



SAN FRANCISCO PLANNING DEPARTMENT

Legacy Business Registry Case Report

HEARING DATE: AUGUST 19, 2020

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

- Case No. 2020-006843LBR, 1663 Mission Street, Legal Assistance to the Elderly
- Case No. 2020-006847LBR, 1615 20th Street, San Francisco Natural Medicine
- Case No. 2020-006871LBR, 1330 25th Street, Annie's Hot Dogs
- Case No. 2020-006872LBR, 919 Kearny Street, House of Nanking
- Case No. 2020-006873LBR, 376 Fillmore Street, JHW Locksmith
- Case No. 2020-006874LBR, 718 Grant Avenue, The Wok Shop

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SAN FRANCISCO PLANNING DEPARTMENT

Legacy Business Registry Executive Summary

HEARING DATE: AUGUST 19, 2020

Filing Date: July 22, 2020
Case No.: 2020-006843LBR
Business Name: Legal Assistance to the Elderly (LAE)
Business Address: 1663 Mission Street, Suite 225
Zoning: Moderate Scale Neighborhood Commercial Transit (NCT-3) Zoning District
85-X Height and Bulk District
Block/Lot: 3514/030
Applicant: Laura Slade Chiera, Executive Director
1663 Mission Street, Suite 225
San Francisco, CA 94103
Nominated By: Supervisor Aaron Peskin (District 3)
Located In: District 6
Staff Contact: Katie Wilborn - (415) 575-9114
katherine.wilborn@sfgov.org
Recommendation: Adopt a Resolution to Recommend Approval

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BUSINESS DESCRIPTION

Legal Assistance to the Elderly (LAE) was established in April of 1979 to offer legal services to San Francisco residents over 60 years of age or living with a disability. LAE has been an invaluable asset and safety net for some of San Francisco's most vulnerable populations and is the only legal organization of its kind in San Francisco, with its focus on the elderly and/or disabled. LAE was informally shaped by a group of volunteer attorneys in 1977 who met and offered services out of the Jewish Community Center. In 1979, the clinic became officially incorporated as the Legal Assistance to the Elderly (LAE) as an independent 501(c)(3) non-profit, with the mission "to provide legal services at locations in the City and County of San Francisco to older persons of all races, creeds, colors and ethnic backgrounds." After 41 years, LAE has moved seven times, but has never ceased operations and has remained committed to safeguarding seniors and people with disabilities through their compassionate counseling and free legal services. LAE's multi-lingual and multi-cultural staff serves over 1,500 seniors annually in seven (7) different languages and a variety of topics, including but not limited to: Physical and Financial Elder Abuse Prevention; Income Support and Benefits Advocacy; Health Law; Conservatorship Defense; Consumer Law; End of Life Planning; End of Life Planning for LGBT Seniors; Consumer Debt Collection Defense; and (LAE's most prevalent area of focus) Housing Law.

LAE's client base is diverse and comes from every corner of the city. Most clients (58%) are physically frail or disabled and some (6%) are homebound or in a medical facility. The majority (98%) are also considered "indigent" under California State Law, many clients (75%) fall below the 200% federal poverty line (\$25,520 annual income), and almost half (47%) have incomes of less than \$995 per month. Regardless of location or

ability to travel, LAE ensures that their clients are able to receive service and will send attorneys to their clients' locations.

LAE is relied upon, not only by individuals seeking high-quality, free legal assistance, but also by other organizations within San Francisco, such as: Adult Protective Services, the San Francisco Rent Board, San Francisco Superior Court, the Sheriff's Office, Family Services Agency, Currey Senior Center, Bayview Senior Services, and the Eviction Defense Collaborative, just to name a few. LAE has seen a growing need for their services as San Francisco continues to face an unprecedented crisis of affordability. According to LAE's application, 12% of seniors 65 or older in San Francisco are living below the poverty line and one out of every ten people who are homeless are over the age of 61. For over 40 years, LAE has been a force to help safeguard some of San Francisco's most vulnerable populations and combat the dangers that seniors and adults with disabilities face.

The business is located in a Category C (No Resource Present / Not Age Eligible) structure located in on the east side of Mission Street between Plum and 12th Streets in the South of Market neighborhood. It is within a NCT-3 (Moderate Scale Neighborhood Commercial Transit) Zoning District and a 85-X Height and Bulk District. The business's location is within a seven (7) storied structure that also houses another Legacy Business, *AIDS Legal Referral Panel* (added to the Registry in 2018).

STAFF ANALYSIS

Review Criteria

1. *When was business founded?*

The business was founded in 1979.

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

Yes. Legal Assistance to the Elderly (LAE) qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. LAE has operated continuously in San Francisco for 41 years.
- ii. LAE has contributed to the history and identity of San Francisco.
- iii. LAE is committed to maintaining the services 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 providing free legal counsel to the elderly and/or disabled.

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

No. Although the building at 1663 Mission Street was surveyed and found to be a Historic Resource in 2009, additional information was discovered in the 2019 Hub Plan Historical Resources Survey and the subject property was determined to not be eligible for national, state, or local designation (NPS code 6Z). Therefore, the business's location at 1663 Mission Street is not significant for its architecture.

Legal Assistance to the Elderly's founding directors (in 1979) were San Francisco Superior Court

Judge Leland Lazarus, Frank Winston, and the Levi Strauss chairman and president, Walter Haas. Walter Haas was also owner of the Oakland A's and founder of a family foundation Evelyn and Walter Haas, Jr. foundation. However, he was not associated with the business's current location.

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

No. The property was surveyed in 2019 and determined to be ineligible for national, state, or local designation as a Historic Resource (NPS code 6Z).

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

No, not as of the date of this Executive Summary.

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

Yes. Legal Assistance to the Elderly has been featured in several local and national publications, including: The New York Times, Hoodline, Mission Local, and 48 Hills.

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

Current location:

- 1663 Mission Street, Suite 225 (2019 to Present)

Previous locations:

- Initial clinic formation within the Jewish Community Center at 3200 California (mid-1970s)
- 942 Market Street from 1977 to 1979 (Organization incorporated in 1979)
- 944 Market Street from 1979 to 1983 (4 years)
- 474 Valencia Street from 1983 to 1987 (4 years)
- 1453 Mission Street from 1987 to 2000 (13 years)
- 100 McAllister Street from 2000 to 2005 (5 years)
- 995 Market Street from 2005 to 2015 (10 years)
- 701 Sutter Street, 2nd Floor, from 2015 to 2019 (4 years)

Recommended by Applicant

- Compassionate and free legal services for senior and disabled San Francisco residences.
- Training and informational programs for community groups.

Additional Recommended by Staff

- None

BASIS FOR RECOMMENDATION

The Department recommends the Historic Preservation Commission adopt a resolution recommending the business listed above be adopted by the Small Business Commission to the Legacy Business Registry.

ATTACHMENTS

Draft Resolution

Legacy Business Registry Application:

- Application Review Sheet
- Section 1 – Business / Applicant Information
- Section 2 – Business Location(s)
- Section 3 – Disclosure Statement
- Section 4 – Written Historical Narrative
 - Criterion 1 – History and Description of Business
 - Criterion 2 – Contribution to Local History
 - Criterion 3 – Business Characteristics
- Contextual Photographs and Background Documentation



SAN FRANCISCO PLANNING DEPARTMENT

Legacy Business Registry Executive Summary

HEARING DATE: AUGUST 19, 2020

Filing Date: July 22, 2020
Case No.: 2020-006847LBR
Business Name: San Francisco Natural Medicine
Business Address: 1615 20th Street
Zoning: NC-2 (Neighborhood Commercial, Small) Zoning District
40-X Height and Bulk District
Block/Lot: 4099/059
Applicant: Carl Hangee-Bauer, Owner
1615 20th Street
San Francisco, CA 94107
Nominated By: Supervisor Shamann Walton
Located In: District 10
Staff Contact: Katie Wilborn – (415) 575-9114
katherine.wilborn@sfgov.org
Recommendation: Adopt a Resolution to Recommend Approval

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BUSINESS DESCRIPTION

San Francisco Naturopathic Medicine Corp. (dba *San Francisco Natural Medicine*, also referred to as *SFNM*) was founded in 1989 by Dr. Carl Hangee-Bauer. The business's original location was at 862 Folsom Street in the South of Market (SoMa) neighborhood under the name "SOMA Acupuncture and Natural Health Clinic." Having completed his doctorate in Naturopathic Medicine, becoming licensed in acupuncture, and learning the art of massage, Eastern Medicine, and related therapies, Dr. Hangee-Bauer saw a need in the San Francisco community for alternative medicinal practices. During the 1990s, the AIDS epidemic was strongly impacting San Francisco's LGBTQ community. Acupuncture services were one of the few alleviating treatments available, and Dr. Hangee-Bauer was one of the first health practitioners to be credentialed under the City Health Plan to use acupuncture on AIDS patients. After nine years of service in the SoMa neighborhood, the business was growing significantly and needed more clinic space. In 1998, the clinic moved to a larger space in the Potrero Hill neighborhood, where it remains today, at 1615 20th Street. The larger and more easily accessible location on Potrero Hill allowed the clinic to expand its staff and offerings, hiring as many as five (5) licensed NDs (naturopathic doctors), a variety of nutritionists, Feldenkrais practitioners, massage therapists and acupuncturists. In addition to the location change, the licensure and growth of naturopathic medicine in California prompted the decision to change the clinic's name to its current title, San Francisco Natural Medicine (SFNM), to better describe the type of health care services provided. Naturopathic medicine is health care that concentrated on whole-patient wellness while emphasizing prevention and the process of self-healing through the use of natural therapies.

In 2010, SFNM was credentialed as a residency site for Naturopathic Medical Education and to date, has

had six residents complete their training at SFNM. Dr. Hangee-Bauer has remained an active owner at his clinic, while also going on to help found and promote the naturopathic industry at large. He cofounded the *California Naturopathic Doctors Association* in 1985, served on the board and as the president of the *American Association of Naturopathic Association of Naturopathic Physicians* (1984 and 2010-2011), and was appointed as chairperson by Governor Schwarzenegger to the *California Bureau of Naturopathic Medicine Advisory Council*. For several years Dr. Hangee-Bauer also served on the board of the *Immune Enhancement Project*, which provided low-cost care to patients with HIV or other chronic conditions. In 2003, when Naturopathic licensing was authored and passed into California legislature, Dr. Hangee-Bauer was issued the license in the state (License #2). SFNM has had a 30-year reputation as a premium pioneer and advocate of naturopathic medicine in San Francisco and California at large. The business draws clients from all over San Francisco, the state of California, and nationally.

The business is located in a Category B (Unknown / Age Eligible) structure on the south side of 20th Street between Connecticut and Arkansas Street in the in the Potrero Hill neighborhood. It is within the Divisadero Street NC-2 (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 1989

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

Yes. San Francisco Natural Medicine (SFNM) qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. SFNM has operated continuously in San Francisco for 31 years.
- ii. SFNM has contributed to the history and identity of the Potrero Hill neighborhood and San Francisco's Naturopathic medical practice.
- iii. SFNM 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 naturopathic medical profession and related, integrated health therapies and treatments.

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 business's location has a Planning Department Historic Resource status codes of "B" (Unknown / Not Age Eligible) because the location is age-eligible but has not been evaluated. A

historic resource evaluation exceeds the scope of this Legacy Business Application.

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.

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

Current Location:

- 1615 20th Street from 1998-Present (22 years)

Previous Location:

- 862 Folsom Street from 1989-1998 (9 years)

Recommended by Applicant

- Naturopathic medical practice (focusing on a blend of modern medical diagnosis and treatments with traditional, time-tested and evidence-based therapies to manage symptoms and find treatments to the causes of health issues)
- Welcoming, well-lit, respectful, clean, and inviting environment
- Education and training in naturopathic medicine, including medical residencies

Additional Recommended by Staff

- None

BASIS FOR RECOMMENDATION

The Department recommends the Historic Preservation Commission adopt a resolution recommending the business listed above be adopted by the Small Business Commission to the Legacy Business Registry.

ATTACHMENTS

Draft Resolution

Legacy Business Registry Application:

- Application Review Sheet
- Section 1 – Business / Applicant Information
- Section 2 – Business Location(s)
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- Contextual Photographs and Background Documentation



SAN FRANCISCO PLANNING DEPARTMENT

Legacy Business Registry Executive Summary

HEARING DATE: AUGUST 19, 2020

Filing Date: July 22, 2020
Case No.: 2020-006871LBR
Business Name: Annie's Hot Dogs
Business Address: 1330 25th Street, San Francisco, CA 94107 (Primary Address)
Zoning: PDR-1-G (Production, Distribution, & Repair -1- General) Zoning District
40-X Height and Bulk District
Block/Lot: 4226/022
Applicant: Catherine Schoop
1330 25th Street
San Francisco, CA 94107
Nominated By: Supervisor Matt Haney
Located In: District 10
Staff Contact: Katie Wilborn - (415) 575-9114
katherine.wilborn@sfgov.org
Recommendation: Adopt a Resolution to Recommend Approval

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BUSINESS DESCRIPTION

Annie's Hot Dogs and Snacks, known to most residents simply as "Annie's", has been serving their franks and red onion sauce from mobile food stands for over 37 years. The original and current owner, Catherine Schoop, founded her hot dog stand in 1983 after relocating to San Francisco from her native Brooklyn, NY with her then-two-year-old son to start a new life. Annie's Hot Dogs was originally founded as "New York Frankfurter" and was located in front of the Ferry Building (1983). In addition to being one of the first hot dog stands, the business may have also been one of the first Mobile Food Facilities in the city, although conclusive evidence has not been provided or found. The business has had multiple locations throughout the city, for varying durations, including cart stations at: The Ferry Building Promenade at Folsom Street (1983); throughout the Financial District, at: Powell and Market, Ellis and Market, and Stockton and O'Farrell (1983); Pier 39 (becoming a member of the Fisherman's Wharf Merchants Association in 1984); throughout the Mission at 4th and Mission streets, Beale and Mission streets, Spear and Howard streets, and Ecker and Mission streets (1984); 101 Embarcadero (1990); 55 Fulton in Hayes Valley (2000, where a cart and the kitchen commissary was located); and multiple stands within Civic Center Plaza (2000).

In 2000, the "New York Frankfurter" company had been serving San Franciscans and tourists alike for 17 years. While opening a coffee cart and hot dog cart in the Civic Center Plaza, Catherine Schoop decided to change the business's name to "Annie's Hog Dogs," to rebrand the company and represent itself more accurately: as a San Francisco-based, local business, not a New York establishment.

Annie's got its permits for Golden Gate Park in 2003 and began operating three carts within the park's boundaries. By 2014, to make way for residential development at 55 Hayes Valley, Annie's relocated its kitchen commissary to the Potrero Hill/Dogpatch neighborhood, at 1330 25th Street, where it is still located.

Today, Annie's Hot Dogs has nine cart locations throughout San Francisco, with most located within Golden Gate Park. Since 1983, Annie's Hot Dogs has supplied every Fleet Week and Gay Pride with hot dog carts, and was present at the 1985, 1988, 1989, and 1995 San Francisco 49ers Super Bowl parades. Willie Brown helped the Annie's secure locations in front of the X-Games in the 1990s, and later, in 2007-2008, Annie's was part of Mayor Gavin Newsom's activation of Civic Center Plaza, setting up a hot dog stand in the middle of the plaza near the garage entrance. Annie's was also present at the SF Giants World Series parades of 2010, 2012, and 2014. Annie's Hot Dogs is currently a member of The San Francisco Chamber of Commerce and Catherine's son, David, has participated as a mentor for the youth of San Francisco for over a decade, mentoring kids through programs like Seven Teepees and Enterprise for Youth. Annie's is committed to maintaining the historic traditions that define the business, such as high-quality ingredients and affordable prices, as well as its locally famous "red onion sauce" and entrepreneurial spirit. Catherine has been making her very own red onion sauce recipe for 37 years, and Catherine's son, David, has carried on the tradition of being a creator by making his own bottled beverage called "Refresca."

The business's main location (the kitchen commissary) is located in a Category C (No resource Present / Not Age Eligible) structure on the north side of 25th street between Pennsylvania Avenue and Iowa Streets in the Potrero Hill neighborhood. It is within the PDR-1-G (Production, Distribution, & Repair -1- General) Zoning District and a 40-X Height and Bulk District.

STAFF ANALYSIS

Review Criteria

1. *When was business founded?*

The business was founded in March of 1983

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

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

- i. Annie's Hot Dogs has operated continuously in San Francisco for 37 years.
- ii. Annie's Hot Dogs has contributed to the history and identity of San Francisco's mobile foodways.
- iii. Annie's Hot Dogs 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 appears to have been the first hot dog cart in San Francisco and may have been one of the first Mobile Food Facilities in San Francisco. Additionally, Annie's has been able to offer tourists and locals a quick, affordable meal at some of the most iconic locations throughout the city.

Therefore, it is significant for its contributions to the city's culture as a street food vendor.

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 business is a mobile food facility, with nine (9) cart facilities located throughout the city. The main business address and kitchen commissary is currently located at 1330 25th Street, which is a property that has a Planning Department Historic Resource status codes of "C" (Not a Historic Resource) due to its construction date of 1983.

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

No, not as of the date of this Executive Summary.

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

Yes. Annie's Hot Dogs has been featured in many local publications and has received the following honors:

- Voted "Best Hot Dog", San Francisco Chronicle, 1986.
- Featured on KTVU during Game 7 of the World Series in 2014
- Seen in the following major-motion picture movies:
 - Nash Bridges
 - 48 Hours
 - Venom
 - Ant Man and Ant Man 2

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

Nine (9) Present Locations:

- 1330 25th Street (commissary kitchen location; 2014 – present)
- Cart locations:
 - Ellis and Market (1985-present)
 - Powell and Market (1985-present)
 - Stockton and O'Farrell (1985-present)
 - Civic Center Plaza (2000-present)
 - JKF and 8th Ave, Golden Gate Park (2003-2007, 2009-present)
 - Spreckels Lake, Golden Gate Park (2003-2007, 2009-present)
 - Music Concourse, Golden Gate Park (2009-present)
 - Carousel, Golden Gate Park (2012-present)

Recommended by Applicant

- Mobile Food Facility offering quick, on-the-go hot dogs and snacks

- Cart's red and white color scheme
- Red "Annie's" sign with "Proudly serving San Francisco in 1983"
- Original "red onion sauce" (created by Catherine 37 years ago)
- Original "Refresca" drink (created by Catherine's son, David)

Additional Recommended by Staff

- None

BASIS FOR RECOMMENDATION

The Department recommends the Historic Preservation Commission adopt a resolution recommending the business listed above be adopted by the Small Business Commission to the Legacy Business Registry.

ATTACHMENTS

Draft Resolution

Legacy Business Registry Application:

- Application Review Sheet
- Section 1 – Business / Applicant Information
- Section 2 – Business Location(s)
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- Section 4 – Written Historical Narrative
 - Criterion 1 – History and Description of Business
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 - Criterion 3 – Business Characteristics
- Contextual Photos and Background Documentation



SAN FRANCISCO PLANNING DEPARTMENT

Legacy Business Registry Executive Summary

HEARING DATE: AUGUST 19, 2020

Filing Date: July 22, 2020
Case No.: 2020-006872LBR
Business Name: House of Nanking ("HONK")
Business Address: 919 Kearny Street
Zoning: Chinatown Community Business (CCB) Zoning District
65-N Height and Bulk District
Block/Lot: 0177/002
Applicant: Kathy Fang, Manager
919 Kearny Street
San Francisco, CA 94133
Nominated By: Supervisor Aaron Peskin
Located In: District 3
Staff Contact: Katie Wilborn - (415) 575-9114
katherine.wilborn@sfgov.org
Recommendation: Adopt a Resolution to Recommend Approval

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BUSINESS DESCRIPTION

House of Nanking is a restaurant opened by husband and wife, Peter and Lily Fang, at 919 Kearny (original and current location) in the Chinatown neighborhood in 1988. The Fangs immigrated to San Francisco from Shanghai in 1980 and worked in several restaurants before opening their own, named "House of Nanking", in honor of Lily's father who was from Nanking, China. Prior to opening, Peter wrote "House of Nanking" in Chinese and commissioned wooden letters be made in his handwriting. The Fangs also had a colorful blade sign made with the business's name in English. That same blade sign and wooden characters still adorn the business's transom today. With Peter as chef, Lily the server, and one hired employee as the dishwasher, the Fangs dedicated their life to the restaurant. Shortly thereafter, the restaurant was recognized for its delicious offerings by a well-known local food critic, Patricia Unterman, and became an immediate hit. Within a few months, House of Nanking (also referred to as HONK) became famous for its incredible Shanghaiese house-style cooking and iconic, unrelenting line that would wrap around the block.

Due to the amount of success the restaurant was facing, the owners were struck with a new problem: how to serve so many people within a single business day. Peter decided to try a new, unconventional approach to cooking and serving. He would no longer have customers sit idle with their menus, trying to decide what to order. Instead, Peter began deciding himself what offerings the customers should have. What began as a way to speed up service, turned into the restaurant's signature trademark. HONK became renowned for its chef that didn't allow you to order.

By the 1990s, HONK's business was booming and receiving national attention from celebrities, top chefs,

politicians, and publications. Customers were coming from all over the world for the food and the unique experience. In 1997, to accommodate more seating and a larger kitchen, HONK took over the store next door and expanding their restaurant, adding the distinguishing red, white, and black tiles that clads the exterior and interior of the restaurant. In 2007, Peter and Lily's only daughter, Kathy Fang, was brought on as a co-owner to help manage HONK and open a new restaurant, "Fang", in the South of Market (SoMa) neighborhood. After 32 years of family-run operation, the Fangs hope HONK (House of Nanking) will be accepted on the Legacy Business Registry, so it may continue its legacy in its original Chinatown location for many more years – and generations – to come.

The business is located in a Category A (Historic Resource Present) structure on the west side of Kearny Street between Jackson Street and Pacific Avenue in the Chinatown neighborhood. It is within the Chinatown Community Business (CCB) Zoning District and a 65-N 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. House of Nanking (HONK) qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. HONK has operated continuously in San Francisco for 32 years.
- ii. HONK has contributed to the history and identity of the Chinatown neighborhood and San Francisco.
- iii. HONK 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 Chinese cuisine.

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

Yes. HONK's building is located within the California Register-eligible and National Register-eligible Chinatown Historic District. The building location is within the boundaries of an on-going Chinese American Cultural Context Statement. The building itself was surveyed in 1978, 1994, and 1997, and determined to hold "Contributory" and "Contextual Importance" to the historic districts.

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

No. However, the property has a Planning Department Historic Resource status codes of "A" (Historic Resource Present) because of their locations within the eligible 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. There have been a number of features and articles on House of Nanking, both locally and nationally. The 1988 review by Patricia Unterman in the local Sunday newspaper kickstarted the restaurant's success. Thereafter, HONK has been featured in the San Francisco Chronicle, San Francisco Examiner, The Bay Guardian, The New York Times, SF Magazine, Eater DF, VICE, the Food Network, Phaidon: China Cookbook, CNN, Singtao Daily, the Travel Channel, 7x7, and many others.

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

- 919 Kearny Street

Recommended by Applicant

- Chinese cuisine
- Food-serving experience
- Red, white, and black tiled exterior (1997)
- "House of Nanking" blade sign (1988)

Additional Recommended by Staff

- Red-framed windows
- Tiled interior (which matches the exterior tile, added in 1997 storefront expansion)
- Wooden Chinese Letters (sign) spelling "House of Nanking" above the entry (written and commissioned by Peter Fang when the restaurant opened, 1988)

BASIS FOR RECOMMENDATION

The Department recommends the Historic Preservation Commission adopt a resolution recommending the business listed above be adopted by the Small Business Commission to the Legacy Business Registry.

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Draft Resolution

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SAN FRANCISCO PLANNING DEPARTMENT

Legacy Business Registry Executive Summary

HEARING DATE: AUGUST 19, 2020

Filing Date: July 22, 2020
Case No.: 2020-006873LBR
Business Name: JHW Locksmith
Business Address: 376 Fillmore (aka 378 Fillmore)
Zoning: RM-1 (Residential-Mixed, Low Density) Zoning District
40-X Height and Bulk District
Block/Lot: 0849/022A
Applicant: John Henry White, owner
376 Fillmore Street
San Francisco, CA 94117
Nominated By: former Supervisor Vallie Brown
Located In: District 5
Staff Contact: Katie Wilborn - (415) 575-9114
katherine.wilborn@sfgov.org
Recommendation: Adopt a Resolution to Recommend Approval

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415.558.6377

BUSINESS DESCRIPTION

JHW Locksmith is a locksmithing business, opened by John Henry White at 376 Fillmore in April of 1977. For 43 years, JHW has served the immediate neighborhood and beyond with key cutting, rekeys, lock installs, auto locks and other artisan key-related services from the business's original location at the intersection of Fillmore and Page Streets. JHW Locksmith is a family-owned business and is still under sole proprietorship of John. His business is staffed by his wife, Davida, and daughter, Joy. The locksmithing craft has been carried on by John's son, who is the resident locksmith for UC San Francisco. JHW Locksmith is a staple across the city and is routinely referred by businesses and residents alike who have locksmithing needs. Since the company is solely staffed by family, JHW Locksmith does not have the time for marketing or attending events; rather, the success of the business can be attributed to word-of-mouth referrals across the city. In addition to regular locksmithing needs, JHW also has a collection of 1880s-era old skeleton-, barrel-, and steal-keys that are no longer manufactured. JHW Locksmith may be the only locksmith in the area able to reproduce these historic keys for establishments (although no supporting documents demonstrate this). JHW Locksmith closed briefly for 3 months in 2018 for the building to undergo seismic retrofitting, but otherwise has remained open for its entire 43 years of business.

The business is located in a Category A (Historic Resource Present) building on the east side of Fillmore Street at the corner of Page Street in the Western Addition neighborhood. It is within the RM-1 (Residential-Mixed, Low Density) Zoning District and a 40-X Height and Bulk District.

STAFF ANALYSIS

Review Criteria

1. *When was business founded?*

The business was founded in 1977.

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

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

- i. JHW Locksmith has operated continuously in San Francisco for 43 years.
- ii. JHW Locksmith has contributed to the history and identity of the Western Addition neighborhood and San Francisco.
- iii. JHW Locksmith 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. JHW Locksmith displays the craft of locksmithing and maintains historic key-making traditions with their 1880's-era key collection.

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

No. However, the property has a Planning Department Historic Resource status codes of "A" (Historic Resource Present) because of their locations within a historic district.

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

Yes. JHW Locksmith's building is located within the Hayes Valley Residential California Register Historic District and eligible National Register Historic District. The district is predominantly three-story residential buildings that were constructed during the late 19th and early 20th century (the period of significance in 1860-1920) and is significance for the area's architecture. 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.

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

No.

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

No, not as of the date of this Executive Summary.

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

- 376 Fillmore (also known as 378 Fillmore)

Recommended by Applicant

- Use as a locksmith business

- Historic 1880s key collection

Additional Recommended by Staff

- None

BASIS FOR RECOMMENDATION

The Department recommends the Historic Preservation Commission adopt a resolution recommending the business listed above be adopted by the Small Business Commission to the Legacy Business Registry.

ATTACHMENTS

Draft Resolution

Legacy Business Registry Application:

- Application Review Sheet
- Section 1 – Business / Applicant Information
- Section 2 – Business Location(s)
- Section 3 – Disclosure Statement
- Section 4 – Written Historical Narrative
 - Criterion 1 – History and Description of Business
 - Criterion 2 – Contribution to Local History
 - Criterion 3 – Business Characteristics
- Contextual Photographs and Background Documentation



SAN FRANCISCO PLANNING DEPARTMENT

Legacy Business Registry Executive Summary

HEARING DATE: AUGUST 19, 2020

Filing Date: July 22, 2020
Case No.: 2020-006874LBR
Business Name: The Wok Shop
Business Address: 718 Grant Avenue
Zoning: Chinatown Visitor Retail (CVR) Zoning District
50-N Height and Bulk District
Block/Lot: 0226/018
Applicant: Tane Chan, Owner
305 Divisadero Street
San Francisco, CA 94108
Nominated By: Supervisor Aaron Peskin
Located In: District 3
Staff Contact: Katie Wilborn - (415) 575-9114
katherine.wilborn@sfgov.org
Recommendation: Adopt a Resolution to Recommend Approval

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BUSINESS DESCRIPTION

The Wok Shop is a Chinese kitchen supply store opened by Tane Chan in 1972. The original location was at 804 Grant Avenue, and through times of success and difficulty, Chan opened and closed several Wok Shop locations throughout the city, but never ceased operation for any stretch of time and always maintained at least one location in the Chinatown neighborhood. The store is famous for its extensive collection of Chinese cookware; most notoriously the woks, hanging like Chinese roasted ducks from the ceiling of the shop's interior. The Wok Shop is currently located at 718 Grant Avenue, where it has thrived since 1991. As a third-generation Chinese American female business owner, Chan has faced and overcome many obstacles, but has been rewarded with success and recognition. The Wok Shop has been featured on PBS-TV's *Yan Cooking* in 1982, was hailed by author Grace Young in her cookbooks *Stir-Frying to the Sky's Edge* (2018) and *The Breadth of a Wok* (2019), was featured as an outstanding small business on *American Express's* website, and received a *Certificate of Special Congressional Recognition of Outstanding and Invaluable Service to The Community* by Congresswoman Nancy Pelosi in February, 2020. The Wok Shop's service and location in the Chinatown neighborhood have served as a staple to locals and tourists alike. The store's 1970s original pagoda sign is a beacon for Chinatown's intangible, home-cooking culinary heritage and has represented this cultural and culinary staple for almost 50 years in the neighborhood. Today, the store also has an online presence and hosts "Wokology 101" on their website and features "Wok Wednesday" social media posts, to reach and teach broader audiences.

