



# SAN FRANCISCO PLANNING DEPARTMENT

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## Legacy Business Registry Case Report

HEARING DATE: SEPTEMBER 18, 2019

**THIS REPORT PROVIDES RECOMMENDATIONS FOR THE FOLLOWING 7 LEGACY BUSINESS  
REGISTRY APPLICATIONS.**

- Case No. 2019-015650LBR: 3130 24<sup>th</sup> Street, Adobe Books and Arts Cooperative, Inc.
- Case No. 2019-015652LBR: 857 Geary Street, The Ha-Ra Club
- Case No. 2019-015658LBR: 57 Post Street, The Mechanics' Institute
- Case No. 2019-015662LBR: 772 Pacific Avenue, New Asia Restaurant
- Case No. 2019-015683LBR: 1555 Pacific Avenue, National Picture Framing Centers
- Case No. 2019-015743LBR: 510 Green Street, Sodini's Green Valley Restaurant
- Case No. 2019-015804LBR: 1375 Van Dyke Avenue, Anresco Laboratories

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

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*Filing Date:* August 19, 2019  
*Case No.:* 2019-015650LBR  
*Business Name:* Adobe Books and Arts Cooperative, Inc.  
*Business Address:* 3130 24th Street  
*Zoning:* 24th Mission NCT (Neighborhood Commercial Transit) Zoning District  
45-X Height and Bulk District  
*Block/Lot:* 3641/015  
*Applicant:* Maximillian Godino, Board of Directors Member  
3130 24<sup>th</sup> Street Street  
San Francisco, CA 94110  
*Nominated By:* Supervisor Hillary Ronen  
*Located In:* District 9  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
[shelley.caltagirone@sfgov.org](mailto:shelley.caltagirone@sfgov.org)

## BUSINESS DESCRIPTION

Adobe Books and Arts Cooperative was founded in 1989 by Andrew McKinley at 3166 16th Street. The store became a bohemian nexus for local artists, musicians, writers, readers, and thinkers. In 2001, curator Amanda Eicher started a gallery in the back of the store where friends of the shop could show their work. The space became a defining one for Mission School artists, an art movement of the 1990s and 2000s centered in the Mission District. Musicians such as Devendra Banhart, Joanna Newsom, Thee Oh Sees, and others played regularly in the shop. Internationally recognized authors such as San Francisco's own Rebecca Solnit and current San Francisco Poet Laureate Kim Shuck are regular customers, collaborators and hosts of literary events. In 2004, Adobe made national news as the only bookstore to organize its inventory by color, an artwork by Chris Cobb entitled There is Nothing Wrong in This Whole Wide World.

In 2012, the shop faced an untenable rent hike and a changing neighborhood. A group of Adobe supporters came together and formed a cooperative business structure in order to preserve the store. Adobe Books raised funds on a crowdfunding site, formed a cooperative corporation and found a new storefront location at 3130 24th Street in the Mission District, where the store joined a small number of existing independent bookstores adding to an informal bookstore row. The cooperative is interested in building a more explicit, dynamic connection between the bookstore and the exhibition space by encouraging artists to make site specific works that reference or engage with the bookstore. In 2018, Adobe Books hosted 159 public events, free of charge to all the artists, musicians, poets, writers and thinkers.

The business is located on the north side of 24th Street between Shotwell and Folsom streets in the Mission neighborhood. It is within the 24<sup>th</sup> Mission NCT (Neighborhood Commercial Transit) Zoning District and a 45-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. Adobe Books and Arts Cooperative qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. Adobe Books and Arts Cooperative has operated continuously in San Francisco for 30 years.
- ii. Adobe Books and Arts Cooperative has contributed to the history and identity of the Mission neighborhood and San Francisco.
- iii. Adobe Books and Arts Cooperative 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 literary arts and the Mission School artists.

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

No. Built in 1907, the building at 3130 24th Street is a two-story wood frame commercial building remodeled in the Mediterranean and Mission Revival styles.

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

No. The property has a Planning Department Historic Resource status codes of "C" (No Historic Resource Present) as the result of a 2007 historic resource survey.

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. Adobe has appeared numerous times in the San Francisco Chronicle, San Francisco Examiner, KQED, YBCA, NPR, SFMOMA, the New York Times, Lonely Planet travel guide and more. The bookstore's most recent accolade was a \$9,000 grant from the City and County of San Francisco in 2018 as part of Mayor Lee's Bookstore SF Program.

### *Physical Features or Traditions that Define the Business*

#### **Location(s) associated with the business:**

- 3130 24<sup>th</sup> Street

**Recommended by Applicant**

- Dedicated gallery space
- Cooperative business model
- Commitment to live events

**Additional Recommended by Staff**

- None

*Filing Date:* August 19, 2019  
*Case No.:* 2019-015652LBR  
*Business Name:* The Ha-Ra Club  
*Business Address:* 875 Geary Street  
*Zoning:* RC-4 (Residential-Commercial, High Density) Zoning District  
80-T Height and Bulk District  
*Block/Lot:* 0320/018A  
*Applicant:* Tom Whalen, Owner/Partner/Member  
875 Geary Street  
San Francisco, CA 94109  
*Nominated By:* Supervisor Matt Haney  
*Located In:* District 6  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
[shelley.caltagirone@sfgov.org](mailto:shelley.caltagirone@sfgov.org)

## BUSINESS DESCRIPTION

The Ha-Ra Club was opened on February 1, 1956, by Ralph Figari (1921-1989), a boxer, and Henry “Hank” Hanestad (1917-1975), a wrestler. The name comes from a combination of Hank and Ralph, Ha-Ra. The bar is located at 875 Geary Street in the Tenderloin neighborhood. Hank and Ralph opened the club after purchasing the Sarong Club, a bar which had operated at this address since 1943. It was thought that the Ha-Ra Club opened on February 1, 1947 (this date is stamped into the concrete entryway), but records indicate that the Sarong Club remained at this location until 1956, and Ralph Figari was affiliated with another bar, The Valley Club, located only two blocks north at Sutter and Larkin Streets until 1956.

Sometime in the 1960s, Hanestad left the partnership, and the Ha-Ra Club was owned solely by Ralph Figari until 1987 when he passed the bar on to his son, Rick Figari. Rick owned the business until 2015 when it was sold to a new ownership group consisting of Richard Wentworth, Tom Whalen, and Scott Broccoli. Since its opening in the 1950s, the Ha-Ra has served the Tenderloin as a local bar. Its neon sign is now a recognized feature of the neighborhood and its interior has been restored to reflect the business’s long history. With the closure of the Gangway at 841 Larkin Street in 2018, the Ha-Ra Club has become the neighborhood’s longest running bar.

The business is located on the south side of Geary Street between Larkin and Hyde streets in the Downtown/Civic Center neighborhood. It is within a RC-4 (Residential-Commercial, High Density) Zoning District and an 80-T Height and Bulk District.

## STAFF ANALYSIS

### *Review Criteria*

1. *When was business founded?*

The business was founded in 1956.

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

Yes. The Ha-Ra Club qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. The Ha-Ra Club has operated continuously in San Francisco for 63 years.
- ii. The Ha-Ra Club has contributed to the history and identity of the Tenderloin neighborhood and San Francisco.
- iii. The Ha-Ra Club is committed to maintaining the physical features and traditions that define the organization.

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

No.

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

Yes. The property is a contributor to the National-Register-listed Uptown Tenderloin Historic District. The Ha-Ra Club is located within a storefront of a 1922 Spanish Colonial Revival building designed by Sylvain Schnaittacher. The building's stucco facade features ground floor commercial spaces, a row of paneled-glass windows (since painted), and highly decorative sculptural stucco with shields, cartouches, and finials in a Spanish Baroque style, rising to a simple parapet. Curved brick walls trimmed with neon have replaced 875 Geary's original glass storefront. These curved walls are a signature element of the Ha-Ra Club, along with its neon blade sign topped with a flashing neon martini glass and a backlit "Cocktails" sign over the entryway.

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

Yes. The property has a Planning Department Historic Resource status codes of "A" (Historic Resource Present) because of its location within the National-Register-listed Uptown Tenderloin 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. The Ha-Ra Club is among the 100 businesses listed by San Francisco Heritage in its online guide "Legacy Bars and Restaurants." The Ha-Ra Club and its signature neon sign were featured in the book *San Francisco Neon, Survivors and Lost Icons*, by Al Barna and Randall Ann Homan. Barna and Homan, joined by Tom Downs and Eric Lynxwiler, have established "San Francisco Neon," an advocacy organization for the preservation of neon signs. The Ha-Ra Club is also a favorite stop for Eddie Muller, the "Czar of Noir," who is the President of the Film Noir Foundation, runs the San Francisco Noir Film Festival, and hosts a noir series on Turner Classic Movies. The bar has also been featured in a number of guides to dining and drinking in San Francisco and is often among the top contenders for lists of "the best dive bars in San Francisco." A longtime bartender, Carl Kickery, helped make the Ha-Ra notorious among tourists and locals for the ornery, no-nonsense service that some bars and restaurants curate.

***Physical Features or Traditions that Define the Business***

**Location(s) associated with the business:**

- 875 Geary Street

**Recommended by Applicant**

- Geary façade with curved brick walls
- Neon sign
- Original wood floors, brick back bar, wooden bar, and reproduction red flocked wall paper

**Additional Recommended by Staff**

- None

*Filing Date:* August 19, 2019  
*Case No.:* 2019-015658LBR  
*Business Name:* Mechanics' Institute  
*Business Address:* 57 Post Street, Suite 504  
*Zoning:* C-3-O (Downtown - Office) Zoning District  
250-S Height and Bulk District  
*Block/Lot:* 0311/013  
*Applicant:* Taryn Edwards, Strategic Partnerships Manager  
57 Post Street, Suite 504  
San Francisco, CA 94104  
*Nominated By:* Supervisor Aaron Peskin  
*Located In:* District 3  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
[shelley.caltagirone@sfgov.org](mailto:shelley.caltagirone@sfgov.org)

## BUSINESS DESCRIPTION

The Mechanics' Institute is a 501(c)(3) nonprofit membership organization governed by a 16-member Board of Directors. The Mechanics' Institute is the oldest surviving library in California designed to serve the general population, and the oldest chess club in the nation. It was conceived on December 11, 1854, by a group of mechanics (artisans, craftsmen and laborers) who were dissatisfied with San Francisco's lack of libraries and dearth of educational opportunities for adults. On March 6, 1855, the Institute was formally arranged as a membership organization with a constitution, slate of elected officers and bylaws. The plan was to host a library, to offer classes and lectures that would teach new skills, to welcome everyone regardless of race or gender and to cost the user as little as possible.

By June 1855, the Institute was renting a room in the Express Building, and for the next 10 years it operated at several addresses before purchasing its current location on Post Street in 1866. The institute built a three-story building on there that functioned as the Institute's offices, lecture hall, library and chess room for the next 40 years. That building was destroyed on April 18, 1906. On May 2, 1906, ground was broken at Larkin and Grove, on land the Institute owned, to build a temporary space to house donations of books made by concerned citizens to replace the Institute's library. By September 1906, the Institute's library and chess tables were back in business. By October, it had resumed offering lectures. In 1908, the Institute hired architect Albert Pissis to design the Institute's current home at 57 Post Street – a nine story building that was finished in July 1910. The building was declared a local landmark in 1981.

The business is located on the south side of Post Street between Kearny and Montgomery streets in the Financial District neighborhood. It is within a C-3-O (Downtown - Office) Zoning District and a 250-S Height and Bulk District.

## STAFF ANALYSIS

### *Review Criteria*

1. *When was business founded?*

The business was founded in 1855.

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

Yes. The Mechanics' Institute qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. The Mechanics' Institute has operated continuously in San Francisco for 164 years.
- ii. The Mechanics' Institute has contributed to the history and identity of San Francisco.
- iii. The Mechanics' Institute 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 library and chess traditions.

