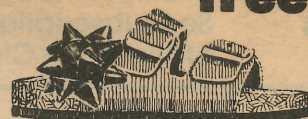


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Five places to play games

FIVE PLACES

Audrey Medina, Special to The Chronicle Published 4:00 am PDT, Thursday, June 2, 2011



IMAGE 1 OF 3

Scrabble

Life is a game, so toss those dice and make your move. Start a war, build a world or make up words with no vowels.

Board games of all topics and levels of complexity are keeping pubs and coffeehouses busy, while classics such as Scrabble, Clue and Battleship are being rediscovered for family game night. Whatever your age, inclination or interest, there's a board game for that, especially in these spots, where board game lovers will not get bored.

1. GameScape, San Francisco

This shop offers an amazing selection for children, newbies and hard-core gamers. It's the place to find lost game pieces and foreign games, as well as to schedule space for your clubs and meet-ups. 333 Divisadero St., (415) 621-4263, www.gamescapesf.net.

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Satanic Bay Area

Target audience: Atheists/agnostics, political activists, performance artists

No, they don't eat babies. Founded in 2015 as a grassroots atheistic group to fuel left-wing political action, Satanic Bay Area's members say they invoke the Prince of Darkness as a wry subversion of mainstream religion. But that doesn't mean you won't find black robes, candles or invocations being recited at one of its Black Masses. "A lot of people's ideas about satanism are influenced by pop culture," says Simone C., who declined to give her full name. "So we decided to go with it." Once a month, the group meets at Wicked Grounds coffee shop to plan some uniquely devilish activism. Recently, some members protested Brett Kavanaugh's appointment to the U.S. Supreme Court by holding a "curse-a-thon." For every dollar donated, with proceeds going to Planned Parenthood, the group pledged to fax a letter embedded with a curse to Kavanaugh supporters in the Senate. They raised \$666.

Spinsters of San Francisco

Target audience: Young professionals, unmarried women

Cast aside your notions of decrepit old women obsessed with crocheting and cats. A social nonprofit made up of professional, unmarried women between the ages of 21 and 35, Spinsters of San Francisco has been fostering female fellowship in the Bay Area for nearly 90 years. "When the group was created, it was common for unmarried women in their mid-to-late 20s to be considered spinsters," says SOSF's Claire Callahan. "We take pride in the term 'spinster' because we have so many accomplished, worldly and ambitious women as members." Today, the group continues its founding members' legacy of volunteerism and fundraising. This February, members will gather for a gala at the Fairmont San Francisco to support La Cocina, a kitchen incubator program that works with chefs, primarily women and people of color from low-income backgrounds, to break into the food industry.

Biohackers San Francisco

Target audience: Health and wellness enthusiasts, science nerds

If you've ever relied on your morning cup of coffee to jump-start your day, you've already flirted with biohacking. With local chapters from Minneapolis to Moscow, Biohackers Collective provides a platform for perfectionists obsessed with optimizing their health and productivity—from edge-seeking entrepreneurs trying brain-boosting supplements to tech-savvy athletes. For the most part, the members of Biohackers Collective aren't part of the "grinder" community, the DIY cyborgs splicing magnets into their fingertips and RFID tags under their skin. "It's a misconception that we're doing something complicated or super-risky," says Thomas Melching, who organizes the collective's San Francisco chapter. "[We] do a lot of research before trying anything."

Gamescape

Target audience: Role-playing fanatics, board game aficionados

While not a subculture in itself, tucked away in the Lower Haight, Gamescape has been building a reputation as San Francisco's friendly neighborhood board game store since 1985. But, if you stick around after buying the latest expansion for Cards Against Humanity, you might find yourself transported to another world entirely. On Tuesday nights, fledgling Pokemon trainers draw their best holographic Charizard card for the store's weekly Pokemon League. On Fridays, they travel to the multiverse and duel other Planeswalkers in Magic: The Gathering. And, on Wednesday nights, up to 60 players, both newbies and role-playing vets alike, roll some dice and spin a good yarn as part of the store's weekly Dungeons & Dragons conclave. "People get into the storytelling and the role-playing," says Gamescape's Tom Hamilton. "It breathes a lot of life into the store." Just try to steer clear of the Demogorgon.

Bay Area Skeptics

Target audience: Scientific skeptics, lovable pedants

If you keep finding yourself wagging a disapproving finger at that friend who insists on peddling the latest pseudoscience trends and cargo cult science, you may want to check out Bay Area Skeptics. "We're not skeptical of science; we're all science fans," says Eugenie "Genie" Scott, president of the local interest group. "We're skeptical of extraordinary claims." Following in the footsteps of renowned eyebrow-raisers like Carl Sagan, Isaac Asimov and Stephen Jay Gould, the San Francisco skeptical community has challenged everything from ghosts to astrology since 1982. Each month, the group's recurring SkepTalk series brings a new brainy expert to Berkeley's La Peña cultural center to debunk a different misconception. Last year, it tackled the top 10 myths about homelessness.

San Francisco Bay Area Curling Club

Target audience: Winter sports devotees, aspiring Olympians

Yes, curling is very much a thing in the Bay Area. With curlers spanning several different clubs from Silicon Valley to Oakland, the sport attracts both competitive curlers and recent converts. "In the Bay Area, you have a ton of curlers who are 30-somethings," says Jay Diamond of the San Francisco Bay Area Curling Club. "They'll really do curling as counterculture, so they'll come onto BART with their curling brooms." Earlier this fall, the SFBACC leased a property in Oakland to build the state's sole dedicated curling facility. ■



<https://www.sfgate.com/entertainment/gaming/article/San-Francisco-board-game-stores-gamers-Gamescape-14070398.php>

San Francisco Chronicle

How does an SF board game store exist in a digital world?

By Drew Costley, SFGATE

Updated 10:58 pm PDT, Sunday, July 7, 2019



Tom Hamilton, shown here, is the owner of Gamescape in San Francisco. He took over the store, which has been open since 1985, from his father in 2009. The store, which features mostly analog games, thrives in an increasingly digital world. Photo: Drew Costley/SFGate.

In 1985, Nintendo launched its Nintendo Entertainment System gaming console in North America in what's remembered as a watershed moment for video games. That same year, San Francisco resident Robert Hamilton invested in hobby games, which are largely analog, when he opened Gamescape in the Western Addition.

It was a bit of a gamble. Gamers were getting more into video games like Super Mario Bros. and Excitebike, and he already had a game store, Gambit — which he opened in the 1970s — close on him.

But Hamilton, who was into hobby gaming himself, was determined to open a store where people who shared his interest could get the latest board games, card games, puzzles, and equipment for their tabletop role playing games.

In addition to that he wanted to create a community around hobby gaming that shared values like "inclusiveness, openness and being forthright and truthful ... and being genuine," said his son Tom, who was born the same year the store was opened.

Hamilton's investment ended up paying off. The store is going on its 35th year in the same location on Divisadero and Oak, in an increasingly digital world. The video game industry has grown to a \$43 billion industry and mobile gaming is projected to grow to \$106.4 billion by 2021, according to industry analyst Newzoo.

And there are stores like Razer, a video game store in Westfield Mall, and arcade bar Emporium, that's right down the street on Divisadero, creating spaces for gathering and community around digital games.

So how does a store like Gamescape manage to stay open in one of the world's most digital-friendly regions, especially one that's been drastically transformed by the wealth brought in by companies profiting off of digital technology?

It turns out the store has been one of the beneficiaries of the tech boom, according to Tom, who took over the business from his father in 2009.

"When you have a person who has more discretionary income, they're able to invest in their interests a little bit more," he said. "And it just so happens that a lot of people who have come into the region and have made some money are into hobby gaming ... We were sort of in the right place at the right time for this."

He said he thinks many of his older customers who make a living in tech are drawn to hobby games because they grew up with them, and because they offer a change of pace from their 9-to-5.

"I also think that the face-to-face aspect of board games and tabletop gaming has an appeal with a lot of the tech customers because you know a lot of people want to get away from the screens and want to sort of unplug," he said. "So analog gaming does that and you're able to meet people while tabletop gaming."



Sara Morales sorts through her Magic the Gathering cards during a game night at Gamescape in San Francisco. Photo: Drew Costley/SFGate.

Gamescape and lots of businesses like it in the region — Games of Berkeley and It's Your Move in the East Bay, Gamescape North in the North Bay, and Gator Games in the South Bay — offer lots of opportunities for people to build community through gaming.

Each night of the week at Gamescape is dedicated to a different type of hobby game: Mondays are for playing more traditional board games like Monopoly or Settlers of Catan; Pokémon cards is on Tuesdays; Dungeons & Dragons is on Wednesdays; Magic the Gathering is on Fridays.

The front of the store has bookshelves filled with games and puzzles organized by genre of game. Cooperative games are in one section, two-player games in another and classic board games in another. Beyond those sections, in the back of the store, there are several long tables where people congregate for the different game nights.



Dylan Gallo looks through his Magic the Gathering cards at a game night at Gamescape in San Francisco. Photo: Drew Costley/SFGate.



A player sorts his Magic the Gathering cards at a game night at Gamescape in San Francisco. The store has been operating in the same location for nearly 35 years. Photo: Drew Costley/SFGate.

On the Friday before San Francisco's Pride Parade, the store's gaming tables were nearly full of players competing in a Magic the Gathering tournament. The people playing in the tournament range in age from their preteens to middle age. The crowd is mostly male and mostly white, but it's more diverse than a lot of other social spaces in the Bay Area, especially in this part of San Francisco.

Players diligently passed out cards from a new set released by Wizards of the Coast, a popular game publisher that sanctions the tournaments at Gamescape and sponsors the game nights, but they were also catching up on each others' lives, sharing plans for weekend and cracking jokes.

The store makes a bit of money off of the sponsored game nights, which are free for players, but Tom said the sponsorships aren't the bread and butter of the store. "It sounds pretty simple but ... selling games straight to the customer is our main source of revenue," he said. "I think why a lot of customers come to us is because we have a vast selection and we have the games people are interested in."



PJ Forester laughs while sorting through his Magic the Gathering cards at a game night at Gamescape in San Francisco. Photo: Drew Costley/SFGate.



Bob Pieron tries decide between two cards before playing Magic the Gathering during a game night at Gamescape in San Francisco. Photo: Drew Costley/SFGate.

Just as video games have developed in complexity over time and expanded into different genres, so have hobby games, which has been key in the growth in popularity of those types of games, according to Tom. The mainstreaming of these types of games due to different pop culture phenomena, like Dungeons & Dragons being played in the Netflix show "Stranger Things" or the popularity of the mobile game Pokémon Go, has contributed to a bump in popularity for hobby games, too.

"Games and gaming were typically associated with people who weren't in the mainstream," Tom said, but as the acceptance of gaming has grown, the popularity of certain games has grown.

He struggled to find another word for "people who weren't in the mainstream," because they're his people, his customers and community.

He didn't want to call them nerds, as many might.

"I don't have that perception about it," he said. "We just like games and we enjoy playing them and having a place to host them."



Demetrius Marcoulides sorts his Magic the Gathering cards before playing in a tournament at Gamescape in San Francisco. Photo: Drew Costley/SFGate.



David Luong, manager of the hobby gaming store Gamescape in San Francisco, stands next to the paints, which are used to paint miniature figures for games like Dungeons & Dragons. Photo: Drew Costley/SFGate.



Chronicle / Paul Chinn

Fantasy war figurines are for sale at Gamescape. Photo: PAUL CHINN.

That's what keeps Gamescape in business — Bay Area residents' love of hobby gaming, the community that's grown over the decades through gaming, and the store's attentiveness to industry trends and customer needs. And though hobby gaming was a \$1.5 billion industry in 2018, gaming stores aren't exactly cash cows for the people who own them, especially in an era dominated by e-commerce sites like Amazon.

"Retail now is as tough as it's ever been," Tom said.

"You make enough to survive and live in the neighborhood," Tom said. "But people who open game shops or people who run game shops aren't necessarily in it for making a ton of money. It's more so for the appreciation of the hobby and for the love of the hobby. That you're able to provide a space like this for people in the community is more the driving force of why a person runs a business like this."

Drew Costley is an SFGATE editorial assistant. Email: drew.costley@sfgate.com | Twitter: @drewcostley

THANK You

DEAR TOM & STAFF AT GAMESCAPE,

OCCUPATIONAL THERAPY TRAINING PROGRAM (OTTP) WOULD LIKE TO THANK YOU FOR YOUR RECENT GENEROUS DONATIONS OF BOARD GAMES & PUZZLES FOR OUR AUCTION. YOUR WILLINGNESS TO HELP OUR CAUSE MAKES ALL THE DIFFERENCE FOR THE AT-RISK YOUTHS OF SAN FRANCISCO IN WHICH WE SERVE. ONCE AGAIN, OUR SINCEREST THANKS FOR THE WONDERFUL GAMES, AS WELL AS FOR YOUR KINDNESS, CONTRIBUTIONS, AND GENEROSITY TO OUR ORGANIZATION

THANK YOU,
OTTP COMMUNITY

CREATIVE ARTS

CHARTER SCHOOL

EST. 1994

25th Anniversary Gala Auction Team
1601 Turk Street
San Francisco, CA 94115

April 05, 2019

Gamescape SF

333 Divisadero St
San Francisco, CA 94117

Dear Gamescape SF,

Thank you so much for your generous donation of games, 10% discount on purchases, and the use of your store for our CACS family board game party on March 30 (estimated value \$230). We sold 26 tickets to the event during Creative Arts Charter School's 25th Anniversary Gala Auction on February 23, 2019. At \$35 each, that means you helped us raise an amazing \$910! We are tremendously grateful for your support in helping us exceed our goal.

Year after year, our auction plays a vital role in funding our program: the most progressive and enriching learning environment for children of San Francisco from all backgrounds in a public school setting. The proceeds from this year's event will be applied directly to our unique arts-integrated, project-based program, providing students with everything they need to be lifelong learners, collaborators, innovators, friends, and citizens.

We could not do it without the generosity of donors like you. Once again, Creative Arts Charter School thanks you for your kindness and for helping us to make a positive impact on the lives of our students.