The business is located in a Category A (Historic Resource Present) structure on the east side of Grant Avenue between Sacramento and Commerce Streets in the Chinatown neighborhood. It is within the Chinatown-Visitor Retail (CVR) Zoning District and a 50-N Height and Bulk District.

STAFF ANALYSIS

Review Criteria

1. *When was business founded?*

The business was founded in 1972.

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

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

- i. The Wok Shop has operated continuously in San Francisco for 48 years.
- ii. The Wok Shop has contributed to the history and identity of the Chinatown neighborhood and Chinese American culture and cuisine in San Francisco.
- iii. The Wok Shop 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 Chinese and Chinese American cookware and cooking.

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

Yes. 718 Grant Avenue is located within the California Register-eligible and National Register-eligible Chinatown Historic District. The building location is within the boundaries of an on-going Chinese American Cultural Context Statement. The building itself was surveyed in 1978, 1994, and 1997, and determined to hold "Contributory" and "Contextual Importance" to the historic districts.

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

No. However, 718 Grant Avenue has Planning Department Historic Resource status codes of "A" (Historic Resource Present) because of its location within the California- and National Register-eligible historic districts.

Although the Wok Shop has no other locations besides 718 Grant Avenue at this time, it has formerly been located in other "Category A" historic properties, including: The Cannery, Ghirardelli Square, 804 Grant and 834 Grant (both located within the eligible Chinatown 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. There have been a number of features on Tane Chan and The Wok Shop, both locally and nationally, regarding the Chinese cookware and culinary industry. The Wok Shop has been featured on PBS-TV's *Yan Cooking* in 1982, was hailed by author Grace Young in her cookbooks *Stir-Frying to the Sky's Edge* (2018) and *The Breadth of a Wok* (2019), was featured as an outstanding

small business on American Express's website, and received a Certificate of Special Congressional Recognition of outstanding and invaluable service to the community by Congresswoman Nancy Pelosi in February, 2020.

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

Current Location:

- 718 Grant Avenue from 1991 to present (29 years)

Previous (nonextant) locations:

- 804 Grant Avenue from 1972 to 1992 (20 years)
- 838 Grant Avenue from 1973 to 1978 (5 years)
- The Cannery, 2801 Leavenworth Street from 1974 to 1979 (5 years)
- Stonestown Galleria, 3251 20th Avenue from 1975 to 1985 (10 years)
- Crocker Galleria, 50 Post Street from 1977 to 1982 (5 years)
- Ghirardelli Square, 900 North Point Street from 1978 to 1983 (5 years)

Recommended by Applicant

- Retail market for woks and other Chinese cookware
- Original (1970s) pagoda neon sign
- Maintaining a location within Chinatown
- Promoting and teaching Chinese and Chinese American foodways

Additional Recommended by Staff

- None

BASIS FOR RECOMMENDATION

The Department recommends the Historic Preservation Commission adopt a resolution recommending the business listed above be adopted by the Small Business Commission to the Legacy Business Registry.

ATTACHMENTS

Draft Resolution

Legacy Business Registry Application:

- Application Review Sheet
- Section 1 – Business / Applicant Information
- Section 2 – Business Location(s)
- Section 3 – Disclosure Statement
- Section 4 – Written Historical Narrative
 - Criterion 1 – History and Description of Business
 - Criterion 2 – Contribution to Local History
 - Criterion 3 – Business Characteristics
- Contextual Photographs and Background Documents



SAN FRANCISCO PLANNING DEPARTMENT

Historic Preservation Commission Draft Resolution No.

HEARING DATE: AUGUST 19, 2020

Case No.: 2020-006843LBR
Business Name: Legal Assistance to the Elderly (LAE)
Business Address: 1663 Mission Street, Suite 225
Zoning: Moderate Scale Neighborhood Commercial Transit (NCT-3) Zoning District
85-X Height and Bulk District
Block/Lot: 3514/030
Applicant: Laura Slade Chiera, Executive Director
1663 Mission Street, Suite 225
San Francisco, CA 94103
Nominated By: Supervisor Aaron Peskin (District 3)
Located In: District 6
Staff Contact: Katie Wilborn - (415) 575-9114
katherine.wilborn@sfgov.org

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ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR LEGAL ASSISTANCE TO THE ELDERLY CURRENTLY LOCATED AT 1663 MISSION STREET, BLOCK/LOT 3514/030.

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 August 19, 2020, 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 Legal Assistance to the Elderly (LAE) 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 Legal Assistance to the Elderly (LAE).

Location(s):

Current location:

- 1663 Mission Street, Suite 225 (2019 to Present)

Previous locations:

- Initial clinic formation within the Jewish Community Center at 3200 California (mid-1970s)
- 942 Market Street from 1977 to 1979 (Organization incorporated in 1979)
- 944 Market Street from 1979 to 1983 (4 years)
- 474 Valencia Street from 1983 to 1987 (4 years)
- 1453 Mission Street from 1987 to 2000 (13 years)
- 100 McAllister Street from 2000 to 2005 (5 years)
- 995 Market Street from 2005 to 2015 (10 years)
- 701 Sutter Street, 2nd Floor, from 2015 to 2019 (4 years)

Physical Features or Traditions that Define the Business:

- Compassionate and free legal services for senior and disabled San Francisco residences.
- Training and informational programs for community groups.

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 2020-006843LBR to the Office of Small Business August 19, 2020.

Jonas P. Ionin
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:



SAN FRANCISCO PLANNING DEPARTMENT

Historic Preservation Commission Draft Resolution No.

HEARING DATE: AUGUST 19, 2020

Case No.: 2020-006847LBR
Business Name: San Francisco Natural Medicine (SFNM)
Business Address: 1615 20th Street
Zoning: NC-2 (Neighborhood Commercial, Small) Zoning District
40-X Height and Bulk District
Block/Lot: 4099/059
Applicant: Carl Hangee-Bauer, Owner
1615 20th Street
San Francisco, CA 94107
Nominated By: Supervisor Shamann Walton
Located In: District 10
Staff Contact: Katie Wilborn – (415) 575-9114
katherine.wilborn@sfgov.org

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ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR SAN FRANCISCO NATURAL MEDICINE CURRENTLY LOCATED AT 1615 20TH STREET, BLOCK/LOT 4099/059.

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 August 19, 2020, 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 San Francisco Natural Medicine 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 San Francisco Natural Medicine.

Location(s):

Current Location:

- 1615 20th Street (1998-Present, 22 years)

Previous Location:

- 862 Folsom Street (1989-1998, 9 years)

Physical Features or Traditions that Define the Business:

- *Naturopathic medical practice (focusing on a blend of modern medical diagnosis and treatments with traditional, time-tested and evidence-based therapies to manage symptoms and find treatments to the causes of health issues)*
- *Welcoming, well-lit, respectful, clean, and inviting environment*
- *Education and training in naturopathic medicine, including medical residencies*

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 2020-006847LBR to the Office of Small Business August 19, 2020.

Jonas P. Ionin
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:



SAN FRANCISCO PLANNING DEPARTMENT

Historic Preservation Commission Draft Resolution No.

HEARING DATE: AUGUST 19, 2020

Filing Date: July 22, 2020
Case No.: 2020-006871LBR
Business Name: Annie's Hot Dogs
Business Address: 1330 25th Street (and (9) kiosks throughout the city)
Zoning: PDR -1 G (Production, Distribution, & Repair – 1 – General) Zoning District
40-X Height and Bulk District
Block/Lot: 4226/022
Applicant: Catherine Schoop
1330 25th Street
San Francisco, CA 94107
Nominated By: Supervisor Matt Haney
Located In: District 10
Staff Contact: Katie Wilborn - (415) 575-9114
katherine.wilborn@sfgov.org

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ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR ANNIE'S HOT DOGS CURRENTLY LOCATED AT 1330 25TH STREET, BLOCK/LOT 4226/022 (PRIMARY ADDRESS), AND NINE (9) KIOSKS LOCATED AT: GOLDEN GATE PARK'S CAROUSEL, MUSIC CONCOURSE, SPRECKLES LAKE, AND THE CONSERVATORY OF FLOWERS; JFK AND 8TH STREET; CIVIC CENTER PLAZA; ELLIS AND MARKET STREETS; POWELL AND MARKET STREETS; AND STOCKTON AND O'FARRELL STREETS.

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 37 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 August 19, 2020, 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 Annie's Hot Dogs 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 Annie's Hot Dogs.

Location(s):

Nine (9) Present Locations:

- Kitchen Commissary:
 - 1330 25th Street (2014 – present)
- (8) Cart locations:
 - Ellis and Market (1985-present)
 - Powell and Market (1985-present)
 - Stockton and O'Farrell (1985-present)
 - Civic Center Plaza (2000-present)
 - JKF and 8th Ave, Golden Gate Park (2003-2007, 2009-present)
 - Spreckels Lake, Golden Gate Park (2003-2007, 2009-present)
 - Music Concourse, Golden Gate Park (2009-present)
 - Carousel, Golden Gate Park (2012-present)

Physical Features or Traditions that Define the Business:

- *Mobile food facility offering quick, on-the-go hot dogs and snacks*
- *Cart's red and white color scheme*
- *Red "Annie's" sign with "Proudly Serving Sn Francisco since 1983"*
- *Original "red onion sauce" (created by Catherine 37 years ago)*
- *Original "refresca" drink (created by David, Catherine's son)*

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 2020-006871LBR to the Office of Small Business August 19, 2020.

Jonas P. Ionin
Commission Secretary

Resolution No. ###
August 19, 2020

CASE NO. 2020-006871LBR
1330 25th Street

AYES:

NOES:

ABSENT:

ADOPTED:



SAN FRANCISCO PLANNING DEPARTMENT

Historic Preservation Commission Draft Resolution No.

HEARING DATE: AUGUST 19, 2020

Filing Date: July 22, 2020
Case No.: 2020-006872LBR
Business Name: House of Nanking ("HONK")
Business Address: 919 Kearny Street
Zoning: Chinatown Community Business (CCB) Zoning District
65-N Height and Bulk District
Block/Lot: 0177/002
Applicant: Kathy Fang, Manager
919 Kearny Street
San Francisco, CA 94133
Nominated By: Supervisor Aaron Peskin
Located In: District 3
Staff Contact: Katie Wilborn - (415) 575-9114
katherine.wilborn@sfgov.org

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**ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION
APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR HOUSE OF NANKING
CURRENTLY LOCATED AT 919 KEARNY STREET, BLOCK/LOT 0177/002.**

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 32 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 August 19, 2020, 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 House of Nanking 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 House of Nanking.

Location(s):

- 919 Kearny Street

Physical Features or Traditions that Define the Business:
Recommended by Applicant

- Chinese cuisine
- Food-serving experience
- Red, white, and black tiled exterior (1997)
- "House of Nanking" blade sign (1988)

Additional Recommended by Staff

- Red-framed windows
- Tiled interior (which matches the exterior tile, added in 1997 storefront expansion)
- Wooden Chinese Letters (sign) spelling "House of Nanking" above the entry (written and commissioned by Peter Fang when the restaurant opened, 1988)

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 2020-006872LBR to the Office of Small Business August 19, 2020.

Jonas P. Ionin
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:



SAN FRANCISCO PLANNING DEPARTMENT

Historic Preservation Commission Draft Resolution No.

HEARING DATE: AUGUST 19, 2020

Filing Date: July 22, 2020
Case No.: 2020-006873LBR
Business Name: JHW Locksmith
Business Address: 376 Fillmore (aka 378 Fillmore)
Zoning: RM-1 (Residential-Mixed, Low Density) Zoning District
40-X Height and Bulk District
Block/Lot: 0849/022A
Applicant: John Henry White, owner
376 Fillmore Street
San Francisco, CA 94117
Nominated By: former Supervisor Vallie Brown
Located In: District 5
Staff Contact: Katie Wilborn - (415) 575-9114
katherine.wilborn@sfgov.org

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ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR JHW LOCKSMITH CURRENTLY LOCATED AT 376 FILLMORE STREET, BLOCK/LOT 0849/022A.

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 August 19, 2020, 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 JHW Locksmith 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 JHW Locksmith.

Location(s):

- 376 Fillmore Street

Physical Features or Traditions that Define the Business:

- Retail sales and services as a locksmith business
- Historic key collection

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 2020-006873LBR to the Office of Small Business August 19, 2020.

Jonas P. Ionin
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:



SAN FRANCISCO PLANNING DEPARTMENT

Historic Preservation Commission Draft Resolution No.

HEARING DATE: AUGUST 19, 2020

Case No.: 2020-006874LBR
Business Name: The Wok Shop
Business Address: 718 Grant Avenue
Zoning: Chinatown Visitor Retail (CVR) Zoning District
50-N Height and Bulk District
Block/Lot: 0226/018
Applicant: Tane Chan, Owner
305 Divisadero Street
San Francisco, CA 94108
Nominated By: Supervisor Aaron Peskin
Located In: District 3
Staff Contact: Katie Wilborn - (415) 575-9114
katherine.wilborn@sfgov.org

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ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR THE WOK SHOP CURRENTLY LOCATED AT 718 GRANT AVENUE, BLOCK/LOT 0226/018.

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 August 19, 2020, 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 Wok Shop 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 Wok Shop.

Location(s):

Current Location:

- 718 Grant Avenue from 1991 to present (29 years)

Previous locations:

- 804 Grant Avenue from 1972 to 1992 (20 years)
- 838 Grant Avenue from 1973 to 1978 (5 years)
- The Cannery, 2801 Leavenworth Street from 1974 to 1979 (5 years)
- Stonestown Galleria, 3251 20th Avenue from 1975 to 1985 (10 years)
- Crocker Galleria, 50 Post Street from 1977 to 1982 (5 years)
- Ghirardelli Square, 900 North Point Street from 1978 to 1983 (5 years)

Physical Features or Traditions that Define the Business:

- Retail market for woks and other Chinese cookware
- Original (1970s) pagoda neon sign
- Maintaining a location within Chinatown
- Promoting and teaching Chinese and Chinese American foodways

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 2020-006874LBR to the Office of Small Business August 19, 2020.

Jonas P. Ionin
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:



Legacy Business Registry

Application Review Sheet

Application No.: LBR-2020-21-004
Business Name: Legal Assistance to the Elderly
Business Address: 1663 Mission Street, Suite 225
District: District 6
Applicant: Laura Slade Chiera, Executive Director
Nomination Date: July 21, 2020
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

942 Market Street from 1977 to 1979 (Organization incorporated in 1979)

944 Market Street from 1979 to 1983 (4 years)

474 Valencia Street from 1983 to 1987 (4 years)

1453 Mission Street from 1987 to 2000 (13 years)

100 McAllister Street from 2000 to 2005 (5 years)

995 Market Street from 2005 to 2015 (10 years)

701 Sutter Street, 2nd Floor, from 2015 to 2019 (4 years)

1663 Mission Street, Suite 225 from 2019 to Present (1 year)

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: July 21, 2020

Richard Kurylo
Program Manager, Legacy Business Program

Legacy Business Program

Office of Small Business
City Hall Room 140
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102
(415) 554-6680
legacybusiness@sfgov.org
www.legacybusiness.org



Member, Board of Supervisors
District 3



City and County of San Francisco

AARON PESKIN
佩斯金 市參事

July 21st, 2020

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 privilege to nominate Legal Assistance for the Elderly (LAE) for inclusion on the San Francisco Legacy Business Registry at 1665 Mission St.

Since 1979, the LAE has provided free legal services to elders and adults with disabilities who are at risk of losing their housing, healthcare or income, or are victims of physical or financial abuse. Their work helps to keep San Francisco's most vulnerable residents safe, financially stable, and housed. For over 40 years the LAE has served as a lifeline for San Franciscans; keeping our cities vibrant history alive in the diversity of our residents.

Legal Assistance for the Elderly is not only a beacon of our neighborhood, but for all of the city. After decades of service LAE is absolutely deserving of inclusion on the Legacy Business Registry. It is my sincere honor to nominate it for inclusion.

Sincerely,

A handwritten signature in black ink, appearing to read "Aaron Peskin", written over a horizontal line.

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:	
Legal Assistance to the Elderly	
BUSINESS OWNER(S) (Identify the person(s) with the highest ownership stake in the business):	
Laura Chiera, Executive Director	
CURRENT BUSINESS ADDRESS:	TELEPHONE NUMBER:
1663 Mission St. Suite 225 San Francisco, CA 94103	(415) 538-3333
	EMAIL ADDRESS:
	info@laesf.org
MAILING ADDRESS – STREET ADDRESS:	MAILING ADDRESS – CITY AND STATE:
<input checked="" type="checkbox"/> Same as Business Address	
	MAILING ADDRESS – ZIP CODE:
WEBSITE ADDRESS:	
www.laesf.org	
FACEBOOK PAGE:	
www.facebook.com/LAESFORG	
TWITTER NAME:	
@lae_sf	
APPLICANT'S NAME:	APPLICANT'S TELEPHONE NUMBER:
Laura Chiera	(415) 218-1608
APPLICANT'S TITLE:	APPLICANT'S EMAIL ADDRESS:
Executive Director	lchiera@laesf.org
SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	
0315060	
SECRETARY OF STATE ENTITY NUMBER (If applicable):	
C0916082	

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
942 Market Street	94102	May 1977 (Incorporated April 16, 1979)
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?		DATES OF OPERATION AT THIS LOCATION
<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		1977 - 1979

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
944 Market Street	94102	Start: 1979 (?)
		End: 1983 (?)

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
474 Valencia Street	94110	Start: 1983 (?)
		End: Sept. 1987

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
1453 Mission Street	94103	Start: Sept. 1987
		End: Oct. 2000

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
100 McAllister Street	94102	Start: Nov. 2000
		End: Jan. 2005

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
995 Market Street	94103	Start: Jan. 2005
		End: Jan. 2015

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
701 Sutter Street, 2nd Floor	94109	Start: Feb. 2015
		End: Oct. 2019

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
1663 Mission Street, Suite 225	94103	Start: Oct. 2019
		End: Present

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.

Laura Slade Chiera 4/8/19

Name (Print):

Date:

Signature:



LEGAL ASSISTANCE TO THE ELDERLY

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.

Legal Assistance to the Elderly (LAE), presently located on the second floor at 1663 Mission Street, Suite 225, was established on April 16, 1979. For over 40 years, LAE has been a vital safety net for San Francisco's most vulnerable seniors. When facing the loss of their housing, healthcare or income, or suffering physical or financial abuse, we have been there, providing essential legal services. The only requirements to qualify for our free legal services are that our client live in San Francisco and be either over 60 years old or have a disability.

LAE is the only legal services organization in San Francisco that focuses solely on the legal needs of elders and disabled adults. We work closely with community-based and governmental health and social service providers because legal problems faced by this vulnerable community often require a multi-disciplinary approach to achieve a lasting solution. We take a holistic approach to the legal issues these clients face, often assisting with multiple legal issues as well as connecting clients with vital social services. The referring issue, for instance eviction defense, may have its roots in other legal issues such as elder abuse or an unwarranted termination of benefits. Because our attorneys work closely and collaboratively, they can tap into the expertise of our entire legal team to address the immediate issue as well as other underlying legal issues that our vulnerable clients face.

LAE was formed by a group of volunteer attorneys working to address the unmet legal needs of San Francisco's elders. We started as a legal services clinic held at the Jewish Community Center at 3200 California Street in the mid-1970s. In 1977, the clinic grew with the award of five VISTA (Volunteers In Service To America) positions and the appointment of Orah Young as director. Ms. Young would serve as LAE's Executive Director until 1989, growing the agency through grants, contracts, donations and partnerships with local law firms such as Pettit and Martin.

In 1979, the clinic became officially incorporated as Legal Assistance to the Elderly (LAE), an independent 501(c)(3) non-profit. The founding directors included San Francisco Superior Court Judge Leland Lazarus, Frank Winston and Levi Strauss chairman Walter Haas. The primary purpose was "to provide legal services at locations in the City and County of San Francisco to older persons of all races, creeds, colors and ethnic backgrounds." For 40 years LAE has provided these services.

Howard Levy became director in 1989 and helmed the agency for the next 28 years, continuing the model established by Orah Young. Throughout this time, LAE's legal staff remained remarkably stable – as of today, two of LAE's attorneys count for nearly 60 years of service at LAE. While LAE was historically funded primarily through the Older Americans Act, in 2003 LAE's mission expanded to include providing legal services to adults with disabilities. LAE continues to serve this community today.

In 2016, Laura Slade Chiera became LAE's third executive director. Under Laura's leadership, LAE has grown to include 13 attorneys, including five attorneys dedicated to eviction defense.

Since the original location of our office on Market Street (former staff members still remember viewing the first 49ers Super Bowl parade!), LAE has moved seven times over the ensuing 40 years, not counting a short temporary relocation after the 1989 earthquake. While most often located in the mid-Market/Tenderloin area, LAE has always served all of San Francisco, with clients coming from virtually every part of the city – from the Bayview to the Presidio and from Ingleside to Treasure Island. Our central location allows us to be close to the San Francisco Superior Courthouse and easily accessible by public transportation.

Many former LAE attorneys still practice locally, and the attorneys of LAE past and present are respected throughout the San Francisco legal community. LAE is viewed by all as a valuable San Francisco resource. Adult Protective Services relies on LAE for legal back-up for its clients, and LAE regularly receives referrals from the San Francisco Rent Board, San Francisco Superior Court, the Sheriff's Office, Family Services Agency, Curry Senior Center, Bayview Senior Services, Eviction Defense Collaborative and many other agencies for seniors.

After 40 years, LAE continues to provide high-quality, free legal services for San Francisco's seniors and adults with disabilities. LAE has shown a long-term commitment to serving our community and looks forward to continuing to do so.

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

LAE has been serving SF seniors uninterrupted since our inception. After the 1989 earthquake, the office remained open but was moved temporarily to 49 Powell Street for less than two months.

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

LAE is not a family-owned business. It is a 501(c)(3) nonprofit organization governed by a board of directors.

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

There is no specific owner. LAE has maintained its status as a 501(c)(3) registered, nonprofit organization since our establishment in 1979. This status has not changed.

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 40 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.

The historic resource status of the building at 1663 Mission Street is classified by the Planning Department as Category C, No Historic Resource Present / Not Age Eligible, with regard to the California Environmental Quality Act. It was originally built as a Ben Davis Clothing factory and later converted into office space. The location has housed small and mid-sized nonprofit organizations and small businesses for decades. The proximity of other nonprofit organizations in the building and San Francisco's Department on Disability and Aging Services (across the street) allows for close collaborations. For example, LAE and AIDS Legal Referral Panel (a Legacy Business in the same location) are able to pool resources and share staff. This has allowed LAE to hire a social worker to assist tenants who are being evicted.

CRITERION 2

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

After 40 years, LAE continues to provide high-quality, free legal services for San Francisco's seniors and adults with disabilities. LAE has shown a long-term citywide commitment to serving our community and looks forward to continuing to do so. We have 40 years of experience in developing and implementing a program approach designed to address the needs of our elders. Our services are easy to access – just a phone call away. Our services are multi-lingual. And if a senior cannot come to us, we will go to them. Our net of legal services prioritizes those that ensure our seniors receive healthcare, maintain their income, protect their housing and keep them safe from abuse. These legal services play a critical role in stabilizing seniors' lives and allowing them to live in San Francisco with dignity and independence.

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

LAE regularly participates in trainings and informational events across San Francisco. For example, we are currently providing regular trainings on Eviction Defense for *Excelsior Works!*, a workforce development community center in the Excelsior Neighborhood. Similarly we make presentations about our services and specific topics across San Francisco. An example is our end of life planning workshops at Openhouse, an LGBTQ Senior Community Center. These workshops are a collaboration with AIDS Legal Referral Panel and Openhouse.

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

Following is a sample of news articles about Legal Assistance to the Elderly:

- Mission Local article on saving housing for an LAE client: <https://missionlocal.org/2016/05/elderly-woman-saved-from-sf-mission-eviction/>
- New York Times article on an LAE case: <https://www.nytimes.com/2011/10/21/us/forced-from-home-at-75-as-tenant-rules-bend.html>
- Hoodline article on a former client: <https://hoodline.com/2015/10/artist-and-activist-madeline-behrens-brigham-to-say-goodbye-after-3-decades-in-hayes-valley>
- Hoodline article on hoarding, referencing an LAE client: <https://hoodline.com/2016/01/hoarding-is-much-more-common-than-you-think-and-it-s-tied-into-eviction-and-homelessness>
- 48 Hills article on senior evictions: <https://48hills.org/2017/10/senior-evictions/>

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

Walter Haas, a founding member of LAE, was president and chairman of Levi Strauss and owner of the Oakland A's, as well as founder of the Evelyn and Walter Haas, Jr. Fund, a private family foundation based in San Francisco.

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

LAE's services are provided citywide to seniors and adults with disabilities. We have seen the need for our services grow as our city continues to face an unprecedented crisis of affordability and homelessness that threaten the stability and security of our seniors. In San Francisco, 12% of seniors 65 years or older live below the federal poverty line (an annual income of \$12,490) and one in 10 people who are homeless are over the age of 61. Often our seniors are separated from homelessness or institutionalization by the loss of one benefit check or the refusal of a needed healthcare service. This is even truer for seniors in our isolated or marginalized communities.

Because of LAE's strong commitment to safeguarding seniors facing eviction, hundreds of seniors have kept their homes and remain in San Francisco rather than being forced out of the city. Similarly, we have long been the safeguard for seniors who are victims of physical or financial abuse. LAE has also expanded services in the areas of health law, consumer law and end of life planning for LGBT seniors.

LAE's experienced attorneys provide training and back-up to less experienced lawyers at other agencies as another service to our community.

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

San Francisco's seniors' tremendous need for stabilizing legal services can be seen through the diversity of our clients. LAE's over 1,600 clients come from every corner and every neighborhood in the city. LAE's clients are diverse: 45% European American, 15% African American, 20% Asian American, 12% Latinx and 8% other; 20% are non-English speakers; 55% identify as female, 44% identify as male, and 1% identify as transgender. Of the clients who responded to the inquiry regarding sexual orientation, 10% identified as LGBTQ. LAE provides culturally and linguistically appropriate services through bilingual and bi-cultural staff in Mandarin, Cantonese, Toishanese, Spanish, Korean and (starting in September 2019) Russian. Our clients also struggle physically: 58% are frail or disabled and 6% are homebound or in a medical facility. Finally, our clients struggle economically: 47% have incomes of less than \$995 per month, 75% have incomes below 200% of federal poverty guidelines and 98% are considered indigent under California State law.

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

The building was originally a Ben Davis clothing factory. Ben Davis Manufacturing was founded in 1935. The Davis family has been involved in the U.S. garment industry since the mid 1800s. Company founder Ben Davis' grandfather, Jacob Davis, invented jeans by using sturdy cloth and rivets to strengthen weak points in the seams, and partnered with Levi Strauss to mass produce them.

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

LAE serves over 1,500 seniors annually. The majority of those are seniors with housing issues. If the organization were to close, many seniors who are now getting representation in eviction matters would go unserved and lose their housing. LAE works closely with Adult Protective Services to provide expedited access to an attorney for representation for restraining orders in elder abuse cases. LAE's representation allows seniors to continue living in San Francisco with dignity and independence.

CRITERION 3

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

Legal Assistance to the Elderly provides compassionate counsel and free legal services for senior and disabled San Francisco residents. LAE offers a wide net of legal services that provide protection on many fronts. Our primary practice areas are:

- 1) *Physical and Financial Elder Abuse Prevention* including applying for restraining orders, protection from financial exploitation and illegal transfers of real property.
- 2) *Income Support and Benefits Advocacy* including assistance with SSI, SSDI and Social Security.
- 3) *Health Law* including assistance with MediCal, Medicare, managed care, access and preservation of health services, improper discharge and neglect in skilled nursing facilities and community-based, long term care services.
- 4) *Conservatorship Defense.*
- 5) *End of Life Planning* including wills, powers of attorney documents and advance healthcare directives.
- 6) *Consumer Debt Collection Defense.*
- 7) *Housing Law* including eviction defense, tenants' rights advocacy, preservations of U.S. Department of Housing and Urban Development (HUD) and private housing subsidies, representation at San Francisco Housing Authority (SFHA) hearings, habitability and harassment issues, representation at San Francisco Rent Board hearings including cases in which there is a risk of losing rent control protections and reasonable accommodations requests and disability discrimination including filing HUD complaints and other affirmative actions.