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

Yes. The organization is one of the state's earliest educational institutions and the building is an excellent example of a mixed use building whose internal functions are expressed in external design. The building was designed by master architect Albert Pissis (1852-1914).

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

Yes. The property is SF Landmark No. 124 and is a Category I property within Article 11 of the Planning Code. It has a Planning Department Historic Resource status codes of "A" (Historic Resource Present) because of its local designations.

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. Mechanics' Institute has been mentioned in many newspaper articles, historical documents, dissertations and other treatments of local history over the last 160 years. Most recently, Porter Shreve described the Institute has "a vibrant cultural oasis in a landscape of glass and steel skyscrapers," and Adam Johnson was quoted in the San Francisco Chronicle stating that "The Mechanics' Institute is the first chamber in the beating heart of San Francisco's literary scene," adding that the library is "filled with books, history, rich programming, and writers and readers of all walks."

***Physical Features or Traditions that Define the Business***

**Location(s) associated with the business:**

- 57 Post Street

**Recommended by Applicant**

- Library, Events, and Chess departments
- The landmark building and its character-defining features
- Traditions of independent learning, grassroots community building, social responsibility

and cultural exploration

**Additional Recommended by Staff**

- None



*Filing Date:* August 19, 2019  
*Case No.:* 2019-015662LBR  
*Business Name:* New Asia Restaurant, Inc.  
*Business Address:* 772 Pacific Street  
*Zoning:* CRNC (Chinatown – Residential – Neighborhood Commercial) Zoning District  
65-N Height and Bulk District  
*Block/Lot:* 0161/015  
*Applicant:* Hon Keung So, Owner  
772 Pacific Avenue  
San Francisco, CA 94133  
*Nominated By:* Supervisor Aaron Peskin  
*Located In:* District 3  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
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## BUSINESS DESCRIPTION

New Asia Restaurant was established in February 1987 by husband and wife Robert Yick and Shew Yick. The business is located at 772 Pacific Avenue in the Chinatown neighborhood. New Asia Restaurant has been in the same location since it was established. The Yick family has a rich history in the Chinatown community. In 1910, they founded Robert Yick Company, a family-operated business that manufactures custom stainless products. The company gained a reputation for fabricating stainless steel wok ranges. Robert Yick Company was located in Chinatown in the building presently occupied by New Asia Restaurant. In 1970, Robert Yick Sr. relocated the business to a larger plant on Bayshore Boulevard. It was in 1970 after the Robert Yick Company plant was relocated that Asia Garden Restaurant was opened by Robert Yick and managed by Miguel Yuen. In 1987, New Asia Restaurant opened in the space.

New Asia Restaurant is an iconic business in Chinatown. It is one of the largest Chinese restaurants in the neighborhood with a seating capacity of 100 tables, which means they can host a banquet for 1,000 people in a single event. In addition to banquets, many community events, fundraisers, beauty pageants and Lunar New Year celebrations are held in New Asia. It is the last remaining Chinese restaurant of its size in Chinatown now that Empress of China and Gold Mountain have closed. The current owners of New Asia Restaurant, Hon Keung So and Candy Mei Yei So, purchased the business from Robert and Shew Yick in February 2002.

The business is located on the north side of Pacific Avenue between Stockton Street and Grant Avenue in the Chinatown neighborhood. It is within the CRNC (Chinatown – Residential – Neighborhood Commercial) Zoning District and a 65-N Height and Bulk District.

## STAFF ANALYSIS

### *Review Criteria*

1. *When was business founded?*

The business was founded in 1987.

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

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

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

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

Yes. The property is associated with the Yick family, who has a long association with Chinatown. In 1910, they founded Robert Yick Company, a family-operated business that manufactures custom stainless products. The company gained a reputation for fabricating stainless steel wok ranges. Robert Yick Company was located in Chinatown in the building presently occupied by New Asia Restaurant. In 1970, Robert Yick Sr. relocated the business to a larger plant on Bayshore Boulevard. Today, Joseph Yick operates the business and continues to provide quality stainless steel products.

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

No. The property has a Planning Department Historic Resource status code of "B" (Historic Resource Present) due to its age (constructed 1919).

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. New Asia Restaurant has been featured in various media, such as: SF Examiner; SF Chronicle; hoodline.com; SFgate.com; afar.com; and, Trip Advisor.

***Physical Features or Traditions that Define the Business***

**Location(s) associated with the business:**

- 772 Pacific Street

**Recommended by Applicant**

- Southern Chinses cuisine featuring Dim Sum
- Dim Sum pushcarts
- Large floor space, including dance floor
- Chinese script above center stage reading "double happiness"

**Additional Recommended by Staff**

- None

*Filing Date:* August 19, 2019  
*Case No.:* 2019-015683LBR  
*Business Name:* National Picture Framing Centers, Inc.  
*Business Address:* 1555 Pacific Avenue (primary address); 1920 Polk Street, 4249 Geary Boulevard, 1545 Pacific Avenue (secondary addresses)  
*Zoning:* Pacific Avenue NCD (Neighborhood Commercial) Zoning District  
40-X Height and Bulk District  
*Block/Lot:* 0596/033  
*Applicant:* James Drogo, Owner  
1555 Pacific Avenue  
San Francisco, CA 94109  
*Nominated By:* Supervisor Sandra Lee Fewer  
*Located In:* District 3  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
[shelley.caltagirone@sfgov.org](mailto:shelley.caltagirone@sfgov.org)

## BUSINESS DESCRIPTION

National Picture Framing Centers was established on July 1, 1974, by Peter Gumina as a result of his personal experience looking for accessible and affordable framing. The company presently consists of Frame-O-Rama located at 1920 Polk Street and Cheap Pete's located at 4249 Geary Blvd, plus the company's production facility and headquarters at 1545 and 1555 Pacific Avenue. There are four additional Cheap Pete's stores in Berkeley, San Mateo, San Rafael and Walnut Creek.

Peter called his first store "Frame-O-Rama" with a do-it-yourself format, which gave customers the knowledge to frame, level and hang their frames by themselves. Between 1974 and 1987, the format of the Frame-O-Rama store evolved as a result of changing customer needs, eventually becoming a full-service custom framing business offering almost unlimited specialty custom framing and excellent design and customer service.

Cheap Pete's, born from Frame-O-Rama in 1988, started off by taking "oops frames" from Frame-O-Rama – custom built picture frames that were cut and assembled at incorrect sizes – and selling them at hugely discounted prices out of a one-car garage-sized storefront located at 4720 Geary Blvd. Rather than change the successful format of the Frame-O-Rama store, Peter called the new store "Cheap Pete's Frame Factory Outlet" since the discounted frames were so much cheaper than the custom framing prices at Frame-O-Rama.

The business headquarters is located on the south side of Pacific Avenue between Polk and Larkin streets in the Nob Hill neighborhood. It is within the Pacific Avenue NCD (Neighborhood Commercial) Zoning District and a 40-X Height and Bulk District.

## STAFF ANALYSIS

### *Review Criteria*

1. *When was business founded?*

The business was founded in 1974.

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

Yes. National Picture Framing Centers qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. National Picture Framing Centers has operated continuously in San Francisco for 45 years.
- ii. National Picture Framing Centers has contributed to the history and identity of San Francisco.
- iii. National Picture Framing Centers is committed to maintaining the physical features and traditions that define the organization.

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

Yes. The business is associated with the craft of picture framing.

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. All of the properties have Planning Department Historic Resource status codes of "B" (Unknown/Age Eligible) because the associated buildings are more than 45 years old but have not been previously evaluated for historical significance.

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. In 2009, Cheap Pete's was featured by Eye on the Bay Area and was given a segment featuring the products and values held within the company. Peter toured the Geary store with the local TV station anchor, highlighting his dedication to sustainable Bay Area-built products and materials.

***Physical Features or Traditions that Define the Business***

**Location(s) associated with the business:**

- 1555 Pacific Avenue (primary address)
- 1545 Pacific Avenue (secondary address)
- 1920 Polk Street (secondary address)
- 4249 Geary Boulevard (secondary address)

**Recommended by Applicant**

- Business with wide array of picture framing options
- Support for local workers, small business, and families

**Additional Recommended by Staff**

- None

*Filing Date:* August 19, 2019  
*Case No.:* 2019-015743LBR  
*Business Name:* Sodini's Green Valley Restaurant  
*Business Address:* 510 Green Street  
*Zoning:* North Beach NCD (Neighborhood Commercial District) Zoning District  
40-X Height and Bulk District  
*Block/Lot:* 0116/012  
*Applicant:* Mark A. Sodini, President  
*Nominated By:* Supervisor Aaron Peskin  
*Located In:* District 3  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
[shelley.caltagirone@sfgov.org](mailto:shelley.caltagirone@sfgov.org)

## BUSINESS DESCRIPTION

Sodini's Green Valley Restaurant has operated continuously at 510 Green Street in North Beach since 1906, originally as Green Valley Restaurant. The restaurant has maintained its Italian American roots and traditions, fostering a sense of *sempre in famiglia* ("always in the family"). The restaurant is best known for serving classic Italian dishes that provide a sense of tradition with their simplicity.

The original ownership of the restaurant from 1906 to 1949 is unknown. In 1949, Edward Simi obtained ownership of the restaurant, and operated it for 44 years. In 1993, Peter Sodini and his wife Victoria, purchased Green Valley Restaurant. Peter grew up working for in father's bakery, Cuneo, in North Beach and eventually went on to start Golden Boy Pizza in San Francisco in 1978. Sodini restored the old building and turned the restaurant into the thriving, popular North Beach establishment it is today. Approximately 90 percent of Sodini's clientele are North Beach residents.

The business is located on the north side of Green Street between Bannan Place and Grant Avenue in the North Beach neighborhood. It is within the North Beach NCD (Neighborhood Commercial District) Zoning District and a 40-X Height and Bulk District.

## STAFF ANALYSIS

### *Review Criteria*

1. *When was business founded?*

The business was founded in 1906.

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

Yes. Sodini's Green Valley Restaurant qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. Sodini's Green Valley Restaurant has operated continuously in San Francisco for 113 years.
- ii. Sodini's Green Valley Restaurant has contributed to the history and identity of the North Beach neighborhood and San Francisco.

- iii. Sodini's Green Valley Restaurant 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 Italian cuisine.

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

Yes. The building, constructed in 1910, is a contributor to the Upper Grant Avenue Historic District and appears to be eligible for the National Register. Early in its history, the building housed a hotel, rumored to be a brothel, directly above the restaurant.

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

Yes. The property is listed in the California Register as part of the Upper Grant Avenue Historic District and has a Planning Department Historic Resource status codes of "A" (Historic Resource Present) because of its location within the eligible historic districts.

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. Sodini's Green Valley Restaurant has been featured in North Beach newsletters, newspapers magazines, videos and travel sites such as Trip Advisor and Yelp including, but not limited to, the following:

- San Francisco Examiner, "North Beach's leading lady helms Sodini's with a certain charm," by Examiner Staff, Dec. 7, 2014.
- Hoodline, "Sodini's Green Valley Restaurant Celebrates 110th Year In North Beach," by Alisa Scerrato, October 10, 2106.
- Trip Advisor and Yelp, featuring reviews, ratings and a history of the restaurant.
- YouTube, "Sodini's Green Valley," by Click4Corp on June 29, 2018.
- YouTube, "Sodini's Green Valley Restaurant, San Francisco, CA: BarPeak Video Review," by BarPeak on March 13, 2019.
- SF Weekly, "Best of San Francisco: Best 'Old-Style Italian' food and drink restaurant."
- Marina Times, "The sixth annual Ernesto's: Best of North Beach awards," by Ernest Beyl, April 2018.
- GQ Magazine.
- Traveler Magazine.