Please retain this letter as a receipt for your contribution.
Creative Arts Charter School non-profit tax ID #94-320-5197

Sincerely,

Melanie Brooks & Elisabeth Sullins
Auction Co-chairs and Proud CACS Parents

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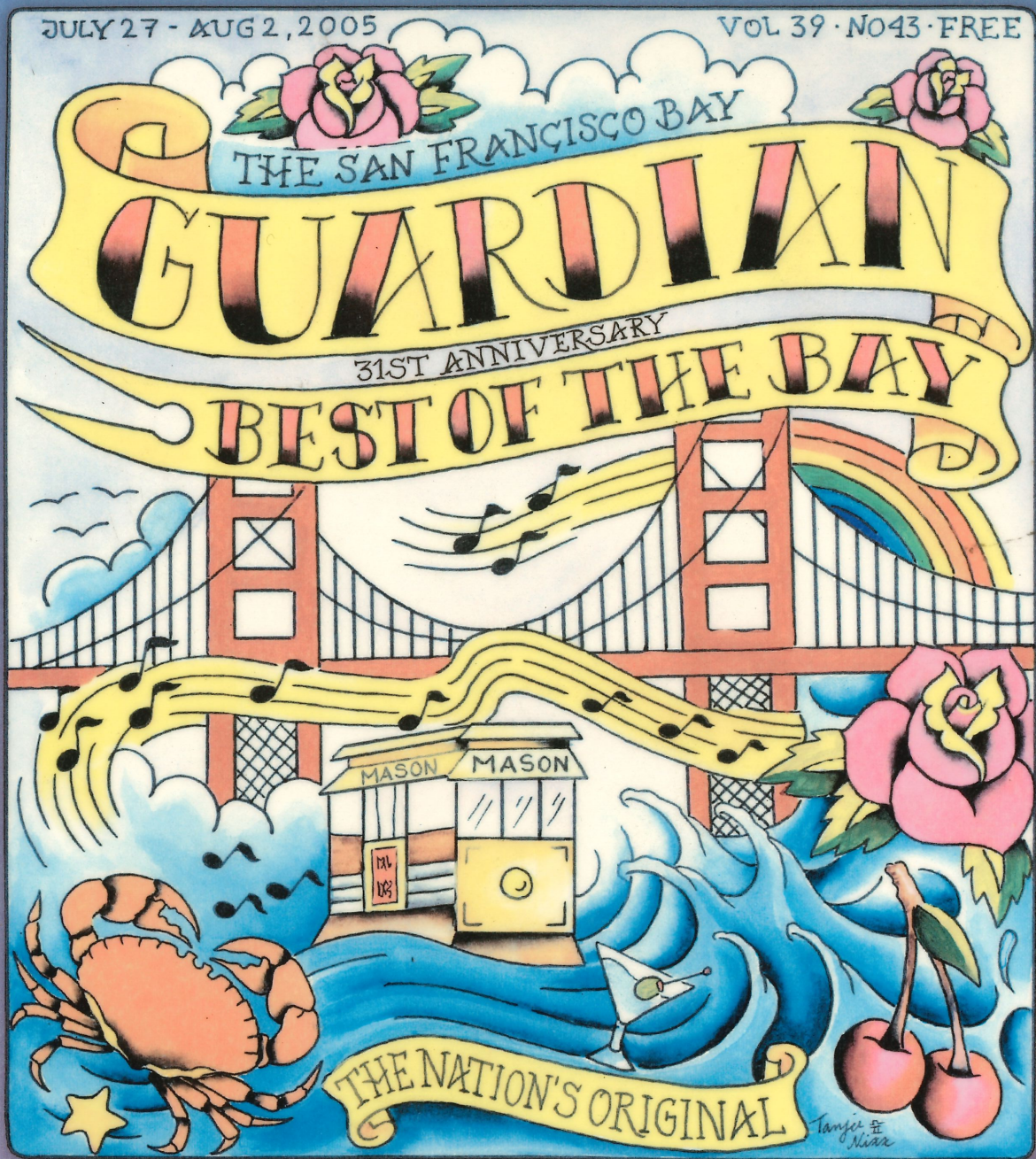
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OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO
LONDON N. BREED, MAYOR

OFFICE OF SMALL BUSINESS
REGINA DICK-ENDRIZZI, DIRECTOR

**Legacy
Business
Registry**

Application Review Sheet

Application No.: LBR-2019-20-017
Business Name: Lorna Kollmeyer Ornamental Plaster
Business Address: Hunters Point Shipyard, Building 115
District: District 10
Applicant: Lorna Kollmeyer, Owner/Partner
Nomination Date: November 7, 2019
Nominated By: Supervisor Shamann Walton

CRITERION 1: Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years? X Yes No

Hunters Point Shipyard, Building 104, Studio 1112 from 1988 to 2010 (22 years)
 Hunters Point Shipyard, Building 104, Studio 1111 from 1988 to 2010 (22 years)
 Hunters Point Shipyard, Building 115 from 1998 to Present (21 years)

CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community? X Yes No

CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms? X Yes No

NOTES: N/A

DELIVERY DATE TO HPC: November 7, 2019

Richard Kurylo
 Program Manager, Legacy Business Program



Member, Board of Supervisors
District 10



City and County of San Francisco

SHAMANN WALTON
華頌善

November 7, 2019

Office of Small Business
Attn: Small Business Commission
City Hall, Room 110
1 Dr. Carlton B. Goodlett Place
San Francisco, California 94102

Lorna Kollmeyer Ornamental Plaster
Attn: Lorna Kollmeyer
Hunters Pt Shipyard #115
San Francisco, California 94124

Re: Legacy Business Nomination for Lorna Kollmeyer Ornamental Plaster

To Whom It May Concern:

I am writing to express my support for Lorna Kollmeyer's application to recognize Lorna Kollmeyer Ornamental Plaster as a Legacy Business.

Lorna Kollmeyer has been doing ornamental plasterwork on Hunter's Point Shipyard since June of 1984, and in June of 1988 became a registered business with the City of San Francisco. LKOP is an integral facet to the proper restoration and maintenance of San Francisco's historic architecture, from the most significant historically designated buildings to unassuming individual residences. LKOP interacts with building contractors, painting contractors, homeowners, architects and color consultants – an array of extremely knowledgeable and talented colleagues from other disciplines who call LKOP in to help with their projects. For approximately 25 years, Lorna has been a member of Artistic License, a local guild of highly talented historic restoration specialists from many disciplines, dedicated to providing the resources for accurate and practical historic restoration.

Thank you for your consideration.

A handwritten signature in blue ink, appearing to read "Shamann Walton".

Supervisor Shamann Walton, District 10

Section One:

Business / Applicant Information.

Please provide the following information:

- The name, mailing address and other contact information of the business;
- The name of the person who owns the business. For businesses with multiple owners, identify the person(s) with the highest ownership stake in the business;
- The name, title and contact information of the applicant;
- The business's San Francisco Business Account Number and entity number with the Secretary of State, if applicable.

NAME OF BUSINESS:	
Lorna Kollmeyer Ornamental Plaster	
BUSINESS OWNER(S) (Identify the person(s) with the highest ownership stake in the business):	
Lorna Kollmeyer and Mike Dyar	
CURRENT BUSINESS ADDRESS:	TELEPHONE NUMBER:
Building 115, Hunters Point Shipyard San Francisco, CA 94124	(415) 312-6269
	EMAIL ADDRESS:
MAILING ADDRESS – STREET ADDRESS:	MAILING ADDRESS – CITY AND STATE:
<input type="checkbox"/> Same as Business Address	San Francisco, CA
P.O. Box 1841	MAILING ADDRESS – ZIP CODE:
	94188-1841
WEBSITE ADDRESS:	
www.lornakollmeyer.com	
FACEBOOK PAGE:	
www.facebook.com/LornaKollmeyer	
TWITTER NAME:	
APPLICANT'S NAME:	APPLICANT'S TELEPHONE NUMBER:
Lorna Kollmeyer	(415) 312-6269
APPLICANT'S TITLE:	APPLICANT'S EMAIL ADDRESS:
Owner/Partner	
SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	
1011427	
SECRETARY OF STATE ENTITY NUMBER (If applicable):	

Section Two:

Business Location(s).

List the business address of the original San Francisco location, the start date of business, and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business. If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address. For businesses with more than one location, list the additional locations in section three of the narrative.

ORIGINAL SAN FRANCISCO ADDRESS:	ZIP CODE:	START DATE OF BUSINESS
Hunters Point, Building 104, Studio 1112	94124	June 1, 1988
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	1984 to June 2010	

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
Hunters Point, Building 104, Studio 1111	94124	Start: June 1988
		End: June 2010

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
Hunters Point, Building 115	94124	Start: 1998
		End: Present

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

Section Three:

Disclosure Statement.

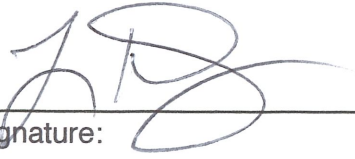
San Francisco Taxes, Business Registration, Licenses, Labor Laws and Public Information Release.

This section is verification that all San Francisco taxes, business registration, and licenses are current and complete, and there are no current violations of San Francisco labor laws. This information will be verified and a business deemed not current in with all San Francisco taxes, business registration, and licenses, or has current violations of San Francisco labor laws, will not be eligible to apply for the Business Assistance Grant.

In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

- I am authorized to submit this application on behalf of the business.
- I attest that the business is current on all of its San Francisco tax obligations.
- I attest that the business's business registration and any applicable regulatory license(s) are current.
- I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

Lorna Kollmeyer Oct 1, 2019 
Name (Print): Date: Signature:

LORNA KOLLMAYER ORNAMENTAL PLASTER

Section 4: Written Historical Narrative

CRITERION 1

a. Provide a short history of the business from the date the business opened in San Francisco to the present day, including the ownership history. For businesses with multiple locations, include the history of the original location in San Francisco (including whether it was the business's founding and or headquartered location) and the opening dates and locations of all other locations.

Lorna Kollmeyer Ornamental Plaster (“LKOP”), located in Hunters Point Shipyard Building 115, was established on June 1, 1988. The business is a complete resource for traditional ornamental plasterwork. For over 30 years, architects, designers, contractors and homeowners have relied on LKOP’s quality products and services to lend beauty, distinction and character to their homes and commercial projects.

Peter Marchant Years, 1982-83

Lorna Kollmeyer landed in San Francisco in the summer of 1981, having graduated from Colorado College with a Liberal Arts degree in 1980. Lorna was a basketball All American and played a year of basketball in Avignon, France, in 1980-81. It didn’t take long after Lorna set foot in San Francisco that her plan to head straight back to college to pursue a career coaching Women’s Basketball would get put on hold. San Francisco – this beautifully historic, vibrant, colorful, whacky, stimulating, groovy city teeming with creative, forward-thinking individuals – had mesmerized her. It was quite a contrast to her home in the South Bay of Los Angeles – the land of endless, postwar, every-fourth-house-the-same suburban sprawl.

This unexpected career-readjustment resulted in confronting an immediate need for survival, and Lorna taking on a number of part-time occupations while she figured out her new direction. One of the positions was as handy-person for Peter Marchant, a brilliant and lively retired British metallurgist. One day as they were preparing to hang a door Peter asked Lorna, “Know anyone who wants to buy a plaster business, Mate?” After her response of, “Umm, what’s that?” she had her first introduction to ornamental plaster and the origins of all those incredible unique sculptural forms that drip from San Francisco Victorians.

It turns out Peter and Helene Marchant spent the better part of the 1970s buying, fixing up, and selling houses, many of which were Victorians, and all which got “Marchant-ized” with a full complement of ornamental plaster medallions and brackets gracing the ceilings, archways, and façades of their properties. Peter, being a scientific self-sufficient type, proceeded to mold and fabricate his own supply of plaster medallions and brackets, the molds carefully stored and plaster poured in the basement of their current project. This caught the eye of Ernie and Martha Asten of Cliff’s Variety Store, who were the go-to neighborhood hardware store for the Marchants. Shrewd retailers that they are, the Astens suggested to Peter that he make a small

inventory of medallions and brackets that they could hang on the wall and, as in Peter's colloquial South London dialect, flog. An elaborate, antiquated, Dickensian consignment system was developed by Peter, and thus was born the only "account" that came along with the molds that were for sale.

Before she knew it, Lorna heard herself say, "Well I could do this," thinking that a bi-monthly load of plasters sold at Cliff's would be a nice financial windfall to her ever-evolving collection of part-time jobs. A little surprised that it was a woman – not a man – who picked up the plaster mantle, Peter proceeded to draft a little sales contract, which allowed Lorna to make payments toward the purchase of the molds by giving Peter 50% of the sales to Cliff's as they came, until the grand price of \$1,000 was reached.

Donning Army surplus gas-proof trousers and Wellingtons, Peter and Lorna descended to the basement at 2201 Broderick Street, where he showed her the fine art of slinging plaster and taught her to make her first mold – the "Broderick Street medallion" – now in her collection.

Lorna thinks she had made only one Latex mold and filled one order from Cliff's before she was approached by a guy on her bicycle racing team who worked for a pair of contractors who needed molds made for Chateau Agape – a historic home on Guerrero and Liberty. Lorna enlisted the sculpting prowess of an artist friend and proceeded to mold and cast her first custom project, the bargeboard ends for Chateau Agape. No sooner was this completed that she got a call from the same contractors, CK Construction (Alan Klonsky and Kevin Corse) who were bidding on the Hotel Majestic.

Early Years at "The Point": Building 104, 1983-1998

There is an entire story around the Hotel Majestic; suffice it to say she got the job, and since it was too big for Lorna to do in Peter's basement, her dear friend and artist Ali Pearson offered to share the new studio she had just rented from "The Point" at Hunter's Point Shipyard in Building 101, which is to this day, in combination with three other sublease holding landlords at Hunter's Point, the largest artists community in the country. The Point founder Jacques Terzian's daughter Paula, who was in charge of the office, convinced Lorna to rent her own studio in Building 104 on Parcel B, which although small, had a back access to a large outdoor concrete patio where she could set up tables and do the casting, and a small former laundry shed off the patio where she stored her molds.

With the completion of the Majestic Hotel project, the establishment of her own studio on the Shipyard and the continued demand for ornamental plaster repair, Lorna proceeded to establish Lorna Kollmeyer Ornamental Plaster as an official business in the city of San Francisco in June of 1988.

Studio 1112, Building 104 was the business's home for a number of years, and as the work increased and Lorna needed more space, she subsequently added a room across the hall and room 1111 next door. In addition, Jacques gave Lorna access to two funky little boiler rooms in

the bottom corners of buildings 104 and 103 where she was able to store larger molds, including those from the Majestic. Suffice it to say, the business was spread throughout many corners of Building 104.

During this period, Lorna also struck up an enduring friendship and commerce with Steve Drobinsky at Ohmega Salvage in Berkeley, who found Lorna at an Open Studio event out at The Point, and he was very excited to find a source for plaster medallions and brackets. Ohmega became not only a gold wholesale client like Cliff's, but was also the source of many original medallions that showed up at the yard, which Lorna proceeded to make molds of and add to the collection.

Expansion to Building 115, San Francisco Victoriana, and Partnership, 1998 - 2010

In February 1998, a magical thing happened: Clay Young, who is the master lease-holder of Building 115, approached Lorna and asked if she would like to rent a 1,200 square foot space on the east end of Building 115, which also included a large outdoor concrete patio. This was a dream come true: a large space with natural light where the casting could be done inside, molds could be conveniently stored and castings set outside in the sun to dry. Lorna still maintained her mold making and storage rooms in 104, and though crossing the street from building to building was somewhat inconvenient, the business finally had elbow room.

In addition to Cliff's Variety and Ohmega Salvage, LKOP gained a third significant wholesale client in 2009, when, due to the financial crisis, San Francisco Victoriana opted to curtail their in-house plaster fabrication operation and outsource castings from their collection of molds to LKOP. Lorna was assisted in this venture by her friend and fellow artist Mike Dyar, who joined Lorna as a partner in the business in 2010.

2010 - Present

In April of 2010, LKOP's landlord Mr. Clay Young came up with another offer the business couldn't refuse, which was to occupy the entire east end of Building 115 and inhabit the space adjacent to LKOP's, which had previously been his cabinet shop. This gave the business the opportunity to house the plaster shop entirely under one roof and create a showroom for the extensive collection of architectural ornaments collected over the years from a myriad of custom projects. Sadly, in 2015, San Francisco Victoriana closed its doors for good, which was a great loss to the restoration community. LKOP acquired their collection of medallions, brackets, moldings and cartouches so that in combination with its already extensive collection, LKOP now holds the only archive of San Francisco's cast sculptural architectural details.

b. Describe any circumstances that required the business to cease operations in San Francisco for more than six months?

Lorna Kollmeyer Ornamental Plaster has not ceased operations since the business was established in 1988.

c. Is the business a family-owned business? If so, give the generational history of the business.

The business is not a family-owned business, defined here as any business in which two or more family members are involved and the majority of ownership or control lies within a family.

d. Describe the ownership history when the business ownership is not the original owner or a family-owned business.

The ownership history of (the business) is as follows:

1988 to 2010: Lorna Kollmeyer

2010 to Present: Lorna Kollmeyer and Mike Dyar

e. When the current ownership is not the original owner and has owned the business for less than 30 years, the applicant will need to provide documentation of the existence of the business prior to current ownership to verify it has been in operation for 30+ years. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.