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)

LAE is committed to continuing to provide essential top level free legal services to San Francisco seniors and disabled adults.

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 the organization has been providing free legal services for 30+ years is included in this Legacy Business Registry application.





SECOND FLOOR



**LEGAL ASSISTANCE
TO THE ELDERLY**

Suite 225









The background of the entire graphic is a photograph of several people sitting around a table. On the table, there is a laptop, some papers, and a glass of red liquid. The image is slightly blurred and has a dark overlay to make the text stand out.

Having trouble with Medicare or Medi-Cal?

Help Me With My Health Insurance!

Drop-In Legal Clinic for San Francisco
Seniors and Adults with Disabilities at
Legal Assistance to the Elderly

TUESDAYS 9:30-11:30 AM

Lawyers will be on hand to advise you. Please bring your insurance card and any correspondence you have received from your insurer.

<http://sfbaytimes.com/legal-assistance-elderly/>



Legal Assistance for the Elderly

By Dr. Marcy Adelman
2019

When Tom and William met, fell in love, and decided to live together in Tom's apartment, they never thought about putting William on the lease. They lived together for 40 years. Then Tom passed away, and William was left living in their apartment by himself.

When the landlord found out that Tom had died, he sent William a notice of increase of rent from \$1000 to \$4000. William, now 69 years old, could not find a way to meet the new rent. Fearful of losing his home and becoming homeless, William sought the assistance of Legal Assistance for the Elderly (LAE). Fortunately, William was able to keep his home after LAE successfully represented him at the Rent Board.

William is just one of thousands of seniors and adults with disability for whom LAE attorneys and staff annually provide free legal assistance. This October, LAE is proudly celebrating 40 years of quietly and effectively providing pro bono legal assistance to such clients who are struggling to stay in their homes and in their community.

The majority of LAE clients, seventy-five percent, have incomes below 200 percent of the federal poverty guidelines. Almost half of LAE clients have incomes less than \$995 per month. Further, LAE clients are as diverse as the city itself. The majority of LAE clients are people of color (53 percent) and women (also 53 percent). Twenty percent are non-English speakers and ten percent identify as LGBTQ. Eligible San Francisco residents must be 60 years of age and older, or adults ages 18 to 59 living with a disability. All eligible clients qualify for free services regardless of income.

According to Tom Drohan, who has worked as an attorney at LAE for 26 years and is now the Director of Litigation, the housing situation for San Francisco seniors has only gotten worse. "Years ago," he told me for the *San Francisco Bay Times*, "seniors would just move

out once they received a 30-day notice. Now, because the cost of housing is so much higher, it is impossible to quickly find appropriate replacement housing they can afford. The threat of homelessness is more imminent.”

In 2016, LAE brought on a new Executive Director, Laura Chiera, who immediately went to work to grow LAE’s services in response to San Francisco’s senior housing crisis. LAE expanded their eviction defense team and added two new programs, LAE’s Access to Health Care program and a new collaboration with ALRP (AIDS Legal Referral Panel), to provide LGBTQ end of life planning services. In 2016–2017, LAE closed 930 matters, and by 2018–2019, the number of closed matters increased to 1575.



Laura Chiera

I asked Laura about LAE’s collaboration with ALRP. She replied, “We like to collaborate on projects with other legal service providers because we bring the resources, expertise, and experience of both agencies together to benefit the most people. With this project, End of Life Planning for LGBTQ seniors, our collaboration with ALRP made sense. ALRP has a deep connection with the LGBTQ community. At ALRP, as new HIV treatments have helped lengthen the lives of their clients, seniors are a rapidly growing segment of their population. At LAE, we have over forty years working with seniors and the legal issues they face.”

She continued, “Both organizations have a history of providing end of life planning for our clients. It is a clear example of how our organizations together can better provide a complete network of services for our clients by joining our resources and experience.”

Bill Hirsh, ALRP’s Executive Director, had this to say about LAE and ALRP’s new program: “Our partnership has expanded needed services for vulnerable communities and exceeded our program goals. Still, we hope to do more. We want to make sure everyone has a basic will and advance health care directive in place.”

LAE currently provides a wide net of free legal assistance in multiple areas. These include:

- housing law that addresses eviction defense, illegal rent increases, and habitability;
- physical and financial elder abuse prevention that includes protection from financial exploitation and illegal transfers of real property, as well as help with applications for restraining orders;
- health advocacy that includes assistance with MediCal, Medicare, neglect in skilled nursing facilities, and preservation of health services;

- support in obtaining SSI and SSDI benefits;
- help concerning consumer debt defense.

I asked Laura about what changes are in LAE's future. She replied, "We are focused on expanding our elder abuse program by expanding our capacity to address financial elder abuse. Adult Protective Services reports that, of the approximately 700 calls they receive each month, 30 to 40 percent are about financial elder abuse. LGBTQ seniors are particularly at risk for this type of abuse from a caretaker or someone who befriends them, as they are more likely to live alone and be isolated."

"We are also expanding our Access to Healthcare program," she added. "This is a new program and we are continuing to grow it to meet the needs of our seniors. We are investing in these specific programs while we continue to grow our existing programs as the needs of San Francisco's seniors grow. For example, we continue to receive the most calls for help with housing issues and Eviction Defense continues to be the largest practice group. This group currently has 6 attorneys and we would like to add more because we are not meeting the needs of all of the seniors who are facing evictions."

She continued, "LAE's great strength is that we have a network of experienced, dedicated and determined attorneys who work collaboratively in different practice areas. So, a senior can come to us facing eviction for non-payment of rent, but the underlying issue may be that they lost their income because of a problem with Medicare or benefits. In this instance, our Income Support/Benefits attorney can work with our Housing attorney to resolve the income issue and save the housing."

She concluded: "If you have a legal problem, we are here to help."

Dr. Marcy Adelman, Co-Founder of the nonprofit Openhouse, oversees the Aging in Community column. She is a psychologist and LGBTQI longevity advocate and policy advisor. She serves on the Alzheimer's Prevention and Preparedness Task Force, California Commission on Aging, the Board of the Alzheimer's Association of Northern California and Northern Nevada and the San Francisco Dignity Fund Oversight and Advisory Committee.

<https://missionlocal.org/2019/10/legal-assistance-to-the-elderly/>



MISSION LOCAL

local news for a **global** city

Now 40 years old, Legal Assistance to the Elderly is bigger than ever — and more necessary

By [Joe Eskenazi](#)

Oct 23, 2019



Attorneys at Legal Assistance to the Elderly kept Leonard Johnson in his Guerrero Street apartment after multiple bogus eviction attempts. Housing and eviction matters now make up the majority of LAE's burgeoning caseload.

Link to video: <https://youtu.be/GW2HA3F-in8>

"Serving San Francisco's Seniors Since 1979: Legal Assistance to the Elderly":

“Forty-four feet,” blurts out Sheila Hembury, anticipating the imminent question. “And nine inches.”

So that’s how long the hallway is.

There’s enough wall space between the kitchen and the distant front door at 1139A Guerrero St. for many photos of Hembury’s husband, Leonard Johnson; his adult children; and more than a few handsome works of art depicting jazz musicians.

The sheer length of this hallway turned out to be a major reason the 76-year-old retired army vet and ironworker and his wife are still in this apartment, where they have lived since 1993, despite repeated attempts to oust them by notorious landlord Anne Kihagi.

That — and counsel from [Legal Assistance to the Elderly, a San Francisco nonprofit celebrating its 40th birthday on Thursday.](#)

At issue was an incident on April 22, 2015. Per court records, Johnson claims Kihagi entered his apartment, unbidden — a frequent complaint with this landlord. When he heard the door click open, he walked out of his kitchen, where he was cutting vegetables for a salad; he was not pleased to see his landlord at the other end of the long hallway, with city inspectors in tow.

An angry back-and-forth ensued. Johnson eventually relented and allowed a building inspector to approve some fixes in the unit. And that was that. Until, months later, Johnson and Hembury were given a four-day notice to vacate the premises; Kihagi declared under penalty of perjury that Johnson had “suddenly and unexpectedly put himself in close proximity” to her, threatened her with a knife, and bellowed “This is my unit! Try again and you will see!”

In a court trial, Johnson and Hembury’s attorneys from Legal Assistance to the Elderly questioned why Kihagi never called police, waited months to serve notice, why a building

inspector didn't recall Johnson holding a knife — and how the elderly retiree managed to physically “threaten” or “put himself in close proximity” to anyone while standing 44 feet, 9 inches away.

The jury found for the tenants. When the city eventually [stripped control of all of Kihagi's known buildings away from her](#), and another one was sold by a receiver, the legal nonprofit received some \$70,000 in fees. That was sweet. But not as sweet as the cake the lawyers presented to the couple after the legal victory. Atop it, written in frosting, were the words “44 feet, 9 inches.”

Everything's still in boxes at Legal Assistance to the Elderly's new offices at 1663 Mission St. near Duboce. Four decades into the nonprofit's existence, it has more lawyers than it ever has, more space than it ever has, more money than it ever has — and a hell of a lot more to do than it ever has.

For years, the firm served around 800 or 900 clients a year. Last year, that jumped to 1,663. LAE now features a staff of 19, and wants to add two more attorneys. Its budget has nearly tripled in the course of three years, to \$2.2 million, with one-third of that now coming via Proposition F of 2018, “Right to Counsel,” which guaranteed tenants legal representation in eviction matters.

And the increased caseload is exactly what you'd think it'd be. Fifteen years ago, 37 percent of the firm's cases involved housing and 14 percent involved evictions. Now 60 percent are housing cases, and 30 percent involve evictions. Remember, that's 60 percent of a far larger number of overall cases — and the figures only stand to grow.

“As seniors, they've pretty much by definition been in their units a long time,” explains Tom Drohan, the director of litigation at LAE. “So, their rent-control rate is even further out of line with today's market rates, which are insane, as everyone knows. So, the upside for a landlord to get someone out of long-term rent control has put incredible pressure on them.”

Drohan has been lawyering here for 27 years; he is now old enough to qualify for his own services. For years, he says, the “hardest part of the job” was saying “no” to cases where he just didn’t have the bandwidth to do the work.

But that’s not happening anymore.

“Having a whole crew here, we can say ‘yes’ to pretty much every case,” he says. “Because of ‘Right to Counsel,’ we can take cases and resolve them quickly with a call to opposing counsel. If we do our job and opposing counsel does theirs, a lot of these [cases] can and should settle out of court and quickly.”

The cases an attorney can now resolve with a few phone calls, however, might have overwhelmed an indigent elderly person unfamiliar with the law and perhaps not even aware they’d been served an eviction notice. An attorney can work out a deal in a non-payment case; an attorney can defuse a trumped-up nuisance case; an attorney can, in essence, keep an old person in their home.

Last year, of the 268 unlawful detainer cases repped by LAE attorneys, 74 percent of clients were able to stay in their units. Twenty-five percent received additional money and/or time and 1 percent were evicted.

Batting .740 ain’t half bad. In addition, Drohan argues he’s saving the city money. Keeping elderly tenants in their homes in eviction cases, he notes, “costs about \$2,500 per case. So look at what it costs the city when a person becomes homeless.”

While housing and evictions occupy a large and increasing role for LAE, lawyers here also specialize in elder abuse, consumer debt defense, income and benefits advocacy, healthcare advocacy and end-of-life planning.

Drohan can delegate more now and, with 27 years on the job, he’s no longer the freewheeling young attorney he once was. But the high-pressure, quick-turnaround, and

high-impact nature of eviction defense is something he's still crazy about, after all these years.

"It's an emergency-room mentality," he says. "People are coming in, they got served six days ago, you should've responded yesterday. It's invigorating."

For more information on Legal Assistance to the Elderly, [visit its website](#).

LAE hosts its [40th Anniversary celebration and fundraiser](#) on Thursday, Oct. 24 at 5:30 p.m. at 450 Post St.



Right to Counsel Helps Tenants Stay In Place, But Effort Is Short on Attorneys



A tenant tells the Board of Supervisors Land Use and Transportation Committee that legal representation helped keep him and his wife in their home of 40 years. Photo by Yesica Prado // Public Press.

03.09.2020 | by  LAURA WENUS



Voters approved a measure in 2018 that guaranteed legal counsel to every tenant facing eviction in San Francisco. But six months after Proposition F was supposed to have been fully implemented, a third of tenants facing eviction have had access to only partial representation.

“It’s sick that tenants are coming back to our office, with Prop. F, saying there’s not a lawyer for them,” said Sarah “Fred” Sherburn-Zimmer, executive director of the Housing Rights Committee.

Full-scope representation, which means tenants have access to lawyers for the duration of their cases, boasts a 67% success rate, according to a report from the Mayor’s Office of Housing and Community Development. For cases in which tenants receive less than full-scope representation, the success rate drops to 38%.

In a hearing before the Board of Supervisors’ Land Use and Transportation Committee, legal aid attorneys, tenant advocates and city staff testified that tenant right to counsel as established under Proposition F is an effective protection from eviction, and an efficient and a cost-saving method of preventing homelessness. But, they said, the program needs more funding, and more attorneys, to cover everyone.

It costs more than \$222,000 to provide high-quality legal representation for 50 cases, which is the average caseload for one tenant attorney under the program, according to the Mayor’s Office of Housing. That includes \$75,000 to cover the full-time salary of an attorney working for one of the nonprofit partners organizations that the city pays to provide legal representation to tenants. The total cost also includes litigation fees, as well as part-time paralegal, social worker, supervising attorney and intake worker assistance.

Compared with the cost of constructing a unit of below-market-rate housing, providing tenants with legal counsel is inexpensive, said Supervisor Dean Preston. And 85% of the tenants represented under Proposition F, according to the report from the Mayor’s Office of Housing, were extremely low or low income. It would take \$3.7 million in additional funding to hire the 17 additional attorneys the city would need to handle current demand for representation, Preston estimated.

For now, tenants’ needs surpass legal aid attorneys’ availability, and many tenant lawyers who testified at the hearing said they are pushing themselves to their limits.

Alex Lemberg, an attorney with Open Door Legal, said he and his team rushed to open 81 cases in the three months last year when Proposition F protections were being rolled out.

“The psychological strain was incredible, and the only thing that kept us going was our belief in this mission,” Lemberg said.

“None of the practitioners should have to be representing as many clients as they are,” said Cary Gold, a director of litigation and policy for the the Eviction Defense Collaborative. “We are saying the funding is supposed to be funding for an attorney to do 50 cases. And we have established that if that is all the attorney is doing, they will not have to be working until late, late hours of the night at their low nonprofit wages.”

For tenants who can access only limited legal assistance, evictions are difficult to fight. Courtney McDonald, an aide to Supervisor Matt Haney, told the committee about a formerly homeless veteran living in SoMa who received only limited help filling out forms in response to an eviction. In the end, she was evicted, slipped back into homelessness and transitioned into a navigation center down the street from where she previously lived, McDonald said.

Laura Slade Chiera, executive director of Legal Assistance to the Elderly, said her organization gets more than 1,600 calls a year, about 60 percent of which are for help with housing. She brought with her to the hearing a 92-year-old tenant who testified that Legal Assistance to the Elderly had helped him and his wife stay in their home of more than 40 years. He added that if the landlord tried any new tactics to get them to move out, he would certainly need legal representation again.

“We need more attorneys and we need to pay them more,” Chiera said.

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<https://www.sfexaminer.com/news/breed-prohibits-evictions-of-tenants-who-cant-make-rent-due-to-coronavirus/>



Breed prohibits evictions of tenants who can't make rent due to coronavirus

Moratorium good for 30-day period, but can be extended

[JOSHUA SABATINI](#)

Mar. 13, 2020 3:00 p.m.



Mayor London Breed on Friday announced a moratorium on evictions for tenants who have lost income due to coronavirus. (Kevin N. Hume/S.F. Examiner)

Mayor London Breed on Friday enacted a moratorium on evictions of tenants who are unable to pay rent due to impacts from the coronavirus.

Breed is using her legal authority under a Feb. 25 local emergency declaration to prevent landlords from evicting any resident who is unable to pay rent as a result of losing income caused by the COVID-19 pandemic. The prohibition is in place for an initial 30-day period, and Breed could extend it for an additional 30 days.

Confirmed cases of COVID-19 in San Francisco have increased from the first two reported last Thursday to 23 reported as of Friday morning. The local economy has taken a hit as a result of the spread and measures taken by health officials to encourage people to stay home, telecommute and cancel events of 250 or more. Hotel occupancy rates have dropped to as low as 20 percent, lower than after 9/11, and the convention industry has shut down until at least mid-May.

Hotels alone in San Francisco employ about 25,000 people.

The moratorium will prevent any resident from being evicted who has lost income as result of a business closure, a reduction of hours or wages, layoffs or medical expenses caused by the COVID-19 pandemic.

“Protecting public health means keeping people secure in their housing, which we know is a challenge right now as our economy and our workers are being severely impacted by this crisis,” Breed said in a statement. “This all part of our larger plan to provide support and resources to everyone in our city who is suffering under the spread of COVID-19.”

In order to take advantage of the moratorium, a tenant must first tell their landlord that they cannot make rent due to the impact of COVID-19. Within one week of the notice, the tenant is required to provide some form of proof they cannot pay rent.

Tenants will still have to pay the rent owed at some point. They have until six months after the emergency declaration is terminated to repay any back due rent.

The eviction moratorium has drawn support from a number of groups, including the San Francisco Apartment Association and the Legal Assistance to the Elderly.

“All of LAE’s clients fall into a high risk group,” said Laura Chiera, executive director of Legal Assistance to the Elderly, in a statement. “We have been extremely worried for their health and safety during this time when it is difficult to access resources and support. We believe that this eviction moratorium is a critical life-saving action.”

Supervisor Dean Preston, who called for similar protections earlier this week, praised Breed and called it an “important step to provide immediate protections for tenants who are unable to pay rent due to this health crisis.”

"I look forward to working with the Mayor and my colleagues on the Board of Supervisors on further efforts to keep people in their homes during this difficult time," he said.

In previous economic conditions, failure to pay rent or pay rent on time was a small subset of the overall tenant evictions. In fiscal year 2018-2019, there were 1,544 evictions filed with the rent board, of which 83 were for non-payment of rent and 32 for habitual late rent payments.

Breed's eviction moratorium is part of a growing effort to enact similar protections throughout the state.

On Thursday, state Sen. Scott Wiener issued a statement calling for a state and federal moratorium on foreclosures along with residential and commercial evictions.

"As we move through the COVID-19 emergency, people must be able to focus on our community's health — slowing the virus's spread — and not on economic survival," Wiener said. "Yet more and more California workers and businesses are being forced to choose between protecting public health and paying the mortgage or rent."

LAE FUNDRAISER

Legal Assistance to the Elderly's Annual Fundraiser



SILENT AUCTION - NO HOST BAR - \$25 AT THE DOOR

OCT 4TH - 5:00-7:30 PM

JOHNNY FOLEY'S IRISH PUB - CELLAR

243 O'FARRELL STREET SAN FRANCISCO

YOU'RE INVITED TO BASEBALL MARY'S
"BOTTOM OF THE 9TH"
13TH & FINAL FUNDRAISING PARTY

RAFFLE PRIZES INCLUDE:

GIANTS TICKETS BOBBLE HEADS BIRDY BOTANICALS PRODUCTS THOUSANDS IN
RESTAURANT GIFT CARDS FINE WINES AUTOGRAPHED BASEBALLS FROM BUSTER POSEY,
BRANDON CRAWFORD, WILL CLARK, DUSTY BAKER, BRUCE BOCHY, PAUL SIMON...
MUCH, MUCH MORE!



SUNDAY, JUNE 4
1:00 PARTY / 4:00 RAFFLE
103 22ND AVENUE, S.F.

BENEFITTING LEGAL ASSISTANCE TO THE ELDERLY, TAX ID #94-2391538
THIS WILL BE MY LAST PARTY BECAUSE I AM LOSING MY HOME. RAFFLE TICKETS ARE
\$10 EACH. BUY 10 GET ONE FREE. CONTACT ME TO DONATE RAFFLE ITEMS AND EARN
EXTRA TICKETS. TICKETS CAN BE PURCHASED BY EMAILING ME AT
BASEBALLMARY@BASEBALLMARY.COM OR THROUGH LAESF.ORG OR THE LEGAL
ASSISTANCE TO THE ELDERLY FACEBOOK PAGE. RAFFLE IS OPEN TO ALL.
NEED NOT BE PRESENT TO WIN.

State of California - The Resources Agency
DEPARTMENT OF PARKS AND RECREATION
PRIMARY RECORD

Primary # _____
HRI # _____
Trinomial _____
NRHP Status Code 6Z

Other Listings _____
Review Code _____ Reviewer _____ Date _____

Page 1 of 2

*Resource Name or #: (Assigned by recorder) 1663-1665 Mission Street

P1. Other Identifier: _____

*P2. Location: Not for Publication ☒ Unrestricted *a. County San Francisco

and (P2b and P2c or P2d. Attach a Location Map as necessary.)

*b. USGS 7.5' Quad San Francisco North Date 1956 (rev. 1973) T R 1/4 of 1/4 of Sec. B. M.

c. Address 1663-1665 Mission Street City San Francisco Zip 94103

d. UTM: (Give more than one for large and/or linear resources) Zone ; mE/ mN

e. Other Location Data: (e.g., parcel #, directions to resource, elevation, etc., as appropriate)

Assessor's Block 3514, Lot 030

*P3a. Description (Describe the resource and its major elements. Include design, materials, condition, alterations, size, setting & boundaries):

This building is seven stories (plus a mezzanine level above the ground floor), of concrete construction. The columns and beams of the structural frame form a grid on the facades, with the large rectangular spaces filled in with multi-pane, industrial sash. The front elevation, on Mission Street, has a stringcourse between the second and third floors and a small cornice at the top. The entrances on the Mission Street facade have been remodeled, with slate facing on the northerly entrance (1663) and ceramic tile at the southerly entrance (1665). Some of the original first floor windows have also been replaced with modern, aluminum-frame windows.

*P3b. Resource Attributes: (List attributes and codes) 8 -- Industrial building

*P4. Resources present: ☒ Building ☐ Structure ☐ Object ☐ Site ☐ District ☐ Element of District ☐ Other



P5b. Description of Photo: (View, Date, etc.) Looking northeast toward the corner of Mission and Plum Streets. August 1996.

*P6. Date Constructed / Age and Sources: ☒ Historic ☐ Prehistoric ☐ Both
1925 (Assessor's records)

*P7. Owner and Address:

Speyer & Schwartz
4401 Ocean Ave
San Francisco CA 94132

*P8. Recorded by: (Name, affiliation, and address) A. Hope/ E. Krase
CALTRANS District 4
Environmental Planning South
Oakland, CA 94623

*P9. Date Recorded: Dec. 1996

*P10. Survey Type: (Describe)
intensive

*P11. Report Citation (Cite survey report and other sources, or enter "none"): Historic Architecture Survey Report for the Central Freeway Replacement Project in the City of San Francisco. Andrew Hope, Elizabeth Krase, and Elizabeth McKee (1997)

*Attachments: ☐ NONE ☐ Location Map ☐ Sketch Map ☐ Continuation Sheet ☒ Building, Structure & Object Record
☐ Archaeological Record ☐ District Record ☐ Linear Feature Record ☐ Milling Station Record ☐ Rock Art Record
☐ Artifact Record ☐ Photograph Record ☐ Other (List) _____

BUILDING, STRUCTURE AND OBJECT RECORD

Primary # _____

HRI # _____

Page 2 of 2

*NRHP Status Code 6Z

*Resource Name or # (Assigned by recorder) 1663-1665 Mission Street

B1. Historic Name: none

B2. Common Name: none

B3. Original Use: factory

B4. Present Use: commercial / warehouse

*B5. Architectural Style: Industrial vernacular

*B6. Construction History: (Construction date, alterations, and date of alterations)

This building was constructed in 1925. Building permit records indicate that (unspecified) interior alterations were carried out on the fourth through seventh floors in 1954, and on the fifth floor again in 1959. The fenestration on the first and mezzanine floors has also been altered, at an unknown date.

*B7. Moved? X No Yes Unknown Date: _____ Original Location: _____

*B8. Related Features:

None - the building occupies the entire parcel.

B9a. Architect: Samuel C. Heiman

b. Builder: unknown

*B10. Significance: Theme: _____

Area _____

Period of Significance _____

Property Type _____

Applicable Criteria _____

(Discuss importance in terms of historical or architectural context as defined by theme, period, and geographic scope. Also address integrity.)

This building was commissioned by Samuel Speyer and Joseph Schwartz, executives of the Pacific Bag Company. It was partially occupied by Alcone Knitting Mills through 1933, and housed other light manufacturing enterprises during this period and throughout the 1930s and 1940s. The property is not associated with significant persons or events in local history that would make it eligible for National Register listing under Criteria A or B.

The building is a typical example of multi-story, urban industrial buildings of the early twentieth century and is not significant architecturally. The architect, Samuel Heiman, practiced in San Francisco from 1905 to the mid-1940s. He was best known for the design of substantial homes in Forest Hills and other San Francisco neighborhoods in the 1920s, but was not an important figure in San Francisco architecture. This property has also lost some integrity due to modern alterations and does not appear to meet the criteria for listing on the National Register of Historic Places.

B11. Additional Resource Attributes: (List attributes and codes) _____

*B12. References:

Assessor's records

City directories

"Textile Building, Soon to be Built, to Cost \$210,000."

San Francisco Examiner, Jan. 17, 1925.

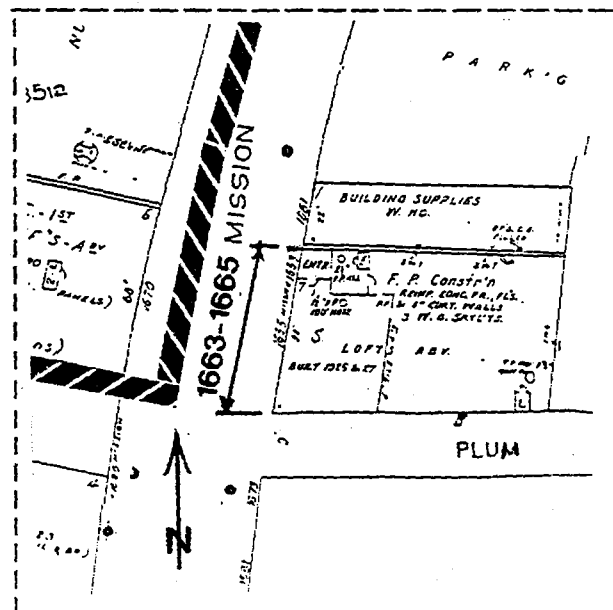
B13. Remarks:

*B14. Evaluator: A. Hope / E. Krase / E. McKee

Caltrans, District 4 (Oakland)

*Date of Evaluation: January 1997

(This space reserved for official comments.)





Legacy Business Registry

Application Review Sheet

Application No.: LBR-2020-21-003
Business Name: San Francisco Natural Medicine
Business Address: 1615 20th Street
District: District 10
Applicant: Carl Hangee-Bauer, Owner
Nomination Date: July 20, 2020
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

862 Folsom Street from 1989 to 1998 (9 years)
1615 20th Street from 1998 to Present (22 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: July 21, 2020

Richard Kurylo
Program Manager, Legacy Business Program

Legacy Business Program

Office of Small Business
City Hall Room 140
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102
(415) 554-6680
legacybusiness@sfgov.org
www.legacybusiness.org



Member, Board of Supervisors
District 10



City and County of San Francisco

SHAMANN WALTON

華頌善

July 20, 2020

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

San Francisco Natural Medicine
Attn: Michele Hangee- Bauer
1615 20th Street
San Francisco, California 94107

Re: Legacy Business Nomination for San Francisco Natural Medicine

To Whom It May Concern:

I am writing to express my support for Michele Hangee-Bauer's application to recognize San Francisco Natural Medicine as a Legacy Business.

San Francisco Natural Medicine is a local, owner-run business with deep roots in Potrero Hill community. San Francisco Natural Medicine was founded on August 15, 1989, by Carl Hangee-Bauer, ND, LAc, sole proprietor, doing business as SOMA Acupuncture and Natural Health Clinic at 862 Folsom Street in San Francisco. In 1998 the move from SOMA to Potrero Hill came when a medical group which had occupied the building for many years moved across town to be closer to their hospital. The building has had medical occupants since its beginning circa 1960. The larger and more easily accessible location at 1615 20th Street on Potrero Hill allowed the clinic to expand. Another acupuncturist joined the practice, and various treatment rooms were rented to a variety of health practitioners including massage therapists, nutritionists, Feldenkrais practitioners, and other acupuncturists. Dr. Hangee-Bauer and his wife Michele Hangee-Bauer, the clinic's administrator, live in the neighborhood and are active community members. San Francisco Natural Medicine celebrated its 30-year anniversary on August 15, 2019.

Thank you for your consideration.