### ***Physical Features or Traditions that Define the Business***

#### **Location(s) associated with the business:**

- 510 Green Street

#### **Recommended by Applicant**

- Classic Italian cuisine
- The original bar

- The 7-Up sign
- The neon blade sign
- Green awnings
- The original floor plan
- Ephemera decorating the walls

**Additional Recommended by Staff**

- None

*Filing Date:* August 19, 2019  
*Case No.:* 2019-015804LBR  
*Business Name:* Anresco Laboratories  
*Business Address:* 1375 Van Dyke Avenue  
*Zoning:* PDR-2 (Core Production, Distribution, And Repair) Zoning District  
40-X Height and Bulk District  
*Block/Lot:* 4828/036  
*Applicant:* Zachary Eisenberg, Vice President  
722 Pacific Avenue  
San Francisco, CA 94133  
*Nominated By:* Mayor London N. Breed  
*Located In:* District 10  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
[shelley.caltagirone@sfgov.org](mailto:shelley.caltagirone@sfgov.org)

## BUSINESS DESCRIPTION

Anresco Laboratories was founded in 1943 by Dr. Sylvan Eisenberg soon after he received his PhD in Physical Chemistry from Stanford University, and it continues today as a family-owned business with his son and grandchildren. Anresco is an acronym for analysis, research and consulting. The first laboratory site was at 693 Minna Street. In the early years, Dr. Eisenberg taught chemistry part-time at local universities while also operating Anresco, but by 1952, Anresco became his full-time occupation. Anresco moved several times over the decades, and it started growing substantially in 1980 after it moved to 1370 Van Dyke Avenue in the Bayview District.

Before the move, Anresco had generated the largest part of its small revenue from nutrient labeling analysis of foods which became a United States Food and Drug Administration (FDA) requirement in 1973. It had become, however, a USDA Accredited meat laboratory. After the move to Van Dyke Avenue, Anresco solicited business from the various meat companies in the neighborhood including Evergood Sausage, Swiss-American Salami, Molinari Salami and others. They also developed an expert capability in testing foods for pesticide and herbicide residues. Today, Anresco is also one of only two commercial analytical laboratories in the State of California that is ISO 17025 Accredited for all analytical procedures required by the Bureau of Cannabis Control in California.

As Anresco grew from one large room at 1370 Van Dyke Avenue to utilize nearly the whole 9,400-square-foot building, it decided it needed to have a more modern, customer friendly facility. The company bought a warehouse at 1375 Van Dyke in 2009 and commenced building a new Anresco laboratory at that site in 2010 which was completed in July 2014. This facility has 13,500 square feet on two floors and meets “state of the art” facility requirements for pharmaceutical and biotechnology testing.

The business is located on the south side of Van Dyke Avenue between Jennings and Ingalls streets in the Bayview neighborhood. It is within a PDR-2 (Core Production, Distribution, and Repair) Zoning District and a 40-X Height and Bulk District.



## STAFF ANALYSIS

### *Review Criteria*

1. *When was business founded?*

The business was founded in 1943.

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

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

- i. Anresco Laboratories has operated continuously in San Francisco for 76 years.
- ii. Anresco Laboratories has contributed to the history and identity of the Bayview neighborhood and San Francisco.
- iii. Anresco Laboratories is committed to maintaining the physical features and traditions that define the organization.

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

No.

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

No.

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

No. The property has a Planning Department Historic Resource status code of "C" (No Historic Resource Present) because of it is not age eligible (constructed in 1981).

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. David Eisenberg was on the front page of the USA Today business section due to his involvement with the Food Safety Modernization Act. Additionally, our work or business has been referenced by a number of news organizations:

- Huffington Post (glyphosate testing)
- Environmental Working Group (glyphosate testing)
- LA Weekly (cannabis testing)
- The Californian (cannabis testing)
- San Francisco Magazine (cannabis testing).

### *Physical Features or Traditions that Define the Business*

#### **Location(s) associated with the business:**

- 1375 Van Dyke Avenue

**Recommended by Applicant**

- Food and cannabis laboratory for consumer safety
- Expertise in microbiology, chemistry, microscopy, and chromatography

**Additional Recommended by Staff**

- None



# SAN FRANCISCO PLANNING DEPARTMENT

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## Historic Preservation Commission Draft Resolution No. ###

HEARING DATE: SEPTEMBER 18, 2019

*Filing Date:* August 19, 2019  
*Case No.:* 2019-015650LBR  
*Business Name:* Adobe Books and Arts Cooperative, Inc.  
*Business Address:* 3130 24th Street  
*Zoning:* 24th Mission NCT (Neighborhood Commercial Transit) Zoning District  
45-X Height and Bulk District  
*Block/Lot:* 3641/015  
*Applicant:* Maximillian Godino, Board of Directors Member  
*Nominated By:* Supervisor Hillary Ronen  
*Located In:* District 9  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
[shelley.caltagirone@sfgov.org](mailto:shelley.caltagirone@sfgov.org)

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

Reception:  
**415.558.6378**

Fax:  
**415.558.6409**

Planning  
Information:  
**415.558.6377**

**ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR ADOBE BOOKS AND ARTS COOPERATIVE, INC. CURRENTLY LOCATED AT 3130 24<sup>TH</sup> STREET, BLOCK/LOT 3641/015.**

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

**WHEREAS**, the subject business has operated in San Francisco for 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 September 18, 2019, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

**THEREFORE BE IT RESOLVED** that the **Historic Preservation Commission hereby recommends** that Adobe Books and Arts Cooperative, Inc. 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 Adobe Books and Arts Cooperative, Inc.

***Location(s):***

- 3130 24<sup>th</sup> Street

***Physical Features or Traditions that Define the Business:***

- *Dedicated gallery space*
- *Cooperative business model*
- *Commitment to live events*

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

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission hereby directs** its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2019-015650LBR to the Office of Small Business September 18, 2019.

Jonas P. Ionin  
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:



# SAN FRANCISCO PLANNING DEPARTMENT

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## Historic Preservation Commission Draft Resolution No. ###

HEARING DATE: SEPTEMBER 18, 2019

*Filing Date:* August 19, 2019  
*Case No.:* 2019-015652LBR  
*Business Name:* The Ha-Ra Club  
*Business Address:* 875 Geary Street  
*Zoning:* RC-4 (Residential-Commercial, High Density) Zoning District  
80-T Height and Bulk District  
*Block/Lot:* 0320/018A  
*Applicant:* Tom Whalen, Owner/Partner/Member  
875 Geary Street  
San Francisco, CA 94109  
*Nominated By:* Supervisor Matt Haney  
*Located In:* District 6  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
[shelley.caltagirone@sfgov.org](mailto:shelley.caltagirone@sfgov.org)

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Information:  
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**ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION  
APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR THE HA-RA CLUB  
CURRENTLY LOCATED AT 875 GEARY STREET, BLOCK/LOT 0320/018A.**

**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 September 18, 2019, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

**THEREFORE BE IT RESOLVED** that the **Historic Preservation Commission** hereby recommends that The Ha-Ra Club 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 Ha-Ra Club.

***Location(s):***

- 875 Geary Street

***Physical Features or Traditions that Define the Business:***

- Geary façade with curved brick walls
- Neon sign
- Original wood floors, brick back bar, wooden bar, and reproduction red flocked wall paper

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

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission** hereby directs its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2019-015652LBR to the Office of Small Business September 18, 2019.

Jonas P. Ionin  
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:



# SAN FRANCISCO PLANNING DEPARTMENT

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## Historic Preservation Commission Draft Resolution No. ###

HEARING DATE: SEPTEMBER 18, 2019

*Filing Date:* August 19, 2019  
*Case No.:* 2019-015658LBR  
*Business Name:* Mechanics' Institute  
*Business Address:* 57 Post Street, Suite 504  
*Zoning:* C-3-O (Downtown - Office) Zoning District  
250-S Height and Bulk District  
*Block/Lot:* 0311/013  
*Applicant:* Taryn Edwards, Strategic Partnerships Manager  
57 Post Street, Suite 504  
San Francisco, CA 94104  
*Nominated By:* Supervisor Aaron Peskin  
*Located In:* District 3  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
[shelley.caltagirone@sfgov.org](mailto:shelley.caltagirone@sfgov.org)

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Information:  
**415.558.6377**

**ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR MECHANICS' INSTITUTE CURRENTLY LOCATED AT 57 POST STREET, SUITE 504, BLOCK/LOT 0311/013.**

**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 September 18, 2019, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

**THEREFORE BE IT RESOLVED** that the **Historic Preservation Commission** hereby recommends that the Mechanics' Institute 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 Mechanics' Institute.

***Location(s):***

- 57 Post Street

***Physical Features or Traditions that Define the Business:***

- Library, Events, and Chess departments
- The landmark building and its character-defining features
- Traditions of independent learning, grassroots community building, social responsibility and cultural exploration

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

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission** hereby directs its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2019-015658LBR to the Office of Small Business September 18, 2019.

Jonas P. Ionin  
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:





# SAN FRANCISCO PLANNING DEPARTMENT

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## Historic Preservation Commission Draft Resolution No. ###

HEARING DATE: SEPTEMBER 18, 2019

1650 Mission St.  
Suite 400  
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Information:  
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*Filing Date:* August 19, 2019  
*Case No.:* 2019-015662LBR  
*Business Name:* New Asia Restaurant, Inc.  
*Business Address:* 772 Pacific Street  
*Zoning:* CRNC (Chinatown – Residential – Neighborhood Commercial) Zoning District  
65-N Height and Bulk District  
*Block/Lot:* 0161/015  
*Applicant:* Hon Keung So, Owner  
772 Pacific Avenue  
San Francisco, CA 94133  
*Nominated By:* Supervisor Aaron Peskin  
*Located In:* District 3  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
[shelley.caltagirone@sfgov.org](mailto:shelley.caltagirone@sfgov.org)

**ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR NEW ASIA RESTAURANT, INC. CURRENTLY LOCATED AT 772 PACIFIC AVENUE, BLOCK/LOT 0161/015.**

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

**WHEREAS**, the subject business has operated in San Francisco for 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 September 18, 2019, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

**THEREFORE BE IT RESOLVED** that the **Historic Preservation Commission** hereby recommends that New Asia Restaurant, Inc. 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 New Asia Restaurant, Inc.

***Location(s):***

- 772 Pacific Street

***Physical Features or Traditions that Define the Business:***

- Southern Chinses cuisine featuring Dim Sum
- Dim Sum pushcarts
- Large floor space, including dance floor
- Chinese script above center stage reading "double happiness"

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

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission** hereby directs its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2019-015662LBR to the Office of Small Business September 18, 2019.

Jonas P. Ionin  
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:



# SAN FRANCISCO PLANNING DEPARTMENT

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## Historic Preservation Commission Draft Resolution No. ###

HEARING DATE: SEPTEMBER 18TH, 2019

1650 Mission St.  
Suite 400  
San Francisco,  
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**415.558.6378**

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Information:  
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*Filing Date:* August 19, 2019  
*Case No.:* 2019-015683LBR  
*Business Name:* National Picture Framing Centers, Inc.  
*Business Address:* 1555 Pacific Avenue (primary address); 1920 Polk Street, 4249 Geary Boulevard, 1545 Pacific Avenue (secondary addresses)  
*Zoning:* Pacific Avenue NCD (Neighborhood Commercial) Zoning District  
40-X Height and Bulk District  
*Block/Lot:* 0596/033  
*Applicant:* James Drogo, Owner  
1555 Pacific Avenue  
San Francisco, CA 94109  
*Nominated By:* Supervisor Sandra Lee Fewer  
*Located In:* District 3  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
[shelley.caltagirone@sfgov.org](mailto:shelley.caltagirone@sfgov.org)

**ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR NATIONAL PICTURE FRAMING CENTERS, INC. CURRENTLY LOCATED AT 1555 PACIFIC AVENUE, BLOCK/LOT 0596/033 (PRIMARY ADDRESS); AND, 1920 POLK STREET, BLOCK/LOT 0596/022 (SECONDARY ADDRESS); AND, 4249 GEARY BOULEVARD, BLOCK/LOT 1538/031 (SECONDARY ADDRESS); AND, 1545 PACIFIC AVENUE, BLOCK/LOT 0596/027 (SECONDARY ADDRESS).**

**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 September 18, 2019, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

THEREFORE BE IT RESOLVED that the **Historic Preservation Commission hereby recommends** that National Picture Framing Centers 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 National Picture Framing Centers.