Documentation of the existence of the business verifying it has been in operation for 30+ years is provided in this Legacy Business Registry application.

f. Note any other special features of the business location, such as, if the property associated with the business is listed on a local, state, or federal historic resources registry.

Building 115 was the Torpedo Training Center for the Submarine Base in the World War 2 era and is located on Hunter's Point Shipyard. It has 16 foot ceilings and tall windows to the north and south which provide a shower of beautiful natural light to the workshop all day. It is in a precarious position though, for it is slated for demolition when things get back on track with the Shipyard Development. As it stands now, LKOP is assured a location within the new artists' building to be built next to Building 101, for which the company is grateful; however, this will result in a severely diminished capacity for LKOP to continue to house and display its archive, not to mention a severe financial hike in overhead.

CRITERION 2

a. Describe the business's contribution to the history and/or identity of the neighborhood, community or San Francisco.

LKOP makes a significant contribution to the architectural integrity of San Francisco. Every neighborhood in the city benefits from the resource of LKOP's massive collection of regionally specific, authentic patterns that LKOP has lovingly restored and kept over the past 35 years. San Francisco Victorians have a peculiarly bold and detailed style of ornament, unique from historical patterns available from large plaster suppliers in the Midwest and East Coast; and

LKOP has the last and largest collection of these distinctive San Francisco patterns, including over 100 different ceiling medallions, 150 brackets, 75 cartouches and innumerable crown and surface moldings. When homeowners go to paint their façades and find many of the ornaments – the cartouches and soffit corbels – to be rotten, they often find an exact match already existing in the LKOP collection, or at least something close enough to be historically correct. Clients with homes in the Bayview, Sunset and Marina districts who remodel to add a room, or repair ceiling damage, stand a likely chance of finding that crown molding already in the collection. Of course, the expertise is there to reproduce a pattern for which no match can be found, and that mold subsequently goes into the archive for the benefit of other clients who down the road may need that pattern.

Proper restoration can only be achieved with access to proper materials, and because of Lorna Kollmeyer Ornamental Plaster San Franciscans are spared having to resort to Home Depot-style plastic moldings. LKOP's clients are relieved to find a resource to reproduce the quirky and specialized sculptural ornaments they need, and more often than not, delighted that the patterns they seek are already in the business's collection.

LKOP is an integral facet to the proper restoration and maintenance of San Francisco's historic architecture, from the most significant historically designated buildings to unassuming individual residences. LKOP interacts with building contractors, painting contractors, homeowners, architects and color consultants – an array of extremely knowledgeable and talented colleagues from other disciplines who call LKOP in to help with their projects. For approximately 25 years, Lorna has been a member of Artistic License, a local guild of highly talented historic restoration specialists from many disciplines, dedicated to providing the resources for accurate and practical historic restoration.

b. Is the business (or has been) associated with significant events in the neighborhood, the city, or the business industry?

Lorna is one of the original artists to inhabit The Point artist community, and, depending on schedule and availability, she and the business frequently participate in the Open Studios program, opening the studio to the general public who come to enjoy the unique art and environment of Hunter's Point Shipyard. LKOP has hosted events for Artistic License of San Francisco, San Francisco Victorian Alliance and The Institute of Classical Art and Architecture; given lectures for and participated in Alameda Victorian Preservation Society home tour; and contributed to the fundraising Galas of both SF Heritage and the ICAA.

c. Has the business ever been referenced in an historical context? Such as in a business trade publication, media, or historical documents?

Lorna Kollmeyer Ornamental Plaster has been featured in This Old House Magazine, an American Masters Television segment and Curb Appeal on HGTV.

d. Is the business associated with a significant or historical person?

LKOP has worked on numerous historic homes in the Bay Area, including the historic Majestic Hotel and the MacDonald Mansion in Santa Rosa, as well as the homes of many prominent San Franciscans including Danny Glover and Jessica Maclintock.

e. How does the business demonstrate its commitment to the community?

LKOP's commitment to San Francisco and the Bay Area is seen in the business's dedication to housing, cataloging and maintaining access to the moldings that serve its very unique architectural heritage. LKOP created a beautiful display of these beautiful forms which can be viewed, enjoyed, admired and put to use by anyone who walks through the door. It has been the dream of Lorna Kollmeyer Ornamental Plaster for years that this collection and living business, which is not only their legacy, but that of San Francisco, be preserved, housed and protected for future generations.

f. Provide a description of the community the business serves.

The customers of Lorna Kollmeyer Ornamental Plaster are architects, designers, contractors and homeowners from the most significant historically designated buildings to unassuming individual residences. LKOP has provided ornamentation for buildings as far away as Tokyo – the Manhattan Hotel – to Los Angeles – The Huntington Library. Whereas they ship to clients all over the country, most of their business is right here in the counties which comprise the Bay Area.

g. Is the business associated with a culturally significant building/structure/site/object/interior?

Lorna Kollmeyer Ornamental Plaster resides in the former Torpedo Training Center on the Submarine Base at Hunter's Point Naval Shipyard – a World War II era structure with 16-foot ceilings and a massive number of windows that shed light on an interior formerly used for classroom instruction as to the working, handling and activation of torpedoes. The original faded sign still hangs above the 12-foot double doors, which are the entry to the shop. Stepping inside, visitors find themselves in a magical environment full of vast displays of ornamental plaster patterns, with a humorous quirky twist conceived in honor of Lorna's architectural ornament hero, Sir John Soanes.

h. How would the community be diminished if the business were to be sold, relocated, shut down, etc.?

While LKOP now occupies a beautiful space in Building 115 on Parcel B – the former Torpedo Training Center on the former Navy Base – the business definitely faces impending challenges to its location, as Hunter's Point is slated for massive development by Lennar Corporation. The former Redevelopment Agency struck a deal with the developer to rehouse the artists to be displaced from Parcel B in an Artists' Building to be constructed next to Building 101. This

project is now on hold due to complications with soil testing; however, a move into that space would result in a serious downsizing of space, not to mention a significant increase in rent.

If the business were to close, the entire archive would be lost as a resource to those who are contributing to the living history of our city's architecture by preserving their historic structures. Surely there would be craftsmen who could start from scratch to replicate individual ornaments as needed, but the lack of a readily available historically correct product would surely lead some to forego the cost and either eliminate the item altogether or use a more modern plastic substitute. Additionally, the experience of viewing the collection in its entirety would no longer be an enjoyment available to those who visit the shop.

CRITERION 3

a. Describe the business and the essential features that define its character.

Lorna Kollmeyer Ornamental Plaster is an authentic plaster shop. The business doesn't do concrete or plastic, only plaster ornaments; and the methodology is essentially the same as that of the artisans who created the original Victorian architecture. LKOP produces ceiling medallions, cartouches, crown moldings, brackets – the entire array of ornaments that adorn our city's fabulous historic buildings. LKOP restores original pieces that are brought in by clients, then makes molds of them to reproduce however many the client needs to replace on their building. The molds are then archived in LKOP's collection and are then available to all of the business's clients who, quite often, need what LKOP already has, and are spared the expense of the initial restoration and mold making.

LKOP provides design guidance to help folks with proper selection and placement, and meets the needs of clients who are under strict timelines due to scaffolding and construction schedules. LKOP has developed fond relationships with its contractors and homeowners who have used the business over the years for different projects, and enjoy the appreciation of clients who are relieved to have found a resource for their unique projects.

b. How does the business demonstrate a commitment to maintaining the historical traditions that define the business, and which of these traditions should not be changed in order to retain the businesses historical character? (e.g., business model, goods and services, craft, culinary, or art forms)

The simplicity and honesty of LKOP's craft is its greatest tradition. LKOP provides correct replacement parts for historic homes, cast from traditional plaster and not plastic. LKOP provides a beautiful display where clients can come in and physically view an item before purchase, and not make decisions simply from a photograph on the internet. A visit to the shop is a journey through San Francisco's architectural history, where elements of distinct periods of Victorian Italianate, Stick and Queen Anne, as well as Edwardian, Mediterranean and Art Deco styles are on view. Visitors to the shop are amazed to find such a comprehensive resource for

their ornamental plaster needs, and enjoy the opportunity to observe the methodology of the traditional plaster craft.

c. How has the business demonstrated a commitment to maintaining the special physical features that define the business? Describe any special exterior and interior physical characteristics of the space occupied by the business (e.g. signage, murals, architectural details, neon signs, etc.).

All the noteworthy physical features identified in question 2G would be preserved.

d. When the current ownership is not the original owner and has owned the business for less than 30 years; the applicant will need to provide documentation that demonstrates the current owner has maintained the physical features or traditions that define the business, including craft, culinary, or art forms. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.

Documentation that demonstrates the business has been a sole proprietorship, then a partnership, for 30+ years is included in this Legacy Business Registry application.



























125

Bldg. 115











Peter Marchant

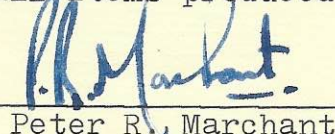
DESIGNER • CONSULTANT

San Francisco, California
January 27, 1984

This is an agreement between Lorna Kollmeyer and Peter Marchant for the lease purchase of his Architectural Ornament business.

1. The total price is to be \$750.00 for all existing moulds (see attached list) and original masters. In addition, PRM will instruct LK in all phases of plaster casting; mould making and plaster installation.
2. In addition LK will pay PRM 25% of current retail cost for his existing inventory at Cliff's Variety Store and 2201 Broderick Street (see attached list).
3. LK will lease the business from PRM at the rate of 50% of all receipts from the sale of plaster work until items 1, 2 and 4 have been paid, at which time all monies will be applied to the purchase of the business and LK will have complete ownership.
4. LK will reimburse PRM for 15 bags plaster @ \$124.61.
5. Any moulds made by LK after the date of this agreement shall be her sole property.
6. After six months from this agreement, PRM shall have the right to repossess the business in it's entirety if, in his opinion only, LK has not performed satisfactorily in the business.
7. LK will pay PRM \$50.00 per month (non-refundable) for the use of his basement for the manufacture and storage associated with the business.
8. PRM has the right to purchase all ornaments in future at 50% of the retail price at time of purchase.
9. The use of PRM basement is restricted solely to the manufacture and storage of the business and only to that portion of the basement currently used. LK will only use PRM basement at times convenient to him and only she will have use of the space. LK will be responsible for keeping the basement clean and tidy and the removal of all debris associated with the business within seven days of finishing manufacture. Any manufacturing campaigns shall be no longer than 5 days in duration before the basement is cleaned up for normal use according to PRM standards.
10. LK is responsible for all purchases of materials and supplies and the delivery of all items produced.


Lorna Kollmeyer


Peter R. Marchant

Feb 7, 1984.
date

BUSINESS TAX REGISTRATION CERTIFICATE

CITY AND COUNTY OF SAN FRANCISCO

ACCOUNT NO.	LOC.	CLASS	CLASSIFICATION DESCRIPTION	EFFECTIVE DATE
172472	000	13	WHOLESALE SALES	06/01/88
BUSINESS NAME			BUSINESS LOCATION	
KOLLMMEYER LORNA ORNAMENTAL ETC			1913 ELLIS ST	

OWNER KOLLMMEYER LORNA K
DBA KOLLMMEYER LORNA ORNAMENTAL ETC
CARE OF
MAILING ADDRESS 1913 ELLIS ST
CITY-STATE SAN FRANCISCO CA 94115

DATE ISSUED 08/18/88

THAD BROWN
TAX COLLECTOR

8101-21 FORM TC-03-XX (4/87)

NOTIFY THE TAX COLLECTOR IN WRITING OF ANY CHANGE IN OWNERSHIP OR ADDRESS - 107 CITY HALL, SAN FRANCISCO, 94102 - READ REVERSE SIDE

CITY AND COUNTY OF SAN FRANCISCO — OFFICE OF THE TAX COLLECTOR

BUSINESS TAX REGISTRATION CERTIFICATE

ACCOUNT NO.	LOC.	CLASS	CLASSIFICATION DESCRIPTION	EXPIRATION DATE
172472	000	13	WHOLESALE SALES	12-31-89
BUSINESS NAME			BUSINESS LOCATION	
KOLLMMEYER LORNA ORNAMENTAL ET			1913 ELLIS ST	

FEE PAID
\$200.00

OWNER KOLLMMEYER LORNA K
DBA KOLLMMEYER LORNA ORNAMENTAL ETC
CARE OF
MAILING ADDRESS 1913 ELLIS ST
CITY - STATE SAN FRANCISCO CA 94115

DATE ISSUED: 05/10/89

Thad Brown
THAD BROWN
TAX COLLECTOR

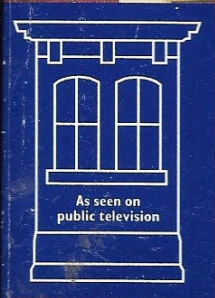
SEE REVERSE SIDE FOR ADDITIONAL INFORMATION
PLEASE POST CONSPICUOUSLY AT THE BUSINESS LOCATION

FORM BT 50A REV. 12-88

NOTIFY THE TAX COLLECTOR IN WRITING OF ANY CHANGE IN OWNERSHIP OR ADDRESS - 107 CITY HALL, SAN FRANCISCO, 94102 - READ REVERSE SIDE

This Old House

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12 >

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AN EXTRA BEDROOM • ADDING DORMERS • MOVING REALLY BIG TREES • KITCHEN COUNTER INTELLIGENT



OPPOSITE PAGE: "I enjoy making something old look pristine," says Kollmeyer, relaxing in her workshop. BELOW: The elaborate ornamentation she restored on the bay window of a Victorian house in San Francisco includes a classical relief of a woman's face as well as corbels and pilasters decorated with an acanthus-leaf motif.

an
american
craftsman

PLASTERMASTER

Lorna Kollmeyer's relentless pursuit of beauty in the delicate details of moldings, reliefs, friezes and medallions

BY WALT HARRINGTON PHOTOGRAPHS BY STEFANO MASSEI

She talks to herself while she works. Mumbles, really, through the long, elegant fingers of her right hand held to her mouth, her left arm spanning the waist of her lean 6-foot, 1-inch frame, an athlete's frame. "OK, who goes where?" she asks, reaching out, plucking up and relocating a piece of the twirling-floral Victorian frieze that is spread like a three-dimensional puzzle on the worktable. "This little guy goes here. And this fellow goes next to him." She straightens up, closes an eye. "Let's move this little sucker." She gently twists the corner of an acanthus stem where it kisses a nasturtium bud. Then, reaching across her body with her right arm, she jacks up the left leg of her jeans, hoists her work-boot-shod foot onto the table, rests her left elbow on her bent knee and stares.

"So how does this damned thing go together?" She stands down on both feet, arms akimbo. "There's something gratifying in getting that acanthus stem to turn just right. Your mind is a little muddy, you can't see the solution and then suddenly it's clear."

Poof!

"That's the feeling I love."

Lorna Kollmeyer, one of the nation's finest ornamental plaster artisans, is the modern embodiment of Italy's 15th-century *stuccatori*, who resurrected the plaster-molding techniques of ancient Greece and Rome, allowing for the creation of mammoth columns and statues, as well as delicate wall and ceiling reliefs, at a fraction of the cost of traditional stone carving. This particular morning, Kollmeyer has been in her shop moving pieces, mumbling to herself for four hours. She is almost satisfied with the layout of the intricate 10x24-inch pattern she'll soon reproduce in plaster to run above the picture rail high on the dining room walls of the elegant Shannon-Kavanaugh House on San Francisco's famous postcard row.