Supervisor Shamann Walton, District 10

City Hall • 1 Dr. Carlton B. Goodlett Place • Room 244 • San Francisco, California 94102-4689 • (415) 554-7670
Fax (415) 554-7674 • TDD/TTY (415) 554-5227 • E-mail: Shamann.Walton@sfgov.org

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:		
San Francisco Naturopathic Medicine Corp. dba San Francisco Natural Medicine		
BUSINESS OWNER(S) (identify the person(s) with the highest ownership stake in the business)		
Carl S. Hangee-Bauer		
CURRENT BUSINESS ADDRESS:		TELEPHONE:
1615 20th Street		(415) 643-6600
		EMAIL:
		Michele@SFnatmed.com
WEBSITE:	FACEBOOK PAGE:	YELP PAGE
www.SFnatmed.com	@sfnatmed	https://www.yelp.com/biz/san-francisco-natural-medicine-san-francisco

APPLICANT'S NAME	
Carl S. Hangee-Bauer	<input checked="" type="checkbox"/> Same as Business
APPLICANT'S TITLE	
Owner	
APPLICANT'S ADDRESS:	TELEPHONE:
[REDACTED]	([REDACTED]) [REDACTED]
	EMAIL:
	Carl@SFnatmed.com

SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	SECRETARY OF STATE ENTITY NUMBER (if applicable):
0428343	C30937518

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
862 Folsom Street	94107	8/89
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	8/89 - 3/98	

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
1615 20th Street	94107	Start: 3/98 End: ongoing

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.

Carl S. Hangee-Bauer

10/25/19

Carl Hangee-Bauer, ND, LAc

Name (Print):

Date:

Signature:

SAN FRANCISCO NATURAL MEDICINE

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.

San Francisco Natural Medicine was founded on August 15, 1989, by Carl Hangee-Bauer, ND, LAc, sole proprietor, doing business as SOMA Acupuncture and Natural Health Clinic at 862 Folsom Street in San Francisco.

In 1985, after completing his doctorate in Naturopathic Medicine at Bastyr University in Seattle followed by a one-year general residency, Dr. Hangee-Bauer and his wife Michele moved to San Francisco. In those days, naturopathic medicine was not licensed in California, so Dr. Hangee-Bauer spent the next few years teaching at several local massage schools while he did additional training in Acupuncture and Oriental Medicine. In 1989, after he completed his acupuncture board exams, Dr. Hangee-Bauer received his license to practice acupuncture and related therapies and promptly founded SOMA Acupuncture and Natural Medicine Clinic as part of an integrative health center in San Francisco's South of Market district.

In 1991, Dr. Hangee-Bauer's wife Michele, after finishing a job with a corporate communications company, joined the clinic as Clinic Administrator.

During the nine years at this location, the clinic offered acupuncture and natural health services. The 1990s were a time where the AIDS epidemic was strongly impacting San Francisco's LGBTQ community, and community activists convinced the Board of Supervisors to allow acupuncture services under the City Health Plan as there were few effective treatment options available in those days. Dr. Hangee-Bauer was one of the first health practitioners to be credentialed under the City Health Plan and treated many AIDS patients during this time period. The clinic grew significantly during this period.

In 1998, with the practice growing significantly, Dr. Hangee-Bauer became aware of a larger clinic space near his home on Potrero Hill that was being vacated: 1615 20th Street. The space had housed medical tenants since the early 1960s, and the medical group that had been in the space for many years had decided to relocate closer to CPMC where the doctors had hospital privileges. A deal was struck, and SOMA Acupuncture and Natural Health Clinic relocated to Potrero Hill in March 1998.

The larger and more easily accessible location on Potrero Hill allowed the clinic to expand. Another acupuncturist joined the practice, and various treatment rooms were rented to a

variety of health practitioners including massage therapists, nutritionists, Feldenkrais practitioners and other acupuncturists.

With the licensure and growth of naturopathic medicine in California, the decision was made to change the clinic name to San Francisco Natural Medicine to better describe the type of health care offered. In 2008 the business was incorporated as San Francisco Naturopathic Medicine Corporation doing business as San Francisco Natural Medicine (SFNM).

The clinic grew to where it employed a number of naturopathic doctors, at times reaching five licensed NDs in addition to Dr. Carl Hangee-Bauer, one nutritionist and three administrative staff.

As of today, the business has served the San Francisco community for over 30 years and has been a presence on Potrero Hill for 22 years. The business currently offers care from two naturopathic doctors (NDs) including Dr. Hangee-Bauer, Clinic Director, and has two administrative staff including Michele Hangee-Bauer who is Clinic Administrator.

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.

Because SFNM is incorporated as a Naturopathic Corporation under California law, only licensed naturopathic doctors can be corporate owners. Thus, Dr. Hangee-Bauer is sole owner and president of the corporation with 100% of shares. While technically not a family-owned business, Michele Hangee-Bauer plays a key role in SFNM's day-to-day business operation and the business is co-managed by both.

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

Carl Hangee-Bauer has been the sole owner since its inception in 1989 to present.

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.

The historic resource status of the building at 1615 20th Street 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.

San Francisco Natural Medicine is a local, owner-run business with deep roots in Potrero Hill community.

Generally speaking, by the late 1990s most local medical doctors and practices had left Potrero Hill to join larger medical groups or to be closer to hospitals and other health professionals. This lack of local, easily-accessible health care choices limited access for some patients or created longer times for medical care due to travel to and from appointments.

With SFNM's move to Potrero Hill in 1998 followed by naturopathic licensing in 2005 which greatly expanded the clinic's scope of practice and health care options, the clinic became a greater center serving the Potrero Hill community as well as the greater Bay Area with affordable primary care natural medicine. With the departure of the medical group from Potrero Hill in the space currently occupied by SFNM, the clinic filled the gap with naturopathic services, with many Potrero Hill residents becoming patients. To this day, many of SFNM's patients are locals who enjoy the convenience of having trusted doctors in the neighborhood.

Dr. Hangee-Bauer and his wife Michele Hangee-Bauer, the clinic's administrator, live in the neighborhood and are active community members. For nine years, Michele served on the board and as treasurer of the Potrero Hill Association of Merchants and Businesses (now called the Potrero-Dogpatch Merchant Association). Both are also members of the Potrero Boosters Association. SFNM is actively engaged in many aspects of Potrero Hill's business and residential functions and activities.

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

SFNM is located on 20th Street, the location where the annual Potrero Hill Festival has been held for the past decade or so. The business opened its doors to the public during these events and in 2019 participated in the festival with its own booth.

In July 2011, SFNM was proud to be the starting point for The Run, a cross-country run by naturopathic doctor Dennis Godby and supporters of naturopathic medicine from San

Francisco, California to Bridgeport, Connecticut to educate Americans across the United States on the benefits of a healthy lifestyle and the use of natural medicine. SFNM was selected as the beginning of The Run because of its status and reputation in the naturopathic community.

There is another synchronicity with The Run and Potrero Hill. Dr. Godby in the 1980s was very active with the sanctuary efforts of St. Teresa of Avila Church. He ran cross country in 1986 and began that run at St. Teresa's Church.

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

In 2003, the Naturopathic Doctors Licensing Act, SB907, authored by Senator John Burton, was passed by the California legislature and signed by Governor Gray Davis. Dr. Hangee-Bauer was one of the leaders of this successful legislative campaign and spent many days in Sacramento informing and educating the State Legislature on the benefits of naturopathic medicine and the arguments for licensure. He was a key figure in this successful campaign, which brought access to licensed naturopathic care to all Californians. The first licenses were issued in January 2005, and Dr. Hangee-Bauer received License #2.

Dr. Hangee-Bauer was appointed by Gov. Schwarzenegger to the California Bureau of Naturopathic Medicine Advisory Council to the Department of Consumer Affairs where he served as chairperson from March 2005 to June 2008.

When licensing for California NDs occurred in 2005, a main article in the Los Angeles Times *With Stethoscopes and Nature's Remedies* was published. Dr. Hangee-Bauer was one of the doctors featured in the article including pictures of him and the clinic. There was also an article in The Potrero View *Hill Naturopathic Doctors Among First Licensed in State*.

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

In 1985, Dr. Carl Hangee-Bauer cofounded the California Naturopathic Doctors Association (CNDA). During the next two decades, he was a leader of the CNDA, serving as president and other various roles and leading the efforts to educate the public as well as the California legislature as to the benefits of naturopathic medicine. He has also served on the founding board of the American Association of Naturopathic Physicians in 1984, and served as its president in 2010-2011.

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

SFNM serves two distinct communities — geographically, the local Potrero Hill and San Francisco community and professionally, the naturopathic community.

SFNM is always focused on the local community. Both owners are members of the local business and community associations. Over the years, SFNM has generously donated to other local groups—schools, organizations and charities.

In 2010, SFNM was credentialed as a residency site through the federal Council for Naturopathic Medical Education (CNME) under the Department of Education and began offering a residency position for naturopathic graduates in collaboration with Bastyr University and Naturopathic Education and Research Consortium (NERC), and to date has had six residents complete this training. A large part of the residency is mentoring a new doctor who will then go on to either start a practice or join an existing practice having gained valuable experience from an established doctor.

Because of Dr. Hangee-Bauer's status in the naturopathic community and his longevity as a practitioner, he has often mentored naturopathic doctors new to San Francisco and the greater Bay Area. In the 1990s, Dr. Hangee-Bauer was for some time the only naturopathic doctor in practice in San Francisco. As more doctors moved to the Bay Area, a common stop was a visit to San Francisco Natural Medicine to discuss their ambitions, dreams and vision of future practices as well as "the lay of the land," with the goal of helping new doctors to the area be successful and bring naturopathic medical care to a greater segment of the population.

For several years Dr. Hangee-Bauer served on the board of the Immune Enhancement Project, which provided low-cost care for patients with HIV and other chronic conditions.

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

Due to its location, SFNM serves many Potrero Hill residents who are seeking integrative solutions for their health issues. Additionally, and because SFNM has long been known as San Francisco's premier naturopathic medical clinic and Dr. Hangee-Bauer has been in clinical practice for over 30 years, the business also draws patients/customers from throughout San Francisco, the Bay Area, nationally and at times internationally. These patients may be seeking advice or treatment for a specific condition, adding integrative approaches to their current treatment plans, having periodic health examinations or testing, or seeking individualized approaches to health enhancement and disease prevention.

Patient demographics are quite diverse due to SFNM's general approach to health care. The most common patient population are women and men from their 20s through their 60s, more female than male patients. The patients reflect the diversity that San Francisco is known for.

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.?

The closure or relocation of SFNM would have a significant impact on the Potrero Hill community. First, SFNM is one of the most vital businesses on the 20th Street business corridor. Patients of San Francisco Natural Medicine utilize services of neighbor businesses. Further, many of local Potrero Hill patients would lose the convenience of having a medical clinic in the neighborhood.

CRITERION 3

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

Dr. Hangee-Bauer is trained as a naturopathic doctor. Naturopathic medicine is a distinct system of primary health care that concentrates on whole-patient wellness while emphasizing prevention and the process of self-healing through the use of natural therapies. Naturopathic medicine attempts to find the underlying cause of the patient's condition rather than focusing solely on symptomatic treatment.

Naturopathic doctors are clinically-trained primary care doctors who have graduated from a four-year naturopathic medical school. They work with patients in all aspects of family health to identify the underlying causes of disease and provide evidence-based informed therapies to help facilitate the body's ability to restore and maintain optimal health.

SFNM is a primary care naturopathic medical clinic and as such serves a diverse community of people with a wide variety of acute and chronic health conditions. While the doctors emphasize natural medicine approaches to health including the use of diet and nutrition, botanical medicines, acupuncture, IV nutrient therapy, regenerative medicine therapies and so forth, they also prescribe some prescription medications and refer to other clinicians for specialty care and prescription needs. They do physical examinations, order appropriate lab and imaging tests and in many ways practice similarly to other medical doctor colleagues. SFNM doctors blend modern medical diagnosis and treatment with traditional time-tested and evidence-based therapies to manage symptoms and to find and treat the causes of health issues.

Similar to the Hippocratic Oath, naturopathic medicine has six basis principles that define and guide their care:

1. **The Healing Power of Nature.** Trust in the body's inherent wisdom to heal itself.
2. **Identify and Treat the Causes.** Look beyond the symptoms to the underlying cause.
3. **First Do No Harm.** Utilize the most natural, least invasive and least toxic therapies.
4. **Doctor as Teacher.** Educate patients in the steps to achieving and maintaining health.
5. **Treat the Whole Person.** View the body as an integrated whole in all its physical and spiritual dimensions.
6. **Prevention.** Focus on overall health, wellness and disease prevention.

At SFNM, these principles are integrated into the care of every one of its patients. Doctors take the time to get to know their patients; they spend much more face-to-face time with patients than in ordinary doctors' offices. While SFNM stays up to date with current medical trends, they retain a warm and friendly vibe that makes patients feel welcome and respected.

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)

SFNM strives to always represent the best that naturopathic medicine has to offer.

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.).

After moving to the Potrero Hill location in 1998, SFNM installed signage and exterior lighting on the building and at the front entrance. They also filled the neglected planter boxes in the front of the building and continue to maintain a clean, well-lit exterior and inviting flowers and foliage. (The Hangee-Bauers are long time members of the Potrero Hill Garden Club.)

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

Legacy Business Registry Application Supplemental Historical Documents and Photographs

Building exterior, current and former



Interior of location, traditions and practices



Botanical tincture bottles, traditions and practices



Community Involvement, Potrero Hill Festival Oct. 2019
Celebrating our 30-year anniversary; giving back to the community



Historical Event

The cross-country run for naturopathic medicine started at our clinic

the run starts here

sunday
july 17. 2011



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PARTNERS ON YOUR JOURNEY TO WELLNESS

the run

3,200 MILES
IN 4 MONTHS FROM
SF TO BRIDGEPORT, CT

MOVING NATURAL
MEDICINE FORWARD



Dr. Hangee-Bauer lobbying for naturopathic medicine in Washington, DC.



Postcard showing name change

Same fabulous location. Same caring doctors. New name.



Michele Hangee-Bauer, Dr. Carl Hangee-Bauer, Dr. Erika Horowitz, Dr. Amy Day, Shannon Fitzsimons

You've known us for years as SOMA Acupuncture
& Natural Health Clinic

SOMA
ACUPUNCTURE &
NATURAL
HEALTH
CLINIC

Now we're **SAN FRANCISCO
NATURAL MEDICINE**
NATUROPATHIC DOCTORS
PARTNERS ON YOUR JOURNEY TO WELLNESS

We're changing our name to reflect who we are... the premier naturopathic medical clinic in San Francisco.

At San Francisco Natural Medicine, we are committed to providing you with the best health care that natural medicine has to offer. Our naturopathic doctors are licensed primary care providers who use integrative medicine to treat the whole person.

Whether you are looking for preventive medicine or treatment of acute or chronic illnesses, our goal is to help you optimize your health.

For more information about our clinic, please see our web site at www.SFnatmed.com.

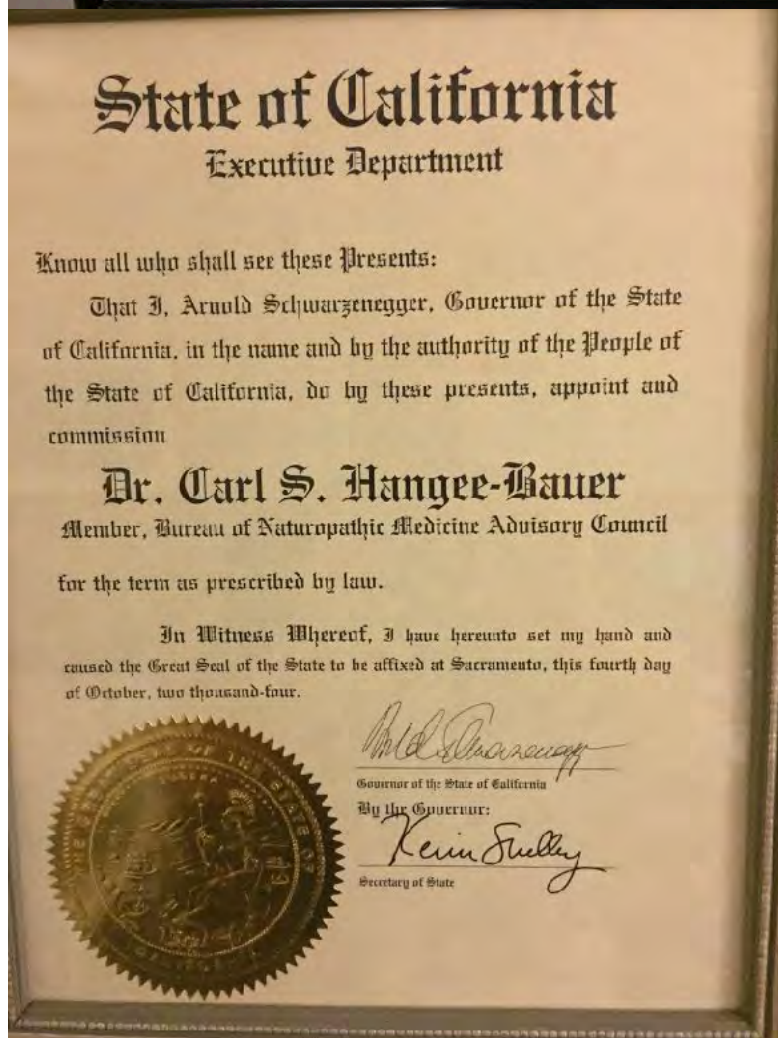
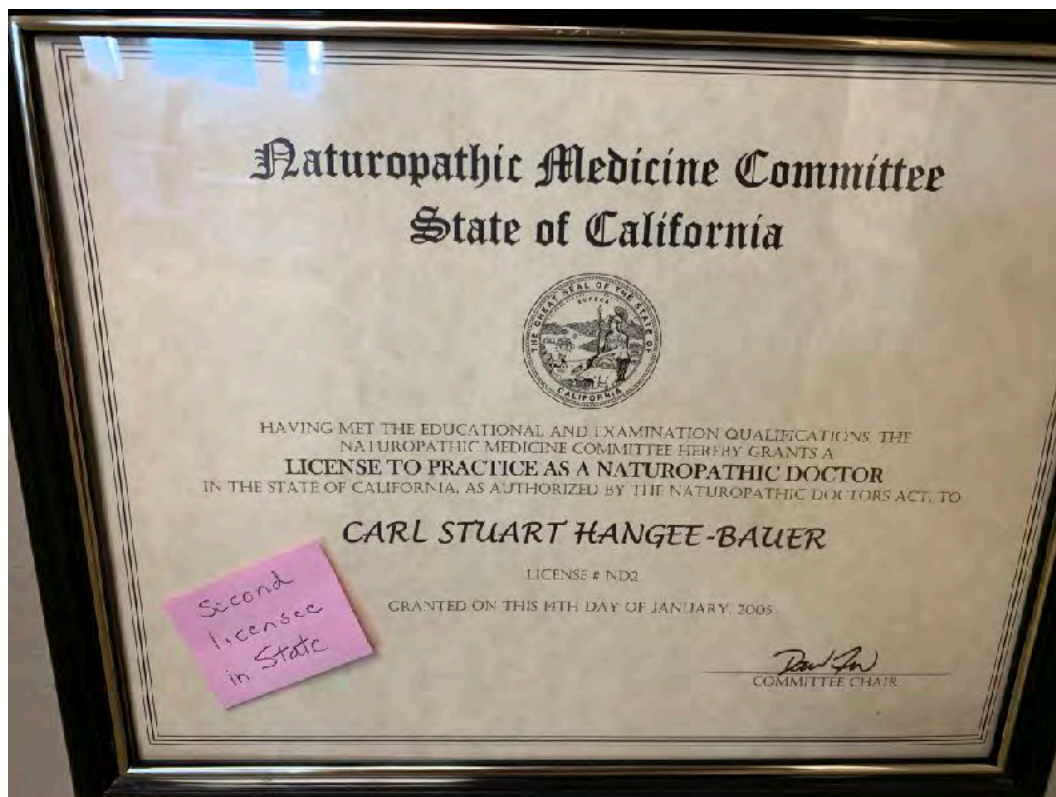
Call today to begin your journey to wellness or schedule a free 15-minute phone consult with one of our doctors.

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NATURAL MEDICINE**
NATUROPATHIC DOCTORS
PARTNERS ON YOUR JOURNEY TO WELLNESS

1615 20th Street, San Francisco CA 94107
415-643-6600 www.SFnatmed.com

Carl Hangee-Bauer, ND, LAc
Amy Day, ND
Erika Horowitz, ND

Dr. Hangee-Bauer issued second naturopathic license in the State, followed by appointment by Gov. Schwarzenegger to the Naturopathic Medicine Advisory Council.



The Los Angeles Times, January 17, 2005

Dr. Hangee-Bauer mentioned in the article as well as pictures of him and a patient; however, the copy of the clipping is too old to include.

<https://www.latimes.com/archives/la-xpm-2005-jan-17-he-naturopath17-story.html>





Left to right: Michele Hangee-Bauer, office manager; Carl Hangee-Bauer, ND, LAc; and Amy Day, ND, of the SOMA Acupuncture and Natural Health Clinic.

Jonathan Jagerovitz photo

Hill Naturopathic Doctors Among First Licensed in State

By Michele Hangee-Bauer

Pioneering the effort to get naturopathic doctors licensed in California, Dr. Carl Hangee-Bauer of Potrero Hills SOMA Acupuncture & Natural Health Clinic has just received his naturopathic doctor's license—one of the first licenses issued and the culmination of a 15-year struggle for legitimization. He was also recently appointed by Gov. Schwarzenegger to serve on the Advisory Council to the Bureau of Naturopathic Medicine.

The clinic will be celebrating this victory and introducing their new naturopathic doctor, Dr. Amy Day, at an open house February 11, from 5 to 8 pm at their clinic, 1615 20th Street (across from the library). Fellow Potrero Hill residents are invited to drop by to network with friends and neighbors, while meeting the other practitioners who work at SOMA Acupuncture.

So what is a naturopathic doctor? Basically, NDs have 4-year postgraduate training similar to an MD studying anatomy, physiology, biochemistry, pathology, oncology and other medical sciences. Where naturopathic doctors are unique is that they are also trained in natural therapies like nutrition and herbal medicine, homeopathy, counseling, physical medicine, and other natural therapies that standard medical schools simply don't teach. Some NDs choose to specialize, which is why Dr. Hangee-Bauer became a licensed acupuncturist and combines Chinese medicine with his naturopathic practice.

Dr. Amy Day, recently from Portland, will be offering full GYN services, such as annual exams, Pap tests, and interuterine workups in addition to her general naturopathic practice. "When women experience GYN services from a naturopathic doctor, they'll feel informed to, and they'll learn so much about their health compared to typical annual exams. We're very excited to be the first in San Francisco to offer this," says Dr. Day.

California is only the 15th state to license naturopathic doctors, and according to the January 17, 2005 L.A. Times, "Because of its population, influence and openness to alternative therapies, the naturopathic profession considers California's action an important step to legitimizing this little-known field."

What is a typical visit like? The biggest differences between a visit to a naturopathic doctor and a conventional medical doctor is the amount of time spent and the emphasis on treating the cause of the problem rather than just the symptoms. NDs typically spend more than an hour with each new patient, taking a complete

health history and family history. NDs get to know other aspects of a patient's life, like diet, exercise, sleep, home life, social life and emotional well-being. This enables them to recommend a comprehensive treatment plan that addresses the patient's health concerns in the context of the whole person. Patients often report that they feel listened to for the first time and that their healthcare issues are effectively addressed.

With the new licensure, SOMA Acupuncture and Natural Health Clinic can now expand services to include gynecology, vitamin B12 shots and other injectables like intravenous vitamins. Lab tests such as bloodwork, salivary hormone tests, food allergy tests, digestive function and cardiovascular testing will all become common services as patients realize that they can now utilize a naturopathic doctor for primary care, but with an emphasis on natural medicine and prevention.

Schedule a free consultation. If you can't come to the open house, you are invited to stop by another time or call 415-643-6600 to schedule a free 15-minute telephone consultation with either doctor. You can also go to www.SOMAacupuncture.com for more information or sign up for their free newsletter full of healthy naturopathic tips.

Six Principles of Naturopathic Medicine

Naturopathic medicine is defined not by its therapies, but by its philosophy which is guided by:

- **Trust the Vis Medicatrix Naturae**
Trust in the healing power of nature and the body's inherent wisdom to heal itself.
- **First Do No Harm**
Utilize the most natural, least invasive and least toxic therapies first.
- **Treat the Whole Person**
View the body as an integrated whole in all its physical and spiritual dimensions.
- **Identify and Treat the Causes**
Look beyond the symptoms to effectively address the underlying cause(s) of illness.
- **Doctor as Teacher**
Educate patients in the steps to achieving and maintaining optimal health.
- **Prevention**

The doctor says:
"It's time to party!"

SOMA Acupuncture & Natural Health Clinic is having an open house to celebrate:

- Licensing of naturopathic doctors in Calif.
- Dr. Amy Day joins the practice
- 15+ years in business – 7 years on the hill

Come and meet the doctors and other great practitioners, share our success, socialize with your neighbors, and have some fun.



Friday, Feb. 11
5 pm - 8 pm
Wine and refreshments

SOMA
ACUPUNCTURE &
NATURAL
HEALTH
CLINIC

Rx
643-6600

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Hill Naturopathic Doctors Among First Licensed in State

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• Treat the Whole Person

View the body as an integrated whole in all its physical and spiritual dimensions.

• Identify and Treat the Causes

Look beyond the symptoms to effectively address the underlying cause(s) of illness.

• Doctor as Teacher

Educate patients in the steps to achieving and maintaining optimal health.

• Prevention

Focus on promoting health and wellness and preventing disease.

Ephemera and Memorabilia

Print advertising, brochures, postcards

About Naturopathic Medicine

Naturopathic doctors (NDs) are trained and licensed as primary care doctors who are experts in the prevention, diagnosis, management, and treatment of both acute and chronic health conditions.

Blending the art and science of natural medicine, we specialize in identifying the underlying cause of disease rather than just treating your symptoms.

Principles of Naturopathic Medicine:

- Trust in the Healing Power of Nature
- Identify and Treat Causes
- First Do No Harm
- Doctor as Teacher
- Treat the Whole Person
- Emphasize Prevention

What to Expect at Your First Visit

You can expect quality face-to-face time with a doctor who really listens. A 60-90 minute visit allows for a comprehensive history and evaluation, an initial treatment plan and the opportunity to have your questions answered. If acupuncture is indicated, this is often begun at this visit.

Wondering If a Naturopathic Approach is Right For You?

Call the clinic today at 415-643-6600 for a **free 15-minute phone consult.**



Natural Medicine You Can Trust
... since 1989



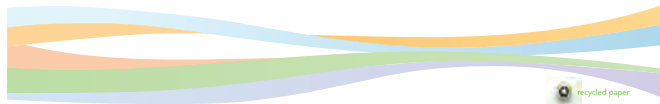
1615 20th Street, San Francisco CA 94107
415-643-6600

Visit us at www.SFnatmed.com for complete information about our clinic and a wealth of information on natural medicine.

Licensed Naturopathic Doctor Integrating Naturopathic Medicine and Acupuncture



Carl Hangee-Bauer, ND, LAC



Areas of Expertise

I have a general medical practice and treat a wide range of health conditions. Here are a few of the more common conditions I see in my practice:

- Acute and chronic pain and injury
- Immune system problems such as allergy and asthma, frequent or chronic viral infections, and cancer support
- Digestive problems such as IBS
- Stress, anxiety, and depression
- Chronic inflammatory disorders such as arthritis
- Fatigue and insomnia

About My Practice

Are you seeking a doctor who will...

- listen to you?
- know how to balance natural treatments with medications?
- partner with you, educate you, and guide you to better health and vitality?

These are my goals as I work with you.

In over 25 years of clinical practice, I have helped thousands of people find better health and new strategies to effectively meet their health goals. With a thorough history and appropriate tests, I will develop a treatment plan to help you meet your goals, reduce your symptoms, manage your chronic health problems and improve your vitality.

My practice focuses on using the best that nature has to offer including lifestyle changes, diet and nutrition, and stress reduction supported by acupuncture, herbal medicine, IV nutrient therapy and therapeutic use of nutrients.

Your Journey to Wellness

All of us want to enjoy good health.

We want to have good energy and vitality, sleep well, have a strong immune system, and feel balanced physically, mentally, emotionally and spiritually. Unfortunately injuries, chronic health conditions, poor health habits, aging, illnesses and other causes lead us into disease and imbalance.

We seek medical care, sometimes resorting to heroic therapies in an attempt to restore our health. We read books or surf the internet looking for answers, but sometimes we need individualized guidance to find the most appropriate solutions to address our health challenges.

My studies and years of clinical experience have taught me that all of us can improve our health with simple, noninvasive and safe alternatives.

If you need to be on medications to manage a chronic problem, I will help you find supportive strategies so you can keep your meds and other interventions to a minimum. If you have symptoms that are more amenable to management with diet and lifestyle alone, I will help you find that path. And if you want to improve and monitor your overall health, looking ahead to support healthy aging, I will guide you, educate you and help you develop your plan.

I believe that naturopathic medicine is common sense medicine. It is about finding our balance in a world out of balance. My goal is to help you find your path so you can lead a healthful and balanced life.

"It's great to see patients
who have been struggling
with a health problem realize
that they have the power to
improve their health."