***Location(s):***

- 1555 Pacific Avenue (primary address)
- 1545 Pacific Avenue (secondary address)
- 1920 Polk Street (secondary address)
- 4249 Geary Boulevard (secondary address)

***Physical Features or Traditions that Define the Business:***

- Business with wide array of picture framing options
- Support for local workers, small business, and families

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

BE IT FURTHER RESOLVED that the **Historic Preservation Commission hereby directs** its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2019-015683LBR to the Office of Small Business September 18, 2019.

Jonas P. Ionin  
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:



# SAN FRANCISCO PLANNING DEPARTMENT

---

## Historic Preservation Commission Draft Resolution No. ###

HEARING DATE: SEPTEMBER 18, 2019

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

Reception:  
**415.558.6378**

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*Filing Date:* August 19, 2019  
*Case No.:* 2019-015743LBR  
*Business Name:* Sodini's Green Valley Restaurant  
*Business Address:* 510 Green Street  
*Zoning:* North Beach NCD (Neighborhood Commercial District) Zoning District  
40-X Height and Bulk District  
*Block/Lot:* 0116/012  
*Applicant:* Mark A. Sodini, President  
*Nominated By:* Supervisor Aaron Peskin  
*Located In:* District 3  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
[shelley.caltagirone@sfgov.org](mailto:shelley.caltagirone@sfgov.org)

**ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR SODINI'S GREEN VALLEY RESTAURANT CURRENTLY LOCATED AT 510 GREEN STREET, BLOCK/LOT 0116/012.**

**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 September 18, 2019, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

**THEREFORE BE IT RESOLVED** that the **Historic Preservation Commission hereby recommends** that Sodini's Green Valley Restaurant 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 Sodini's Green Valley Restaurant.

***Location(s):***

- 510 Green Street

***Physical Features or Traditions that Define the Business:***

- Classic Italian cuisine
- The original bar
- The 7-Up sign
- The neon blade sign
- Green awnings
- The original floor plan
- Ephemera decorating the walls

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

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission hereby directs** its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2019-015743LBR to the Office of Small Business September 18, 2019.

Jonas P. Ionin  
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:



# SAN FRANCISCO PLANNING DEPARTMENT

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## Historic Preservation Commission Draft Resolution No. ###

HEARING DATE: SEPTEMBER 18, 2019

*Filing Date:* August 19, 2019  
*Case No.:* 2019-015804LBR  
*Business Name:* Anresco Laboratories  
*Business Address:* 1375 Van Dyke Avenue  
*Zoning:* PDR-2 (Core PDR Production, Distribution, And Repair) Zoning District  
40-X Height and Bulk District  
*Block/Lot:* 4828/036  
*Applicant:* Zachary Eisenberg, Vice President  
722 Pacific Avenue  
San Francisco, CA 94133  
*Nominated By:* Mayor London N. Breed  
*Located In:* District 10  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
[shelley.caltagirone@sfgov.org](mailto:shelley.caltagirone@sfgov.org)

1650 Mission St.  
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**ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION  
APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR ANRESCO  
LABORATORIES CURRENTLY LOCATED AT 1375 VAN DYKE AVENUE, BLOCK/LOT 4828/036.**

**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 September 19, 2019, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

**THEREFORE BE IT RESOLVED** that the **Historic Preservation Commission** hereby recommends that Anresco Laboratories 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 Anresco Laboratories

***Location(s):***

- 1375 Van Dyke Avenue

***Physical Features or Traditions that Define the Business:***

- Food and cannabis laboratory for consumer safety
- Expertise in microbiology, chemistry, microscopy, and chromatography

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

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission** hereby directs its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2019-015804LBR to the Office of Small Business September 19, 2019.

Jonas P. Ionin  
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:





SAN FRANCISCO

OFFICE OF SMALL BUSINESS

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

OFFICE OF SMALL BUSINESS  
REGINA DICK-ENDRIZZI, DIRECTOR

## Legacy Business Registry

# Application Review Sheet

*Application No.:* LBR-2019-20-005  
*Business Name:* Adobe Books and Arts Cooperative, Inc.  
*Business Address:* 3130 24th Street  
*District:* District 9  
*Applicant:* Maximillian Godino, Board of Directors Member  
*Nomination Date:* August 1, 2019  
*Nominated By:* Supervisor Hillary Ronen

**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

3166 16th Street from 1989 to 2013 (24 years)  
3130 24th Street from 2013 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? ☒ 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:** August 19, 2019

Richard Kurylo  
Program Manager, Legacy Business Program



Member, Board of Supervisors  
District 9



City and County of San Francisco

## HILLARY RONEN

August 1, 2019

Dear Director Kurylo,

I am writing to nominate Adobe Books and Arts Cooperative, Inc., "Adobe," to the Legacy Business Program. Andrew McKinley opened Adobe in 1989 in the Mission District to provide an inspiring and relaxing space for book-lovers, artists, and neighbors. The shop operated on 16<sup>th</sup> street for 23 years, before moving to 24<sup>th</sup> street and becoming a cooperative in 2012.

Adobe Books has not only offered affordable reads for 30 years, it has become a neighborhood staple for everyone. Dating back to 2001, the store opened an event space for the Mission School art movement, which celebrated the Mission District's diverse, urban culture. The store regularly opens its space for San Francisco-based authors, thinkers, musicians, and poet laureates. In fact, in 2018 alone, Adobe hosted 159 completely free events for Bay Area artists. Adobe Books is also committed to empowering the Mission's Spanish-speaking population. Adobe's owners host numerous Spanish language story hours, book club meetings, poetry events, drawing classes, and more every month. The store also participates in all 24<sup>th</sup> Street-focused events, including Sunday Streets, Carnival, Paseo Artístico, and Calle 24 Art and Mural Tour.

We are so fortunate to have Adobe in the Mission and our city as an impactful space that spurs learning and creativity for San Franciscans, Bay Area residents, and travelers from around the world. With great excitement, I nominate Adobe Books and Arts Cooperative to San Francisco's Legacy Business Program.

Sincerely,

A handwritten signature in blue ink that reads "Hillary Ronen".




Hillary Ronen  
Supervisor, District 9

## 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:		
Adobe Books and Arts Cooperative, Inc.		
BUSINESS OWNER(S) (identify the person(s) with the highest ownership stake in the business)		
Andrew McKinley Max Godino Heather Holt Kyle Knobel		
CURRENT BUSINESS ADDRESS:	TELEPHONE:	
3130 24th St 94110	(415) 864-3936	
	EMAIL:	
	hello@adobebookshop.com	
WEBSITE:	FACEBOOK PAGE:	YELP PAGE
www.adobebooks.com	Adobe Books	Adobe Books

APPLICANT'S NAME	
Maximillian Godino	<input type="checkbox"/> Same as Business
APPLICANT'S TITLE	
Board of Directors Member	
APPLICANT'S ADDRESS:	TELEPHONE:
	
	EMAIL:
	

SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	SECRETARY OF STATE ENTITY NUMBER (if applicable):
0483348	C3598866

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
3166 16th St.	94103	1989
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	1989-2013	

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
3130 24th St.	94110	Start: 2013 End: present day

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

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

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

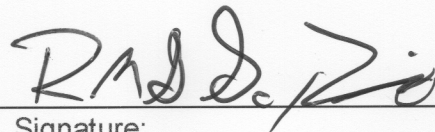
In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

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.

Max Godino

July 15, 2019



Name (Print):

Date:

Signature:

## **ADOBE BOOKS AND ARTS COOPERATIVE, INC.**

### **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.**

Known affectionately as “The Living Room of the Mission,” Adobe Books and Arts Cooperative, Inc. (“Adobe Books” or “Adobe”) was founded in 1989 by Andrew McKinley at 3166 16th Street. The store became a bohemian nexus for a large and rotating cast of artists, musicians, writers, readers, thinkers and whoever was looking for an old comfortable couch and a place to feel welcome. With an open heart and open door, Adobe Books has played host over the years to an innumerable number of memorable afternoons and evenings.

In 2001, curator Amanda Eicher started a gallery in the back of the store where friends of the shop could show their work. The space became a defining one for Mission School artists.

The Mission School is an art movement of the 1990s and 2000s centered in the Mission District of San Francisco. The movement is generally considered to have emerged in the early 1990s around a core group of artists who attended (or were associated with) San Francisco Art Institute. The term "Mission School" was coined in 2002 in a San Francisco Bay Guardian article by Glen Helfand. The Mission School is closely aligned with the larger lowbrow art movement and can be considered to be a regional expression of that movement. Artists of the Mission School take their inspiration from the urban, bohemian, "street" culture of the Mission District and are strongly influenced by mural and graffiti art, comic and cartoon art and folk art forms such as sign painting and hobo art. These artists are also noted for use of non-traditional artistic materials, such as house paint, spray paint, correction fluid, ballpoint pens, scrapboard and found objects. Gallery work by these artists is often displayed using the "cluster method," in which a number of individual works (sometimes by different artists) are clustered closely together on a gallery wall, rather than the traditional gallery display method of widely separating individual works.<sup>1</sup>

Mission School artists such as Margaret Kilgallen, Barry McGee, Chris Johanson, Alicia McCarthy, Ruby Neri, Rigo23, Chris Corales, Sean McFarland and many others displayed their artwork in the gallery. Singer-guitarist Devendra Banhart played regularly in the shop, as did harpist Joanna Newsom, Thee Oh Sees and countless more. Internationally recognized authors

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<sup>1</sup> [https://en.wikipedia.org/wiki/Mission\\_School](https://en.wikipedia.org/wiki/Mission_School)

such as San Francisco's own Rebecca Solnit and current SF Poet Laureate Kim Shuck are regular customers, collaborators and hosts of literary events.

In 2004, Adobe made national news as the only bookstore to organize its 20,000 volume inventory by color, an artwork by Chris Cobb entitled *There is Nothing Wrong in This Whole Wide World*.

In 2012, with San Francisco gearing up for the second dot-com boom, the beloved 16th Street shop faced an untenable rent hike and a changing neighborhood. A group of Adobe supporters came together and formed a cooperative business structure in order to preserve the store. Through many late night meetings and hard work, a new shop was imagined that would be able to survive a new era. Adobe Books raised \$60,000 on a crowdfunding site, formed a cooperative corporation and found a new storefront location at 3130 24th Street in the Mission District, where the store joined a small number of existing independent bookstores adding to an informal bookstore row.

Much like the former store on 16th Street, the revived Adobe, a third of its previous size, feels like a neighbor's comfy living room. Its 50 bookcases house gently worn classic fiction and volumes on modern art, erudite philosophy and progressive thinkers.

**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.**

Not Applicable.

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

The ownership history of Adobe Books and Arts Cooperative, Inc. is as follows:

1989 to 2012:	Andrew McKinley
2012 to Present:	Adobe Books and Arts Cooperative, Incorporated

**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.**

Built in 1907, the building at 3130 24th Street is a two-story wood frame commercial building remodeled in the Mediterranean and Mission Revival styles. The historic resource status of the building 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 determined ineligible for local listing or designation through the local government review process, but it may warrant special consideration in local planning.

## **CRITERION 2**

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

Never content with merely its own store and gallery, Adobe has collaborated with dozens of literary and arts organizations around the Bay Area including, but not limited to, SFMOMA, the Yerba Buena Center for the Arts (YBCA), Oakland Museum of California, The Lab, SOMArts, Clarion Alley Mural Project, Southern Exposure, Luggage Store Gallery, New Langton Arts, Jack Hanley Gallery, Berkeley Art Museum, Calle 24 Latino Cultural District, Litquake, San Francisco State University, California College of the Arts, SF Art Institute, Academy of Art, City College of San Francisco and many others.