The frieze pattern, supplied by the owner of the house, was jumbled in shipping. After Kollmeyer pieces it back together, she must cast the



pattern in 2-foot sections of plaster that can repeat seamlessly along the wall as if the frieze's swirling tendrils, leaves and flowers had no beginning or end. She must outline the frieze on its backing board and heat, soften and press the pieces back into place. Only then can she brush liquid urethane onto the pattern to create a mask that will be pulled away, then used like a Jell-O mold to cast plaster images.

"Maybe I can cheat this down," Kollmeyer says to herself.

"That appears to fit," she answers.

"Maybe I can split the difference."

"That's lookin' pretty good."

"Go down a little, come up."

She shrugs, smiles. "I mumble to myself."


Two decades ago, the 39-year-old craftsman was an all-American basketball player at Colorado College with a jump shot smooth and silky. And she was a Phi Beta Kappa who wrote her

undergraduate thesis on how William Wordsworth and Charles Dickens portrayed England's transformation from agrarian to industrial society. She was always going to do something BIG with her life. Her dad was a Los Angeles pipe fitter, a blue-collar guy who worked with his hands and expected the young and gifted Lorna to make the great American leap: He wanted her to work with her brains not her muscles, her head not her hands.

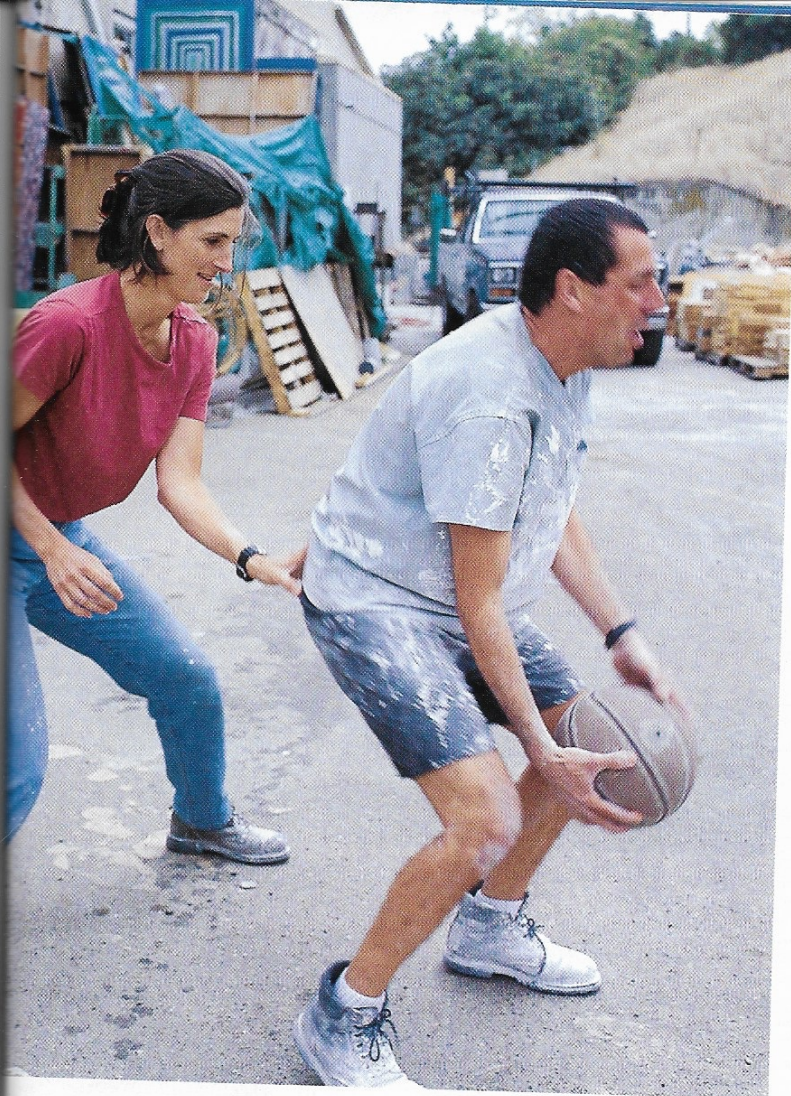
Lorna never made that leap. After college, she played pro basketball in France for a year and planned to get a college coaching job. But basketball had been the focus of her life since she was 11, and she wanted to try something new. So she landed in San Francisco, where she had friends, and took a job on a house remodeling crew. Never a priss-pot, Kollmeyer hammered nails, sawed trim, refinished floors, cold-tarred roofs and Sheetrocked walls. "I really loved it," she says, "being fit and hammering nails and understanding how something went together."

Then 14 years ago, without realizing she was making a choice that would change her life, Kollmeyer bought a friend's fledgling ornamental plaster business for \$1,000, and he spent two days teaching her to mold brackets and ceiling medallions. Soon after, on a whim, she bid on a job to restore what she calls the plaster "bits and bobs" of the historic Hotel Majestic. Surprise—her \$22,000 bid won. She panicked. The next lowest bid had been \$56,000. And she had no experience making the scores of Victorian ornaments she'd promised—medallions, rosettes, cartouches, finials, moldings, plaques, capitals, scrolls, spandrels and corbels.

Kollmeyer marshaled the same laser-sharp concentration, attention to tiny details and ability to work long unbroken hours that had made her a precision athlete. "It was like she was getting ready for a big game," says her good friend and coworker Mike Dyar. "She got down and ugly under the basket." Overnight, she created a factory, rented a shop in a former Navy shipyard in San Francisco and called on an army of friends. Working from old photographs, her friends Ali Pearson and Lori Lambertson, both painters and sculptors, carved reliefs of mermaids and scrolls and baskets of fruit from clay. Kollmeyer learned to sculpt acanthus leaves and scrollwork herself, discovering that she had a natural artistic touch and an eye for proportion. Then she made molds and casts. Her contract



Kollmeyer removes a urethane mold after casting a section of the plaster frieze that will adorn the dining room walls of the Shannon-Kavanaugh House in San Francisco. Using the same mold, she performs the delicate process again and again to create more than 60 identical frieze sections.



LEFT: During a game of one-on-one, Kollmeyer keeps coworker Mike Dyar in check. The hand quickness and concentration skills she honed as a pro basketball player in Europe have also served her well as a plasterer. **ABOVE:** Kollmeyer's 5-year-old Tibetan mastiff, Bosco, oversees all the work she does in her shop, often ending the day with a fine layer of plaster dust lightening his dark fur.

remove old paint by pouring boiling water over an object. She discovered that she had an artist's eye for resculpting the flowers and vines, faces and bodies of old and damaged ornaments. "She has the amazing ability to make them look old and new at once," says Dyar.

"But I was still tortured," she says.

Although she was making as much as \$60 an hour, success seemed to her a leather briefcase, clicking heels on marble hallway floors, fashionable clothes and a wide-windowed office. She touches the blue collar of her work shirt and laughs. Her pipe-fitter dad would just shake his head, baffled. "We spent \$25,000 on college so she could be a plasterer," he'd say. "I could have taught her to be a plasterer."

Kollmeyer decided: "What I'm doing isn't really good enough." So in 1989

she got a friend to run the business, moved to London and studied computer animation. As time went on, she began to see her electronic images as lifeless. She couldn't touch them, hold them in her palms, run her fingertips over their nooks, feel roughness where she had failed, smoothness where she had succeeded. In San Francisco, she had been surrounded by her plaster sculptures—gargoyles high on rooftops, garlands and berries, roses and lamb's tongue, a fairy riding a dolphin, a mermaid, a seahorse, pineapples and seashells, a wild pig, wreaths and laurels, a man playing a lute, cherubs, angels, an elephant and an owl, Madonna, Venus, Apollo and Buddha.

"My work was more of my identity than I gave it credit for," Kollmeyer says, as she deftly works teardrop buttons of modeling clay into tiny fractures in her frieze, simultaneously pressing and smoothing the clay with "toolie"—a spatula the size of a small fingernail file. "My work was a lot more gratifying than what I was seeing in the great world of computer animation, which I had thought was so glam-

called for all objects to be soaked in boiled linseed oil and, taking the charge literally, Kollmeyer dipped each piece in a kiddie pool of oil. Only later did she realize she was expected only to brush on the weatherproofing liquid. "To this day, I can't stand the smell of linseed oil," she says, laughing.

Kollmeyer still finds it nearly impossible to believe that she got the job done, laboring night and day for five months. "The universe smiled my way," she says. "The Majestic put me on the map."

This morning, back in her shop, Kollmeyer jury-rigs a stove to soften her frieze for application to its wood backing. She takes a 5-gallon plastic bucket, puts a spouting tea kettle inside, stretches nylon mesh over the bucket's mouth and lays out pieces of frieze like so many strips of bacon on a grill. When the pieces are hot and juicy, she scrapes them off the screen with a 6-inch drywall blade cum spatula, lays them back inside their penciled outlines and gently presses them into place, careful not to leave prints. As she steams, scrapes and presses, as the goop rides up and hardens under her fingernails, she talks.

"After the Majestic, I got better at plaster." She mastered the techniques of mold making, learned to alternate thin and thick coats of latex or polyurethane to make the mold strong enough to remove without tearing. She learned to

The original pattern for the Shannon-Kavanaugh dining room frieze, pieced together and mounted on a backing board, left, lies next to Kollmeyer's rubber mold and a section of plaster cast from the mold.



orous. There was a whole epiphany about me struggling all day to make something on the computer, and it just didn't mean anything to me. I got over being embarrassed about working with my hands. I decided to take great pride in it."

She flew home from London with a new attitude. I'm not making plaster doodads for a living, she thought: I'm resurrecting history, creating a collection of original 19th-century and Art Deco architectural ornaments. Kollmeyer now has more than 50 original San Francisco ceiling medallions, each named after the street it originally came from—Broderick, Page, Hayes, Laguna, Anza, Hartford, Scott, Water, Ellis and Steiner, medallions that come in intertwining leaves and garlands, grapes and pears, lilies, roses, palms, cattails, acorns, seashells, storks and an endless array of geometric designs. She also has collected and reproduced 75 original corbels and hundreds of other ornaments.

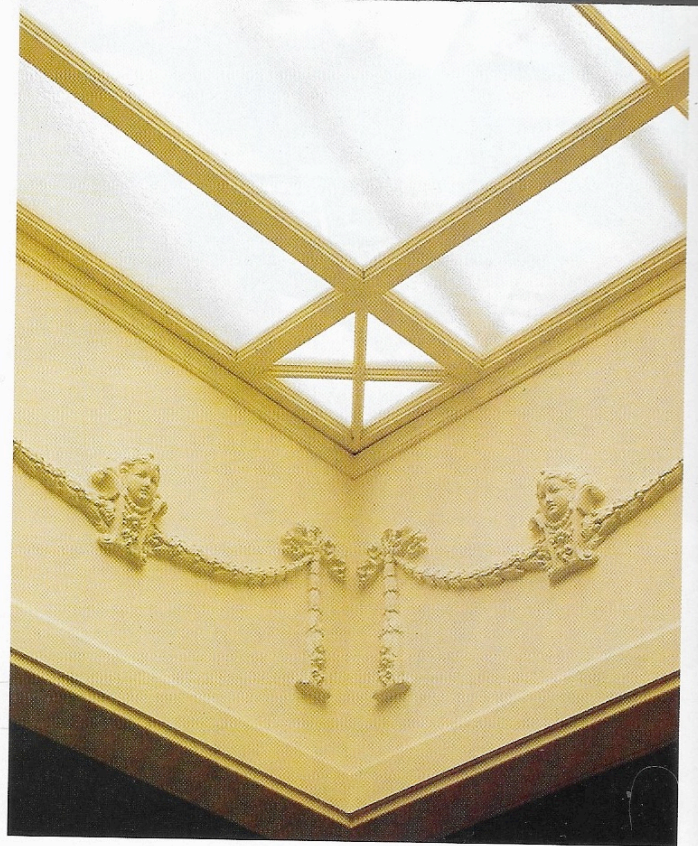
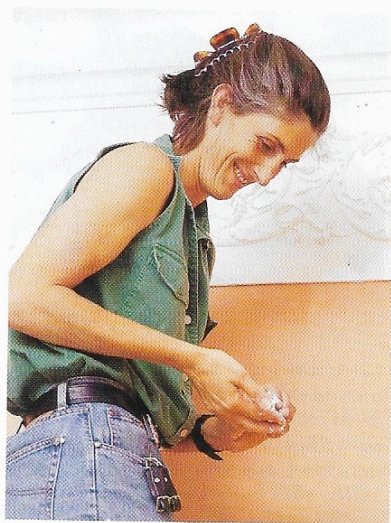
"I want a collection of real San Francisco patterns," she says. "The beautiful things in this city just about bring tears to my eyes. There were people all over the city, mostly European immigrants, creating these ornaments, coming up with ideas and designs that were unique to San Francisco. We know nothing about these people today, but we have their work. It's a legacy for me.

"That is the quest."

Right now, Kollmeyer seems like the last candidate for a hero's journey. Having donned a black pig-snout respirator, a plaster-caked apron and rubber gloves, she begins to brush urethane over the frieze—a thin layer to coat the intricate details, then heavier coats that

don't drip even when she turns her brush over and back. Her voice gurgles up as if from deep water. "So much of this is just plain hard work." She'll get an old piece and spend days laboriously removing 120 years of paint, layer after layer.

In her workshop, Kollmeyer keeps replicas of some of her favorite pieces including, center and right, a corbel festooned with laurels and berries and an acanthus-leaf acroterion both from San Francisco's Hotel Majestic. The mirror frame, in front, will be installed at the Club Donatello apartments.



LEFT: Kollmeyer uses an air-hardening clay to blend and hide the joints of the Shannon-Kavanaugh frieze. Good plasterwork, she says, requires "being present with a project, being very patient. Not everybody has that capacity." ABOVE: Peter and Helene Marchant, who sold their plaster business to Kollmeyer in 1983, later commissioned her to decorate a skylight in their home with a swag pattern of faces and acanthus leaves connected by a ribbon-and-drop pattern of laurels and berries.

Then she'll patch the cracks and holes—and sometimes the piece will be more cracks and holes than not. "What's gratifying, after all the back-breaking labor, is making it look perfect again."

Poof!

"The joy is seeing this lovely thing."

Outside her shop an hour later, in San Francisco's summer sunshine, Kollmeyer breathes the fresh air deeply. She can smell the

brackish bay and the sourdough bread cooking at the Parisian Bakery. "I like answering to my own standard. I once worked in a bike shop, and even when there wasn't any work to do, when the shop was in order and there were no customers, I wasn't allowed to read a book. I had to pretend I was organizing the shorts. It was demeaning. I used to stand in that shop and time just went tick, tick, tick for hours. So boring. Now I blink my eyes at 3 o'clock and I think, "Where did the day go?" The lure of working at some bureaucratic job or in a bank is not for everybody. I would have withered and died on the vine at a 9-to-5 job where I had to show up at exactly the same time and have a 15-minute coffee break between 10 and 10:15 and a half-hour lunch between 12 and 12:30. It would have crushed my spirit."


Tomorrow morning, the mold Kollmeyer made from the frieze will be cast in plaster. It will harden in about half an hour and the rubbery mask will be pulled off, revealing the twirling-floral Victorian adornment that will rim the dining room walls of the elegant house on postcard row.

Poof!

"I made this," she will mumble to herself.

That's the feeling she loves. ■





A close-up of the portico from the Hotel Majestic, the job that launched Kollmeyer's career: A laurel-and-ribbon pattern graces a spandrel above the arch, which is outlined at the top by egg-and-dart molding. To the right, an acanthus-leaf acroterion sits above two pilaster capitals; above, an urn with vertical laurel drops is set against a background filigree of acanthus tendrils.