Carl Hangee-Bauer, ND, LAC

Credentials and Memberships

- Doctorate of Naturopathic Medicine, Bastyr University, 1984; California Naturopathic Doctor License #2
- Graduate, San Francisco College of Acupuncture, 1988; California Acupuncture License #AC3595
- Board Member of the American Association of Naturopathic Physicians; President 2010-2011
- Founding Member and Past President of the California Naturopathic Doctors Association
- Jade Circle Member of the California State Oriental Medicine Association
- Member, American Association of Acupuncture And Oriental Medicine
- Certified AcuQuit™ Smoking Cessation Practitioner
- Certified Biopuncture Practitioner
- Expert in acupuncture sports medicine

Postcard on IV Therapy



A New Twist on Craft Cocktails

The "Myers' Cocktail" is the gold standard of delivering intravenous vitamins, minerals and amino acids directly into your bloodstream. Based on your individual health goals, we will customize a "cocktail" for you.

Get a Customized IV Vitamin Drip

Benefits:

- ▶ Energy & Vitality
- ▶ Mental Clarity
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- ▶ Quality Sleep
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- ▶ Hydration
- ▶ Athletic Support
- ▶ Detoxification
- ▶ Reduced Side Effects from Chemotherapy & Radiation

▶ **CALL TODAY** 415-643-6600

**SAN FRANCISCO
NATURAL MEDICINE**
NATUROPATHIC DOCTORS
PARTNERS ON YOUR JOURNEY TO WELLNESS

How does IV Therapy work?



- 1 CALL 415-643-6600**
To set up an appointment or free 15-minute telephone consult.
- 2 CUSTOMIZE** Our experienced doctors will choose the safest and most effective formula to meet your goals.
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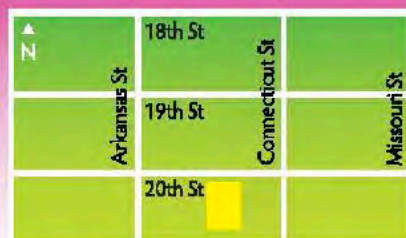
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Legacy Business Registry

Application Review Sheet

Application No.: LBR-2019-20-016
Business Name: Annie's Hot Dogs
Business Address: 1330 25th St.
District: District 10
Applicant: Catherine Schoop, Owner
Nomination Date: November 5, 2019
Nominated By: Supervisor Matt Haney

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

The Ferry Building RM, 1 Ferry Building from 1983 to 1990 (7 years)
101 The Embarcadero from 1990 to 2000 (10 years)
555 Fulton Street, #115 from 2000 to 2014 (14 years)
1330 25th Street from 2014 to Present (6 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: Business locations indicated are the headquarters locations. A list of locations of the individual hot dog carts is included in the Legacy Business Registry application.

DELIVERY DATE TO HPC: July 21, 2020

Richard Kurylo
Program Manager, Legacy Business Program

Legacy Business Program

Office of Small Business
City Hall Room 140
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102
(415) 554-6680
legacybusiness@sfgov.org
www.legacybusiness.org





Member, Board of Supervisors
District 6

City and County of San Francisco

MATT HANEY

November 5, 2019

Regina Dick-Endrizzi, Director
San Francisco Small Business Commission
1 Dr. Carlton B. Goodlett Place, Room 110

Dear Director Dick-Endrizzi,

I am honored to nominate Annie's Hot Dogs, a thirty-six-year-old hot dog cart business with locations all across the city, for San Francisco's Legacy Business Program.

Annie's Hot Dogs was founded in March of 1983 by Catherine Schoop, a single mother and entrepreneur from Brooklyn who fell in love with San Francisco. Being a native New Yorker, she noticed that San Francisco didn't have a single hot dog cart. Determined to be the first to fill that hole in the market, she quickly relocated and before long established her first contract with the Port of San Francisco. Since 1983, Annie's Hot Dogs has worked every single Fleet Week and Gay Pride, the 1985, 1988, 1989, and 1995 San Francisco 49ers Super Bowl parades, and the SF Giants World Series parades of 2010, 2012, and 2014.

Annie's Hot Dogs is a unique part of the San Francisco Landscape and a wonderful success story, well deserving of the distinction and honor of Legacy Business status.

Please contact Catherine or David Schoop, 415-246-4235, info@annieshotdogs.com, to inform them of their nomination.

Thank you for your consideration,

A handwritten signature in blue ink, appearing to read "Matt Haney".

Matt Haney

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:		
Annie's Hot Dogs		
BUSINESS OWNER(S) (identify the person(s) with the highest ownership stake in the business)		
Catherine Schoop		
CURRENT BUSINESS ADDRESS:		TELEPHONE:
1330 25th St. San Francisco, CA 94107		((415))246-4235
		EMAIL:
		info@annieshotdogs.com
WEBSITE:	FACEBOOK PAGE:	YELP PAGE
www.annieshotdogs.com	https://www.facebook.com/Annies-Hot-Dogs-Pretzels-SF-219407780808/	https://www.yelp.com/biz/annies-hot-dogs-and-pretzels-san-francisco-6?osq=Annie%2

APPLICANT'S NAME	
	<input checked="" type="checkbox"/> Same as Business
APPLICANT'S TITLE	
APPLICANT'S ADDRESS:	TELEPHONE:
	()
	EMAIL:

SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	SECRETARY OF STATE ENTITY NUMBER (if applicable):
0143153	1176072

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
The Ferry Building RM, 1 Ferry Building	94111	March 1983
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	03/1983 - 09/1990	

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
101 The Embarcadero	94105	Start: 09/1990
		End: 10/2000

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
555 Fulton St. #115	94102	Start: 10/2000
		End: 01/2014

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
1330 25th St.	94107	Start: 01/2014
		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.

Catherine Schoop 10/18/2019

Name (Print):

Date:

Signature:



Annie's Hot Dogs & Snacks

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.

Annie's Hot Dogs was started in March of 1983 under the name The New York Frankfurter company of CA, Inc. Catherine Schoop opened the business and is still the owner.

One year earlier in 1982, Catherine was on a business trip to San Francisco from her native Brooklyn, and she realized there were no hot dog carts on the street in San Francisco. She spent the rest of the trip exploring the city looking for signs of food carts in the city, but she didn't find any. While exploring San Francisco, she fell in love with the city. Recently separated from her husband, she moved herself and her 2-year-old son David to San Francisco to start Annie's Hot Dogs (NY Frankfurter) and start a new life.

The original location of the business was in front of the Ferry Building. The business had a contract with the Port of San Francisco, and the kitchen commissary was located inside the Ferry Building.

The second location of the business was at 101 The Embarcadero. It was opened on July 14, 1983, and it was located at Ferry Building Promenade at the foot of Mission Street.

The third location of the business was at Ferry Building Promenade at Folsom Street and was opened on August 30, 1983.

Around this time, the business began operations at three locations in the Financial District through police peddler permits: Powell And Market, Ellis and Market and Stockton and O'Farrell.

The business had multiple locations throughout the city at one point or another, including one at Pier 39 for a year, which enabled the business to become a member of the Fisherman's Wharf Merchants Association in 1984. There were also locations at 4th and Mission streets, Beale and Mission streets, Spear and Howard streets, and Ecker and Mission streets.

After seven years in the Ferry Building, New York Frankfurter made way for renovations in the Ferry Building and moved to the Agriculture Building (101 Embarcadero) in 1990. It stayed there until the year 2000 when New York Frankfurter gave the space back to the Port so Amtrak could move there.

In 2000, New York Frankfurter moved to 555 Fulton St. in Hayes Valley, including its kitchen commissary. It was around this time that the business opened up a couple new locations: the coffee cart at Civic Center Plaza and the hot dog cart at Civic Center Plaza. It was also at this time when Catherine changed the name of NY Frankfurter to Annie's Hot Dogs. The reason behind the name change was to rebrand the company so it didn't sound like the business was in New York. At this point in its history, Catherine and the company now named Annie's Hot Dogs had been doing business in San Francisco for 17 years and were very much immersed in the culture of the city of San Francisco.

Annie's got its permits for Golden Gate Park in 2003. There were locations at JFK and 8th, Conservatory of Flowers and Spreckels Lake. Annie's Hot Dogs lost those permits in 2007 because the business was outbid by four times by a company called Happy Belly, but Happy Belly was out of business by 2009, and Annie's was back at those locations in 2009.

In 2014, to make way for high rise luxury condos, Annie's had to move its kitchen commissary to the Protrero Hill/Dogpatch neighborhood.

Today, Annie's Hot Dogs is located at the Carousel in Golden Gate Park, the music concourse, the Conservatory of Flowers, JFK and 8th, Civic Center Plaza, Spreckels Lake, Ellis and Market, Powell and Market and Stockton and O'Farrell.

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

During its 36 years of operations, Annie's Hot Dogs has never ceased its operations at any point for more than six months.

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

Since the beginning, Catherine Schoop has owned the business and operated it under her supervision as a single mother. Her son, David, now works there as well. They both continue to run the business together day in and day out.

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.

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 location at Powell and Market streets at the cable car turnaround right next to the old ticket sales booth has been Annie's location since 1983, making the business an integral part of that community. At one time, that booth was a San Francisco Police Department booth.

CRITERION 2

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

Annie's Hot Dogs was the first hot dog cart in San Francisco and one of the first, if not the first, Mobile Food Facilities to ever start in San Francisco. David Schoop basically grew up working at Powell and Market, serving local customers and tourists every day for over 20 years.

Annie's Hot Dogs was at Herb Caen Day at the Ferry Building in 1996, and David at 16 years old served Herb himself a hot dog with sauerkraut and Annie's locally-famous red onion sauce, which Catherine has been making herself since 1983.

As the first, or one of the first, mobile food facilities in San Francisco, Annie's was at the Ferry Building from 1983-1990, then in the agriculture building from 1990-2000. Annie's has been a member of the Fisherman's Wharf Merchants Association since 1984, and Catherine is one of the only female business owners at many of those meetings.

In 2000, Annie's moved to 555 Fulton St. in Hayes Valley and became a staple in that neighborhood doing events for San Francisco Public Works at the African American Arts Complex.

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

Annie's Hot Dogs has worked every single Fleet Week in San Francisco since 1983 on Port property at Marina Green. The business worked every LGBT Pride Parade and Festival from 1985 to present day. Annie's was on Market street for the 1985, 1988, 1989 and 1995 San Francisco 49ers Super Bowl parades and the 2010, 2012 and 2014 San Francisco Giants parades. Willie Brown helped the business get locations in front of the X Games in the 1990s because Annie's is a small, woman-owned business. Annie's was part of Mayor Gavin Newsom's activation of Civic Center Plaza in 2007-2008, setting up in the middle of the plaza near the garage entrance. Currently, Annie's Hot Dogs is a member of The San Francisco Chamber of Commerce. David has participated as a mentor for the youth of San Francisco for over a decade mentoring kids through programs like Seven Teepees and Enterprise for Youth.

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

Annie's Hot Dogs were written up in the Chronicle in 1986 and voted Best Hot Dog. David was featured on KTVU during Game 7 of the World Series in 2014, where Annie's had a cart and watched the Giants clinch while in Kansas City. Annie's had its carts in a lot of movies and shows over the years, including Nash Bridges, 48 Hours and most recently Venom, Ant Man and Ant Man 2. There were additional films, as producers love to have the carts in scenes throughout the city.

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

When's Annie's Hot Dogs first open the business in 1983, Catherine met with Mayor Dianne Feinstein. Mayor Willie Brown would come by the cart for a hot dog at Civic Center. Annie's also served a slew of famous people throughout its 37 years in San Francisco, including Will Clark, Barry Bonds, Jerry Rice, Ronnie Lott, Huey Lewis on multiple occasions, Herb Caen, James Harden, E-40, B-Legit, Kevin Nealon and Dave Chappelle. No one person is more significant than the thousands of local San Franciscans Annie's serves monthly though.

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

Annie's Hot Dogs is very active in the community. Annie's was an active participant in Food Runners San Francisco, which picks up excess perishable and prepared food from businesses such as restaurants, caterers, bakeries, hospitals, event planners, corporate cafeterias and hotels and delivers it directly to neighborhood food programs. Annie's also donates food to Oshun Women's Drop-in Center, and Annie's has hosted birthday parties for free for underprivileged children at Compass Clara House. David Schoop, Vice President and Catherine's son, also mentors' young adults throughout the city through various programs like Seven Teepees and Enterprise for Youth.

The business has applied for Mayor Breed's Opportunities For All program. The business has paid all of its licensing and taxes for 37 years without stopping and has only ever operated within the city limits. The business still engages with Food Runners and drops off excess food to shelters. And Annie's gives away food on a daily basis to some of our houseless neighbors on Market Street.

Also, Annie's employs local San Francisco residents. Most of its small workforce has been with Annie's for over 10 years. There aren't a lot of small businesses left in the food service industry in San Francisco, and not a lot of people can afford to live in San Francisco working for small businesses, but Annie's has been able to find ways to retain its employees and maintain the business.

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

On a daily basis, Annie's serves a lot of tourists on Market Street and in Golden Gate Park. They also serve a lot of local children at the Carousel in Golden Gate Park and throughout the park in general. They serve many local workers downtown, at Civic Center Plaza and in Golden Gate Park as well. The customer base is very much a melting pot like San Francisco.

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

Annie's Hot Dogs was in the Ferry Building for seven years before its renovation. Probably its most culturally significant location is at Powell and Market streets at the historic cable car turnaround. Annie's is also located between the two museums in Golden Gate Park and at the carousel in Golden Gate Park.

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

Annie's is one of the first mobile food facilities to begin operation in San Francisco, a small business that was started by a single mother in 1983 and has never ceased operating within the city. Catherine was one of few woman business owner throughout the 1980s, 1990s and unfortunately still to this day even as she is now a senior citizen. The community of San Francisco needs to have more women business owners to demonstrate to girls that they can be entrepreneurs in a male dominated part of the economy. If you look at the mobile food facilities currently in operation in San Francisco, there are very few women owners. Catherine wants to be recognized as a Legacy Business in this wonderful city so the story of a single mother being an entrepreneur and raising a son in San Francisco can be told to young women looking to do the same thing.

CRITERION 3

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

Annie's Hot Dogs is known to most residents simply as "Annie's." The business is known for its red tents and red onion sauce throughout its 37 years doing business in the city, especially now since Annie's has been operating in Golden Gate Park in multiple locations for almost two decades. The residents of the city know that they can get a quality hot dog and snack whenever they see a red Annie's sign. The business has never failed a health department exam and has never been shut down for any reason over 37 years. It speaks to Annie's quality. The business' history of providing good food at a good price to the locals of San Francisco is what Annie's is known for.

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)

Annie's Hot Dogs is committed to maintaining the historical traditions that define the business, like high quality and affordable prices, as well as its famous red onion sauce and entrepreneurial spirit. Catherine has been making red onion sauce with her own recipe for 37 years. David has carried on the tradition of being a creator by creating his own bottled beverage called Refresca. They are delicious organic agua frescas.

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.).

Annie's has had red and white colors for over 10 years, and its menu has stayed the same for quite some time. Annie's will always continue to make sure its carts are clean and refurbished, and its signage reading "Proudly serving San Francisco since 1983" is always prominently displayed.

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. Catherine has owned the business herself since its inception as a single mother of a 2-year-old. Her son, David, is now 39, and they work together, but Catherine still maintains full ownership.











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Sauce RECIPE

ANNIE'S
HOT DOGS & SNACKS

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stores. I picked this store for two reasons:
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GLASS
BOTTLES

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ET HER STANDARDS, ANNIE'S
HER OWN RED ONION SAUCE
H, LOCAL INGREDIENTS



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SAN FRANCISCO, CA 94102





Registered Business Locations - San Francisco



Based on [Registered Business Locations - San Francisco](#)

This dataset includes the locations of businesses that pay taxes to the City and County of San Francisco. Each registered business may have multiple locations and each location is a single row. The Treasurer & Tax Collector's Office collects this data through business registration.

[More Views](#)

Location Id	Business Account Number	Ownership Name	DBA Name	Street Address	City	State	Source Zipcode	Business Start Date	Business End Date
0143153-02-001	0143153	Ny Frankfurter Co Of Ca Inc	Annie's Hot Dogs & Pretzels	555 Fulton St 115	San Francisco	CA	94102	08/10/1983	
0143153-03-001	0143153	Ny Frankfurter Co Of Ca Inc	Annie's Hot Dogs	555 Fulton St 115	San Francisco	CA	94102	08/10/1983	
1035712-08-151	0143153	Ny Frankfurter Co Of Ca Inc	Annie's Hot Dogs	1330 25th St	San Francisco	CA	94107	08/10/1983	
1037005-08-151	0143153	Ny Frankfurter Co Of Ca Inc	Annie's Hot Dogs	1080 Iowa St	San Francisco	CA	94107	08/10/1983	
1243845-01-201	0143153	Ny Frankfurter Co Of Ca Inc	Annie's Hot Dogs	101 Stockton St	San Francisco	CA	94108	08/10/1983	
1243875-01-201	0143153	Ny Frankfurter Co Of Ca Inc	Annie's Hot Dogs	800 Market St	San Francisco	CA	94102	08/10/1983	
1243876-01-201	0143153	Ny Frankfurter Co Of Ca Inc	Annie's Hot Dogs	870 Market St	San Francisco	CA	94102	08/10/1983	

PERMIT TO OPERATE

AND CERTIFICATE OF SANITARY INSPECTION

Issued according to provisions of the San Francisco Health Code

A 15554

AUTHORIZING conduct of the following class of

ISSUED

Business: Push Cart - Cart #1

August 30, 1983

Name and Address below:

New York Frankfurter Co. of Calif.
DBA: NEW YORK FRANKFURTER CO. OF CALIF.
Ferry Building Promenade at Folsom Street
San Francisco, CA 94111

~~XXXXXX~~

Valid only when accompanied by a receipt from the Tax Collector showing payment of current license fee. THIS PERMIT TO OPERATE MAY BE REVOKED OR SUSPENDED FOR CAUSE AND IS NOT TRANSFERABLE. CHANGE OF OWNERSHIP must be reported immediately.

DEPARTMENT OF PUBLIC HEALTH

City and County of San Francisco

George Bush

Inspector

Jack E. Coyne

Bureau Director

Bill Hall

Principal Inspector

Margaret L. Scherman MD

Director of Public Health

DEPARTMENT OF PUBLIC HEALTH - 101 GROVE STREET - SAN FRANCISCO, CALIFORNIA 94102

List of Annie's Hot Dog Cart Locations Past and Present

Ferry Building 1983-2002

Embarcadero and Mission 1982-2002

Embarcadero and Folsom 1983-2000

Pier 39 1984-1985

Beale and Mission 1987-1990

Spear and Howard 1987-1990

4th and Mission 1987-1990

Ecker and Mission 1987-1990

Asian Art Museum 2001-2004

Childrens Museum at Yerba Buena (Zeum) 2000-2006

Ellis and Market 1985-present

Powell and Market 1985-present

Stockton and O'Farrell 1985-present

Civic Center plaza 2000-present

JFK and 8th Ave (Golden Gate Park) 2003-2007, 2009-present

Conservatory of Flowers (Golden Gate Park) 2003-2007, 2009-present

Spreckels Lake (Golden Gate Park) 2003-2007, 2009-present

Music Concourse 2009-present

Carousel at Golden Gate Park 2012-present

ANDERSON



RAVE REVIEW!!

Concession stands have a stimulating conviviality among downtown merchants. They'd get pale-faced patrons out of shady saloons and into the streets; they'd foster goodwill and communication among the coterie of San Rafael business types, lawyers and judges who beat regular and familiar paths to darkened downtown beaneries.

I'm something of a hot dog expert myself, and I salute the tube steak as an example of the perfect lunch.

Nutritious without being excessive, varied in a compact package, the hot dog possesses all the hand-sized ingredients of a gourmet

shops, cafes and all the assorted nooks and crannies Fourth Street has to offer, and while I sense a feeling of commerce and brotherhood in action along the sidewalk, there's a quietude, a lack of bustle, that doesn't quite make Fourth Street — as the critics say — *work*.

(At all costs do I avoid entering Rafael Book & News, for I'd never get out of there.)

That's what make Fourth Street work as an urban village alive with happy humans are hot dog stands.

My vote for the finest stand in the Bay Area is the one in front of the Golden Gate Ferry Terminal along San Francisco's Embarcadero.

Its logo has it from New York, but for two bucks you can get the finest Chicago-style red hot this side of Wrigley Field. A plump sausage sits bathed in mustard, relish, onions, cheddar cheese, chili peppers, tomatoes, red pepper and pickles.

It is — here's another one from those critics — *to die for*.

If you're about to hop aboard the

(the Marina and easily the The County.

With all the garnish wai spread, the have a cha reason — the

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Oyster

Happy National Hot Dog Day!!! The Best Hot Dogs EVER

Jane Reynolds
July 23, 2014

We're celebrating all kinds of culinary holidays at the Oyster offices this week, and of course we can't turn down an excuse to chow down on a hot dog -- loaded with the works, please. So in honor of today being National Hot Dog Day, we've rounded up a few of our favorite spots across the states to feast on this American staple. Sorry, baseball game not included.

Annie's Hot Dogs, San Francisco



[San Francisco](#)'s Union Square is home to tons of food carts and stands serving tasty treats, and Annie's is one of the most popular. Grab a dog, some chips, a soda, and a seat on the steps of the square; it's a prime spot for people-watching. With all the money saved on your cheap eats, you can stay at the nearby [Sir Francis Drake](#), which may be upscale but also packs a solid value; rooms are large and modern, and freebies include bike rentals and in-room yoga mats.

Annie's Hot Dogs & Pretzels

Party & Event Price List

Hot Dog Cart Rental

Small Hot Dog Party Cart w/ 2 full size restaurant pans	\$200.00
Large Hot Dog Cart w/ 3 full size restaurant pans	\$300.00

Hot Dogs & Sausages

New York Style Hot Dog (100% Beef) with natural casing	\$3.25 ea
Jumbo ¼ lb Hot Dog	\$3.75 ea
Polish Sausage ¼ lb	\$3.75 ea
Hot links ¼ lb	\$3.75 ea
Tofurky Dog (veggie)	\$3.95 ea
Chicken Apple Sausage.....	\$4.25 ea

Toppings included in price: Sweet Relish, Fresh Chopped Onions, Sauerkraut, NY Red Onion Sauce, Jalapeno Peppers, Ketchup, Brown & Yellow Mustard, and Mayonnaise.

Other Cart Rentals

Ice cream Cart	\$200.00
Popsicles	\$2.00 ea
Drumsticks.....	\$2.50 ea
Its It.....	\$2.50 ea
Haagan-Dazs Ice cream Bars	\$3.00 ea
Ice Cream Cones & Sundaes	Call for Prices

Large Popcorn Cart	\$200.00
Popcorn (per serving)	\$1.50 ea

Cotton Candy Cart	\$200.00
Cotton Candy (per serving)	\$2.00 ea

Churro & Pretzel Carts	\$200.00
Pretzels & Churros	\$2.00 ea

Beverages

Coke, Diet Coke & Sprite	\$1.25 ea
Orange Soda, Root Beer & Bottled Water	\$1.25 ea
Snapple & Vitamin Water	\$2.00 ea

Servers - \$150.00 (Four Hours)

Delivery – Free in the city of San Francisco. Due to high fuel cost, deliveries outside of San Francisco will be assessed on a per contract basis

... Prices subject to change without notice ...

Annie's Hot Dogs & Pretzels 415-847-1726 cell

1330 - 25th Street - San Francisco, CA 94107 www.annieshotdogs.com

email - info@annieshotdogs.com

Annie's Hot Dogs & Pretzels

Pictures of Party Carts



Small Hot Dog Party Cart - \$200.00 each



Ice Cream Cart - \$200.00 each



Large Hot Dog Party Cart - \$300.00 each
6 Feet wide by 3 Feet Deep and 93 inches High



Pretzel and Churro Cart - \$200.00 each
4 Feet wide by 32 inches deep and 67 inches high



Legacy Business Registry

Application Review Sheet

Application No.: LBR-2020-21-001
Business Name: House of Nanking
Business Address: 919 Kearny Street
District: District 3
Applicant: Kathy Fang, Manager
Nomination Date: July 9, 2020
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

919 Kearny Street from 1988 to Present (32 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: July 21, 2020

Richard Kurylo
Program Manager, Legacy Business Program

Legacy Business Program

Office of Small Business
City Hall Room 140
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102
(415) 554-6680
legacybusiness@sfgov.org
www.legacybusiness.org



Member, Board of Supervisors
District 3



City and County of San Francisco

AARON PESKIN

佩斯金 市參事

July 9, 2020

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

Director Dick-Endrizzi:

It is my honor and privilege to nominate House of Nanking for inclusion on the Legacy Business Registry.

Located in Chinatown at 919 Kearny Street, House of Nanking opened its doors in 1988 by husband and wife, Peter and Lily Fang. With the goal of opening their own restaurant, they saved their hard-earned money by living in SROs and bargain hunting for the cheapest deals to make ends meet. Peter and Lily's success story is the epitome of an immigrant family reaching for the American dream, in which the restaurant's rise to popularity has now become a part of Chinatown's legacy.

Today, the restaurant is famous and iconic not only to the locals but also to visitors throughout the world. People come in with their travel books, circling House of Nanking as a "must-visit" along the likes of the Golden Gate Bridge, Chinatown and Fisherman's Wharf. The business has touched many lives and stomachs, attracting all sorts of new restaurant openings in neighboring storefronts and elevating that part of Kearny Street into a bustling foodie central.

I hope for its historic impact in the community and continued success, and hereby recommend it for inclusion on the Legacy Business Registry.

Sincerely,

A handwritten signature in cursive script that reads "Aaron Peskin".

Aaron Peskin

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:		
House of Nanking		
BUSINESS OWNER(S) (identify the person(s) with the highest ownership stake in the business)		
Peter Fang Liby Fang		
CURRENT BUSINESS ADDRESS:	TELEPHONE:	
919 Kearny Street San Francisco, CA 94133	(415) 421-1429	
	EMAIL:	
	/	
WEBSITE:	FACEBOOK PAGE:	YELP PAGE
/	House of Nanking	House of Nanking

APPLICANT'S NAME	
Kathy Fang	<input type="checkbox"/> Same as Business
APPLICANT'S TITLE	
Manager (daughter of owners)	
APPLICANT'S ADDRESS:	TELEPHONE:
SAME AS ABOVE	(415) 421-1429
	EMAIL:
	Kathy@Fangrestaurant.com

SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	SECRETARY OF STATE ENTITY NUMBER (if applicable):
0332820	199928710069

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
919 Kearny Street, SF CA 94133	94133	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	1988 - 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
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		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.

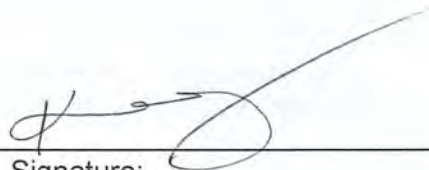
In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

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.

Kathy Fang
Name (Print):

8/6/19
Date:


Signature:

HOUSE OF NANKING

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.

House of Nanking, located at 919 Kearny Street was opened in 1988 by husband and wife, Peter and Lily Fang.

Both Lily and Peter had immigrated from Shanghai in 1980. Not having much money on hand and knowing minimal English, they decided to look for jobs immediately. They both found several gigs working at restaurants as servers, working both day and night shifts. After a few years working at various businesses, Lily and Peter decided to open their own restaurant in Chinatown.

Even before Peter immigrated to the U.S., he had a passion for cooking. He would spend hours watching chefs cook and took notes. He would visit his favorite food stalls and be mesmerized by their methods of making simple delicious comfort food. Cooking and entertaining back at home in Shanghai were some of the best memories he had, and he wanted to recreate that feeling by opening his own place one day.

With the goal of opening their own restaurant, they had to save all their hard-earned money. They stayed in SROs and sought out for deals for the cheapest produce they could find to make meals at home. Once they saved enough, Lily and her father Tong Liang found a location on Kearny Street in Chinatown, which passed all the Fengshui tests that Lily's father sought.

The space use to be Kong Za Ge, a Chinese restaurant. Once Lily and Peter took over the spot, they began putting it all together. They came up with the name House of Nanking, honoring Lily's dad who is from Nanking. He helped scout the location and provided the blessing for the two to start the business, so it felt appropriate to name it after his hometown.

Then came the cuisine. Peter is from Shanghai so he wanted to share the food he loved the most and grew up eating. Peter was self-taught. He devoured cookbooks during his youth and studied hard, and he practiced cooking for his family during his free time. Now he got the chance to make real Shanghaiese home cooking for San Francisco.

After deciding on the name and cuisine, they started working on the interior. As they couldn't afford expensive restaurant furniture or contractors, Peter chose to do all the interior remodeling himself and even built his own chairs and tables from scratch. Never did he think

his passion for building furniture in his youth with his brothers would come in handy for his future business. Having an appreciation for calligraphy, Peter wanted to design the storefront signage himself. He wrote out the Chinese name to House of Nanking and had a vendor create it precisely out of wood, carved to match his Chinese letters. To this day, this wooden signage is still on the storefront after 32 years.