The current Adobe Books Backroom Gallery showcases paintings, drawings and sculptures, and hosts frequent pop-up events. The Backroom's mission is to be an alternative space where artists can make momentous decisions in their practice and experiment freely in the company of their peers. The cooperative is also interested in building a more explicit, dynamic connection between the bookstore and the exhibition space by encouraging artists to make site specific works that reference or engage with the bookstore.

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

In 2018 alone, Adobe Books hosted 159 public events, free of charge to all the artists, musicians, poets, writers and thinkers that live and work in the Mission and beyond. The bookstore consistently participates in all events centered around 24th Street including Mission Arts Performance Project (MAPP), Sunday Streets, Carnival, Paseo Artístico, Calle 24 Art and Mural tour and many more. Adobe hosts children's bilingual story hour and craft tables, a monthly Spanish language book club, two different monthly poetry series, a monthly drawing class, writer's workshops and more.



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

Adobe has appeared numerous times in the San Francisco Chronicle, San Francisco Examiner, KQED, YBCA, NPR, SFMOMA, the New York Times, Lonely Planet travel guide and more. The bookstore's most recent accolade was a \$9,000 grant from the City and County of San Francisco in 2018 as part of Mayor Lee's Bookstore SF Program.

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

Patrons have included but certainly are not limited to: Kurt Vonnegut, Matt Gonzalez, Rebecca Solnit, Kim Shuck, Peter Coyote, John Waters and many more.

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

In addition to the hundreds of free public events that Adobe organizes, the bookstore is also an active member of the Calle 24 Latino Cultural District, MAPP, Litquake, and the Network of Bay Area Worker Cooperatives. In addition, Adobe donates books to a prison literacy project and perhaps, most importantly, offers its space free of charge to neighborhood organizations for meetings, book readings, music, bilingual children's storytime, craft extravaganzas and more.

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

Adobe Books mainly serves local residents of the Mission, but people come through the doors from all over the Bay Area and the world. On any given day, there may be 10 different languages spoken in the store. Most of the books are in English, but there is also a significant collection of Spanish titles as well as some in French, German and Italian.

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

The business is not associated with a culturally significant building, structure, site, object or interior.

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

The independent bookstore serving offline, in person communities is a dying breed. Adobe Books has been at the forefront of the Mission arts and culture community for decades and thrives to continue this tradition.

In the immortal words of the bookstore's founder, Andrew McKinley, from a recent interview: "For 30 years, I've had a bookstore in the Mission district. I started with the hope of selling

good, interesting and useful books at low prices. I never expected to attach myself to a locale that would provide me with so much entertainment, stimulation and cultural connections.

“In the dense and crowded world of the urban Mission, people needed a place to unwind and entertain — not everyone has a great home life or living situation, and I always wanted everyone to feel welcome.

“When we choose to interact with the public at a public space and in a public way, we all grow richer, sometimes in assets; but in the case of Adobe Bookshop, we are rich because we achieved an intangible — part legend and part living room. I just hope that more such spaces will arise in San Francisco.

“Never have I lived in a neighborhood so diverse or where the different cultures and races have mixed so harmoniously. People feel comfortable in the Mission, and when you are comfortable, truly great things can begin to happen.”

### **CRITERION 3**

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

Adobe Books opened in 1989 in the Mission district of San Francisco. Andrew McKinley was the proprietor for 23 years, during which time the store became a bohemian nexus for a large rotating cast of artists, musicians, writers, readers, thinkers and whoever was looking for some old comfortable couches and a place to chill out. With an open heart and open door, Andrew played host over the years to an innumerable number of memorable evenings.

In 2001, the former back storage room was transformed into a dedicated gallery space, becoming the Adobe Books Backroom Gallery. This vision was led by Amanda Eicher, with the help of many people along the way. The new gallery lent its humble walls to a series of artists, providing an intimate space to see work. Adobe was one of the institutions which gave support to the Mission School artists.

In 2012, a group of Adobe regulars came together and formed a cooperative structure, spearheaded a fundraising campaign and moved to 24th street, where Adobe Books joined a small number of existing independent bookstores, adding to an informal bookstore row.

Today, six years on 24th street and celebrating its 30th year in business, Adobe Books has a solid crew to keep the business moving forward, all orchestrated by talented manager, Josephine Villegas Torio. In 2018, Adobe Books hosted 159 public events, free of charge to the artists, musicians, poets, writers and thinkers of our community.

#### **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?**

Adobe Books has steadfastly adhered to the idea that good books sold at affordable prices can succeed in today's digital age. The store cannot and will not change this essential core value of its business model. Nearly as important as the mere existence of printed matter is Adobe's daily commitment to live events as well as in person dialogue and communication. In our current age of smart phones and laptops, people still desire these personal interactions, and Adobe Books is happy to provide a location and platform for them to grow and evolve. The tradition of intellectual curiosity is a hallmark of this great city of ours, and w Adobe Books and Arts Cooperative, Inc. has contributed greatly to such a history. The cooperative hopes to continue this well into the future.

**c. How has the business demonstrated a commitment to maintaining the special physical features that define the business?**

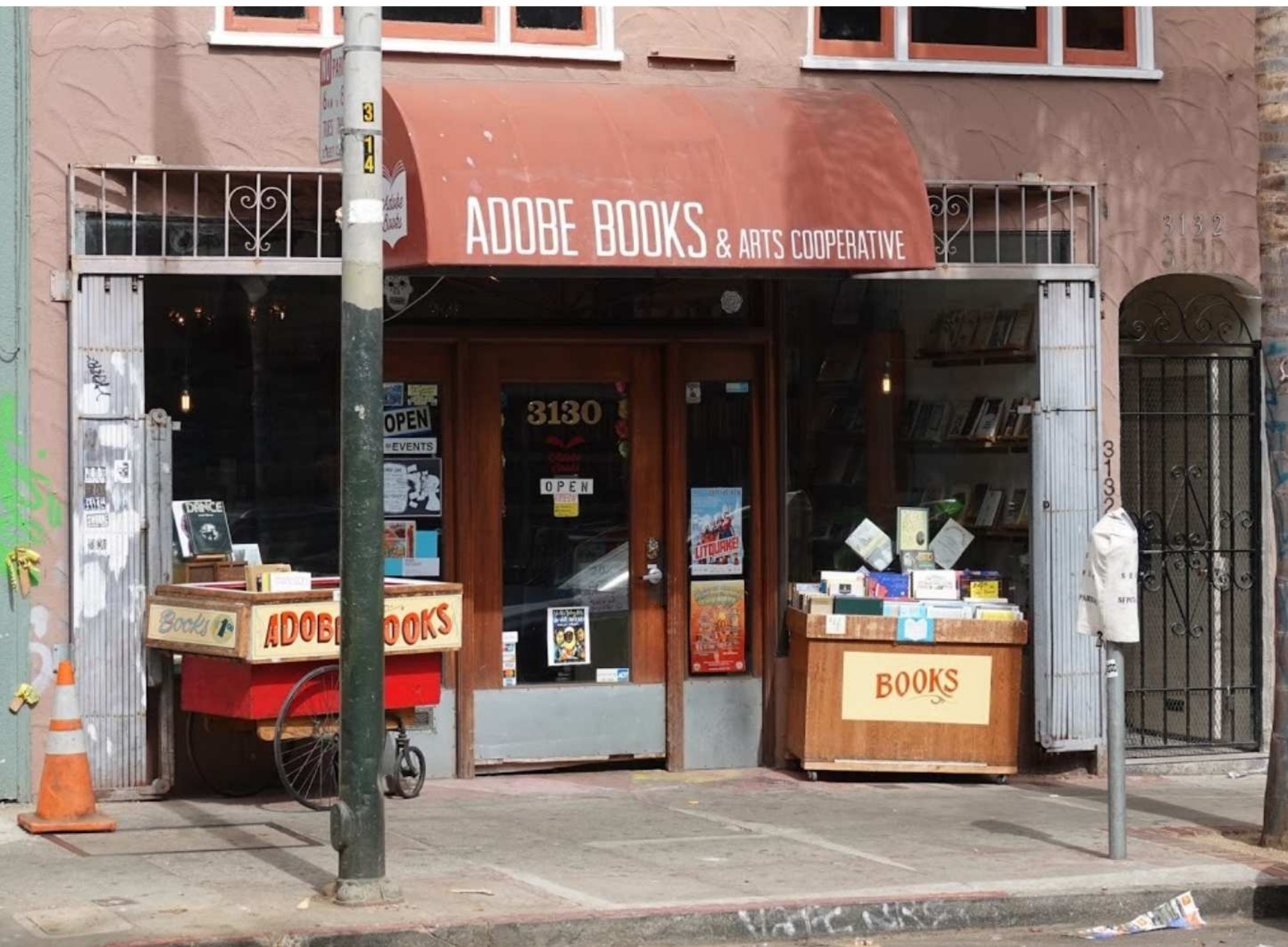
While the cooperative dearly loves their little store and the gorgeous archways and nooks it contains, this does not apply to the business.

**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.**

The current owners are a cooperative which consists of the previous owner, Andrew McKinley, and a small group of like-minded individuals. Andrew is still very actively involved in the leadership of the business. Please see supplemental documentation to verify that the cooperative is continuing the vision set forth by Mr. McKinley.