MASTER PLASTER TIPS

Finding the highest quality plaster ornament—one that will last 100 years if painted and maintained properly—is simply a matter of looking closely, Kollmeyer says. Cracks and chips are telltale signs of cheap plaster, which breaks easily. Unless a rough finish is intentional, surfaces should have a marble-like smoothness, not the fuzzy feel that pitted, worn-out molds produce. Pockmarks reveal that an ornament has been badly cast; protruding bits that need to be sanded or broken off show that the piece has been poorly molded. Plaques and swags, which can warp if they haven't been dried and stacked correctly, should lie flat on a surface. Supposedly straight lines should really be straight, angles consistent. Outdoor ornaments should be cast out of Hydrocal or a higher grade of gypsum cement to ensure durability. And choosing hollow versions of large three-dimensional pieces, now as strong as solid ones thanks to technical advances, will mean easier transportation and installation. However, not even the best-made ornament will fit the bill if it doesn't fit the architectural style of the house it adorns.

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Lorna Kollmeyer Ornamental Plaster



Lorna Kollmeyer Ornamental Plaster

415 822-6269 [S](#)

lornak@sonic.net


www.lornakollmeyer.com

Lorna Kollmeyer is a designer, sculptor, and moldmaker specializing in cast architectural ornament of all periods, both interior and exterior. Established in San Francisco for thirty years, LKOP's services include restoration of existing ornamental patterns, as well as custom design and fabrication of site-specific architectural detail. Lorna's work can be seen throughout the San Francisco Bay Area on numerous residences, public, and landmark buildings, and even as far away as

Tokyo, Japan. Lorna has been the subject of profiles in “This Old House” Magazine and on HGTV’S programs “Modern Masters” and “Curb Appeal.”

At LKOP we work directly with clients on custom ornamental plaster projects, whether enhancing a façade with patterns selected from our collection, restoring and casting an existing but damaged pattern, or designing an entirely new pattern to suit a specific interior or exterior application. LKOP’s extensive catalogue of available ornaments, featuring ceiling medallions, brackets, moldings, plaques, and more can be viewed on line at www.LornaKollmeyer.com, and purchased at these Bay Area retailers:

Cliff’s Variety, 479 Castro Street, San Francisco • 415 431-5365 

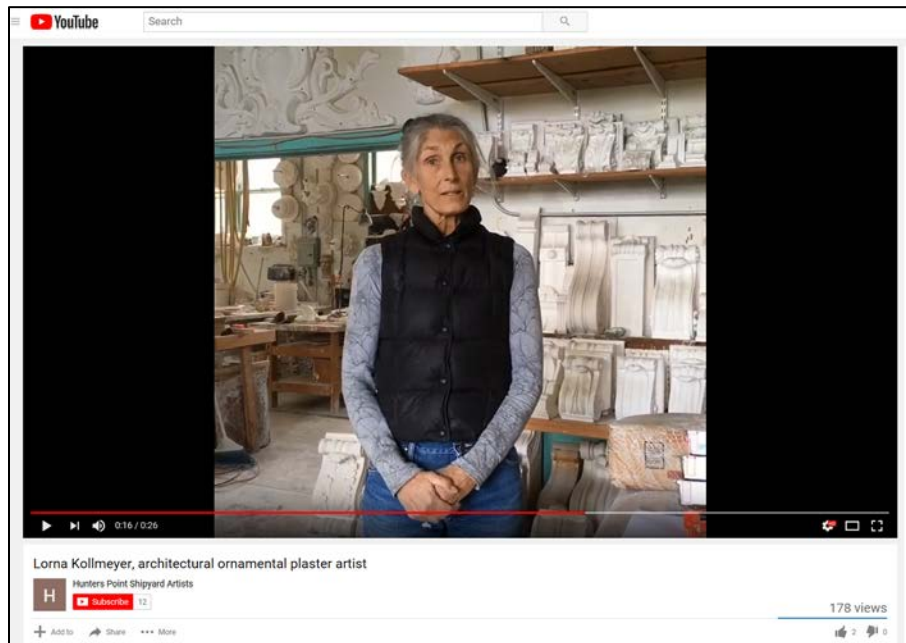
Beronio Lumber, 2525 Marin, San Francisco • 415 824-4300 

Ohmega Salvage, 2407 San Pablo Avenue, Berkeley • 510 204-0767 



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Video



<https://www.youtube.com/watch?v=eZhYhP83KPo>

Lorna Kollmeyer, architectural ornamental plaster artist

Published on Apr 20, 2018

Hunters Point Shipyard Artists



SAN FRANCISCO

OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO
LONDON N. BREED, MAYOR

OFFICE OF SMALL BUSINESS
REGINA DICK-ENDRIZZI, DIRECTOR

**Legacy
Business
Registry**

Application Review Sheet

Application No.: LBR-2019-20-007
Business Name: The Potrero View
Business Address: 1459 18th St., #214
District: District 10
Applicant: Bettina Cohen, Marketing Manager
Nomination Date: July 15, 2019
Nominated By: Supervisor Shamann Walton

CRITERION 1: Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years? Yes No

284 Connecticut Street from 1970 to 1972 (2 years)
 953 De Haro Street from 1972 to 2006 (34 years)
 2325 Third Street, Suite 344 from 2007 to 2016 (9 years)
 1459 18th Street #214 from 2017 to Present (2 years)

CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community? Yes No

CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms? Yes No

NOTES: N/A

DELIVERY DATE TO HPC: November 7, 2019

Richard Kurylo
 Program Manager, Legacy Business Program



Member, Board of Supervisors
District 10



City and County of San Francisco

SHAMANN WALTON
華頌善

July 15, 2019

Office of Small Business
Attn: Small Business Commission
City Hall, Room 110
1 Dr. Carlton B. Goodlett Place
San Francisco, California 94102

The Potrero View
Attn: Bettina Cohen
1459 18th Street, Number 214
San Francisco, CA 94107


Re: Legacy Business Nomination for The Potrero View

To Whom It May Concern:

I am writing to express my support for Bettina Cohen's application to recognize The Potrero View as a Legacy Business.

Since it first began publishing in August 1970, The Potrero View has broken many stories concerning not only the District 10 community, but San Francisco as a whole. The View's stories have kept our communities engaged and informed of community events, including the elections of notable politicians and leaders. It has championed a number of initiatives, including the closure of the Hunter's Point and Potrero Power Plants, as well as scrutiny on bus re-routing, benefiting the community as a whole.

The Potrero View's coverage of small merchants and businesses has contributed greatly to their economic health and neighborhood vibrancy. Its features on schools, churches, homeless services, health care facilities, and non-profits have nurtured community engagement and giving to these important community resources. For almost five decades, The Potrero View has been a pillar of community engagement and discussion, and will continue to do so with support from the City.


Supervisor Shamann Walton, District 10

Section One:

Business / Applicant Information.

Please provide the following information:

- The name, mailing address and other contact information of the business;
- The name of the person who owns the business. For businesses with multiple owners, identify the person(s) with the highest ownership stake in the business;
- The name, title and contact information of the applicant;
- The business's San Francisco Business Account Number and entity number with the Secretary of State, if applicable.

NAME OF BUSINESS:	
The Potrero View	
BUSINESS OWNER(S) (Identify the person(s) with the highest ownership stake in the business):	
Steven Moss, Editor and Publisher	
CURRENT BUSINESS ADDRESS:	TELEPHONE NUMBER:
1459 18th Street San Francisco, CA 94107	(415) 643-9578
	EMAIL ADDRESS:
	editor@potreroview.net
MAILING ADDRESS – STREET ADDRESS:	MAILING ADDRESS – CITY AND STATE:
<input checked="" type="checkbox"/> Same as Business Address	
	MAILING ADDRESS – ZIP CODE:
WEBSITE ADDRESS:	
www.potreroview.net	
FACEBOOK PAGE:	
TWITTER NAME:	
APPLICANT'S NAME:	APPLICANT'S TELEPHONE NUMBER:
Bettina Cohen	██████████
APPLICANT'S TITLE:	APPLICANT'S EMAIL ADDRESS:
Marketing Manager	████████████████████
SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	
1076668	
SECRETARY OF STATE ENTITY NUMBER (If applicable):	

Section Two:

Business Location(s).

List the business address of the original San Francisco location, the start date of business, and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business. If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address. For businesses with more than one location, list the additional locations in section three of the narrative.

ORIGINAL SAN FRANCISCO ADDRESS:	ZIP CODE:	START DATE OF BUSINESS
284 Connecticut Street, San Francisco	94107	August 1970
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	August 1970 to May 1972	

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
Potrero Hill Neighborhood House, 953 De Haro St., San Francisco	94107	Start: June 1972 End: December 2006

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
2325 Third Street, Suite 344, San Francisco	94107	Start: January 2007 End: December 2016

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
1459 18th Street, Number 214, San Francisco	94107	Start: January 2017 End: present

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start: End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start: End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start: End:

Section Three:

Disclosure Statement.

San Francisco Taxes, Business Registration, Licenses, Labor Laws and Public Information Release.

This section is verification that all San Francisco taxes, business registration, and licenses are current and complete, and there are no current violations of San Francisco labor laws. This information will be verified and a business deemed not current in with all San Francisco taxes, business registration, and licenses, or has current violations of San Francisco labor laws, will not be eligible to apply for the Business Assistance Grant.

In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

- I am authorized to submit this application on behalf of the business.
- I attest that the business is current on all of its San Francisco tax obligations.
- I attest that the business's business registration and any applicable regulatory license(s) are current.
- I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

Steen Moss

Bettina Cohen July 21, 2019

Name (Print):

Date:

Signature:

THE POTRERO VIEW

Section 4: Written Historical Narrative

CRITERION 1

a. Provide a short history of the business from the date the business opened in San Francisco to the present day, including the ownership history. For businesses with multiple locations, include the history of the original location in San Francisco (including whether it was the business's founding and or headquarterd location) and the opening dates and locations of all other locations.

The first issue of *The Potrero View* (the “*View*”), San Francisco's oldest continuously published community newspaper, hit the streets on August 1, 1970. A front-page announcement in Volume One, Number One summarized the paper's mission and provided a glimpse into how the four-page inaugural issue made its way into print:

“A regular neighborhood newspaper is the first step in the effort to bring this community together in order to solve our common problems. It will provide facts about events and issues as well as a forum where views of various segments of the community may be expressed. Letters will be printed as space allows. All this will help us to get to know each other better and to produce a better understanding of urban problems as they exist on Potrero Hill.

“This effort is a continuation and expansion of the work of Bill and Jodie Dawson who for six months have produced “*Hills & Dales*,” a newsletter for the Hill. Now with some additional volunteer help, we've been able to put out this first issue of *The Potrero View*.”

Dubbing themselves the “Potrero Hill Mob,” Bill and Jodie Dawson, Lenny Anderson, Micky Ostler and Rose Marie Sicoli launched *The Potrero View* out of the Dawson’s 284 Connecticut Street home. Aspiring to emerge into a newspaper that could influence municipal policy decisions, they received guidance from Eileen Maloney, a transplanted New Yorker who had journalism experience at Long Island’s *Newsday* and San Francisco's *Progress*. The Mob met in July 1970; Eileen came on board as the *View*'s first editor.

Potrero Hill resident Ruth Passen started contributing to the *View* in January 1971. That spring, Ruth assumed editorial duties from Eileen. In 1972, Ruth succeeded the Dawsons as publisher of *The Potrero View*.

The Potrero View began publishing its issues from offices in the basement of the Potrero Hill Neighborhood House in June 1972, not long after community advocate Enola Maxwell was elected director of the nonprofit. “The Nabe,” as 953 De Haro is affectionately called by locals, is a Potrero Hill landmark, dating back to 1922, and has continuously housed churches or

nonprofits that have a mission to serve community members in need, with an emphasis on youth and education.

A collaborative friendship developed between Ruth Passen and Enola Maxwell during the more than three decades the *View's* headquarters were in the Nabe's basement; Enola hired Ruth to be the Nabe's office manager in the late-1970s.

Ruth served for more than three decades at the helm of *The Potrero View*, working alongside volunteer writers and proofreaders. Ruth retired from the free monthly paper in 2006, turning the reins over to Steven Moss.

A keen interest in civic engagement and community-building, as well as a dedication to Potrero Hill, led Steven, then a six-year Kansas Street resident, to succeed Ruth as the *View's* publisher. At the time, Steven was directing San Francisco Community Power, a nonprofit that trained and employed low-income Bayview, Dogpatch and Potrero Hill residents to deploy energy- and water-saving devices, as part of a successful effort to close the Hunters Point and Potrero power plants. Steven met Ruth as a result of his community activism, and periodically wrote articles for the paper. In her eighties, Ruth was looking for a worthy successor when she decided to sell the paper to Steven in 2006.

The Potrero View office moved to 2325 Third Street in 2007. By 2010, the *View* expanded its coverage area to include the growing neighborhoods of Mission Bay and South of Market, as well as, for a brief time, the Bayview. The business relocated once more to 1459 18th Street in January 2017. Steven Moss has improved the quality of the *View's* articles, maintaining a strong commitment to civic journalism. He continues to serve as editor and publisher today.

Nearing a half-century of continuous community coverage, *The Potrero View* continues to publish stories about local personalities, mom and pop businesses, land use issues, schools, and other topics of local interest. It prints 11,000 issues monthly. The *View* has reported on news stories which have helped community residents more effectively engage civically, related to land use, transportation, and energy. It's championed a number of initiatives, including the election of notable politicians, such as Nancy Pelosi; the closure of the Hunters Point and Potrero power plants; and covered public bus re-routings and the provision of public amenities. It regularly features stories on local artists, musicians, and the cultural scene.

In February 2019, Ruth Passen passed away. Her legacy lives on through the continued success of *The Potrero View*.

b. Describe any circumstances that required the business to cease operations in San Francisco for more than six months?

The *View* has been in continuous operation since April 1970.

c. Is the business a family-owned business? If so, give the generational history of the business.

The *View* is not a family-owned business, though it has had significant staff continuity over long periods of time.

d. Describe the ownership history when the business ownership is not the original owner or a family-owned business.

The *View's* ownership history is as follows:

1970 to 1972:	Bill and Jodie Dawson
1972 to 2007:	Ruth Passen
2007 to Present:	Steven Moss

e. When the current ownership is not the original owner and has owned the business for less than 30 years, the applicant will need to provide documentation of the existence of the business prior to current ownership to verify it has been in operation for 30+ years. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.

Documentation of the existence of the business verifying it has been in operation for more than 30 years is provided in this Legacy Business Registry application. Note that the *View* maintains electric or print archives that date to 1970.

f. Note any other special features of the business location, such as, if the property associated with the business is listed on a local, state, or federal historic resources registry.

The historic resource status of the building that houses the business is classified by the Planning Department as Category B, Unknown / Age Eligible, with regard to the California Environmental Quality Act.

CRITERION 2

a. Describe the business's contribution to the history and/or identity of the neighborhood, community or San Francisco.

From its earliest days, the *View* has reported on land use, transportation, candidates for local office, ballot initiatives and mom-and-pop businesses. There was a gossip column, "The Nose Knows." Friends, neighbors, acquaintances and even a 49ers football player would find their name under the "Birthdays" column. The *View* has celebrated births, mourned deaths and illuminated stories about the community's artists. It has been a forum for discussion of issues, giving voice directly to readers through the publication of opinion pieces and letters to the

editor. The *View* has provided many pages worth of low- or no-cost ads to local nonprofits that cater to underserved communities in its coverage area. It's always been free to the public.

The *View's* regular coverage of neighborhood merchants has reinforced "buy local" activities. Its features on schools, churches, homeless services, healthcare facilities and nonprofits has helped nurture community engagement in charitable causes. The *View's* monthly Community Calendar provides a free bulletin board for a wide variety of cultural events, volunteer opportunities and public meeting announcements. Its monthly birthday announcements and kids' photo contest have given children and their parents great joy.