Peter and Lily opened doors in November 1988. Lily was the server, Peter the chef, and they hired one dishwasher. Aside from that, Lily and Peter did all the prep and set up themselves. The first month, business was mediocre at best. It wasn't slow, but it wasn't packed either. Only a handful of new people wandered in. A few months later, a woman named Sharon rushed in with her good friend Peter Kaufman. Sharon was walking with Peter K. when she smelled this incredible aroma that reminded her of Shanghai, which is where she is from. She told Peter K. they had to eat there.

Sharon and Peter K. were blown away and introduced Peter K.'s father, Philip Kaufman, a famous director and screenwriter, to House of Nanking. Philip had many successful films including *The Unbearable Lightness of Being* and *The Right Stuff*. Being a well-connected person and iconoclast of his time, he brought in influential food writer Patricia Unterman, who is known for her food reviews, writeups and books. Patricia wrote a rave review about Peter the chef and how delicious the food was. Lo and behold, the day after the review hit the stands, Peter and Lily upon setting up and opening their doors, couldn't believe what they were seeing. A line had started to form outside their glass door before they were even open. And as weeks went by, the line got longer and longer, to the point where House of Nanking became famous for not only its food and one wok chef, but its iconic line that never let up, no matter what time of day.

Business was booming unlike anything they could have imagined in their wildest dreams, and now Peter and Lily had a great thing going, which also presented a new problem for them. They were so busy with people squeezing in that they couldn't order, serve and cook fast enough to keep everyone happy.

Fed up with the way service was going and trying to cook and do everything out of one wok; including frying, steaming and stir frying; he decided to try something different. Since ordering from the menu took too long, Peter decided to just cook what he felt was his best dishes at House of Nanking and just serve it. He started ladling food directly out of the wok onto the plates and told his customers to try it. His customers were first shocked and taken aback for a moment and then realized the chef was asking them to try his food from off the stove, like a free sample. He said, you waited hours to taste my food, so taste! He would wait to see their reaction. The customers would ooh and ahh and then he would take away their menus and said "I'll take care of it. No menus." He would decide for them what they would eat and that sped up his service tremendously.

What started out as a simple operational solution to faster service turned into the House of Nanking signature trademark. Everyone now knew House of Nanking not only one of the best

Chinese restaurants in the Bay Area and possibly all of America, but also the place where the chef doesn't let you order. Peter's fame was similar to the Soup Nazi in New York and Sushi Nazi in LA. If you sat down and tried to order, he would tell you no. And if you insisted on ordering something standard like fried rice, you would get kicked out and your seat opened to someone who waited to eat HIS FOOD, HIS WAY. News traveled fast about House of Nanking from word of mouth, writeups and awards. House of Nanking, also known as HONK, began appearing in Best of The Bay, the San Francisco Examiner, the San Francisco Chronicle and The New York Times. People started coming from all over the United States. The lines got even longer, spanning the entire block on Kearny Street. People were curious, including top chefs, actors, athletes, politicians, artists and more.

By 1997, Peter and Lily took over the store next door and expanded into their space, moving the kitchen to the back and adding 25 more seats. Prior to the expansion, the kitchen was in the front of the store, which is made of glass. The wok/burner was right up front, which was fun for customers waiting in line to watch. Ultimately the space was too small to continue this tradition, as it only allowed for one burner/wok. Peter hired more employees and a chef to help him crank out dishes.

Today, the restaurant is the same size as it was after the expansion, and there has consistently been a line to get in, which is impressive for a mom-and-pop restaurant over 30 years, especially in San Francisco where restaurant competition is notoriously hard. Restaurants close faster than they can open, and yet new ones pop up regularly, constantly challenging the old places that have been holding on since the beginning.

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

House of Nanking has not ceased operations in San Francisco since its founding in 1988.

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

House of Nanking is a family owned business. Lily and Peter opened House of Nanking as a wife and husband team in 1988. In 2007, they brought in their only child, Kathy Fang, as a co-owner to help manage the restaurant. Kathy has followed in the footsteps of her father and has become a notable chef on her own right. After spending close to 15 years helping out at HONK as a child and teenager in between school, Kathy developed a passion for her family's business and, most importantly, for food.

House of Nanking is now managed by Kathy, while Lily still operates and works at the restaurant every day. Peter and Kathy have gone on to open another restaurant called Fang, located in SoMa. Peter now splits his time between running HONK and Fang.

Now with two restaurants in San Francisco – both run by husband, wife and daughter – they hope to continue growing their roots into the city that they love and know. Knowing their daughter is fully capable and having been growing and running their restaurants alongside them, it gives them the confidence and desire to keep their business going for many more years to come. They want to turn this into a Legacy Business now, something that can be passed down through generations. They can't imagine after all the hard work they've put in and the success that they have created, for it to eventually go away.

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

The original owners of House of Nanking are still the owners of House of Nanking. No ownership change has taken place at any point in time aside from the addition of their daughter. Kathy Fang will be eventually be taking over completely.

1988 – 2007	Peter and Lily Fang
2007 – Present	Peter, Lily and Kathy Fang

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. Peter and Lily Fang have been the owners of House of Nanking for 32 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 that houses House of Nanking is classified by the Planning Department as Category A, Historic Resource Present, with regard to the California Environmental Quality Act. The building is a four-story brick building constructed in 1909. It is listed in the California Register and determined to be eligible for the National Register.

CRITERION 2

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

The Fang family is aware that House of Nanking has become a part of history in Chinatown. The restaurant is famous and iconic not only to locals in San Francisco but also to people throughout the world. People come in with their travel books, circling House of Nanking as a must-visit business, like with famous sites such as the Golden Gate Bridge, Chinatown, Fisherman's Wharf, etc. The business has touched many lives/stomachs, and its popularity has

turned that part of Kearny Street into a bustling foodie spot with all sorts of restaurants serving dumplings, noodles, boba, dim sum, ramen and more.

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

Kathy Fang has represented House of Nanking at a few LUCKYRICE events hosted in San Francisco. LUCKYRICE is a company that has produced over 25 food festivals across North America, and countless private events for clients, featuring cuisines from every channel of the Asian and Asian Fusion diaspora. Each participating business donates over 600 bites to the event. One year, House of Nanking was the main feature for the LUCKYRICE event, as the theme was generational businesses.

Kathy Fang was awarded the Ignite Award in 2017 by the 1990 Institute and has been involved with GlobalSF, even hosting a Chinatown Historical Walkthrough for their members once.

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

In the 1980s when House of Nanking was founded, there was no Yelp or social media. There were food critics and reviewers who wrote about restaurants for newspapers and magazines. A good review in the Sunday newspaper was the best form of advertising a restaurant could get. When Patricia Unterman wrote a rave review about House of Nanking a few months after they opened, things took a wonderful turn for the restaurant. The tiny hole-in-the-wall being reviewed by an incredibly famous food writer was something they would have never been able to get on their own, especially out of so many Chinese restaurants in the city.

House of Nanking has been written about and given awards over the years by the following publications/media:

- San Francisco Chronicle
- San Francisco Examiner
- The Bay Guardian
- New York Times
- SF Magazine
- Eater SF
- VICE
- Food Network
- Phaidon: China Cookbook
- CNN
- SingTao Daily

House of Nanking has also been featured on many food shows/television:

- The Food Network – Rachael Ray’s Tasty Travels
- Famous Israeli travel show – The Amazing Journey:
<https://reshet.tv/yummies/the-amazing-journey/season-07/episodes/>
- America’s Worst Driver, Season 1, San Francisco
- CNN – 50 Shades of America
- The Travel Channel – Food Paradise, Season 10, “Passport on a Plate”

Links to press and coverage:

- <https://www.cntraveler.com/gallery/best-chinese-food-in-san-francisco>
- <https://www.zagat.com/b/9-sf-bay-area-restaurant-families-to-know>
- <https://www.travelpulse.com/news/destinations/5-hot-spots-in-san-francisco.html>
- <https://trendingtravel.org/5-asian-restaurants-in-san-francisco/>
- <https://www.cntraveler.com/restaurants/san-francisco/house-of-nanking>
- <https://sanfrancisco.cbslocal.com/2018/03/14/best-egg-rolls-in-san-francisco/>
- <https://www.foodrepublic.com/2015/06/10/the-history-of-san-franciscos-chinatown-in-10-dishes/>
- <https://www.7x7.com/secret-recipe-house-of-nankings-fried-onion-cakes-1786577589.html>
- https://www.huffpost.com/entry/nine-cool-things-to-do-in-b-3710565?guccounter=1&guce_referrer=aHR0cHM6Ly93d3cuZ29vZ2xlMnVbS8&guce_referrer_sig=AQAAAHRTldy_ac6HeqlrDEnfXOEYmh1N-noyrZQZBbM-n6pB81RvT8Lfdpbf6MrEOBp_NlmQTJzC12tEw0uybGJE4qMZ8IizLvlTU8jLfzaS6JrS_24k5D45fMdiHVI2lgfQxQ_GJ_Cjap4cgGqgegObcPMcwIzFWWn3bYzgPiX7Sw

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

The Fang family are significant due to their culinary contributions to San Francisco through their restaurants House of Nanking and Fang. Peter Fang is famous for eliminating the menu at HONK and insisting that customers let him order food for the table. If you sat down and tried to order, he would say no. This became the House of Nanking signature trademark.

Significant patrons of House of Nanking include, but are not limited to, the following:

1. DIRECTORS/PRODUCERS: Steven Spielberg, Brett Ratner, Francis Ford Coppola, Phil Kaufman, Sophia Coppola
2. FOOD, CHEF CELEBRITIES: Martha Stewart, Jamie Oliver, Rachel Ray, Paul Prudhomme, Michael Chiarello
3. ACTORS: Sean Penn, Keanu Reeves, Danny Glover
4. COMEDIANS: Kathy Griffin, Chris Rock
5. ATHLETES: Chris Weber, Bill Walton, Warren Sapp
6. SINGERS: Joss Stone, Anthrax Singer

7. POLITICIANS: Chelsea Clinton, Jon Huntsman Jr. (Governor of Utah and now US Ambassador to Russia)
8. INFLUENTIAL PEOPLE: Marc Benioff (CEO of Salesforce) who tweeted about House of Nanking and Fang restaurants being among the best Chinese restaurants in San Francisco.

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

House of Nanking demonstrates its commitment to the community by donating to schools and nonprofit organizations, and by participating in events:

- House of Nanking donates to schools and organizations by offering gift certificates for raffles.
- House of Nanking assists nonprofit organizations such as Futures Without Violence and Glide Memorial Church by donating prepared appetizers for their events. For Glide's Annual Legacy Gala, House of Nanking has provided 600-800 bites.
- House of Nanking participates in events that help promote the growth of Asian food and beverage businesses, such as Lucky Rice. The event draws in people of all backgrounds to come taste, experience and learn more about Asian culture and food, thereby helping Asian businesses grow all over the country.

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

The customers of the business are approximately 65% locals and 35% tourists, which can vary depending on the season. The restaurant primarily serves the Chinatown area, but people from all over the city come to visit and dine at HONK. The general average demographic of customers range from 25-50 and oftentimes are families. Families come in with kids, parents and grandparents after a long day in Chinatown. As small as the place is, people like to come in small groups as everything is family style. People share tables and so the experience is unique and memorable.

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

The building that houses the business is located in a historic building listed on the National Register. The exterior wooden signage and blade signage for House of Nanking are significant to the business.

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

The block of Kearny Street between Columbus and Jackson has become a highly photographed hot spot. The section is important as it marks the connecting points of Chinatown, North Beach and the Financial District. There is a bustle of restaurants on the block sandwiched next to the

iconic Columbus Tower. When one look at the photos taken along this block, one can't miss the multi-colored House of Nanking sign. If the business and its sign were gone, it would feel like something was missing from this block after 30 years. When Sing Tao came out with an article about Chinatown, their headlining photo was an image of this exact street with the House of Nanking sign front and center. HONK has definitely become an integral piece of Chinatown just like the many other old businesses that are still around. This is the old soul of Chinatown that reminds us what things were like back then. If House of Nanking were to shut down or move, the neighborhood would lose a colorful tile in the Chinatown mosaic. It would be different for San Francisco locals and even tourists who frequent House of Nanking to see it elsewhere or gone. It just wouldn't be the same.

CRITERION 3

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

House of Nanking is a staple Chinese restaurant in San Francisco. The recipes transpire from traditional recipes that have been updated based on the owners' own experiences. They like to recreate standard dishes and give them a twist. At House of Nanking, one of the popular things to order is in fact not to order yourself! They are fantastic at putting together a dish for you based on what you like. Their menu is constantly changing and dishes are rotated around. Some of their dishes, however, are favorites and have been around for quite some time. These special dishes include: Nanking sesame chicken, fried potstickers with peanut sauce, shrimp packets with peanut sauce, house noodles and fried calamari.

Aside from the food, the exterior and interior of the business are also iconic. The white and red tiles and the multi-colored blade sign on the exterior are iconic. The interior is always packed with people, with stacks of Tsingtao Beer and soy sauce containers because of limited space. There are no bells and whistles here – it's just about the food, the fastest service you can get outside of a fast food joint and the infamous lines outside.

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)

House of Nanking is committed to maintaining its historical tradition of being a food destination hot spot for locals and tourists who want to taste Chinese food unlike any other they've had before. House of Nanking is committed to serving Fang family recipes. Peter has always been creating new dishes for House of Nanking since its inception, and he continues to do so now with the help of his daughter, so the next generation of customers will come in knowing the place has remained the same as it was 30+ years ago. They are experiencing history when they come to dine at House of Nanking. The restaurant is also committed to maintaining the feel of the space by keeping some of its iconic exterior and interior aesthetics so people don't think the original history and soul have changed over time. Even the service remains the same: curt,

quick and preferably no menus. Many customers still come here and ask the servers or the chef to order for them, and House of Nanking wants to keep it that way for many generations to come.

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.).

House of Nanking is committed to maintaining the carved wooden signage and the colorful blade sign.

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.

868 Kearny St
San Francisco, California

Google

Street View





南京小館

HOUSE OF
NANKING
南京小館

西安手拉
HOUSE OF XI
415-39

ZAGAT 2015

ZAGAT 2014

ZAGAT 2013

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San Francisco Chronicle

THE LARGEST DAILY CIRCULATION IN NORTHERN CALIFORNIA

Inexpensive, Remarkable Chinese Restaurant

BY PATRICIA UNTERMAN

CHRONICLE RESTAURANT CRITIC

A PASSER-BY would never notice House of Nanking, a small, nondescript restaurant on a block of Kearny that specializes in them. Half the steamy front window is blocked by sheet metal. Inside a tiny kitchen has been installed. A counter with stools and six tables take up the rest of this very modest dining room recently opened by Peter and Lily Fang and her father. Peter is the sole cook; Lily the only waitress. Her father washes dishes. You wouldn't think anything very special would come out of this bare bones setup, but it turns out that the food at House of Nanking is extraordinary and that Peter Fang is a natural, if unschooled, chef.

His Shanghai-style dishes taste like the best home cooking — the honest kind of cooking done by people who shop every day and buy only what is best; the kind of cooking in which the flavors are so clean and clear they jump out at you; the kind of cooking that comes from people who love to cook. You rarely find food like this in a restaurant, but it's here at the tiny House of Nanking.

In order to sample it, you will have to be patient. Since Peter Fang does all the shopping himself every day and all the cooking, it means that not every dish on the menu will be ready to serve. The dishes come out one at a time and you may have to wait between courses. Some

House of Nanking	
919 Kearny Street, San Francisco.	
Open every day from 11 a.m. to 10 p.m. Beer. No credit cards. Reservations accepted. 421-1429.	
FOOD	***
PRICES	Inexpensive
PLUSES	Clean, beautiful home-style Shanghai cooking by a single owner chef
MINUSES	The place is tiny; the wait for food can be long
*** EXCELLENT ★ GOOD	
★★ VERY GOOD □	

dishes even take longer because the usual preparation work has not been done in advance. Frankly, all this makes the food at House of Nanking singular, but don't go there and expect a banquet to materialize like magic. There's only one table that seats more than four people anyway and eight is the most that could squeeze around it. So, with this warning about the scope of this restaurant, let me tell you about some of the wonderful dishes this recent émigré from Shanghai can turn out.

First of all, Fang makes the most delicious Shanghai dumplings (\$3.20). Every time they are ordered he pulls out a ball of soft yeast dough and carefully makes five beautiful meat or vegetable-filled buns. Then he pan fries them so that they become crisp on each side or he steams them so the sweetness

and tenderness of the delicate dough is emphasized. They are truly the best Chinese buns I've ever tasted. Another spectacular starter hides behind the mundane title of Fried Squids (\$4.25). They turn out to be lacy fritters of tender squid inside a crisp, scallion studded crust. Shanghai Eggplant Salad (\$2.95) is made with long, pale purple Chinese eggplants cut into long strips. Though usually served cold the salad was made to order on the evening I asked for it, and the hot and sour dressing on the still warm eggplant works equally well on hot or cold vegetables.

The Nanking fish soup (\$2.25 person) is a dream, a lovely, clean peppery fish broth, ever so slightly thickened and full of bits of kin fish, cucumber, fresh tomato, black mushroom and green peas. I order it every time as a restorative. Another fine soup loaded with fresh noodles, crunchy bits of the bright mustard greens and shrimp, called Prawn Noodle Soup (\$3.95), possesses the same exemplary clarity of flavor and texture.

Noodles are a specialty here and one of the most brilliant preparations is a crisp noodle pancake topped with baby eggplants, miraculously crunchy but tender green beans and velvety chicken, called Shanghai Crispy Noodles (\$4.40). Shanghai Special Fried Noodles (\$3.75) are soft, wider noodles generously sauced and topped with snow peas and the lovely baby Chinese eggplants. Finally, House of Nanking prepares gelatinous rice

See Page

HERB CAEN



Monday-Go-Round

★ ★ ★
TALKTAIL LOUNGE: At the House of Nanking, writer Edwin Heaven was making a pitch to Francis Coppola about his script, "The Lobster & The Mobster." Francis, between bites of fiery-hot shrimp cakes and gulps of Chinese beer: "Well, mobsters, they are always in season, but try to find a good lobster when you need one!" An Oscar-winning brush-off ... Can you believe there'll be a Quentin Kopp roast at the Fairmont June 6? A Quentin Kopp roast is where everybody says nice things about him, I guess ... Add sightsees that stick: the female mendicant outside Shreve's who weeps continuously into her hands, now and then peeking through her fingers to see how the take is going ... Ann Harris, who owns the super steak house at Van Ness and Pacific, is branching out to Novato; her Cacti Grill, formerly Santa Fe Mary's, opens in September, heavy on the chili.

<https://www.sfgate.com/restaurants/diningout/article/DINING-OUT-House-of-Nanking-s-food-is-great-2300639.php>

San Francisco Chronicle

DINING OUT / House of Nanking's food is great, just don't try to order

Bill Addison, Chronicle Staff Writer

Published 4:00 am PDT, Friday, June 23, 2006



Chronicle / Lacy Atkins

San Francisco's classic Chinatown restaurant House of Nanking chef-owner, Peter Fang prepares his special dish Nanking sesame chicken, Sunday June 18, 2006, in San Francisco, Ca. (Lacy Atkins/The Chronicle)

Peter Fang hovered impatiently over our table at **House of Nanking** with notepad in hand, not uttering a word but obviously waiting for us to order.

"What's good tonight?" I asked.

"Depends on what you like," Fang answered.

"We're adventurous," I replied.

"In that case, let me take care of it," Fang said. "I'm the chef."

And before I could inquire exactly what he might have in mind, Fang propelled himself through the congested dining room and disappeared.

His brusqueness might have been startling had it not been so in keeping with the mythology that swirls around House of Nanking: hour-plus waits. Gruff service designed to keep the tables turning. The long menu considered by regulars -- who always let Fang choose their dishes -- to be superfluous or only for first-timers.

Fang opened his diminutive restaurant on the edge of San Francisco's Chinatown in 1988, and lines quickly began forming out the door for his accessible, homey cooking.

Since The Chronicle last published a full review of House of Nanking in 1989, the restaurant has doubled in size, and Fang works the front of the house while other cooks prepare the food. Visits from **Food Network** luminaries such as **Jamie Oliver** and **Rachael Ray**, whose smiling mugs adorn one wall, have helped maintain Nanking's popularity. Lines of tourists and locals alike often still trail out the door.

On the midweek night of my indoctrination into the Nanking experience, there was no wait for a table. But you wouldn't know it from the staff's adrenaline-fueled snippiness.

"What is this?" I asked each time a server flung down one of the dishes that Fang had selected for us.

If I was lucky, the server barked a one-word response over her shoulder.

Yet Fang had done his job admirably. The dishes -- all served in family-style portions on enormous platters -- contrasted satisfyingly with one another and exhibited care in preparation.



Chronicle / Lacy Atkins

San Francisco's classic Chinatown restaurant House of Nanking is jam-packed, Sunday June 18, 2006, with people inside the two room restaurant and people waiting always waiting outside, in San Francisco, Ca. (Lacy Atkins/The Chronicle)

Tender calamari (\$11.95) are delicately battered, then served in a broth with an almost milky texture and a puckery vinegar nip. Licorice-like basil, pungent scallion and almost-raw onion slivers impart a vivid edge to otherwise mild beef tossed with crispy rice (\$8.95).

A chicken special (\$8.95) includes chunks of deep-fried chicken tossed in sweet-and-sour sauce and arranged around a bed of chopped snow pea shoots. The shoots are then topped with matchsticks of deep-fried yams.

It's an unconventional but ultimately captivating combination that works. The sauce courts cloying sweetness but is rescued by the grassy snow pea shoots, which also balances the crispy-soggy chicken and yams with their fresh snap.

The only plate that brought the dinner down was an assortment of deep-fried appetizers (\$8.95). Potstickers and onion cakes (\$4.95 each, if ordered separately) sported blistered exteriors that teetered somewhere between dumplings and fried wontons.

I would have much preferred to begin the meal with Shanghai special rice soup (\$6.95) - essentially egg drop soup jazzed up with fresh peas, diced zucchini, pork and rice. A cup of this potage nicely sets the palate for the whirligig of flavors to follow.



The House of Nanking special dish Nanking sesame chicken, Sunday June 18, 2006, in San Francisco, Ca. (Lacy Atkins/The Chronicle)

Just to assert our independence, we also flagged down one of the perpetually busy servers and asked her to bring us the chicken in Tsingtao beer sauce (\$8.95). It turns out there's a reason this specialty has been on the menu since the restaurant's early days. The gently thickened sauce surprises with a subtle tanginess and showcases the clean, light flavor of the truly fresh chicken.

We lucked out choosing the chicken in beer sauce on our own. On my third visit, after two meals in which I had relinquished control of ordering, I learned the hard way that Fang doesn't like control freaks.

Determined to try some as-yet-unsampled dishes from the menu, I asked Fang how the Nanking sesame pork (\$8.95) was prepared.

"What else do you want besides pork?" Fang retorted bluntly.

"Well, what's in this particular dish?" I asserted.

"What do you want besides pork?" Fang repeated.

We stared at each other for a moment.

"We're just wondering what the Nanking pork is like so we could decide from there," my friend tried to interject helpfully.

"I don't recommend the Nanking pork." Fang said finally.

Right. How about the crispy sole with Chinese greens?

"That's OK."

"OK?"

"No, it's good."

"And we'd like to try the Nanking noodle with XO sauce."

"No, I'll make you a noodle dish you'll like."

Fine. Now back to the pork. The pork chops?

"Yeah, good. OK, that's enough food for you."

And off he dashed.

I had obviously thrown Fang off his usual canny abilities at plotting meals. The sole (\$11.95) arrived first, and was the best of the lot. The chunks of crispy fish thrum with the dusky heat of white pepper and are strewn over a bed of pea shoots with the same vinegary broth as the calamari.

Disappointments followed: The bland pork chops (\$8.95) included a side of mushrooms stuffed with excessively crunchy deep-fried pork in sugary sweet-and-sour sauce. The special noodle dish (\$8.95) consisted of thick flour noodles with more deep-fried fish coated in a reddish liquid that was by turns sharp and saccharine.

To add insult to injury, we later requested moo shu beef (\$8.95), which came shellacked in a sauce dominated by hoisin. My friend and I both left with an unpleasant sweet taste in our mouths.

But there you have it. House of Nanking, after a long reign of acclaim, can still produce food that exemplifies the subtle juxtapositions of Chinese cuisine.

To order correctly, though, you need to trust the man behind the legend.

SAN FRANCISCO

10 ,

Kathy Fang of House of Nanking and FANG

by **Sophia Lorenzi** | Nov 1, 2011, 3:25am PDT



Kathy Fang outside her restaurant, House of Nanking

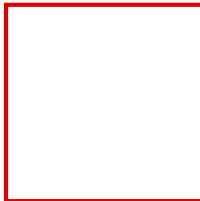
*Throughout Chinese Food Week, Eater is interviewing chefs and restaurateurs behind favorite Chinese food establishments across the U.S. Today we tap **Kathy Fang**, owner of Chinatown staple **House of Nanking** and its newer sister restaurant, **Fang**.*

GRID VIEW



Kathy Fang outside her restaurant, House of Nanking

| 1 of 2



[Photo: [Molly DeCoudreaux](#)]

Peter Fang opened **House of Nanking**, a Shanghaiese restaurant with a single-burner stove, in 1988. Outwardly inconspicuous, the restaurant continues on as a Chinatown travel guide fixture, drawing the attention of visitors and locals alike, many of whom don't even flinch at hour-long waits for a seat. Two years ago, Fang opened a new restaurant, **FANG**, where the focus is updated Chinese cuisine. We sat down with his daughter, owner **Kathy Fang**, to discuss her restaurant experiences, **Francis Ford Coppola**, and MSG, among other things. **Kathy Fang, Owner:** Our restaurants have always been a family business. My mom helps manage House of Nanking while my dad and I are at FANG. I'm fortunate enough that my father and I think alike and approach food in the same manner. It's been a blessing to be able to work side by side with my father as a business partner. He has the craziest work ethic I've ever seen and it's motivating to be around him every day.

Have you seen the neighborhoods change over the years? How so? SOMA [where Fang is located] has changed a lot over the last few years. There is so much more energy in the area now due to the wide range of occupants. You have the SFMOMA, Academy of Art University, the W Hotel, major companies like Blackrock and McKesson,

and small firms like Hubpages and Kontagent all clustered in one area. We're extremely excited about the expansion of the SFMOMA, the new section will occupy the space right next to our restaurant. With all of these new developments and the Transbay Terminal to come in the near future, SOMA will become the destination hot spot for people to come to for art, food, drinks, and entertainment.

Chinatown, surprisingly enough, has not changed dramatically in the last 25 years. There's something really special about this place that I have not seen in any other Chinatowns in the U.S. The Chinatown in San Francisco is just as much a place for tourists as it is for local Chinese immigrants. If you walk down Stockton Street between 11:00 a.m. and 5:00 p.m., the hustle and bustle of all the Chinese people in the area buying their daily groceries gives you the same rush that you may experience on the streets of Hong Kong. There is very little turnover here with restaurants and stores. We recognize everyone here and we hope that the neighborhood doesn't change in the future.

Do you have any favorite customers? If so, please describe them. I love seeing regulars at FANG. I've gotten to the point where I know my regulars so well, they don't even need to use the menu any more. Both of our restaurants have amazingly loyal customers. One family who frequents Fang started coming to House of Nanking 20-some years ago and knew me as a little kid. Now that little kid is running a restaurant that they visit with their grandchildren.

Of course, famous people are always fun to have at the restaurant. My favorite celebrity guests would probably be **Derek Jeter** and **Jorge Posada**, who are some of the nicest and most gracious customers I've served. You would never think that they were big baseball stars.

At House of Nanking, we have so many customers who have dined with us and become lifelong friends of my family. One of my favorite customers from House of Nanking is **Francis Ford Coppola**. We all may know him as The Godfather, and he definitely looks the part whenever he is dining with us. But as a child, I did not know him as The Godfather. I just knew him as Mr. Coppola, the big man who always sat at the counter chowing down on his favorite appetizer, fried shrimp packets with peanut sauce. One evening, as I sat next to him at the counter, I turned to him and asked him, "Mr. Coppola, why are you so fat?" He answered, "Probably because I love your father's food and eat it way too much." Years later, I was finally old enough to watch his Godfather trilogy --

thank god he didn't take my question personally, and had an amazing sense of humor! He's got so much pizzazz and character to him. It's always fun to see him at House of Nanking.

Where do you eat when you're not at the restaurant? I cook a lot of Chinese, Italian, and French fusion food on my nights off at home. I also post a lot of my own recipes that I cook at home on my blog: www.myfangalicious.com. But San Francisco is also a great city to eat out in. I'm a huge fan of simple but satisfying food, and **Kokkari** is exactly that. **Cotogna** has great homemade pastas and is open late on weekends, which is a major plus for us restaurant people who work late. I love having omakase sitting at **Sushi Ran**'s bar and tasting their amazing sake menu.