ADOBÉ BOOKS & ARTS COOPERATIVE

3130

OPEN

Books ADOB BOOKS

BOOKS

3132

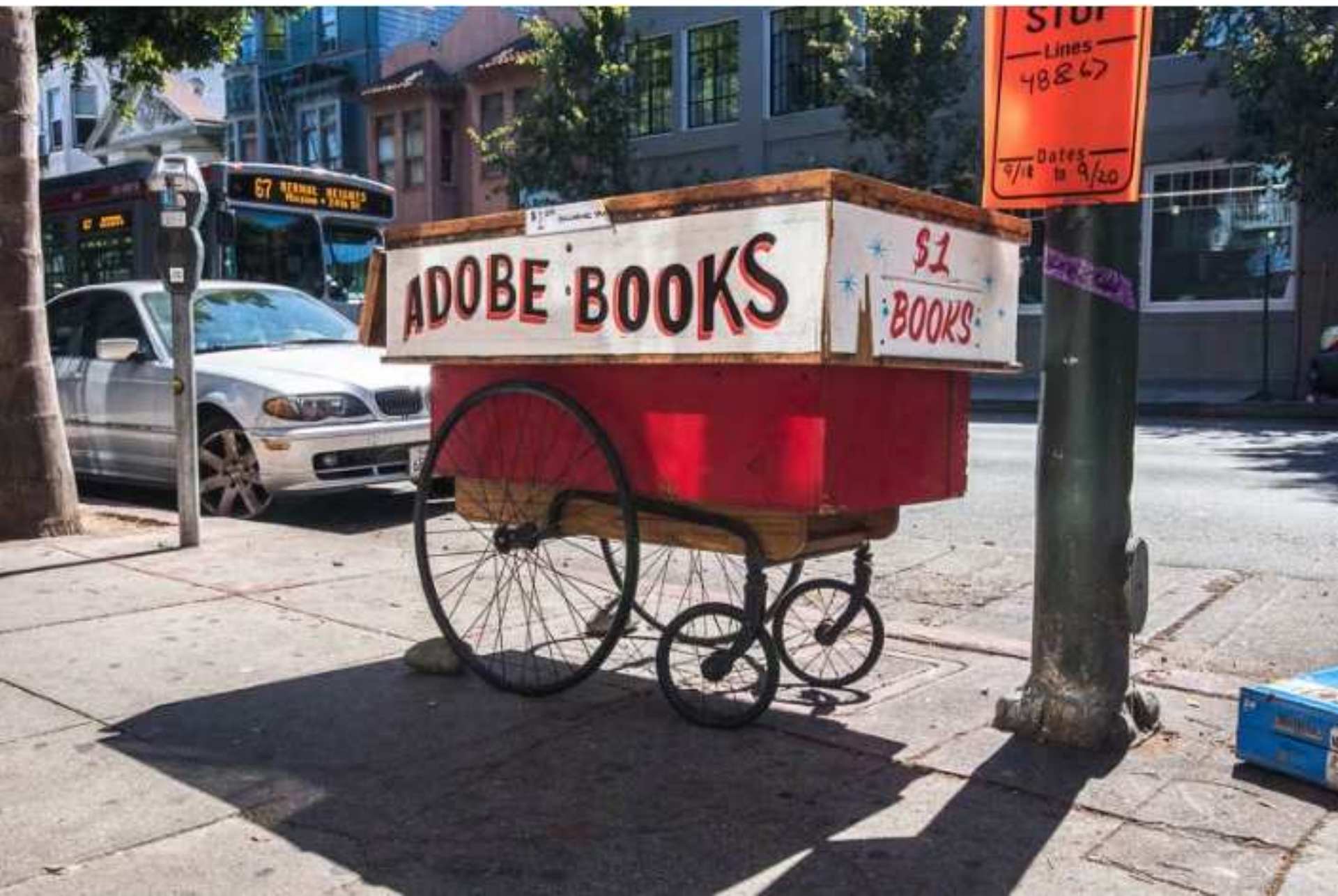
3130

3130



















## THE BACK ROOM







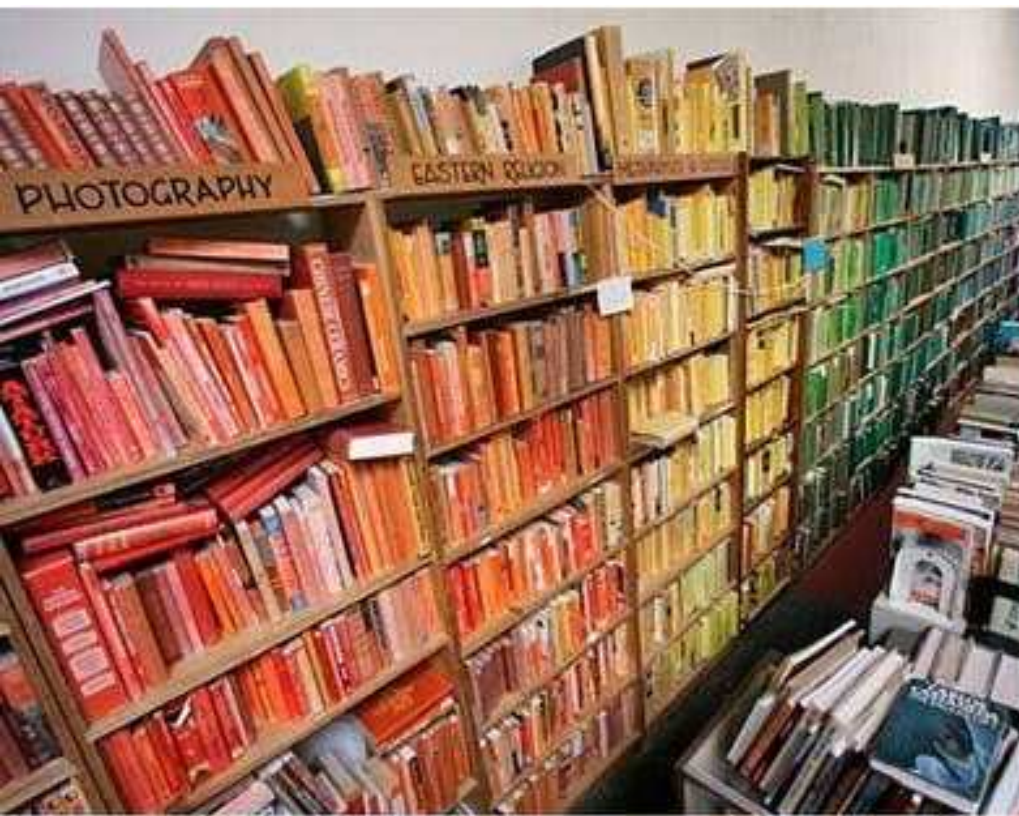
















## MISSION ARTS PERFORMANCE PROJECT (MAPP)

*Saturday June 1 2013. 7-10 pm*

Performance by Chris Treggiari, Justin Hoover  
and Heather Holt Villyard (7:00 – 8:00 pm)

Spoken word by Michael Tank and Jade Zabrowski  
(7:50 – 8:10 pm)

Music by Brother Grand (8:30 – 9:30 pm)

Visual art by Chris Carlsson, Paz de la Calzada  
(Layers of History: Mapping 40 Years of Resistance),  
Andrew McKinley (photography), Rachelle Reichert (drawing)  
and Tiffany Sainz (photography)



3598866

FILED

Secretary of State  
State of California

1pc AUG 22 2013

**ARTICLES OF INCORPORATION  
OF  
Adobe Books and Arts COOPERATIVE, INCORPORATED**

Article 1. The name of this Corporation is Adobe Books and Arts Cooperative, Incorporated.

Article 2. This Corporation is a cooperative Corporation organized under the California Consumer Cooperative Corporation Law. The purpose of this Corporation is to engage in any lawful act or activity for which a Corporation may be organized under such law.

Article 3. The name and address in the state of California of this Corporation's initial agent of service of process is Jeff Ray 825 30<sup>th</sup> Street, Oakland CA. 94608.

Article 4. The initial mailing and business address of the Corporation shall be 3130 24<sup>th</sup> Street, San Francisco, CA. 94110.

Article 5. The voting rights of each Member of the Corporation are equal, and each Member is entitled to one vote. The proprietary interests of each Member of the Corporation are unequal, and the rules by which the proprietary interests are determined shall be prescribed in the Bylaws of the Corporation.

Article 6. The names and post office addresses of Directors who shall serve until the first annual meeting are:

<u>Name</u>	<u>Address</u>
<u>Jeff Ray</u>	<u>825 30<sup>th</sup> Street Oakland CA. 94608</u>
<u>Andrew McKinley</u>	<u>3659 18<sup>th</sup> Street #12 San Francisco CA. 94110</u>
<u>Calcagno Cullen</u>	<u>1818 23<sup>rd</sup> Street San Francisco CA. 94107</u>
<u>Brett Lockspeiser</u>	<u>703 Haight Street San Francisco CA 94117</u>




## DECLARATION


3598866


We are the persons whose names are subscribed below. We collectively are all of the initial Directors named in the Articles of Incorporation, and we have executed these Articles of Incorporation. The foregoing Articles of Incorporation are our act and deed, jointly and severally.

Executed August 14, 2013 at SAN FRANCISCO California. We, and each of us, declare that the foregoing is true and correct.

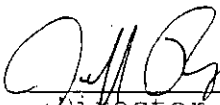
 JEFF RAY -  
Director


 ANDREW MCKINLEY  
Director


 Calcano Cullen  
Director


 Brett Lockspeiser -  
Director

IN WITNESS WHEREOF, the undersigned, being the initial Directors of this Corporation, have executed these Articles of Incorporation on AUGUST 14, 2013

 JEFF RAY -  
Director

 ANDREW MCKINLEY  
Director

 Calcano Cullen -  
Director

 Brett Lockspeiser  
Director

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

PRIMARY RECORD

Primary # \_\_\_\_\_  
HRI # \_\_\_\_\_  
Trinomial \_\_\_\_\_  
CHR Status Code: \_\_\_\_\_

Other Listings \_\_\_\_\_  
Review Code \_\_\_\_\_ Reviewer \_\_\_\_\_ Date \_\_\_\_\_

Page 1 of 2

Resource Name or #: (Assigned by recorder) 3130 24TH ST

P1. Other Identifier:

\*P2. Location: ☐ Not for Publication ☒ Unrestricted

\*a. County: San Francisco

\*b. USGS Quad: San Francisco North, CA Date: 1995

c. Address: 3130 24TH ST

City: San Francisco

ZIP 94110

d. UTM Zone: Easting: Northing:

e. Other Locational Data: Assessor's Parcel Number 3641 015

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

3130 24th Street is located on a 22.5' x 90' rectangular lot on the north side of 24th Street, between Folsom and Shotwell streets. Built in 1907, 3130 24th Street is a 2-story wood frame commercial building remodeled in the Mediterranean and Mission Revival styles. The rectangular-plan building, clad in textured stucco, is capped by a flat roof. The foundation is not visible.

The primary façade faces south. The building includes 2 commercial units with 1 entrance at the street level. The main entry is located at the center of the primary façade, and features a fully-glazed wood door with sidelights, surmounted by a canvas awning. The storefront includes features typically found in 1940s-1950s storefronts, including: slight v-shaped façade setback, fixed plate glass, and wood windows with no trim atop stuccoed bulkheads. A metal security gate covers the entire storefront. There is 1 secondary entrance located in the right bay which provides access to the second-story commercial unit. The entrance is recessed behind a metal security gate. (continued)

\*P3b. Resource Attributes: (List attributes and codes) HP6. 1-3 Story Commercial Building

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

P5a. Photo



P5b. Description of Photo:

View north from 24th Street  
10/16/2007

\*P6. Date Constructed/Age:

☒ Historic ☐ Prehistoric ☐ Both

1907 SF Assessor's Office

\*P7. Owner and Address

PUREWAL MAJOR S & PARVEEN S  
196 FLYING CLOUD ISLE

FOSTER CITY CA 94404

\*P8. Recorded By:

Page & Turnbull, Inc. (RF)  
724 Pine Street  
San Francisco, CA 94108

\*P9. Date Recorded: 11/14/2007

\*P10. Survey Type:

Reconnaissance

\*P11. Report Citation: (Cite survey report and other sources, or enter "None")

Eastern Neighborhoods Mission Survey

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

State of California - The Resources Agency  
DEPARTMENT OF PARKS AND RECREATION  
CONTINUATION SHEET

Primary # \_\_\_\_\_  
HRI # \_\_\_\_\_  
Trinomial \_\_\_\_\_

Page 2 of 2

Resource Name or #: (Assigned by recorder) 3130 24TH ST

\*Recorded By: Page & Turnbull, Inc. (RF)

\*Date Recorded: November 2007 ☒ Continuation ☐ Update

\*P3a: Description (continued):

The upper stories feature fixed divided-lite wood-sash windows with pointed arch surrounds, and the facade terminates in a shaped parapet with a pent roof clad in Spanish clay tiles. Additional features on this facade include an awning that reads: "Community Boards." The building appears to be in good condition.

## NEWS FIX

## San Francisco's Adobe Books: An Appreciation

By Jon Brooks Jan 23, 2013



In 1990, I bought *1984* at Adobe Books, and I don't think a three-day period has gone by that I haven't thought about that novel since. Yeah, I've picked up a lot of great books at Adobe over the years, but substantially fewer the last five or six.



Adobe bookstore owner Andrew McKinley (Deborah Svoboda/KQED)

A job, a kid. Amazon.

HBO.

You know.

That's the core of the problem for Adobe, the not-buying-books thing. For almost 25 years, it's stood on 16th Street off Valencia in San Francisco as a repository of the printed word, holding steady in a part of the city still called the Mission but which is beginning to look a little like Tribeca with tacquerias. Now Adobe is facing a 50

percent or so rent hike that owner, Andrew McKinley says he can't pay. So the bookstore's **supporters** are trying to turn it into a collective, with a soon to-be-launched **Indiegogo** campaign. McKinley very much wants the co-op effort to succeed, even though he would no longer be running the show. In regard to this, he is philosophical though not particularly happy.

"There's a possibility the store will turn into a cooperative," he told me. "It will be a different store if that happens, with a new business model: new books, remaindered books, T-shirts, artwork."

He finds his predicament ironic.

"I was always waiting for things to get better in the neighborhood, because it was sketchy when I opened. But now it's funny to be pushed out by economic forces. We never expected this, but in retrospect we had 25 good years. They've been the best years of my life." Last Wednesday night, Adobe fans gathered to drum up support for the transformation of the store and listen to local authors **Stephen Elliott**, **Rebecca Solnit**, and **Michelle Tea** give readings related to the place and talk about how much they love it there.