Newspapers provide an historical record of the communities they serve, vital to the fabric of any neighborhood. Print editions of the *View* continue to hit the streets on the first of each month; a few weeks later an online edition is published on the *View's* website. A digital archive going back to the first issue can be found there. The archives help preserve local history, while adding to the legacy of *The Potrero View*.

b. Is the business (or has been) associated with significant events in the neighborhood, the city, or the business industry?

The *View* covers significant events in the neighborhood. It has regularly endorsed candidate for the District 10 seat on Board of Supervisors and covered of local elections. It provides a bulletin board of upcoming events in its monthly Community Calendar. The *View* sponsors a monthly Kids' Photos contest for schoolchildren. Winners see their photos published and receive cash prizes.

c. Has the business ever been referenced in an historical context? Such as in a business trade publication, media, or historical documents?

The *View* is itself an historical record that has chronicled its own story from its origins, with calls for volunteer support and periodic reports on the paper's growth and struggles. The paper's history can be traced through back issues on the website's online archives. *The Potrero View* is a member of the San Francisco Neighborhood Newspaper Association, is listed on SFNNA's website and is identified under community resources in the Potrero Dogpatch Merchants' Association's and Potrero Boosters annual business directories and monthly newsletters. *View* coverage has been picked up by the *New York Times* and *San Francisco Chronicle*.

The book *Images of America, San Francisco's Potrero Hill*, by Peter Linenthal, Abigail Johnston and the Potrero Hill Archives Project, refers to *The Potrero View* on page 127. Below a picture of *View* staff is a paragraph of text that begins: "The first issue of *The Potrero View* appeared on August 1, 1970..." The last sentence of text states: "The award-winning, all-volunteer *View* is a true community newspaper, drawing its inspiration from the diverse talents, interests, and concerns of the neighborhood it serves."

Elsewhere in this book, on page 119, there is a picture of a block party with several members of the community and the text identifies Ruth Passen as editor of *The Potrero View*, alongside Art Agnos, who would be elected mayor of San Francisco later in the year.

d. Is the business associated with a significant or historical person?

Ruth Passen and Enola Maxwell are significant people associated with *The Potrero View*. Ruth was a longtime *View* editor and publisher, dedicating more than three decades to the business. Enola was a community advocate who became director of the Potrero Hill Neighborhood House and soon after offered the *View* space in the basement for its headquarters. The *View* remained in this location for more than 30 years, owing largely to the collaborative friendship between Ruth and Enola.

Local politicians who live in the area and whose campaigns for office were covered in the *View* have included Art Agnos and John Burton.

The distinctive front-page banner artwork of *The Potrero View* is a sketch of the sweeping view over San Francisco Bay by longtime Potrero Hill artist Giacomo Patri.

e. How does the business demonstrate its commitment to the community?

Every month, the *View* publishes in-depth articles that inform people who live and work in the community of local news. It provides a voice for the community by regularly seeking feedback from business and neighborhood leaders, frequently quoting them in news articles. It often runs stories about nonprofits that serve low-income families in the community. Reporters cover City Hall, the Port of San Francisco and a variety of community meetings.

f. Provide a description of the community the business serves.

The *View* covers the economically and ethnically diverse neighborhoods of Potrero Hill, Dogpatch, Mission Bay and South of Market, the epicenter of San Francisco's most vibrant growth in development, population and jobs. Residents live in dwellings that vary from single family homes to public housing, market- and below-market-rate condominiums and apartment buildings. Advertisers include longtime local merchants who are able to reach customers who live in walking distance of their stores and restaurants.

g. Is the business associated with a culturally significant building/structure/site/object/interior?

This does not apply.

h. How would the community be diminished if the business were to be sold, relocated, shut down, etc.?

If the *View* were to cease publication, readers would lose in-depth coverage focused keenly on local issues provided by a free, independent neighborhood newspaper. Public meeting announcements and cultural events could no longer be listed in the paper's Community Calendar; local businesses such as The Good Life Grocery and Farley's would not be able to reach customers through the advertisements they run, nor would these and other merchants new and old receive the free press that a neighborhood newspaper routinely provides them in local color stories. Readers' viewpoints would not be printed as opinion pieces or letters to the editor. A monthly photo contest for schoolchildren would no longer be offered. Businesses that distribute the paper for free would not be able to provide a complimentary incentive for customers to visit and pick up a copy. After almost 50 years of having a neighborhood newspaper, Potrero Hill would lose a part of its identity, a thread in the fabric that helps hold the community together.

Editor and publisher Steven Moss wrote in a March 2018 editorial, "The *View* continues to fill a niche that no other source occupies: substantive news and information about the people, places, and events influencing our community. No other media regularly covers what's going on in our schools, with local merchants, and residents' lives and deaths, among other neighborhood concerns. For many, the *View* provides an essential contribution to what makes Dogpatch and Potrero Hill special."

CRITERION 3

a. Describe the business and the essential features that define its character.

The *View* is a monthly gift to its readers, offering civic journalism as embodied in editorials, letters to the editor, photographs, cartoons, artwork, book reviews, humor, a community calendar and advertisements, printed every month, available free at local stores, libraries and the Potrero Hill Neighborhood House.

b. How does the business demonstrate a commitment to maintaining the historical traditions that define the business, and which of these traditions should not be changed in order to retain the businesses historical character? (e.g., business model, goods and services, craft, culinary, or art forms)

The Potrero View is committed to maintaining its historical tradition as a monthly newspaper serving the neighborhoods of Potrero Hill, Dogpatch, Mission Bay and South of Market.

c. How has the business demonstrated a commitment to maintaining the special physical features that define the business? Describe any special exterior and interior physical characteristics of the space occupied by the business (e.g. signage, murals, architectural details, neon signs, etc.).

Not applicable.

d. When the current ownership is not the original owner and has owned the business for less than 30 years; the applicant will need to provide documentation that demonstrates the current owner has maintained the physical features or traditions that define the business, including craft, culinary, or art forms. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.

Documentation that demonstrates that the business has been a newspaper for 49 years is included in this Legacy Business Registry application.

The Potrero View, historical photos:



Ruth Passen, *View* editor and publisher for over three decades, with Sala Burton and Enola Maxwell. Photo: Bob Hayes



Early staff photo published with an August 2015 article celebrating the *View*'s first 45 years.



View staff in 1979.



View staff, circa 1997. Left to right: Abigail Johnston, Denise Kessler, Judy Baston, Winifred Mann, Ruth Passen, Lester Zeidman, Bernie Gershater, Vas Arnautoff, and Lisa Allman.

Hills and Dales



THE POTRERO VIEW



August 1, 1970

Vol. 1, No. 1

Mobile drug clinic for Hill rejected

Hill and Dale view evolves

We hope you find this first issue of THE POTRERO VIEW informative. It will appear the first of every month with news and views about life on the Hill. A regular neighborhood newspaper is the first step in the effort to bring this community together in order to solve our common problems. It will provide facts about events and issues as well as a forum where views of various segments of the community may be expressed. Letters will be printed as space allows. All this will help us to get to know each other better and to produce a better understanding of urban problems as they exist on Potrero Hill.

THE POTRERO VIEW is a non-profit venture, a product of volunteer help from interested residents of the Hill, who for a long time have felt the need for a neighborhood newspaper. Its maintenance depends on community support.

This effort is a continuation and expansion of the work of Bill and Jodie Dawson who for six months have produced "Hills and Dales," a newsletter for the Hill. Now with some additional volunteer help, we've been able to put out this first issue of THE POTRERO VIEW. Read it and tell us what you think.

Drug figures meaningless

Snack, speed, reids, grass, they're all easy to come by these days throughout San Francisco, and Potrero Hill is no exception. On street corners, in school yards and parks deals are made, drugs are passed day or night.

Talk to anyone on the Hill and he'll admit to a serious drug problem. Some emphasize the addiction to heroin; others express concern over the use of pills, barbiturates and amphetamines, by junior high kids. "Grass" is a main concern, at least of our worries, except that when it "dries up,"

Local addict speaks

Bill's hooked on heroin, but he manages to support his habit without stealing. At least he manages when he can control it at the \$30 a day level.

This 33-year-old native San Franciscan, a former resident of Potrero Hill, told the VIEW about life as an addict. He consented to the interview because "people know nothing about drugs and so there is no place for an addict to get long term treatment."

"People think we drug addicts are freaks, and maybe we are. But if I didn't tell you I was an addict, you wouldn't know."

"Why did he take drugs? "I take heroin because in a way it makes my life easier, but that's really not true because look how crapped up my life is. I guess I really need it."

continued on back page

3rd Street site favored in 6-4 vote

Plans to locate the proposed Potrero Hill drug clinic in a mobile unit parked in the vicinity of the housing projects were nixed Tuesday because of fear that city hall red tape would delay the project indefinitely.

Members of the neighborhood drug clinic study committee voted six to four to abandon the mobile clinic idea in favor of a more readily available site at 19th and Third Streets.

In earlier meetings the Third Street location had been deemed undesirable by some because of its proximity to the 20th Street police station.

Some residents feared that addicts in need of clinic services might hesitate to use them if there was any risk of police surveillance.

Others believe that the need for the clinic is so urgent that immediate availability is an important consideration.

This view was strengthened by testimony from Lt. Robert McFarland who pointed out that Synanon had run a drug program in that same area without police interference.

The committee—a group of residents and neighborhood workers appointed by Police Chief Al Nelder—will discuss final plans for renting the Third Street site Tuesday at 9:30 a. m. in the Commission room of the Public Library at Civic Center. The meeting is open to the public.

The Third Street location could be made available at once for a rental of \$1,500 a month. Observers believe that those residents who have been opposing the clinic might withdraw their objections if the Third Street locale is selected.

continued on back page



Possible site of proposed clinic at 19th and Third Streets

Assault wave hits elders

A sharp increase in robberies and muggings of elderly people in the vicinity of the Potrero Hill Neighborhood House was the topic of discussion at a meeting at the Neighborhood House, 953 Debaro St., Friday night, July 17. For several hours about 100 people from all segments of the community discussed what should be done about this crime problem.

According to Lt. Robert McFarland, day watch lieutenant at the Potrero Police Station, the meeting was originally intended to be a gathering of representatives from the Molokans, the Neighborhood House and the police to discuss establishing additional programs for area youth. The intense concern over the recent assaults changed the character of the meeting.

In an open letter to the community the Russian Molokans charged that 10 attacks had been perpetrated against elderly people in recent

weeks. They said they "are now determined to rid the area of these hoodlums causing the trouble."

Al Jarkieh, spokesman for the Molokans, explained the "crime wave" at Friday's meeting, whereupon several individuals, citing incidents, called for more police patrols, "Patrol the bus routes. That's where all these attacks occur," an older man cried.

Lt. McFarland said he would like to do just that, but did not have the manpower. He emphasized the importance of improved relations between youth and the police and cited a number of new programs for this purpose.

Earl Cresser, director of the Neighborhood House, urged people to be fair and open-minded and not to pin blame for the "crime wave" on the Neighborhood House.

Mike Fisher, a program supervisor at the Neighborhood House and chairman of the Africano, said that the crimes were being committed by a group of approximately 10 youths. "For a couple of months we have been organizing a youth patrol which will help eliminate these attacks and will improve relations between youth and the rest of the community."

He believes this matter should be handled by the Neighborhood House and its staff, not by police officials.

Mike Harrison of the New Society Youth Club claimed that the increase in drug use was largely responsible for the recent attacks. He said putting more police on the street would not get to the root of the problem and urged people to support the Hill drug clinic proposal.

continued on back page

Community tree planting program gets under way

More trees are coming to Potrero Hill thanks to a street tree project begun by the Potrero Green Hill Committee of the Boosters and Merchants Association.

The committee has trees, planting soil and supporting poles available, so that any homeowner, landowner or merchant may plant trees in front of his home or business with a minimum of expense and inconvenience. City sidewalk cutting and removal services have been arranged. For a phone call, \$6.50 and a little digging one can have a

six foot tree, either Myoprum Laetum (Gulmoo) or Eucalyptus Fictifolia (Scarlet Gum), out front. Volunteer work crews are available to help.

Volunteers are needed to serve as block captains who will contact neighbors, receive applications for sidewalk preparation and take tree orders.

Anyone who wants to serve as a block captain, work in a planting crew or order a tree may contact Virginia March, 647-3414, or Daniel Werner, VA6-5448.

Let a thousand trees grow!

The *View's* front page, August 1999. An article about the Lefty O'Doul Bridge on Third Street being closed for repairs ran below a cartoon expressing an awareness of the traffic that would be coming to the area in a balloon that reads: "Don't worry, it'll be much better after the ballpark opens."

THE POTRERO VIEW

August, 1999 Volume XXX, No. 7 FREE

LEFTY O'DOUL BRIDGE SHUT FOR REPAIRS
Third St. to Downtown? Not for a While

Potrero Hill residents who routinely use Third Street as a shortcut to get to downtown, the Financial District, or the Embarcadero, will have to change their routine for the next few months.

The famous "Lefty" Cantel bridge (Third Street Bridge) in China Basin was closed in mid-July and will remain closed for approximately 13 weeks while seismic retrofit and other rehabilitation work take place.

Although it is no coincidence that this work is in progress to the opening of the Giants new ballpark nearby, the bridge has been in need of repair for some time.

Over the past 40 years, the bridge has been corroded by exposure to marine elements. Studies conducted two years ago demonstrated the need for rehabilitation and seismic retrofit to bring the bridge up to current code.

The project consists of repairing severely corroded steel members, replacement of the north approach spans, replacement of oxidized mechanical and electrical equipment and repainting of all metal work using original colors. It also covers strengthening from members and modifying support bearings to improve the bridge's resistance to seismic forces.

Also included in this project are traffic improvements, including new traffic lights on Third Street at Bay

and King Streets and China Basin (Terry Francisco Blvd.), and four new permanent electronic message signs giving motorists information about the accessibility of the streetbridge.

Also planned is construction of a new Operator House at the southeast corner of the bridge, relocation of the existing wharf on the southwest side of Third

Street. It is expected, the Dept. of Public Works notes, that there will also be some local abatement from paint removal on the bridge.

Designed by engineer Joseph Stevens, the 44-year-old bridge is listed on the National Register of Historic Places. The bridge is actually two structures, a roadside style bridge that runs over the

Mission Creek Channel and a pile supported by the north approach to the waterfront.

The bridge opens approximately 12 times per day during the summer months to let various boats sail underneath. The channel will be closed to marine traffic from December 1, 1999 until January 31, 2000.

Potrero Hill Parking Permit Petition Making its Way Through City Channels

Petitions that were circulated last year to provide preferential parking for Hill residents are continuing through the lengthy process at the Department of Parking & Traffic (DPT).

When the process is completed, residents who wish to pay \$25 per vehicle to purchase a sticker to display on their car will be exempt from any time limits that will be set to discourage those attending games at the new ball park from parking on the Hill.

Longtime Potrero Hill resident Babette Bricker, who has been spearheading the parking permit effort, told *The View* that 200 petitions have been gathered in petitions form, 25 blocks on the Hill. Petitions were turned over to the DPT in May.