Do you have any strong feelings about MSG? I always hear people talking about it like it's the worst ingredient on earth and should be banned. Quite honestly, I grew up eating my grandparents' Shanghainese cooking and we used to joke about how you can't make a great Shanghainese dish without using sugar, soy, and MSG. Try convincing my grandma to make Hong Sau Ro (Braised Pork Belly with Eggs and Squid) without MSG, and she'll claim it's not edible.

I think back in the day, MSG was more necessary because we didn't have access to so many ingredients. These days, we have so much amazing organic produce and so many specialty proteins we can use to create that same umami flavor -- MSG isn't really needed. **I think eventually Chinese cuisine will slowly wean itself off MSG.** Many restaurants in Shanghai now don't use it and maybe five years ago, that wasn't even imaginable.

Have you had any memorable kitchen disasters over the years? Thinking about the history of House of Nanking, I can't recall any disasters, but I can say we learned that our kitchen wasn't big enough for the amount of customers we eventually had. This situation could have become a disaster. When my father first opened House of Nanking, he had one tiny kitchen—with one burner—in the front of the restaurant. He used the one burner to stir fry, steam, pan fry, and boil. That wasn't really a problem when he first started out because the restaurant was small and we never had more than 10 or 15 customers at any one time.

After we were written up in the *Chronicle* by Patricia Untermann, House of Nanking started drawing lines outside the door and down the block. The first day the line formed,

my father couldn't keep up with all the orders with just one burner. Not wanting to keep customers waiting or have them get angry, he made super large portions of dishes and served them to his customers straight out of the wok, regardless of what they ordered. People were just given whatever he decided to cook up. Service was super quick because there was no need to order—people were just fed once they sat down. Our customers loved the craziness of it and it went on for a little while, until my dad was finally able to afford to build a bigger kitchen with more burners. To this day, people still recall those days when Peter Fang would just serve whatever he wanted, straight out of the wok.

What's the secret to your success? Because my dad and I are always at the restaurant, we can accurately gauge what our customers like and don't like. We're always there to make sure the quality of our food stays the same, and we interact with all customers personally. We learn from our customers and our mistakes. It can be a humbling experience when you create something you thought conceptually was a great dish but then find out that there isn't a market for it. As a chef and restaurant owner, you have to remember that the customer is always right. You can't simply make food you think is amazing and just expect people to like it. When they don't like it, you need to learn to let it go and go back to the drawing board to come up with something else that you think will blow their minds.

Do you have any plans for the future? Now that FANG has been open for two years and is successful, I'm itching to open something new with a more modern slant to Chinese cuisine.

- *Kate Garklavs*

- [All House of Nanking Coverage](#) [~ ESF ~]
- [All Fang Coverage](#) [~ ESF ~]

150

OF SAN FRANCISCO

&

THE BAY AREA

"Best Chinese
Restaurant"
1991

HOUSE OF
NANKING

919 KEARNY, S.F.

THE SAN FRANCISCO BAY

THE

GUARDIAN

SAN FRANCISCO FOCUS

Honors

House of Nanking

voted

*Best Chinese
Silver*

In the Annual Reader Restaurant Poll
by the readers of San Francisco Focus
The City Magazine for the San Francisco Bay Area
Chez Focus celebratory event is in association with



1 · 9 · 9 · 1



*This is to certify that the professional named below
is hereby honored as one of North America's outstanding chefs*

1993

Peter Fang

is hereby included in

America's 2000

providing culinary leadership into the twenty-first century

Chef Daniel Durand
National President
Chefs In America

Chef Jack Martine
National Headquarters Chairman
Chefs In America

Jesse Sartain
Founder
Chefs In America

THE SAN FRANCISCO BAY

GUARDIAN

FREE



BEST OF THE BAY
24th Annual

THE
NATION'S
ORIGINAL

JULY 29, 1998
VOL. 32 ISSUE # 43

Best Chinese Food
House of Nanking

12TH ANNUAL

Chez Focus

A CELEBRATION *of the* BAY AREA'S BEST RESTAURANTS

House of Nanking

HAS BEEN VOTED

BEST CHINESE

BRONZE

SAN FRANCISCO FOCUS

1995 READER RESTAURANT POLL

Presented By



Cards

SAN francisco

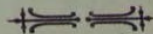
AUGUST 2002

☞ Readers' Poll Winners 2002 ☞

Every month we get to tell you what we think the hottest dining destinations are, along with the ones to avoid; now you've told us the 63 places where you really like to eat. Here are the culinary landmarks, the bustling bistros, and the ethnic oases 4,527 of you voted the best in the Bay Area. —Katrina Hendrika

Best Chinese House of Nanking

2. House of Nanking The atmosphere may be bare bones and the service halfhearted—you can't get a glass of water to save your life—but the cheap eats here are surprisingly tasty. 919 KEARNY ST., S.F., (415) 421-1429



Chafan
John



No Smoking
Area

Hi Peter
and working
and eating
and loving





Legacy Business Registry

Application Review Sheet

Application No.: LBR-2019-20-029
Business Name: JHW Locksmith
Business Address: 376 Fillmore St.
District: District 5
Applicant: John Henry White, Manager
Nomination Date: December 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

376 Fillmore Street from 1977 to Present (43 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: July 21, 2020

Richard Kurylo
Program Manager, Legacy Business Program

Legacy Business Program

Office of Small Business
City Hall Room 140
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102
(415) 554-6680
legacybusiness@sfgov.org
www.legacybusiness.org



Member, Board of Supervisor
District 5



City and County of San Francisco

Vallie Brown

December 13, 2019

Office of Small Business
Attn: Legacy Business Program
1 Dr. Carlton B. Goodlett Place
City Hall, Room 140
San Francisco, 94102

Dear Colleagues,

I am pleased to nominate JHW Locksmith, located at 376 Fillmore Street for the Legacy Business Registry.

JHW has served the Fillmore community since 1977. This business is one of the only African American owned and operated businesses left in the lower Fillmore. As others have been pushed out by the forces of gentrification and urban renewal, John Henry White and his staff have remained committed to their central vision of providing residents with trustworthy and affordable locksmith services. They also stock an array of older keys that are not widely available anywhere else.

The neighborhood would lose an excellent locksmith with strong ties to the community, if the business were to shutter. It is for these reasons that I am pleased to nominate JHW Locksmith for the Legacy Business Registry Program. I feel that their longstanding commitment to community, their customers and to stocking unique and hard to find keys make them an excellent candidate for the program.

Should you have any questions about this letter, please contact our office by phone at: (415) 554-7630 or by email at: brownstaff@sfgov.org.

Sincerely,

A handwritten signature in black ink that reads "Vallie Brown". The signature is fluid and cursive, with the first name "Vallie" and last name "Brown" clearly distinguishable.

Vallie Brown
Supervisor, District 5
City and County of San Francisco

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:	
JHW Locksmith	
BUSINESS OWNER(S) (Identify the person(s) with the highest ownership stake in the business):	
John Henry White	
CURRENT BUSINESS ADDRESS:	TELEPHONE NUMBER:
376 Fillmore St. San Francisco, CA 94117	(415) 863-8118
	EMAIL ADDRESS:
	whitejohn1947@gmail.com
MAILING ADDRESS – STREET ADDRESS:	MAILING ADDRESS – CITY AND STATE:
<input checked="" type="checkbox"/> Same as Business Address	
	MAILING ADDRESS – ZIP CODE:
WEBSITE ADDRESS:	
FACEBOOK PAGE:	
TWITTER NAME:	
APPLICANT'S NAME:	APPLICANT'S TELEPHONE NUMBER:
John Henry White	(415) 863-8118
APPLICANT'S TITLE:	APPLICANT'S EMAIL ADDRESS:
Manager	whitejohn1947@gmail.com
SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	
0107330	
SECRETARY OF STATE ENTITY NUMBER (If applicable):	

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;
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NAME OF BUSINESS:	
JHW Locksmith	
BUSINESS OWNER(S) (Identify the person(s) with the highest ownership stake in the business):	
John Henry White	
CURRENT BUSINESS ADDRESS:	TELEPHONE NUMBER:
376 Fillmore St. San Francisco, CA 94117	(415) 863-8118
	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:	
FACEBOOK PAGE:	
TWITTER NAME:	
APPLICANT'S NAME:	APPLICANT'S TELEPHONE NUMBER:
John Henry White	(415) 863-8118
APPLICANT'S TITLE:	APPLICANT'S EMAIL ADDRESS:
Manager	
SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	
0107330	
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
376 FILLMORE STREET	94117	04/1977
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	04/1977 TO PRESENT, MONDAY TO SAYURDAY	

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.

JOHN H. WHITE

Name (Print):

Date:

Signature:

John H White 11-28-16

JHW LOCKSMITH

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.

JHW Locksmith was established in April 1977, providing affordable services for people in and beyond the neighborhood for over 40 years. Its location at 376 Fillmore Street (cross Page St.) was and still remains the sole location of the business.

John White is the original owner from 1977 and still remains the sole proprietor of JHW Locksmith. The business was and still remains a sole proprietorship.

For over 40 years, people from across the city have patronized JHW Locksmith for any locksmith related need. It is a family owned business that is still run primarily by John with the help of his family, specifically his wife Davida and daughter Joy.

Key cutting, lockout assistance, rekeys, lock installs and auto locks are just a few of the kinds of services provided to residences and businesses all over San Francisco. JHW has become a staple not just in the Lower Haight neighborhood but throughout San Francisco. Residents and businesses have come to rely on JHW Locksmith for all their locksmith needs. John White and JHW are routinely referred by residents and businesses across the city, particularly those that have been here for any length of time.

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

JHW Locksmith has never closed for more than 6 months as it has been in continuous operation for well over 40 years. The closest has been when it closed for 3 months for an earthquake retrofit on the building in 2018.

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

The business is 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. John Henry White was initially the only person operating the business and still primarily the only person operating the business. He originally had a bookkeeper, but his wife presently does the bookkeeping. When John's children expressed interest in the business, they learned the craft by

helping at the store. Today, John's son is at UC San Francisco working as the resident locksmith. Prior to that he was at JHW for 20 years.

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

The current owner of the business, John Henry White, is the original owner.

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.

The historic resource status of the building that houses the business is classified by the Planning Department as Category A, Historic Resource Present, with regard to the California Environmental Quality Act. The property is listed on the California Register and is a contributor to the Hayes Valley Residential Historic District.

CRITERION 2

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

The trust one needs in someone that holds quite literally the keys to their homes, cars and most prized possessions is immeasurable. JHW Locksmith has earned that trust over the course of 40 years of personal relationships with the residents of San Francisco. From multi-generational families to city newcomers, JHW has earned that trust within the Lower Haight and broader San Francisco community.

In the 1990s, JHW was contracted by City Tow to make keys for all the repossessed cars by the City and County of San Francisco. Through that contract, John White forged deep relationships with the police force and local officials who have also come to rely on John not only for official locksmith needs but their personal needs and friends' personal needs. This is one of many examples of how JHW established itself as the trustworthy neighborhood locksmith for Lower Haight and every neighborhood across San Francisco.

As one Lower Haight resident and new customer of JHW recently observed when he went across the city asking long time San Francisco residents from different areas who they recommend for a lock problem: "It was unanimous. 'Go to JHW,' they all said," which as it turned out was one block from his home. This is indicative of the kind of identity JHW holds in San Francisco where all business has been generated by referrals and word of mouth across the city.

Additionally, there is a collection of keys that were made in the 1800s that JHW has accumulated over the years by purchasing them. It's a known collection for old skeleton, barrel and steel keys that are no longer manufactured. JHW is known to be the only locksmith that can serve legacy homes and establishments that need such keys. Fortunately, JHW has a collection on hand to match these keys of another era to reproduce them.

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

JHW is a small family business and predominantly run by one person. Unfortunately given limited resources it's unable to participate in local events as inevitably a resident always has an urgent locksmith need requiring John's attention.

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

Yelp has 4.5 star review of JHW Locksmith, which is a true voice of local residents. JHW is highly rated not just because of the professionalism of John but because the business has won a place in the hearts of its customers.

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

John White is a legendary locksmith in San Francisco as anyone who has lived any reasonable length of time in the city will know.

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

JHW Locksmith demonstrates commitment to the Lower Haight and San Francisco communities by meeting their locksmith and safety needs. It is a true "mom and pop shop" and one of the few left in the city, much less one from 40 years of history in the same one location. John is there every single day to serve the community. JHW is always open during business hours and beyond. When it does not have a solution to complex lock problem, it seeks to find one instead of sending customers on their way. John continues to do the work himself to maintain the trust the San Francisco community has so much of in JHW.

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

Most of the customers are predominantly residential homeowners, churches and small businesses throughout San Francisco. While JHW is in the Lower Haight, the customers are from throughout the city. To exemplify the trust JHW has with its customers, one homeowner in Haight-Ashbury who recently moved to Los Angeles flew John White to Los Angeles to serve his locksmith needs. That's the kind of trust this community has in JHW and the reliance it has come to have on JHW.

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

The building that houses JHW Locksmith is a historic structure that San Franciscans have come to recognize while driving by and walking by. The interior of JHW includes locksmith paraphernalia and keys everywhere, and the all-too-familiar smell of keys. The glass display case in the front to the workshop and the back of the store where the master of his craft John White does his work are both notable.

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

If JHW Locksmith were to close, it would be a loss for the city of San Francisco. The community would lose an excellent locksmith who provides trusting, affordable services. As mentioned earlier, this is a business based on trust. Without JHW, not only would a token of the neighborhood and city be lost, but a business that the city has come to put its trust in for years would be gone.

JHW has a collection of rare keys enabling the business to serve rare, old residences and businesses that cannot easily find keys. The greater San Francisco neighborhood would be at a loss for this service as they will have great difficulty finding a locksmith that stocks old and hard-to-find keys.

Additionally, JHW is in the hearts of San Francisco residents. For a 40 -year old mom and pop trade business to close would diminish the character of city and neighborhood. The city is changing quickly and we have few businesses with such rich histories left. It would be a shame to lose JHW as the community and city will lose a piece of our rich San Francisco history of which JHW has become an integral part.

CRITERION 3

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

JHW is an old Tradesmen business, a classic site with locksmith tools, kits and countless keys from the storefront to the backroom where John performs his craft. It's John's knowledge that still defines the business and its character above all else.

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 tradition as a locksmith, providing services to residents and affordable prices. It's a craft that few study and fewer have the experience to serve in the way that JHW can.

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.).

The JHW Locksmith sign on the storefront has been there for 20 years. Upon entering the store, there is a glass case that also serves as the store counter, which the owner John typically sits behind. The glass case has been there for 40 years since nearly the opening of the business with all things lock related in it from keychains, to keys to tags. In addition to the store counter, the case also serves as a congregation point for neighbors to gather as a tight community. It was once broken when a customer dropped a hammer on it but still stands strong after JHW got it repaired as it's part of the iconic character of JHW. Behind the counter there is a host of equipment that only a locksmith and likely only one with John's experience would recognize, and behind that is the backroom where the master of his craft retreats when needing to focus on the work at hand.

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.



ABES
LIQ

GROCERIES
COLD WINE
AND BEER

ATM

J.H.W. LOCKSMITH
HOME 863-8118 AUTO



ABES MARKET
LIQUOR

GROCERIES
COLD WINE
AND BEER

J.H.W. LOCKSMITH
HOME 863-8118 AUTO



KEYS



J.H.W. LOCKSMITH

HOME 863-8118 AUTO



Full View of inside with the owner left and Assitant
Right







KEYS. CODE.

PUBLIC
TELEPHONE

Key Tags

Key Tags

C-CLIP

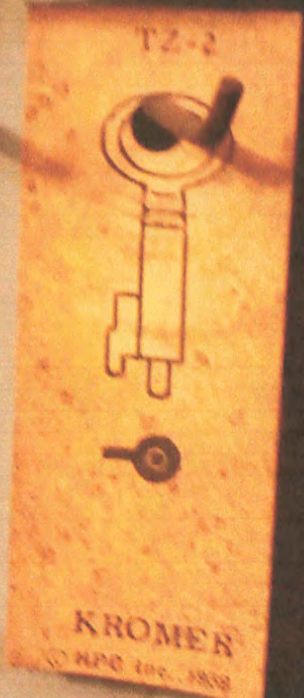
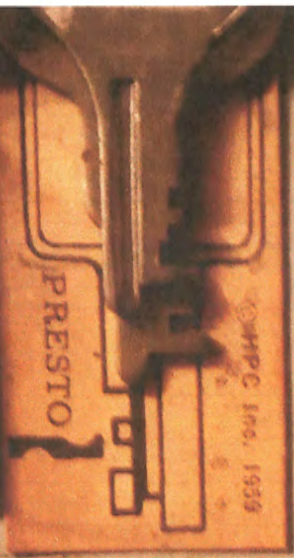
C-CLIP: THE ENHANCED ALUMINUM KEY RING















Video





<https://www.youtube.com/watch?v=Bl5Hh3oVer4>





JHW Locksmith - keys made in minutes - 376 Fillmore at Page, SF 5 4 2019

6 views • May 5, 2019

 1  0  SHARE  SAVE ...

JHW Locksmith - keys made in minutes - 376 Fillmore

Published on May 5, 2019

French American TV



Legacy Business Registry

Application Review Sheet

Application No.: LBR-2016-17-064
Business Name: The Wok Shop
Business Address: 718 Grant Avenue
District: District 3
Applicant: Tane Chan, Owner
Nomination Date: January 20, 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

804 Grant Avenue from 1972 to 1992 (20 years)
838 Grant Avenue from 1973 to 1978 (5 years)
The Cannery, 2801 Leavenworth Street from 1974 to 1979 (5 years)
Stonestown Galleria, 3251 20th Avenue from 1975 to 1985 (10 years)
Crocker Galleria, 50 Post Street from 1977 to 1982 (5 years)
Ghirardelli Square, 900 North Point Street from 1978 to 1983 (5 years)
718 Grant Avenue from 1991 to present (29 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: July 21, 2020

Richard Kurylo
Program Manager, Legacy Business Program

Legacy Business Program

Office of Small Business
City Hall Room 140
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102
(415) 554-6680
legacybusiness@sfgov.org
www.legacybusiness.org



Member, Board of Supervisors
District 3



City and County of San Francisco

AARON PESKIN
佩斯金 市參事

January 20, 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 the Wok Shop, located at 718 Grant Avenue, for inclusion on the Legacy Business Registry.

For over forty years, the Wok Shop has sold Asian cookware and is renowned for the largest wok selection outside of Hong Kong and China. Legendary owner Tane Chan is internationally known for her teaching and expertise of Chinese cooking. Tane Chan has popularized and promoted the art of wok cooking and Chinese cuisine to mainstream America.

The Wok Shop would benefit greatly from being added to the Legacy Business Registry, and I look forward to its inclusion.

Sincerely,

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

Aaron Peskin

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:		
The Wok Shop		
BUSINESS OWNER(S) (identify the person(s) with the highest ownership stake in the business)		
Tane Chan		
CURRENT BUSINESS ADDRESS:		TELEPHONE:
718 Grant Ave. San Francisco, CA 94108		(415) 989-3797
		EMAIL:
		thewokshopstore@gmail.com
WEBSITE:	FACEBOOK PAGE:	YELP PAGE
wokshop.com	https://www.facebook.com/wokshopsf/	https://www.yelp.com/biz/the-wok-shop-san-francisco

APPLICANT'S NAME	
Tane Chan	<input checked="" type="checkbox"/> Same as Business
APPLICANT'S TITLE	
APPLICANT'S ADDRESS:	TELEPHONE:
	()
	EMAIL:

SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	SECRETARY OF STATE ENTITY NUMBER (if applicable):
056557	C4046695

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
804 Grant Ave.	94108	1972
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?		DATES OF OPERATION AT THIS LOCATION
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		1972-1992

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
838 Grant Ave.	94108	Start: 1973
		End: 1978

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
The Cannery, 2801 Leavenworth St.	94133	Start: 1974
		End: 1979

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
Stonestown Galleria, 3251 20th Ave.	94132	Start: 1975
		End: 1985

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
Crocker Galleria, 50 Post St.	94104	Start: 1977
		End: 1982

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
Ghirardelli Square, 900 North Point St.	94109	Start: 1978
		End: 1983

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
718 Grant Ave.	94108	Start: 1991
		End: Present

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.

Tane Chan

11/7/2019

Tane Chan

Name (Print):

Date:

Signature:

THE WOK SHOP

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.

The Wok Shop is a Chinese kitchen supply shop in Chinatown since 1972 currently located at 718 Grant Avenue. It has been in business for nearly 50 years. It is considered to be a place for foodies, home cooks and chefs.

The Wok Shop was founded by Tane Chan, a native from Albuquerque, New Mexico, and third generation Chinese American. Her grandfather was killed in a dynamite explosion as a railroad laborer. Her father later married a picture bride, Lin Ong, and they traveled through Angel Island to New Mexico. The term picture bride refers to the practice in the early 20th century of immigrant workers selecting brides from their native countries via a matchmaker, who paired bride and groom using only photographs and family recommendations of the possible candidates. The hardworking couple established a grocery store and a restaurant, and raised nine children.

At the age of 14, Tane visited San Francisco with her sister and brother-in-law and fell in love. She then saved up her money from working at the family restaurant for a future move to the Bay Area. Her leadership skills could be seen from an early age as she was class president in high school.

After high school, Tane decided to move to the Bay Area to attend UC Berkeley. Her mother was not supportive of the idea, but Tane came to San Francisco against her mother's will. She worked part-time in Chinatown gift shops to pay for her living expenses. Understandably, due to the lack of transportation to Berkeley and being exhausted from constantly working, she eventually had to transfer to San Francisco State University. Although she studied to become a teacher, she eventually realized that she enjoyed business a lot more than teaching.

In 1969, she opened a small gift shop named Yum Yum with her husband after receiving a \$3,000 small business loan from Bank of America from the bank manager, Fred Huang. Tane wanted a name that sounded Chinese but not too much so, and Yum Yum fit the bill. It was also easy to remember. However, President Nixon's visit to China in 1972 changed the fate of her store. It was the first diplomatic visit to China since 1949, when the communists took over mainland China and the nationalists fled to the island of Taiwan. China had rebuilt from WW2 and the civil war. During the visit, the media and news showed the American public menus in Chinese restaurants in China. People were curious and started showing up to San Francisco's

Chinatown to ask about Chinese cuisines prepared in “woks.” Tane referred them to many of the hardware and grocery stores in Chinatown, but due to the language barrier, many westerners didn’t understand how to use a wok. Being a small business owner with great acumen, Tane sensed an opportunity to open a store dedicated to Chinese cuisine. The concept of The Wok Shop was born.

Yum Yum was still profitable, so she sought a new space for The Wok Shop. Chinatown was very different than what it is today. There were few vacant storefronts, and most of the merchants in the neighborhood only spoke Chinese. Finding a location for The Wok Shop was no easy task. During the search, an owner asked Tane about her family and was surprised to learn that Tane’s parents were the ones who had buried an older man named Louie who died alone while passing by Albuquerque. The property owner happened to be related to Louie, and after Tane told him she was from Albuquerque, he asked if she was the same Chinese family that buried Louie. He decided to let Tane lease the location at 804 Grant Avenue.

After the Wok Shop was established, Yum Yum’s rent at 736 Grant Avenue increased tenfold, so Tane decided to close it.

As business was booming, Tane decided to take on another lease in Chinatown to expand her business. She was pregnant with her firstborn, Mark. Now, a driven young woman was eager to do well with her store to provide a future for the family. In 1973, she stumbled upon a vacant space in the Empress of China building located at 838 Grant Avenue, 2nd floor. Because it wasn’t located on the street level, business was slow at that location. She had to close the store as soon as the lease was over.

As an ambitious young lady, she eventually found another location to expand to in 1974 at the Cannery in Fisherman’s Wharf. The Cannery at the time seemed like a logical decision as Fisherman’s Wharf was close to Chinatown. However, the store didn’t do well as tourists there only wanted to walk around. According to Tane, the only store that did well there was the candle store. The rest of the stores suffered, including The Wok Shop.

Then she thought she’d try something different, perhaps more of a shopping destination. That’s when the idea of entering a shopping mall came to mind, and she signed a lease for a storefront at Stonestown in 1975. Not only was she trying to open her new store, but she was also pregnant with her second child, Julie. Some were concerned at moments when she was climbing a ladder while pregnant, but Tane was determined to make the store work. And it did! The Stonestown location stayed open for 10 years.

With the success of her Stonestown store, she was determined to open a location at Crocker Galleria in 1977. By this time, she was pregnant with her third child, Lisa.

By 1978, Tane opened another store at Ghirardelli Square. Her babysitter often brought her kids to see her in the store.

In 1979, her niece, Zetta Payne visited and wanted to expand her store to another city. Then, still determined to open more stores, Tane allowed her niece to take care of her store in Sausalito. Three years later, her niece resigned. And the store in Sausalito was closed.

By 1991, Tane established her current store at 718 Grant Avenue.

Then in 1992, Tane's husband, Albert was diagnosed with lung cancer. Tane, at this point, not only had to take care of the stores and the kids, but she also had to take care of her husband. In 1994, her husband passed away and left medical bills of 6 figures at St. Mary's Medical Center. The co-pay alone was \$110,000 by the time her husband passed away.

All the stores were closed one at a time due to high rents, difficulty finding great employees and time commitments raising a family. Tane then established wokshop.com in 1999 when her son said, "Mom, you have unique products, and you should go online because that's the wave of the future." Tane hadn't thought of showcasing her business online, but was willing to adapt to the modern world.

As a minority woman small business owner, Tane faced many obstacles, but she was able to survive each obstacle and thrive in the end. Through her shop, she has transformed Chinese American cuisine one wok at a time.

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

The Wok Shop has been in continuous operation since its founding in 1968 – always in San Francisco and always in Chinatown.

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

The Wok Shop has been owned by only one person, Tane Chan, all these years since it was founded in 1968.

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

The present owner, Tane Chan, is the original owner of The Wok Shop.

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. The Wok Shop has always been owned by Tane Chan.

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 Wok Shop is classified by the Planning Department as Category A, Historic Resource Present, with regard to the California Environmental Quality Act. The building, Hotel Republic, is a four-story brick building designed by architects Smith & Stewart and constructed in 1912. It appears to be eligible for the National Register as a contributor to a National Register-eligible district through survey evaluation.

CRITERION 2

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

The Wok Shop is a cultural staple in Chinatown. It has been in the neighborhood for over 50 years, and in several other locations around the city. It has evolved with the Chinatown neighborhood, and not only survived but thrived in its 50+ years of its existence. The Wok Shop represents Chinese culture to the very core of its existence: food.

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

The Wok Shop suffered a loss of business, as did much of Chinatown, after the Golden Dragon massacre in 1977. The Golden Dragon massacre was a gang-related shooting attack that took place on September 4, 1977, inside the Golden Dragon Restaurant at 822 Washington Street, just one block away from The Wok Shop at 804 Grant Avenue. The five perpetrators, members of the Joe Boys, a Chinese youth gang, were attempting to kill leaders of the Wah Ching, a rival Chinatown gang. The attack left five people dead and 11 others injured, none of whom were gang members. The perpetrators were later convicted and sentenced in connection with the murders. Chinatown suffered after the shooting. Nighttime dining in Chinatown was depressed as restaurant reservations were cancelled en masse following the shooting. Business and tourist traffic remained depressed for several weeks following the shootings.¹

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

Martin Yan, a Chinese-American chef and food writer with an award-winning PBS-TV cooking show *Yan Can Cook* since 1982, has talked about The Wok Shop on his show. Martin calls Tane Chan a “cultural ambassador.” This is who Tane Chan is, a cultural and culinary ambassador

¹ https://en.wikipedia.org/wiki/Golden_Dragon_massacre

who had shown America how to use a wok and another traditional Chinese cookery since the 1960s.

Grace Young, dubbed “The Stir-Fry Guru” by the New York Times, has mentioned The Wok Shop in many of her cookbooks including *Stir-Frying to the Sky’s Edge* and *The Breath of a Wok*. According to Grace, “She (Tane) ended up introducing countless non-Chinese to woks and has the largest selection of traditional-style woks- not the modern nonstick kind- outside of China and Hong Kong. This type of dedication to introducing to the west the Chinese style of cooking can’t be taken for granted.”

Many Chinese recipes bloggers have recommended The Wok Shop as a location to pick up supplies for cooking, which include commercial-style pots and Chinese pickling jars.

The Wok Shop has been awarded by American Express for its customer service as a small business. American Express recognized the ability for a local store to be able to ship goods internationally in conjunction with Fedex. The Wok Shop was also spotlighted on the website of American Express.

The Wok Shop received a Certificate of Special Congressional Recognition in recognition of outstanding and invaluable service to the community by Congresswoman Nancy Pelosi in February 2020.

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

Martin Yan has talked about The Wok Shop on his PBS-TV cooking show *Yan Can Cook*. In 1973, Martin Yan was teaching food science at UC Davis, and he brought his students to take tours in Chinatown. The Wok Shop was included in his stops. Since this point of contact, he stayed in contact with The Wok Shop and can sometimes be spotted shopping there.