Adobe looked spiffed up for the event. Not the most practical place to browse in terms of physical access: The shelves, which have the excessively worn look of the starter furniture you threw out when you got your first real job, are usually and literally overflowing with books that crowd already-narrow aisles. It's just not a masterpiece of *feng shui* -- more like *Das Boot* with a Fiction section. And I wouldn't say the most careful attention has been paid to the categorization scheme. You're as likely to find a pile of paperback thrillers sitting atop a space ostensibly devoted to, say, European history, as you are to find them in their native section.

---

### **Start stocking up on memories of what used to be.**

**--Rebecca Solnit**

But Adobe never did give the impression it was overly interested in maximizing commerce. It's a definite take-it-or-leave-it type thing. At one point, the books were organized by color, the perfect arrangement for those in the mood to read something

with a red cover. Then there are the people who regularly hang out on the couches in the middle of the store, snoring or mumbling to no one in particular. Encountering these folks can lead to the momentary impression you've stumbled upon break time at a particularly ineffective AA meeting. While a lot of business owners will do whatever they can to ward off the homeless or the overtly destitute, the bar for admittance at Adobe in terms of ability to actually pay for something is non-existent.

"We've always enjoyed having all types of people," McKinley said. "It's one of the most diverse neighborhoods, probably in America. The mix of young and old, rich and poor, homeless and yupster. We've been very proud of that. We like to be all-welcoming. We cherish bohemians, and some of the best bohemians are the most down-and-out people. But we could use more wealthy customers at this point."

By all public accounts, and many private ones too, McKinley is a proprietor to admire. I don't know him personally, but he did give me three dollars in trade once for a Françoise Sagan novel, turning it over in his hands before we sealed the deal.

"Françoise Sagan," he had said, downright wistful. "I wish I could offer you more."

It stuck in my mind, I guess, because it was the first and only time I've ever heard that particular sentiment coming from someone who actually meant it. And also because it seemed to pack into one pregnant exchange so many unpleasant developments for the bookstore lover of today. "I wish I could offer you more," might as well have been, "It's really too bad people don't buy these things like they used to." With the subtext that as far as an appreciation of Françoise Sagan goes, well, that and \$3.50 will buy you a local latte.

David Solnit, Rebecca's brother, was at the reading. "His primary logic is not trying to make a buck," he said of McKinley. "It's harder and harder to find spaces where you can do that in San Francisco."

Actually, I have always wondered how a places like Adobe do make a buck, even when they made more of them. Some of these tomes look like they've been sent straight from central casting to populate a cultural institution that has turned a blind eye to mass tastes. *New Looks at Italian Opera*, *The Secret Diary of Harold*

*Ickes, Listening to Catnip*. I assume the *Harry Potter* books are somewhere, but there were about a hundred people in the store Wednesday, creating too many cul de sacs to look for much that wasn't already staring you in the face. Gloomy types may experience a small wave of depression from perusing titles like *Birds of the Great Basin* and *The Year of the Kangaroo*. Someone once labored long and hard over *The Year of the Kangaroo*. But who will read it now?

Or know it even exists if Adobe bites the dust?

Still, waiting somewhere among the warren of shelves, you can usually find something up your alley. For that and other reasons, the Adobe community is upset and forlorn about the constellation of circumstances that have conspired to put the bookstore in jeopardy.

It should probably be said around now that not everyone feels the same way -- I know plenty of people who not only like what's happening in the neighborhood, but who don't particularly rue the fact that one day Steve Guttenberg may be remembered more than Johannes Gutenberg. But at Adobe on Wednesday, there was a surplus of clarity among the faithful: They don't like e-readers, they don't like Amazon, and they don't like the **dozens of upscale new restaurants** and stores that have changed the character of the neighborhood.

"It's like a mall," said longtime Adobe patron Wade, of the new and improved area now often referred to as Valencia Corridor.

Alex, 20-something, has eschewed electronic reading. "It's the aesthetic experience of a book. I love a book with a beautiful cover; I love the way a book smells; I love the weight of a book. All books look the same on a reader. I want character, I want history, I want the inscriptions of people who owned the book before me."

"They're trying to convince us that books are obsolete," said Rebecca Solnit. "But I challenge you to show me an app that's going to last 200 years, and it's just as readable as it was in 1789."



Maybe so. But let's face it: It's not the handwriting on the wall troubling the bookstores of San Francisco, it's the **pixels**. A friend of mine in her 20s who came to the event confessed she has bought, over the past several years, exactly one printed volume. *One*. Everything else has been purchased electronically in the comfort of her own home -- or wherever else she happened to be when she got the itch to read something new.

"This has happened to many bookstores," said Andrew McKinley. "If you'd been in San Francisco 30 years ago, there were 40 or 50 used bookstores. Now there might be five or six."

There are actually a **few more than that**, but the **trajectory** is really **not looking good**.

Bookstores. Why is it that whenever another one tanks, I go a little nuts? Because I've spent literally hundreds of hours getting lost in these dusty places of possibility, which are often mistaken for repositories of obsolescence? Or is it because one can choose to view the very existence of a book as predicated on an act of generosity? Of, even, communion? Read me! says *New Looks at Italian Opera*. Check me out! exhorts *Listening to Catnip*.

1984. I'd never read it. But a chance glimpse in the "recommended" section at Adobe in 1990, and I've never really looked at anything the same way since.

I hope Adobe makes it, in whatever form. "In 10 or 20 years," said Rebecca Solnit, "you guys are gonna be like, 'Oh, you moved here after Adobe books? I remember Andrew's old Adobe books.'"

"Start stocking up on memories of what used to be."

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# MISSION LOCAL

local news for a **global** neighborhood

## Adobe Books Pulls Off Funding Feat to Survive as Co-op

By [Erica Hellerstein](#) | Mar 18, 2013



On March 14, after weeks of uncertainty, Adobe Books pulled off a last-minute feat of survival.

One day before the deadline of midnight on March 15, the secondhand bookshop hit \$60,000 in its all-or-nothing Indiegogo crowd-funding campaign to save the store, which has been struggling due to substantial rent hikes and other financial difficulties.

Members of the Adobe community had braced themselves for the deadline, a time stamp that would likely define the store's fate. The money would help pay for a pending rent increase that, based on market rates, would bump the rate up to between \$6,000 and \$8,000 a month — thousands more than the the current \$4,500 per month.

Community members launched the campaign as part of a larger project to change the store's business model from a sole proprietorship to a cooperative.

The fundraising was a feat for supporters, who aren't particularly wealthy, according to Adobe owner Andrew McKinley. Despite several large contributions — including one for \$5,000 — most of the funds came from small donations, according to cooperative member Calgano Cullen.

"The bookstore would die without local community support," McKinley said, crossing his arms and nodding as he stood outside Public Works during one of the store's numerous fundraising events. "It's not like a bunch of rich artists are saving this store."

The campaign's success means that, at least for now, Adobe will stick around. If it can't afford to stay at the current 16th Street location — a homey, beatnik-esque shop wedged between Valencia and Guerrero — it will move to a space nearby. What's important is its continued existence, supporters say.

Higher rent isn't the only reason Adobe was threatened with closure, however.

"Adobe as it is, as much as we love it, doesn't make any money," Cullen said. "We want to take what we love about it, being a community center, and change it to be a business that could be sustainable."

What's happening at Adobe isn't an isolated event, said Brett Lockspeiser, a co-op member who is working on the store's budget and finances. Secondhand bookstores throughout the country are struggling. Between 2002 and 2011, the number of independent bookstores registered with the [American Booksellers Association](#) dropped [from 2,400 to 1,900](#). If independent booksellers are to survive, they have to get creative and develop new models such as Adobe's plan to transition into worker-consumer co-op.

Even those who support independent bookstores recognize that revenue losses at stores like Adobe are in part due to their own consumption habits.

"I'm part of the problem," said Tim Kaihatsu, an Adobe customer of nearly two decades. "I purchase e-books. Places like this are going out of business because of people like me."

Adobe has always been an old-fashioned bookstore, with no computerized inventory and no online presence. The space itself is difficult to navigate. Books are scattered everywhere: crammed into wooden shelves, stacked on top of glass tables, shoved into sagging cardboard boxes.

McKinley acknowledges that the store can't survive as it is. The traditional used bookstore model isn't sustainable with the rise and reign of online bookselling giants like Amazon. It's

easier to browse online than in a bookstore, lowering the demand for actual retail space. Consumers' inclinations to buy and collect books have declined.

Under Adobe's proposed cooperative model, community members would buy tiered memberships of \$10, \$15 and \$30 a month and receive discounts, free events, and art subscriptions in return. McKinley would no longer own the store, but would continue searching for secondhand books at flea markets, garage sales, thrift stores, library sales, book auctions and other bookstores — an activity he candidly describes as one of his "greatest thrills."

The cooperative plans to expand the store's art and merchandise component by selling products such as cards, blank books, maps and T-shirts. It will reassess inventory and get rid of items that haven't sold in years. And under the new model, the shop will sell books online and sell new books in addition to secondhand ones. Lockspeiser says Dog Eared Books on Valencia Street is a great example of a successful bookstore that sells both new and used books.

The co-op's goal, according to its Indiegogo [campaign page](#), is to "develop a new Adobe that is everything we love about the old Adobe and more — with a sustainable business plan that can become a model for other efforts like ours to keep culture, the arts, and small businesses alive in our communities."

For customers like Kaihatsu, Adobe has occupied an important place in the Mission. On a recent evening he hovered inside the shop's checkered walkway, snapping pictures with an old-fashioned camera. A history teacher and longtime Adobe patron, Kaihatsu dropped by the store after he heard it might close.

He stared at a cluster of pictures of Adobe supporters and pondered what it would mean if, after 25 years, the store shut its doors. "If it really does close," he said, gesturing toward a stack of tattered secondhand books inside, "my God, what a loss."

Kaihatsu wasn't the only one troubled by the financial crisis; when the store's supporters heard about the increased rent and potential closure, they were stunned. Many had been frequenting the place for years and saw it as not only a bookstore but a space to share ideas, creative energy and thought.

"Adobe has been such an important part of our lives as artists, writers, book lovers and Mission dwellers," reads an excerpt from the "Who We Are" section of the Indiegogo campaign, "not only for the books, but for the impromptu events and gatherings, the gallery featuring local artists, the discussions, friendships and connections it has nurtured among us and the generous, welcoming spirit of the place — that we couldn't see the Mission without it."

By Monday, March 11, with just four days to go, the campaign still needed to raise \$20,000. Cullen said she was unsure whether the group would be able to hit its mark. "At the beginning, I

had my doubts,” she confessed. But that uncertainty quickly faded. “It’s amazing to me, in the past couple weeks we’ve gained so much support,” she said. “It’s just been amazing the amount of people that have really supported us. Now the campaign page has 1,700 likes on Facebook.”

And those likes translated. But even though the campaign reached its goal, it’s uncertain whether Adobe will be able to stay afloat after the \$60,000 runs out, or if the collective will serve as a lucrative business model for the store.

Cullen says the transition will happen slowly and cautiously.

“The thing I want people to be aware of is that we’re going to take our time in deciding exactly what changes we make and how we’re going to run the business,” she said. “We’re going to take our time and respect the huge task that we have in front of us, and try and make the most out of this campaign and ensure that Adobe’s around for a long time.”





# MISSION LOCAL

local news for a **global** neighborhood

## The New Adobe Books & Arts Cooperative Opens on 24th St.

By Marta Franco | Jul 1, 2013



*The Adobe Books sign is displayed on the sidewalk in front of the store's new location on 24th Street.*

Adobe Books is back. The popular bookstore that operated on 16th Street for 25 years has relocated to 24th Street, 3130 24th Street to be exact. And seeing the line outside two hours before opening time this morning, it's already back to business as usual.