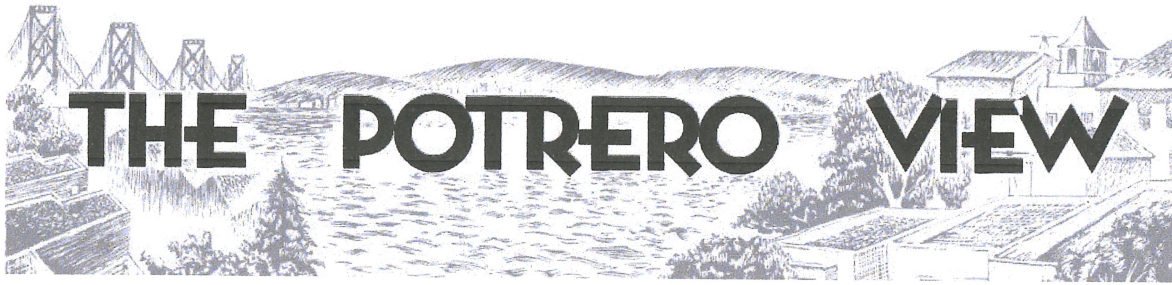
The DPT has finished their survey of the blocks involved and has forwarded their findings to the State Dept. of Motor Vehicles, which will do another survey.

The process continues through several

more city departments. But petition supporters hope that all entities will have approved the petitions by the time that the new ballpark opens in April, 2000.

Bricker, who is also a participant in the continuing meetings with the Giants about what the traffic situation will be when the ballpark opens, reports that the Giants are issuing flyers to discourage private transportation and parking signs to discourage traffic flow through the neighborhood.

—C.P.



Potrero Hill artist Giacomo Patri contributed the distinctive sketch that has become a trademark of the *View's* legacy. This sweeping view of San Francisco Bay has graced the front page since 1983.

Below, the *View's* monthly Kids' Photos contest offers schoolchildren a chance to see their photos published. Winners receive cash prizes.

Kids'  Photos

This month's winners

Photo 1: "Where is the pot of gold?" taken by Missouri Street resident, nine-year-old Tyler Tachiki, a fourth grader at Clarendon Elementary School.

Photo 2: Taken by Mason Tachiki, seven-years-old, a first grader at Clarendon Elementary School.

Submit your child's photos — see contest instructions below!

1

2

Calling All Shutterbugs!

Kids 12 years and younger can submit a photo once a month, before the 20th, with the winning image receiving \$35. Teenagers from 13 to 17 years old are eligible for a \$50 prize. Please send submissions to editor@potreroview.net.

<https://www.sfgate.com/bayarea/article/Local-issues-pressing-for-S-F-community-papers-3178756.php>

San Francisco Chronicle

Local issues pressing for S.F. community papers

MEDIA

By [John Wildermuth](#)

Published 4:00 am PDT, Monday, August 9, 2010



Photo: Chad Ziemendorf, The Chronicle

Steven Moss, publisher of the Potrero View, stops for a portrait at Farley's coffee shop in celebration of the 40th anniversary of the publication in San Francisco, Calif., on Friday, August 6, 2010.

PG&E is brightening the street lights along Persia Avenue in the Excelsior. Richmond District residents are upset that Muni buses are now running along 15th Avenue. The reopened Potrero Hill public library is boosting business on 20th Street.

For San Francisco's vibrant neighborhood newspapers, local issues are the ones that bring in readers.

"We serve as the neighborhood hall and the village square," said **Steven Moss**, publisher of the Potrero View, which celebrates its 40th anniversary this month.

The 16 mostly monthly papers that are members of the 22-year-old **San Francisco Neighborhood Newspaper Association** cover just about every part of the city and combine to put out about 300,000 copies each month. That doesn't include other city papers that publish less frequently.

"A lot of the core papers have been around quite awhile," said **Glenn Gullmes**, a trustee of the association and editor and publisher of the West Portal Monthly. "We've got a niche."

The free papers generally feature an eclectic mix of stories focusing on local issues, neighborhood reviews, crime news, columns and community event listings, tucked alongside as many ads as possible.

That local focus is essential, Gullmes said. Using volunteers and a few low-paid stringers, the papers can cover neighborhood issues in a way larger, more regionally oriented papers like The Chronicle could never do.

"Even if the larger papers had dedicated reporters to cover local meetings, no large daily would be able to cover all these meetings," he said.

The Potrero View "is really my local paper," said **Ann Crone** as she sat outside Farley's coffee shop on 18th Street. "It's fun to read when you know the people and places."

But local newspapers aren't a "one size fits all" business, Gullmes cautioned.

"Every neighborhood paper has its own style," he said. "What works in one doesn't necessarily work in another."

The San Francisco BayView, for example, bills itself as a "national black newspaper." Its current issue features a story by Nyese Joshua telling why she's running for District 10 supervisor alongside pieces about black pot farmers and conditions in Haiti.

Proud sense of advocacy

El Tecolote, which also celebrates its 40th anniversary this month, is a bilingual paper out of the Mission that makes no apology for being an advocate.

"We do get involved in issues that affect the community," said **Eva Martinez**, executive director of Acción Latina, the nonprofit that publishes the paper. "We want to see how we can best serve the people who read our paper."

The Potrero View shows what a concerned local paper can accomplish over four decades, said Moss, who took over from the newspaper's founder, **Ruth Passen**, in 2006.

The current anniversary issue looks back at some of the paper's - and the community's - victories over the years, including a fight against then-Supervisor **Dianne Feinstein**'s 1977 effort to force porn shops and theaters to move to a "combat zone" in the industrial areas below Potrero Hill and the 2002 battle to stop Mirant Corp. from expanding the **Potrero Power Plant**.

"We try to do pieces that take on complex community issues," such as push for development in and around Potrero Hill, said Moss, who has a day job as executive director of **San Francisco Community Power**, an environmental group, and is a candidate to replace the termed-out **Sophie Maxwell** as District 10 supervisor.

'Like dealing with family'

But the paper also includes news about local elementary schools, a police-supplied list of local crime statistics, and a community calendar that includes art shows, concerts, fundraisers and other local events, along with plenty of pictures.

Running a neighborhood paper requires a delicate sense of balance, Moss said.

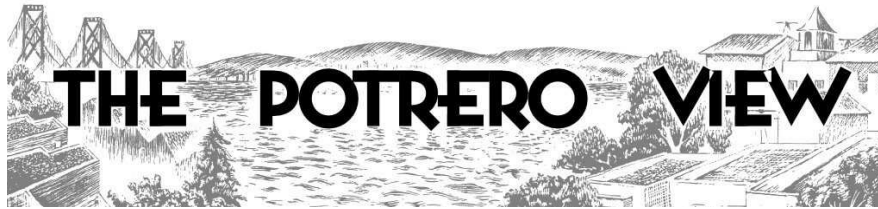
"We get some angry letters," he said. "But a neighborhood newspaper is like dealing with family. You're telling secrets and have to draw the line somewhere."

Those same concerns that can spark a testy late-night phone call or sharp words at the local coffee shop also show just how important local issues are in a city like San Francisco.

"Most people here identify more with their neighborhood than with the city as a whole," Moss said. "People are from the Bayview, Potrero Hill or Glen Park, then they're from San Francisco."

That's just fine with Moss and other local publishers, whose businesses are inextricably linked to their own neighborhoods.

"We're not looking for the hipsters, the young people who move around a lot," Moss said. "The people who settle down and become part of the neighborhood - they're our readers."



SERVING THE POTRERO HILL, DOGPATCH, MISSION BAY, & SOMA
NEIGHBORHOODS SINCE 1970



View Celebrates 45 Years of Community News

Published on August, 2015 — in News — by Lester Zeidman

The idea of starting a print newspaper today would be seen as quaint. The ease of communicating in the Internet age is sharply different than the challenge faced 45 years ago by five Potrero Hill residents who wanted to keep their neighbors informed about important goings-on.

Bill and Jodie Dawson, together with Lenny Anderson – whose conscientious objector status during the draft required him to

do “community service” – Micky Ostler, and Rose Marie Sicoli, took up just that challenge. In January 1970 they launched, out of the Dawson’s Connecticut Street house, a newsletter they called “Hills and Dales.” This precursor to *The Potrero View* was written on a legal-sized sheet of paper. Its articles were typed on a blue stencil and printed on St. Teresa of Avila Catholic Church’s mimeograph machine. The handout was distributed through local businesses, free. At the time it was the only way to effectively disseminate local news to immediate neighbors.

Hills and Dales came out sporadically, but its founders remained convinced of the need for a community newspaper, and began broadening its scope to cover the social issues of the day. Wanting to become a real newspaper, one that could get City Hall’s attention, the group turned for guidance to Eileen Maloney, a transplanted New Yorker who had newspaper experience at Long Island’s *Newsday*, and San Francisco’s *Progress*.

The founders met with Eileen on July 13, 1970. By the end of the meeting Eileen was on board as editor. Thanks to her, the Potrero Hill Mob, as they called themselves, produced the first issue of *The Potrero View* on August 1, just three weeks after that fateful evening.

The new name was Ostler’s inspiration. He was looking out his window one morning, and the title “The Potrero View” came to him. It simultaneously acknowledged the community’s “famous view” and “our point of view.” As there’d be a political slant to the paper, the Mob wanted all to know —especially City Hall — that this newspaper was from Potrero Hill.

Gone were the days of typing stencils for mimeographing. Articles were typed on IBM Selectrics, headlines were created with rubdown type, and photographs were made into screened prints. These elements were pasted on layout sheets, which were delivered to the printer by hand, via car or bicycle, as late as midnight before the day the paper was scheduled to go to press. This laborious process continued more or less without the aid of computers until the late-1990s.

“A regular neighborhood newspaper is the first step in the effort to bring this community together in order to solve our common problems,” read a statement in *The Potrero View*’s first issue, which was published “in the hope that Potrero Hill might come together.” The Mob grew. By the end of 1970, many new volunteers were participating, mostly unnamed, until the first staff box appeared in November 1970. The staff numbered seven people, six listed as “contributors.” Realizing money was needed to continue functioning the Mob suggested that readers subscribe for a mere \$2 per year.

Ruth Passen became a contributor in the January 1971 issue and was promoted to “staff” in February. The first display ads appeared in that February edition; none of those original advertisers exist today. Chip’s Liquors, “ask for Big Lou” – 18th and Connecticut streets – DeRosa Bros. Grocery, which celebrated its 50th anniversary, having opened in 1921 at 20th and Arkansas; The Fabulous Greek at 17th and Kansas, claiming to be “S.F.’s most talked about cocktail lounge”; and The Hollander, a restaurant on the corner now occupied by Goat Hill Pizza, whose advertisement was printed upside down.

When Maloney left the paper in the spring of 1971, “we were thoroughly schooled in her writing, editing and design styles,” wrote Lenny Anderson on the occasion of her death in 1997, “and we tried to remain true to what she taught us. But none of us ever matched her ability to cut to the jugular and get the story.” Lenny himself left the paper a year later.

By August 1971, the *View* was eight pages; the staff had to work hard to fill those extra column inches. Since a free press can also include a fun press, a recipe for “Carp Carousel,” which appeared on Page 8, instructed readers on stuffing a fresh carp with chocolate cake and goat milk, boiling it “until tender” and serving the dish with lima beans “as a treat for the kids.” Lovely. The *View* returned to four pages the next month.

By May 1972, the Mob had outgrown the space available to them on Connecticut Street. Their plea for help resulted in an “overwhelming response.” They landed on the ground floor – which was part basement as well – of an annex to the Potrero Hill Neighborhood House, where they remained for the next 32

years. Riding this wave of success, they asked readers for a filing cabinet.

Political ads also appeared in the June 1972 issue, including a “Re-elect John Burton for Congress” ad, along with Potrero Hill’s own Bob Gonzales advocating for the same seat. Shirley Chisholm bought an ad for her “outrageous” run for President, but the *View* recommended Democrat George McGovern in the June primary. George did not buy an ad.

The *View*, which today is San Francisco’s oldest continually published neighborhood newspaper, abruptly disappeared October 1972. The November issue asked readers if they’d missed the paper and admitted to a month of reflection on what’d been accomplished and where money might be found to keep publishing. The original members of Hills and Dales had disappeared from the staff box. However, Ostler and Sicoli continued the relationship they’d developed working together on the paper; they married in 1978. New Mob members appeared who would last for decades: Janet Cox, Ruth Goldhammer, Peggy Ohta, Bob Hayes, Jon Greenburg, Vas Arnautoff, and Larry Gonick, among others, all joined Ruth Passen as regular contributors in 1970s and early ‘80s.

The December 1972 issue announced that McGovern had lost the election but won Potrero Hill in a landslide, with 62 percent voting for him. President Nixon, who would resign the office within two years, garnered less than 20 percent of the vote. As with all subsequent elections, Passen traveled to City Hall to retrieve voting results for individual precincts. Hill precinct votes were tabulated and laboriously typed out – tab, space, space, type – and noted in the *View*. In the same issue was the beginning of a new tradition; the appearance of the *View* Holiday Cookie Recipe. No fish or lima beans were involved.

It’s hard not to see the present when you visit the past. Early *Potrero Views* contained many articles that reflect today’s on-going concerns. A plea for more mental health services; a lack of support for a potential “southern crossing” of the bay; and the aftermath of an oil spill were all noted in February 1971. By June 1972, a regional vote was held to decide the fate of the southern crossing, with a front page editorial titled “Southern

span yes or no.” The eight-lane freeway was estimated to cost \$556 million and included a Bay Front Freeway that ran from San Mateo to the 280 freeway entirely on the bay. The *View* recommended a “NO” vote.

Last year the *View* printed an article headed “The Scents of Potrero Hill.” It warmly described various aromas produced on the Hill, including First Spice Mixing Company at Mariposa and Arkansas streets, equating the scents emanating from that establishment to that of a restaurant. In August 1971, a *View* article titled “The Smells of Potrero Hill” had a little more to work with. “Ours is a more or less pleasant odor,” said Mr. Markham of First Spice Mixing, and then indicted his neighbor across the street at the Safeway Coffee Plant, on 1501 Mariposa Street, as the worst olfactory offender. “‘The smell of coffee isn’t bad’ remarked a kind receptionist, who gave the *View* a free cup of the stuff,” and told them, “What you ought to do is check out that spice factory across the street.” The Hill suffered what were known as “smell spells.” The article mentioned a number of companies in “Butchertown” that were to blame: Royal Tallow and Soap Co., at 429 Amador Street; James Allen & Sons, a meat processing plant at Third and Evans; Pacific Rendering Co., “next to the dump,” prompted the *View* to describe the aroma there as “viscous;” an employee declared that, “They pay me \$16,000 a year so I don’t give a damn what it smells like.” Another local offender was the Pioneer Soap Co. at 18th and Carolina, which processed tallow and phosphates to make industrial and laundry soap – “Globo” – which created what the *View* termed “a musky smell.” It was acknowledged that little got done “until the smells reached Telegraph Hill.”

The Potrero View followed up in December 1971, and reported that the Safeway Coffee Plant would “alleviate or possibly eliminate the odor” by September 1972, citing a petition from 29 Hill residents to the Bay Area Air Pollution Control District. The *View* also reported in February 1976 about the Best Foods Plant at 18th and Bryant, “a source of noxious odors to Potrero Hill residents since 1940” and their efforts to correct the problem.

Muni wanted to acquire eight acres of land in the “Dog Patch” area, reported the *View* in January 1972. The following month, a front page box apologized to the “people living near the

proposed Muni car-barn” for referring to the area as Dog Patch, stating that it was in fact “a concerned and active part of the Potrero Hill and in no way resembled the chaotic community of Li'l Abner comic strip fame.” The front page also announced Enola Maxwell had been named the new executive director of the Potrero Hill Neighborhood House after a five-month vacancy; at three different meetings board of directors “wrangled” with Ms. Maxwell’s supporters. The final vote, however, was “marked by unity and cooperation.” Maxwell headed the Nabe with vigor and charisma until her death in 2003

The paper continued in 1972 with more pleas for community help, and hopefully more money. “Right now this unique and remarkably local monthly is heading for the roughest period of its young life.” By now, staff had declined to “lately well under ten,” though 13 people were mentioned in the staff box. But the *View* continued on and by August announced its second birthday party at McKinley Park, with music, painting, and a glue-in.