Grace Young has included The Wok Shop in two of her cookbooks. Grace Young has devoted her career to celebrating wok cookery. Her accolades include a James Beard award for her cookbook *Stir-Frying to the Sky’s Edge* and a James Beard nomination in 2018 for *The Breath of a Wok* video. She has won five IACP awards including the prestigious 2019 Culinary Classics Award for *The Breath of a Wok*, (the “youngest” book to be inducted into the Cookbook Hall of Fame). It also won the Jane Grigson Award for distinguished scholarship. Grace’s latest video, the *Wok Therapist* was released in 2019. Her family’s wok, which dates back to 1949, is currently displayed at the Museum of Food and Drink’s Chow exhibit and will soon be relocated to the Smithsonian National Museum of American History where it will continue to serve as a significant artifact of Chinese American culinary history.

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

Tane Chan has donated to many community organizations in the neighborhood including family associations; Community Youth Center; the Chinese Railroad Workers Descendants Association;

lion dancers such as White Crane, CYC, Yau Kung Moon, Cherng Loong, etc.; and other cultural organizations. She is constantly encouraging youth to embrace their Chinese culture and has been an advocate in the Chinese American community for over 50 years.

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

The Wok Shop serves cooks, bloggers, locals, tourists and many others who are interested in Chinese cooking.

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

Tane has moved her stores and has occupied more than three locations in Chinatown. At one point, she was located inside the Empress of China, Ghirardelli Square and the Cannery. Currently, the business is located in an SRO building inside Chinatown. The store has an original sign from the 1970s with the original pagoda neon sign.

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

The Wok Shop is a cultural icon in Chinatown. Many tourists visit Chinatown just to check out the store. It has been a staple and a necessity of how Westerners and Chinese alike learn to cook in a Chinese style. Can you imagine San Francisco Chinatown without the Wok Shop?

CRITERION 3

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

Wok Shop of course sells woks, including carbon steel flat or round bottom wok sets, traditional cast iron woks, iron/enamel classic woks, stainless steel woks and iron “Pow” woks. Following is a list of accessories sold in the store.

Wok handle holders, ladles, lids, racks, rings, scoops, skimmers, spatulas, strainers, utensils and whisks; flaxseed oil for wok seasoning; oil canisters, fine mesh sifters, cooking chopsticks; steamers; cleavers; knives; knife sharpeners; slicers; pots; casseroles; bowls; dishes; chopsticks; soup spoons; sushi plates; mooncake molds; garnishing sets; fruit and vegetable cutters; mortars and pestles; skewers; peelers; Chinese tamale molds; stone flour mills; Chinese rolling pins; dumpling presses with bamboo spreaders; sesame grinders/toasters; tea pots; picking jars; Thai rice servers; electric herb pots; rice steamers; Chinese lunch boxes; scrub pads; hot pots and stoves; rice cookers; sushi making sets; sake sets; and Chinese tea thermoses.

Each customer has a unique case of culinary needs, and the Wok Shop identifies their needs and sells them exactly that. Besides cookware, the Wok Shop also sells cook books including *The Breath of a Wok* by Grace Young, *Stir-Frying to the Sky's Edge* by Grace Young, *The Wisdom*

of the Chinese Kitchen by Grace Young, *The Hakka Cookbook: Chinese Soul Food from Around the World* by Linda Lau Anusasananan, *Dim Sum* by Rhoda Yee, *The Intriguing World of Chinese Home Cooking* by Angela Chang, *Oriental Vegetables* by Joy Larkcom, and *Stir-Fry Recipes*.

Customers can also visit wokshop.com for Wokology 101, where they can learn everything about a wok as well as how to season a wok. There are also other educational videos, as many customers who stumble across The Wok Shop have never cooked with a wok before.

Grace Young, whom Tane had been friends with for decades also started a Wok Wednesday Facebook group for Chinese cooking enthusiasts where customers of Tane show off their cooking done in woks sold by The Wok Shop via Facebook.

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 Wok Shop has woks hanging from the ceiling like Chinese roasted ducks. Every spot of the store is filled with cookware and items that are distinctly Wok Shop merchandise for Chinese parties to add ambiance for Chinese dinners.

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.).

The Wok Shop has an original pagoda neon sign that was registered with the neon sign restoration program. The neon sign restoration program will restore the pagoda neon sign that's been there since the 1970s. The store itself is located in a typical SRO building in Chinatown.

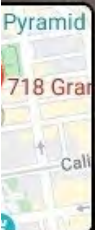
d. When the current ownership is not the original owner and has owned the business for less than 30 years; the applicant will need to provide documentation that demonstrates the current owner has maintained the physical features or traditions that define the business, including craft, culinary, or art 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.

Non-applicable.











the
WOK SHOP
www.wokshop.com

GIFTS

the
WOK SHOP
www.wokshop.com

the
WOK SHOP

the
WOK SHOP

LINEN

OLIVIERO TOSCANI
HERVE SAN FRANCISCO









The Wok Shop

News Articles

University of New Mexico

"An Albuquerque 'First Family'"

<https://www.unm.edu/~toh/china/story-04.html>

San Francisco Chronicle

"Tane Chan's Wok Shop stirred up a trend"

July 27, 2013

<https://www.sfgate.com/food/article/Tane-Chan-s-Wok-Shop-stirred-up-a-trend-4691440.php>

San Francisco Chronicle

"The Wok Shop story provides glimpse of old Chinatown"

July 29, 2013

<https://insidescoopsf.sfgate.com/blog/2013/07/29/the-wok-shop-story-provides-glimpse-of-old-chinatown/>

Take Part

"Jane Says: It's Time to Buy a Wok"

February 5, 2014

<http://www.takepart.com/article/2014/02/05/how-stir-fry>

Hoodline

"For Nearly 45 Years, Chinatown's Wok Shop Has Catered To Curious Cooks"

March 28, 2016

<https://hoodline.com/2016/03/for-nearly-45-years-chinatown-s-wok-shop-has-catered-to-curious-cooks>

American Express

"How Listening to Customers Helped a Cookware Store Grow"

September 5, 2017

<https://www.americanexpress.com/en-us/business/trends-and-insights/videos/listening-customers-helped-cookware-store-grow/>

49 Mile

"SF Guide: 25 Reasons to Visit San Francisco's Chinatown"

<https://49miles.com/2017/25-reasons-to-spend-more-time-in-san-franciscos-chinatown/>

<https://www.sfgate.com/food/article/Tane-Chan-s-Wok-Shop-stirred-up-a-trend-4691440.php>

San Francisco Chronicle

Tane Chan's Wok Shop stirred up a trend

By **Tara Duggan**

Saturday, July 27, 2013



Tane Chan became a culinary ambassador when the Wok Shop opened in S.F. in 1972.

Photo: Russell Yip, The Chronicle

If not for President Nixon's 1972 trip to China, there would be no **Wok Shop**. And without the Wok Shop, Chinatown wouldn't have a culinary ambassador named Tane Chan.

Chan founded her groundbreaking store just after Nixon's historic trip. Newspapers had published photos and menus of a multicourse banquet held in his honor in Beijing, showcasing food that was way more sophisticated than what could be found in Chinatown's standard chop suey houses.

The banquet represented Chinese cooking at its best. And Americans wanted to try it.

"Everyone was coming into Chinatown asking for woks," recalled Chan, an Albuquerque transplant who owned a gift shop on Grant Avenue at the time. She would send them to the Chinese grocers, but most were defeated by the language barrier.

Sensing a niche, Chan opened an Asian cookware store and called it the Wok Shop. "It was a market that was literally untouched for Westerners," she said.

Chan's willingness to teach customers about woks - the key tool in Chinese cooking - has made her an international resource. With the largest wok selection outside of Hong Kong and China, she sells more than 200 of the curved pans each week at her flagship Grant Avenue store and through her website, which draws customers from as far away as Australia and Africa.

"Tane has done so much to popularize and promote the art of wok cooking and Chinese cuisine to mainstream America," said restaurateur and TV personality **Martin Yan**, who met Chan in the 1970s while leading tours of Chinatown.

Although her parents were Chinese immigrants, when Chan opened the store she barely spoke Chinese and knew nothing about woks, so she could relate to novices. She asked for advice around Chinatown and experimented with wok cooking at home until she was ready to pass her knowledge on to her customers, which she still does with classes and YouTube videos.

"For her it's really about promoting Chinese culinary culture and passing on the culinary traditions," said New York cookbook author Grace Young, who has featured Chan in her wok-focused book, "Stir-Frying to the Sky's Edge."



Wok Shop owner Tane Chan (left) assists Parul Patel in choosing a wok. Chan sells more than 200 woks a week online and at her shop on Grant Avenue in Chinatown.
Photo: Russell Yip, The Chronicle

Chan specializes in traditional steel woks, which sear food so well it feels like you're cooking with fire. In recent years, many home cooks, both here and in Asia, have converted to the lighter, nonstick "stir-fry pan," a Western version that is easier to maintain but doesn't conduct heat nearly as well and doesn't improve with age as steel woks do.

"For 2,000 years the wok has been the iron thread that's linked Chinese history," said Young, a native San Franciscan who also grew up in a wok-less Chinese American household. "No one seems to realize this old-fashioned tool is the original nonstick pan."

Despite being well past retirement age (she won't give her birth date), Chan works at the store every day. She'll go home for dinner, take a short nap and then return to her computer late at night.

Inside her jumbled shop with woks and paper lanterns hanging from every square foot of ceiling, Chan is constantly on the phone advising customers how to select and use woks, and she rarely forgets a name.

"I see by your number you're from the East Coast," she said to a caller on a recent workday. "Are you a friend of Bob's in Boston?" Yes, the caller replied, he was a friend of Bob's.

Wok bonding

Since many customers are intimidated by seasoning woks - oiling and heating them to prevent rusting - she sometimes will do it for them. But she'd rather teach them to do it themselves for "important wok bonding time," as she puts it.

After 40 years in the business, she can size up customers right away.

"Men come in and walk right to that 'pow' wok," she said, pointing to a hefty model that must be held with one hand. "They pick it up and they say, 'This is great, this is awesome.' Women don't do that - they don't flex their muscles. It's a macho wok."

Chan's woks range from \$9.95 for a 13-inch cast-iron from China to \$150 for a large U.S.-made pan. Customers often think they need the more expensive models, even when she insists her \$20 woks, many of which are made to her specifications by **RW Metal Spinning Co.** in Hayward, will last a lifetime.

Chan learned about customer service from her mother, **Lin Ong**, who ran a general store in Albuquerque while raising nine children. It was Lin's generous spirit and a good deed she did for a stranger that would one day play a key role in her daughter's success.

Lin Ong was a picture bride from Guangzhou, China, an educated woman who married Chan's father, Wing Ong, in 1928. Wing had come to Colorado as a young boy to join his father, a railroad laborer who soon after was killed in a dynamite explosion. Wing went to Albuquerque to live with people from his village in China, the closest thing he had to relatives.

Wing returned to China to bring Lin to the U.S. They landed on Angel Island, then spent one night in Chinatown before heading straight to Albuquerque.

It was a harsh transition. Lin had heard tales of the prosperity in the United States, but when she stepped off the train in the dusty Southwestern city, "She said, 'This is America? The land of opportunity and gold streets?' " Chan recalled.

There were few Chinese families in Albuquerque, and the Ongs lived in the mostly Latino Baretas neighborhood. Wing opened what would be a series of restaurants, and Lin ran her store.

"With the language barrier, whom could she speak to? There was nobody to share her experiences with. Nobody to get help from," Chan said.

Beans and tortillas

They ate the local food: tortillas, rice and beans, and red and green chiles. Lin couldn't get Chinese ingredients, let alone a wok, so she used a frying pan to stir-fry regular

green cabbage, instead of Chinese cabbage, with a little smoked bacon to stretch it for the whole family.

It was in the middle of the Depression, and Lin had to make her daughters' dresses from flour sacks. Still, she extended credit to her customers and each Christmas sent her children out with gifts for all the neighbors.

"She instilled in us even though we're having a hard life, some people had it even harder," Chan said.

When Chan was 14, her sister and brother-in-law took her along on a vacation to San Francisco. She fell in love with the city, and resolved to return for college by saving up the tips she earned at the family restaurant. By then her father owned New Chinatown Restaurant in Albuquerque, which became a city landmark that only recently closed.

After graduating high school in 1956, Chan made her way to San Francisco against her mother's will, enrolling in San Francisco State's teaching program and working at a gift store in Chinatown.

Learning about her culture

"I wanted to learn about my culture and to speak the language. I never succeeded in the language part" - she still speaks better Spanish than Cantonese - "but I learned so much about my Chinese culture."

While at the job, she discovered she was more drawn to business than teaching. "I liked dealing with people and the public, with tourists. I just liked that excitement," she said.

In 1968, she married Al Chan, and together they opened a gift shop. They didn't have much trouble finding a space for it, but when they were ready to open their larger cookware store in 1972, they worried about getting a good location. Neither was a local, and Chinatown was mostly closed to outsiders.



Tane Chan (second from left) with her parents (center) and eight siblings in 1960. Her parents owned a general store and Chinese restaurant in Albuquerque, where she grew up.

When Chan inquired about renting 804 Grant Ave., the landlord, a member of the Louie family, asked where she was from and who her parents were. He was stunned by her answer.

"That's the name of the family that took care of somebody in our family," he said.

Many years before, an old man, also a Louie, had died alone while passing through Albuquerque. Because he was Chinese, the coroner called Chan's mother to see if she knew him. She contacted the Louie Fong & Fong Family Association in San Francisco, one of Chinatown's oldest fraternal organizations. No one there was a close relative, but they asked Lin to make sure he got a decent burial. She took care of the arrangements and sent his effects - the few dollars in his pocket - back to the association.

"You have such good parents, you can have the store," the landlord told Chan.

"The community in Chinatown never forgot my mother's kind act," she said.

Chan didn't know the story and called her mother, who reminded her of the grave that Chan and her siblings brought flowers to each Memorial Day.

"That's the old gentleman who's buried there," said Lin.

Teaching the world

The Wok Shop stayed in the same spot until 1988, when Chan moved it to its current location at 718 Grant Ave. She also opened additional locations in Stonestown Mall, Crocker Galleria and Ghirardelli Square, which she has since closed, replaced by her online business.

Chan has run the business alone since her husband died in 1994, although her brother, Randolph Ong, also helps out. Her daughter Lisa Chan, one of her three children and a Bay Area resident, said her father mostly shuttled the kids to school and soccer practice while her mother worked and still got home in time to make dinner each night.

What has always driven Chan is teaching the world about woks. And because Chinatown is such a big tourist destination, she's had a chance to reach a wide audience over the past 40 years. And no one can leave the store without a better understanding of Chinese cooking, says Martin Yan.

"Normally you go to a department store like Macy's, and everything is packed up in boxes," he said. "She has woks hanging from the ceiling just like the roast ducks hanging in the Chinese delis. You go over there and you feel like you are going back in time."

The Wok Shop, 718 Grant Ave. (between Clay and Sacramento streets), San Francisco, (415) 989-3797. www.wokshop.com.

Tara Duggan is a San Francisco Chronicle staff writer.

<http://www.takepart.com/article/2014/02/05/how-stir-fry>

takepart

Jane Says: It's Time to Buy a Wok

With the right equipment and simple ingredients, this Chinese cooking method can produce a multitude of meals.

FEB 5, 2014



Jane Lear is a regular contributor to TakePart and the executive editor of CURED, a magazine devoted to the art and craft of food preservation. She was on staff at 'Gourmet' for almost 20 years.



Cooking with a wok. (Photo: Kirk Mastin/Getty Images)

“I’m trying to save money by not eating out, but I really miss Chinese food! What do I need to know before I attempt stir-frying at home?”

—Mary Burton

I can’t think of a more healthful way to kick off the Year of the Horse than learning how to stir-fry. There’s no better cooking technique for transforming small amounts of humble ingredients into delicious, harmonious abundance with minimum fat, time, and cooking fuel. In other words, once you know how to stir-fry, you’ll never be at a loss for a quick, economical meal again. And there is no reason you have to plan and execute an entire Chinese meal; stir-fried broccoli and carrots, for instance, are just as delicious with your favorite roast chicken recipe as they are with kung pao.

I was also delighted at the opportunity to reach out to stir-frying authority [Grace Young](#). “There’s nothing like a home-cooked stir-fry,” she emailed back. “It’s far superior to anything you can eat in a restaurant.” Young crisscrosses the country—more correctly, the world—teaching the tenets of stir-frying and being an all-around wok ambassador. Her most recent book, *Stir-Frying to the Sky’s Edge*, is definitive without being intimidating; the heady, illuminating mix of history (both ancient and modern), methodology, and foolproof (i.e., meticulously tested) recipes practically impels you into the kitchen. Young’s search for recipes evolved into a global look at the Chinese immigrant experience, and dishes such as Jamaican Jerk Chicken Fried Rice and Chinese Trinidadian Stir-Fried Shrimp serve as mouthwatering reminders that fusion food is nothing new.

Why You Need a Wok—and What to Look For

“All pans are not well suited for stir-frying,” Young wrote. “It’s essential to use a 14-inch flat-bottomed carbon-steel wok.” That sounds a little nitpicky, but Young has her reasons: A 14-inch wok is the size you need for a main-course stir-fry for two people or a side dish for four (see “Don’t Crowd the Pan,” below). Carbon steel heats up and cools down quickly, and a wok that’s flat-bottomed can sit directly on the burner, allowing it to get hotter than a round-bottomed wok perched in a wok ring for stability. (Not convinced? OK, your next-best alternative is a 12-inch heavy-duty stainless-steel skillet such as All-Clad, but more cooking oil will be required to prevent food from sticking, and you risk spilling out an ingredient that has volume—spinach or watercress, for instance—while cooking it.)

Buying a wok is a great reason for a trip to Chinatown (especially if you leave enough time for dim sum); one terrific online source is Tane Chan’s [Wok Shop](#) in San Francisco. Avoid a round-bottomed Chinese cast-iron wok, the style beloved by Cantonese home cooks; it retains heat and in less-than-expert hands, it can easily result in overcooked food. Avoid, too, nonstick models, which don’t caramelize ingredients properly; a recipe simply won’t taste the same. Instead, spring for a carbon-steel wok that’s been adapted for the Western kitchen with a long (removable) wooden handle and a small helper handle. At the Wok Shop, such a pan [is a bargain](#) at \$24.95, and they’re available for even less in a Chinatown department store. As for seasoning a wok, [Chan’s method](#) couldn’t be simpler: She oils and bakes the wok just once, then adds a bit more oil and stir-fries a generous handful of garlic chives until they are well and truly charred.

If you live near an Asian market, you've probably seen garlic, or Chinese, chives—the long, narrow, flat leaves are sold in fat bunches and are delicious [steamed, sautéed, or in a Korean pancake](#). If you can't put your hands on them, though, don't let that stop you. Scallions will do, and once you char whatever it is you use, you're in business: The wok is ready to go, and it will continue to season itself (and become more beautiful) each time you cook in it.

While you're wok shopping, pick up a shovel-shaped wok spatula (*wok chuan*) too. It costs about five bucks, and its contours give you great control as you repeatedly push the ingredients up onto the wok's high, sloping hot sides—which function as an extension of the cooking surface—and let them tumble down.

One item you should pass on, however, is a stiff bamboo brush for cleaning the wok. Meant for restaurant use, it will take the seasoning right off your wok. Grace Young just puts hot water into her wok, lets it sit about 10 minutes, and wipes it out with a sponge. To remove any sticky bits, she uses the rough side of a sponge recommended for cleaning nonstick cookware. Then she dries the wok completely over low heat.

A few Notes on Ingredients

Avoid buying meat precut for stir-frying. You don't know what you're getting, and odds are it's sliced all wrong, which can make even a tender cut tough. Flank steak is a good case in point: Because of its long fibers, it's critical to first cut the steak *with the grain* into 1½- to 2-inch-wide strips, then cut each strip *across the grain* into ¼-inch-thick (i.e., bite-size) slices; if you cut the bite-size slices on the bias, there will be more surface area to sear.

As for vegetables, they should be absolutely bone-dry before they're added to the wok; they should crackle in the hot oil, and their aroma should bloom. If they're still wet from rinsing, the wok's temperature will drop, and the vegetables will steam instead of stir-fry in that excess moisture. “Most of all, remember that stir-frying accentuates the flavor and texture of super-fresh, seasonal ingredients,” Young wrote.

And because a stir-fry takes virtually no time at all, have all your ingredients [chopped and close at hand](#). Once you start cooking, you won't have the time to prep as you go.

Preheating Is Key

In her classes and demos, Young never fails to emphasize that intense heat is the secret to a great stir-fry. What most people don't realize, though, is “the wok must be preheated on high heat before adding a high-smoking-point oil such as peanut or grape-seed.” So crank up the heat and place your hand about an inch above the bottom of the pan. In about 10 to 60 seconds (depending on how powerful your stove is), it should feel like a hot radiator, and a drop or two of water sprinkled into the wok should vaporize immediately.

Don't Crowd the Pan

The instant raw meat or poultry hits the searing-hot pan, it should start to sizzle, and that sound should remain constant throughout the stir-fry. That's why you shouldn't overcrowd the wok with too much food, Young stressed. "More than one pound of chicken or meat will crowd the pan and take down the temperature, turning your stir-fry into a soggy braise."

Don't start stir-frying immediately; let the meat get a good sear on before you begin channeling your inner Iron Chef. Otherwise, it will turn gray and stick to the wok; trust me, it's as unappetizing as it sounds.

Have Everything Else Ready to Go

Stir-fries are meant to be eaten immediately to best appreciate the quality of *wok hay*—the elusive, ephemeral seared taste and aroma prized by generations of Chinese cooks. So have the table set and a pot of rice cooked.

You'll find any number of stir-fry recipes online, including [these from Grace Young](#). Several of them would be especially appropriate for the Chinese New Year: One last look at *Sky's Edge* revealed that chicken symbolizes a proper beginning and end; scallions, intelligence; shrimp, happiness and laughter; pork, bounty and family unity; and cilantro, compassion. Happy trails!

About Us

TakePart is the digital news and lifestyle magazine from [Participant Media](#), the company behind such acclaimed documentaries as *CITIZENFOUR*, *An Inconvenient Truth* and *Food, Inc.* and feature films including *Lincoln* and *Spotlight*.

<https://hoodline.com/2016/03/for-nearly-45-years-chinatown-s-wok-shop-has-catered-to-curious-cooks>



For Nearly 45 Years, Chinatown's Wok Shop Has Catered To Curious Cooks

by *Nathan Falstreau* [@NFalstreau](#)

March 28, 2016



Photos: Nathan Falstreau/Hoodline

Union Square has [Williams-Sonoma](#) and the Ferry Building has [Sur La Table](#), but for locals seeking a different flavor of cookware, [The Wok Shop](#) has been a kitchen-supply destination for Chinatown, North Beach and beyond for nearly 45 years.

The shop, located at 718 Grant Ave., opened in 1972. It's run by Tane Chan, a native of Albuquerque, New Mexico, who previously owned a small gift shop on Grant Avenue. When she saw Westerners' interest in Chinese cuisine had increased, she decided to open a shop exclusively selling Chinese cookware.

Though Chan wasn't an expert in wok cooking at the time she opened the Wok Shop, she used her Chinatown neighbors as resources and quickly became well-versed in wok techniques, many of which she's since passed down to her customers.



Her customers come from all over the world, and their degree of cooking experience varies, Chan told us. Some people may feel intimidated by wok cooking, but “[ultimately], everybody wants to wok.”

Though Chinatown restaurant owners are some of her steadiest customers, Chan said that online sales make up more than half of the Wok Shop's business. (The store has had a website since 1999.) Orders come in from all over the country, and Chan responds to each email personally. “I have to respond to everyone who contacts us and places an order, because we appreciate it so much,” she said.

She even provides free customer support for anyone who purchases a wok from her shop. “I just answered an email from someone in Kansas who bought a wok from us, and needed some advice on how to season it.”



Some of the woks Chan sells come from China, while others come from a custom manufacturer in the Bay Area, which can create woks designed around customers' specific needs. “If the manufacturer can do it, and they don't have to retool their machines, they will make any type of wok most customers will want,” she said.

Woks come in a wide range of sizes and prices. Chan said that a decent wok costs an average of \$50, but some sell for as low as \$20. Larger woks, ideal for commercial kitchens, can go for as much as \$150.

Chan told us that a wok should last a lifetime if [seasoned properly](#) (which usually entails rubbing oil on the pan and sautéing something pungent like green onions or leeks, to prevent rusting). “A good wok should be practical, functional and affordable,” she said.



Chan told us everyone can learn to wok, and the pans can be used for more than just stir-fries. The Wok Shop sells bamboo steamers that can be placed in the wok and piled on top of each other. Chan even used to do special wok cooking demonstrations at the shop, in which she'd show students how to steam pork, fish and dumplings in separate bamboo baskets at the same time, in the same wok.

Though Chan has had to discontinue the classes in recent years, due to other commitments, the Wok Shop's website aims to help fill the knowledge gap. It offers numerous recipe ideas, as well as a teaching section called "[Wokology 101](#)," for those just learning how to cook with a wok.

The Wok Shop isn't just about woks, either: "We sell knives, cleavers, bamboo steamers, wok utensils, anything for the Asian kitchen," Chan said. "There are all kinds of woks for all walks of life"—pun intended.

The Wok Shop (718 Grant Ave.) is open from 10am–6pm daily.

<https://www.shopchinatown.org/places/the-wok-shop/>



The Wok Shop

(415) 989-3797

718 Grant Ave, San Francisco, California 94108



When you enter The Wok shop, you will feel as if you are stepping into a real-life Chinese kitchen.

The common cookwares are displayed in a unique way around the store. Since 1972, Tane Chan has been the ambassador of wok cooking art. On that year, President Nixon made his first trip to China with the whole country watching. After that famous trip,

newspapers across the country published photos of the famous multi-course banquets held in Beijing. Americans flooded into Chinatown looking for the sophisticated food.

Sensing this niche, Tane opened the Chinese kitchenware store and named it The Wok Shop. She studies all of the techniques and built upon her skills herself. She quickly became well-versed in the art of cooking. Tane decided to pass the Chinese wisdom down through her [website](#) and [YouTube videos](#). This allowed her to reach customers from around the world!



The Chinese steel wok was created during the Qin Dynasty, around 200 BCE. The thermal conductivity of the iron woks served great for cooking and has led to the formation of delicious Chinese cooking techniques. The quick cooking at high heat helps retain color and texture. It significantly preserves more nutrition compared to boiling. A good wok should be practical, functional and affordable. The bamboo steamer uses curved wood along the diameter and bamboo strips at the base; it is extremely sustainable for the environment.

You can find more of these sustainable ideas rooted in the products at The Wok Shop! The Wok Shop provides all of your kitchen supplies in Chinatown and beyond!





Business Details

(415) 989-3797

718 Grant Ave, San Francisco, California 94108

Monday: 10:00 AM to 6:00 PM

Tuesday: 10:00 AM to 6:00 PM

Wednesday: 10:00 AM to 6:00 PM

Thursday: 10:00 AM to 6:00 PM

Friday: 10:00 AM to 6:00 PM

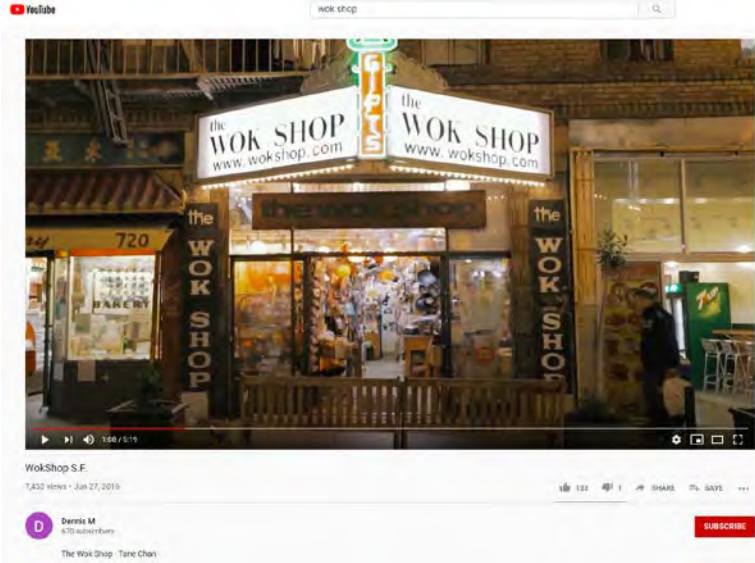
Saturday: 10:00 AM to 6:00 PM

Sunday: 10:00 AM to 6:00 PM

Website

Yelp

VIDEOS



WokShop S.F.

<https://www.youtube.com/watch?v=K5O5mPcAh1U>

Published on Jun 27, 2016

Posted by [Dennis M](#)

“The Wok Shop - Tane Chan”



Shop & Dine in the 49: The Wok Shop & Dragon Papa Dessert

<https://www.youtube.com/watch?v=9kr1woISjjM>

Published on Jul 12, 2017

Posted by [SFGovTV](#)

“San Francisco has launched a citywide campaign to raise the visibility and importance of buying local called Shop + Dine in the 49. In collaboration with Shop Small and San Francisco’s Buy Local campaign, Shop + Dine in the 49”