Maxwell had a “modest proposal” whereby black people would refrain from being arrested for the summer. “Black people are the greatest supporters of the local police. We provide high-paying jobs for many people in the law enforcement field.” She noted the “strange relationship” with law enforcement. “[Black people] claim fear of the police, yet were it not for Blacks the police force could be drastically cut.”

Pete Chiotras celebrated his store’s 50th anniversary on Rhode Island Street. “It was one of three Momma and Poppa groceries on Potrero Hill which remain with the original families,” noted the article, as well as Pete’s new “powerful” German Shepard dog that took up station near the front door. Concerns about future hold-ups were diminished.

September’s front page declared the “*View* Shindig” a “Shining Success” and in fact, the community seemed to be actually coming together. *View* staff cooked more than 400 ears of corn; people shared food, music, and fun. Bob Saporiti and Friends were to play an acoustic set, “but due to technical difficulties played electric and turned in a fine set of rock n’ roll.” A

centerfold of pictures depicted people enjoying themselves at Potrero Hill's favorite park.

"And the *View* even picked up a few new subscribers and certainly some new friends," stated the article. Nineteen people were named in the staff box. It wouldn't be the last party at McKinley Park. The 1973 gathering was cancelled, but in 1975 the *View* declared their recent party a "Huge Success" but hinted broadly that "Wouldn't it be nice to have someone else sponsor" another party?

A year later, 1973, a new neighborhood identity seemed to be jelling, with the Dogpatch Community Development Association and Youth Council about to be forced to move as a result of the Muni car barn being "Plopped on Dogpatch." Dogpatch was described as "a community of 500 located at the bottom of Potrero Hill; it has 95 percent unemployment." Tempers flared when Dogpatch resident James Holley shouted "You're gonna put a cable car barn in the middle of Dogpatch when Muni doesn't have one black repairman." Apparently they did just that but the color of the Muni workforce changed as well.

The September 1973 issue debuted the masthead we're familiar with today. Giacomo Patri, who expanded on Jan Sabre's original sketches, designed it, and in 1978 added more waves to the bay. In the issue The Peace & Freedom Party announced the formation of a "food conspiracy" and The Mob declared "Our Hills Aren't Safe." By now, The Fabulous Greek had morphed into The Downbeat and Allen's Bar-B-Q was serving "eastern ribs and beef" at 300 Connecticut. Artist Ruth Cravath finally completed her statue of St. Francis at Candlestick Park, delayed due to the placement of a halo on the statue.

The *View* had successfully raised awareness of a lack of traffic signs on the Hill; it even got new supervisor Quentin Kopp to advocate for a stop sign at 18th and Connecticut. In November 1971, the paper reported that residents had erected their own homemade STOP signs; the Department of Public Works removed them. By April 1972, the Board of Supervisors approved a new sign in spite of DPW objections. In March 1974, a proposal to add stop signs was carried by Supervisor Bob

Gonzales; the *View* covered every detail. An editorial titled “Citizen Power” applauded a group of “angry citizens” from Arkansas Street who were “not interested in waiting for body counts” and successfully petitioned to “stop the carnage.”

The December 1973 issue came in at just four pages. The price of a subscription was now \$2.50. Advertisers were holding steady. In February, O’Keefe’s Tavern at 24th and Rhode Island placed a small ad touting its attractions: “40’s records, \$.05 Juke-Box, Fireplace. Comfortable booths. Open since ’33.” Those of a certain age will tell you that O’Keefe’s was THE place to go on Potrero Hill. With music, dancing, and always a good crowd — a swinging crowd, if you will — with that ‘40’s music. Open weekends until 11 p.m.! Others of a certain age, albeit a bit younger, will mention the Garden of Earthly Delights at Mariposa and Mississippi, which advertised briefly in the *View* during 1973, as a very interesting place to go and have fun with live music and beer and wine. It stayed open much later.

Finally, 1974 saw a marked jump in advertisers. In December, there was one meat market; a new shoe repair shop, Toe Up at 1419 18th Street; a plant store; and six grocery stores, including the new Good Life Grocery advertising potatoes at “9¢/lb., Fresh Eggs, Large AA, 75¢/doz., and Home Made Breads, 49¢ and up.” The store claimed that its low 15 percent mark-up was the source of its low prices and their slogan: “The More You Shop, The More We Stock,” a tagline that never appeared again.

For *The Potrero View*, the more people who read the paper, the more it could produce and attract volunteers. The *View* consistently pleaded for more volunteers and delivery people but was also consistent in its content. There were editorials on issues important to the neighborhood; announcements and meetings were meticulously detailed; book reviews and sometimes a chess column appeared; sports events at Jackson Park and The Potrero Hill Recreation Center on Arkansas Street were reported on. There was a “Culture” column detailing fashion and music performers on the Hill; and a “Features” section detailing local events and profiling people, such as the Russian Molokans who had made the Hill their home since the early 1900s. There were stories on new businesses that were reviving the 18th Street commercial strip. Labor issues were always reported on, like the ILWU strike in 1971. The Victoria

Mews development, which started as a “mystery” in 1972, was followed through the entire Planning Commission debate and inspired the formation of the Potrero League of Active Neighbors. The “Wisconsin Site,” first mentioned in October 1970, generated content well into the 1980’s and beyond. Now known as Parkview Heights, it created plenty of controversy and kept the *View*’s typewriters humming for a long time.

The Pickle Family Circus came to the Hill. Dianne Feinstein’s proposal to clean up the Tenderloin by moving its seedy businesses to southeast Potrero Hill generated the headline, “Feinstein to Discuss Porno at Meeting.” (June 1977). The fight to establish district elections went on for years. All of it was chronicled in *The Potrero View*.

It looked like *The Potrero View* would survive after all. A front-page editorial in September 1975, still pleading for help, indicated that 5,000 papers were being published monthly and noted that 110 people had worked on the paper over the past five years. “*View* articles have even penetrated City Hall, bringing swift action from some Supervisors.” The goal of the original Mob had been achieved!

In October 1976 the first full-page ad appeared: the Factory Store at 17th and Mississippi streets announced its “Grand Opening Sale (Save 50% & More!).” New stores and restaurants, like Goat Hill Pizza, Daily Scoop, Good Life Grocery, and S. Asimakopoulos, with its delicious souvlakia, emerged as regular advertisers. Dog Patch became comfortable with being called “Dogpatch” as more articles appeared referencing that small enclave. By the mid-1980s, the *View* carried more than 60 display ads in 16 pages.

In 1982 an editorial board was formed consisting of Passen, who had been editor since 1978, Vas Arnautoff, and Judy Baston, who was associate editor from 1986 until her retirement in 2000. In 2006 Passen retired as editor and publisher; Steven Moss took over the reins.

Forty-five years after its first issue, *The Potrero View* is a rich compendium of the Hill’s history, describing all of the facets of community life as it was then, as we try to process it into what

our lives are now. A newspaper is a time machine; a physical manifestation of a place and point in time. No issues of the original Hills and Dales newsletters have yet been found, but the Potrero Library has hard-bound volumes containing some thirty-some years' worth of *Potrero Views*; all issues are in the process of being scanned for viewing online. Check out Archive.org, search for *The Potrero View*, and you can revisit the people, places, and times that make up a detailed history of the Hill. Take a walk around the Hill and visit the places and parks where many good times were enjoyed. That history is still with us; you can touch it and even feel it. And, yes, sometimes you can even smell it.

Rose Marie Sicoli-Ostler and Abigail Johnston contributed to this article.

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Obituary: Ruth Passen

Published on April, 2019 — in Obituary — by Marc Passen and Risa Nye



Photo: Lester Zeidman

By Marc Passen

Adios, my Shana Rivka (Beautiful Ruth).

Shana Rivka was a pet name for Ruth Passen used by her devoted and adoring brothers. Ruth was a first-generation Californian, born in San Francisco to Morris and Nettie Elkind, who emigrated from Russia and Poland to escape discrimination against Jews. Ruth was the baby sister to her older brothers, Sam and Charles (Chuck). She was predeceased by Sam. Chuck resides in Southern California.

Ruth grew up in the Fillmore District when the neighborhood was a mix of Jewish, African- and Japanese-American families. She gained an appreciation of diverse cultures through the community's natural integration. "My dad's philosophy was a good one," she once said. "He felt that as a Jew you should know about discrimination and not discriminate against others." Ruth attended John Swett Junior and Lowell high schools.

Ruth became politically active at a young age. While attending classes at San Francisco State University she joined a left-wing student group, where she met World War II veteran, Joe Passen, who passed away in 1992. They married in 1947, shortly after Sam wedded Betty Glass and right before Chuck married Rockie (Rokama) Kramer. Rockie fondly recalls a time when Ruth took her new sister-in-law shopping at a discount dented can store. Rockie was hooked, and became a lifetime thrifty shopper! A son, Marc, was born in 1950. A second baby, Nicky, was born in 1951 and predeceased Ruth in 1963.

In the early 1950s, Ruth's passion for progressive politics led her to speak out against the McCarthy era of hate and divisiveness.

After living in Los Angeles for seven years, Ruth missed her beloved San Francisco. She and Joe found a home on Potrero Hill and moved back in 1965. During the turbulent 1960s, Ruth became active in the anti-Vietnam War movement, and joined the Women's Peace movement. In the 1970s, Ruth supported workers' rights during the grape boycott led by United Farm Workers president Cesar Chavez.



Ruth Passen with Sala Burton and Enola Maxwell.
Photo: Bob Hayes

In the late 1970s, Enola Maxwell, Potrero Hill Neighborhood House (Nabe) director, hired Ruth to become the Nabe's office manager. It turned into a wonderful collaboration and friendship between two dynamic women.

During this period, Ruth got involved with an upstart neighborhood newspaper, *Hills & Dales*, which later changed its name to *The Potrero View*. Ruth became the editor of the free monthly paper, holding that position for more than three decades. She recruited people to volunteer, write, and proofread stories. The publication featured investigative reports on development plans, stories about crime, mom

and pop businesses, and even a gossip column, "The Nose Knows." Friends, neighbors,

acquaintances, even a 49er football player would find their name under the “Birthdays” column. Ruth retired from the *View* in 2008, turning the reins over to Steven Moss.



View staff, circa 1997. Left to right: Abigail Johnston, Denise Kessler, Judy Baston, Winifred Mann, Ruth Passen, Lester Zeidman, Bernie Gershater, Vas Arnautoff, and Lisa Allman.



Over the years, Ruth and Joe were strong supporters of liberal-progressive Democratic candidates running for the U.S. House of Representatives. They hosted many fundraising events for Phillip Burton, Sala Burton and Nancy Pelosi. In the late-1980s, Ruth and Joe helped Art Agnos get elected mayor of San Francisco. When Pelosi became the first woman Speaker of the House, Ruth received a personal invitation to attend

the swearing-in event in Washington, D.C.

When Ruth took a break from trying to save the world, she loved to listen to jazz, opera, classical music, and Broadway musicals. Ruth and her “bosom buddy”, Denise Kessler, religiously attend the annual Monterey Jazz Festival in the 1950s and 1960s. They loved jazz so much that they booked passage on a jazz cruise to the Bahamas, featuring the Count Basie band! Ruth and Joe were season ticketholders of the San Francisco Symphony and the San Francisco 49ers. Ruth loved to travel, taking annual summer trips to Camp Mather, near



Yosemite National Park, visiting New York City, London, and Paris. When Marc started playing rugby football, Ruth became not only a big fan, but a fantastic sideline photographer of the sport.

Circa 1984; Denise Kessler and Ruth Passen flanking trumpeter Dizzy Gillespie.

Ruth had a way of connecting with people. Her easygoing style, wisdom, and acceptance created a space for others to share things with her that they weren't comfortable revealing to anyone else.

Ruth adored her two granddaughters, Natalie and Teresa. When the girls were little, she'd take them to Sally's, Goat Hill Pizza, and the Daily Scoop, where she'd proudly show them off. At Ruth's Rhode Island Street apartment, the girls would get her to smile and laugh, draping themselves with her silk scarves and posing as models. As the girls got older, Ruth would take them on marches against the Iraq War and on Martin Luther King Day.

She had a "forever young" persona that was never more evident than how she related to young people. Whether it was her granddaughters, nieces or nephews, or the Black and Brown kids at the Nabe, this little, grey-haired White lady had such an impact that those who knew her would approach years later to thank her for just listening and being direct and honest.

Over her lifetime, Ruth consistently demonstrated compassion and devotion to the causes of freedom, peace, and equality. She deservedly received the great love and respect by all who were fortunate to have known her. She will remain in our hearts forever.

Ruth is survived by Marc and his wife, Dianne, granddaughters Natalie Carsten and Teresa Sollom, Chuck Elkind and his wife, Rokama Elkind, and many nieces and nephews.

The family will hold a tribute and memorial to Ruth on May 4, 2 p.m. at the Potrero Hill Neighborhood House. In lieu of flowers, please consider a donation to the Alzheimer's Association.

Aunt Ruth

by Risa Nye

Aunt Ruth used to chide me when I complained about being exhausted after chasing my young children around.

"In my day," she said, "we'd put the kids to bed, and then figure out how to save the world!"



Photo: Abigail Johnston

Saving the world meant throwing herself into the fray. She'd hoist a sign, march and demonstrate in the streets; for civil rights, social justice, against the bomb, the war, the next war, and the next. She kept her vast collection of politically-inspired buttons pinned to a large piece of felt, ready to stick on her hat or jacket as she headed off to the next rally or picket line: We Shall Overcome. Make Love, Not War. Another Mother for Peace.

I loved the time we spent together during my summer visits to my aunt and uncle's crowded Los Angeles apartment. During these critical pre-teen years, Aunt Ruth matter-of-factly shared some important tips. She showed me how to apply three shades of lipstick, how to shave my legs without nicking divots into my shins, and how to have fun while shopping, things my mother hadn't taught me.

A constant parade of unemployed writers, between-gig actors, labor organizers, and fellow progressives showed up at the L.A. apartment, arguing politics over red wine and plates of pasta long into the night. Hugs and handshakes always followed the loud voices and f-bombs at evening's end. Things were not like that at my house.

When her family moved back home to San Francisco, my aunt began contributing articles and photographs to her neighborhood newspaper. She subsequently took on the roles of editor and publisher of *The Potrero View*, a three-decades-long labor of love. At the Potrero Hill Neighborhood House she helped organize afterschool programs, classes for adults, and events that celebrated the scrappy diversity of the "Nabe."

At an event honoring my aunt for her work, San Francisco's mayor read a proclamation loaded with "whereases," and declared a day in her honor. When he finished speaking, my father leaned toward me and pointed proudly at his "baby" sister. "Look at her; she's the richest person in this room." And I knew what he meant.

My aunt encouraged me to write, publishing my essays in her paper; my first bylines. Writing was her passion. She talked about composing a memoir, but never started it. "I'm not a writer like you," she told me once. "You do it for both of us."

Ruth never pandered to anyone. You could always count on her to be outspoken, feisty, honest, but kind, and a champion of the underdog. She would confront racism or social injustice wherever she found it, no matter who the guilty party might be. And she mastered the art of being cool without even trying.

When I went back to graduate school at age 58, I hoped I could model myself after Ruth. She was always able to engage effortlessly with everyone: young and old, well-off and well-

connected, or down-on-their luck. I often asked myself: “what would Ruth do?” And I knew that she’d act like it was no big deal to be sitting in workshop with students a few decades younger. I could imagine her saying, “Get over yourself and do the work you came to do.”

In her 80’s, Ruth slipped into the foggy world of dementia. It’s not the world she tried to save so many years ago, but it was the world she lived in until her death. The sparkle was still in her eyes. At least, that’s what I wanted to see. And I told myself that she may not recognize me anymore, but she knew I was someone who always loved her.

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