A rent increase forced Adobe Books owner Andrew McKinley to close on 16th Street approximately two weeks ago. After months of planning, the bookstore has reopened but it's now run like a cooperative with 13 members.

"The old one was a home, Manager Christopher Rolls said referring to the old location, "but we can't duplicate that, so we had to create a new home."

<https://missionlocal.org/2013/07/the-new-adobe-books-arts-cooperative-opens-on-24th-st/>

Inside, Maximilian Godino, a cooperative member, took a picture of the first customer of the day while McKinley invited people to taste donuts he had brought in.

In between customers, Godino read Delfina Vannucci & Richard Singer's *"Come Hell or High Water: A Handbook on Collective Process Gone Awry,"* a book about collectives published by the anarchist publisher AK Press.

Just like at the 16th Street location, the bookstore has an art gallery in the back. There will be an opening party for the exhibition "We Had Nothing To Do And We Did It," curated by Calcagno Cullen, on July 13 and the show will run on August 23.

# SFGATE

## After nearly closing, Adobe Books turns over a new page

By [Carolyn Said](#)

Published 3:50 pm PST, Tuesday, December 30, 2014

Andrew McKinley is a bohemian eccentric, not a dollars-and-cents businessman. His convivial spirit, a throwback to more-idealistic times, permeates Adobe Books, the funky shop and cultural hangout he started a quarter century ago — and almost lost last year. “Over the years, Adobe turned into something more than a commercial business,” McKinley said. “It developed a character, a depth you don’t see in most stores.”

As real estate boomed all around Adobe’s 16th and Valencia location, a new landlord had threatened to double Adobe’s \$4,000 monthly rent by last summer. McKinley was ready to shut down, weary of “the squeeze between rising rents and diminishing book-selling income,” he said in a handwritten essay (he doesn’t own a computer). Adobe, the last of five bookstores that once flourished on a single block, was on the brink. But then authors, artists and book lovers — who for years had held readings around Adobe’s ramshackle shelves, discovered gems in its overflowing collection and found a haven on its weathered couches — stepped up.

They raised \$60,000 on crowdfunding site Indiegogo, formed a cooperative and found a new storefront location on 24th Street. The \$5,000 monthly rent, three-year lease (with option to renew for another five) and friendly landlord give them hope for the future. “It’s a phoenix from the ashes,” said manager Chris Rolls, now the only paid employee. A dozen co-op volunteers shelve books, ring up customers, and handle cleaning and bookkeeping. McKinley volunteers as a book buyer, seeking out uncommon titles, books in Spanish and poetry.

For McKinley, the new locale represents a homecoming of sorts. “Twenty-fourth is one of the first streets I saw in San Francisco,” he said. “When I was 11 years old, my mother

took me there (from their Berkeley home) to Casa Lucas to buy guava paste; she's from Chile and liked to seek out Hispanic foods." That grocer is still going strong two blocks away.

### **Three milestones**

A genial man who remains the heart and soul of the place, McKinley welcomed guests to a midsummer party to celebrate three milestones: the store's 25th anniversary, its first year in its new location and his 57th birthday. The co-op members swathed the storefront in aluminum foil and hung silver banners throughout the funky interior, a nod both to the silver anniversary and Andy Warhol's Silver Factory.

Wearing a neon-white Andy Warhol wig, a beatific grin wreathing his rotund face, McKinley exchanged hugs with dozens of vintage-clad well-wishers while a disc jockey spun vinyl records from the '50s and '60s — the Zombies, Marv Johnson, the Dixie Cups.

The reborn used bookshop, a third of its previous size, feels like a neighbor's comfy living room. Its 50 shelves house gently worn classic fiction and volumes on modern art, erudite philosophy and leftie icons (a whole shelf is devoted to Noam Chomsky and friends). A backroom gallery showcases paintings, drawings and sculptures, and hosts frequent pop-up events. "Now the store appeals to people's eyes more," McKinley said. "It's cleaner and leaner; better run in all the business senses."

McKinley has no regrets about no longer running the show. "The responsibilities of the revenues and payments and bills are shared now," he said. "I can really focus on just the books and the arts."

Adobe's relocation wiped out McKinley's modest income, though. The new store doesn't generate enough money to pay him a salary. "I'm buying antiques and silver, all sorts of things, just to resell them," he said. "I'm a secondhand man: I've always been so, but even more now."



Three other bookstores — Press: Works on Paper, Modern Times Bookstore Collective and Alley Cat Bookstore — have set up shop within a two-block range on 24th, now dubbed Bookstore Alley.

### **Tourist destination**

Tourists are a steady presence. Some discover the store en route to Balmy Alley, a striking collection of Chicano outdoor murals two blocks away.

“I think we’ve caught a golden point in the evolution of 24th Street,” McKinley said. “Hopefully our presence makes a stand for a more-intimate and personal type of business rather than a chain or a bar or a sexy restaurant. It’s not the most lucrative thing to have, but it’s essential to San Francisco to have stores like this, and they’re disappearing all the time.”

Ironically, when Adobe first opened on 16th Street, “We were looked on as the gentrifiers of the old neighborhood,” McKinley said. “In the end, we (became) the victims of gentrification. Maybe now we are the gentrifiers again.”

*Carolyn Said is a San Francisco Chronicle staff writer. Email: [csaid@sfchronicle.com](mailto:csaid@sfchronicle.com); Twitter: @csaid*

### **Editor’s note**

This story is part of “A Changing Mission,” a special Chronicle report on a neighborhood in transition. For more stories, photos and videos about the Mission District, visit [\*\*www.sfchronicle.com/the-mission\*\*](http://www.sfchronicle.com/the-mission).

## **ADOBE BOOKS AND ARTS COOPERATIVE**

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San Francisco Chronicle

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NY Times

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San Francisco Chronicle

2014

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Bay Area Now 7 (BAN7)

October 1, 2014

<https://www.youtube.com/watch?v=OZH5KdOiyGY>

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San Francisco Chronicle

December 30, 2014

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SF Weekly

October 7, 2015

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2017

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Mission Local

October 17, 2018

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SF Weekly

May 8, 2019

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Create Equity

November 11, 2013

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SAN FRANCISCO

OFFICE OF SMALL BUSINESS

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

OFFICE OF SMALL BUSINESS  
REGINA DICK-ENDRIZZI, DIRECTOR

## Legacy Business Registry

# Application Review Sheet

*Application No.:* LBR-2019-20-006  
*Business Name:* The Ha-Ra Club  
*Business Address:* 875 Geary Street  
*District:* District 6  
*Applicant:* Tom Whalen, Owner/Partner/Member  
*Nomination Date:* August 15, 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

875 Geary Street from 1956 to Present (63 years)

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

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

**NOTES:** N/A

**DELIVERY DATE TO HPC:** August 19, 2019

Richard Kurylo  
Program Manager, Legacy Business Program





Member, Board of Supervisors  
District 6



City and County of San Francisco

**MATT HANEY**

August 15, 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 have the privilege of nominating the Ha-Ra Club, located at 875 Geary Street in the Tenderloin, for San Francisco's Legacy Business Program.

The Ha-Ra Club was opened on February 1, 1956, by Ralph Figari (1921-1989), a boxer, and Henry "Hank" Hanestad (1917-1975), a wrestler. The name comes from a combination of Hank and Ralph, Ha-Ra. With the closure of the Gangway at 841 Larkin Street in 2018, the Ha-Ra Club has become the neighborhood's longest running bar. Its founding by a boxer and a wrestler also emphasizes the historical identity of the Tenderloin as the location of the city's alternative, or "gritty," places located away from the polite society of adjacent Nob Hill.

Since 2015, the Ha-Ra Club has been run by a new management group that has fully embraced the historical significance of the bar and has restored much of the interior. The Ha-Ra Club was established as a bar for the immediate community and continues to serve locals who live in the Tenderloin. The crowd continues to be eclectic, drawing construction workers from nearby projects; musicians from the Great American Music Hall; nearby bar and restaurant workers; and lawyers, students, and workers on their way home from Civic Center and the Financial District.

Please contact Tom Whalen, (415) 673-3148 [haraclubsf@gmail.com](mailto:haraclubsf@gmail.com), to inform them of their nomination.

Thank you for your consideration,

Matt Haney

A handwritten signature in blue ink, appearing to read "Matt Haney", with a stylized flourish extending from the end.

## 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.

<b>NAME OF BUSINESS:</b>		
The Ha-Ra Club		
<b>BUSINESS OWNER(S) (identify the person(s) with the highest ownership stake in the business)</b>		
Tom Whalen, Richard Wentworth, Scott Broccoli		
<b>CURRENT BUSINESS ADDRESS:</b>		<b>TELEPHONE:</b>
875 Geary Street San Francisco, CA 94109		(415) 673-3148
		<b>EMAIL:</b>
		haraclubsf@gmail.com
<b>WEBSITE:</b>	<b>FACEBOOK PAGE:</b>	<b>YELP PAGE</b>
harasf.com	Ha-Ra Club	Ha-Ra Club

<b>APPLICANT'S NAME</b>	
Ha-Ra Club - Tom Whalen	<input checked="" type="checkbox"/> Same as Business
<b>APPLICANT'S TITLE</b>	
Owner/Partner/Member	
<b>APPLICANT'S ADDRESS:</b>	<b>TELEPHONE:</b>
875 Geary Street San Francisco, CA 94109	( [REDACTED] )
	<b>EMAIL:</b>
	haraclubsf@gmail.com

<b>SAN FRANCISCO BUSINESS ACCOUNT NUMBER:</b>	<b>SECRETARY OF STATE ENTITY NUMBER (if applicable):</b>
1017344	47-4532464

<b>OFFICIAL USE: Completed by OSB Staff</b>	
<b>NAME OF NOMINATOR:</b>	<b>DATE OF NOMINATION:</b>

## 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
875 Geary Street	94109	2/1/1956
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	2/1/1956-present (63 years)	

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

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

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.

*Tom Whalen*

Name (Print):

*2/3/19*

Date:

*Tom Whalen*

Signature:

## **THE HA-RA CLUB**

### **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 Ha-Ra Club (the “Ha-Ra”) was opened on February 1, 1956, by Ralph Figari (1921-1989), a boxer, and Henry “Hank” Hanestad (1917-1975), a wrestler. The name comes from a combination of Hank and Ralph, Ha-Ra.

The bar is located at 875 Geary Street in the Tenderloin neighborhood. Hank and Ralph opened the club after purchasing the Sarong Club, a bar which had operated at this address since 1943. For a long time it was thought that the Ha-Ra Club opened on February 1, 1947 (this date is stamped into the concrete entryway), but records indicate that the Sarong Club remained at this location until 1956, and Ralph Figari was affiliated with another bar, The Valley Club, located only two blocks north at Sutter and Larkin Streets until 1956.

Sometime in the 1960s, Hank left the partnership, and the Ha-Ra Club was owned solely by Ralph Figari until 1987 when he passed the bar on to his son, Rick Figari. Rick owned the business until 2015 when it was sold to a new ownership group consisting of Richard Wentworth, Tom Whalen, and Scott Broccoli. Since its opening in the 1950s, the Ha-Ra has served the Tenderloin as a local bar. Its neon sign is now a recognized feature of the neighborhood and its interior has been restored to reflect the business’s long history. With the closure of the Gangway at 841 Larkin Street in 2018, the Ha-Ra Club has become the neighborhood’s longest running bar.

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

The Ha-Ra Club has not ceased operations for any significant amount of time since it opened in 1956.

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

The business is not technically 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. However, ownership of the Ha-Ra Club passed from one of the founders, Ralph Figari, to his son, Rick Figari.

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

Since 2015, the business has been run by a management team consisting of Richard Wentworth, Tom Whalen, and Scott Broccoli. The new ownership group recognizes the historical significance of the bar and has restored much of the interior.

The ownership history of the Ha-Ra Club is as follows:

1956 to 1960s:	Henry “Hank” Hanestad and Ralph Figari
1960s to 1987:	Ralph Figari
1987 to 2015:	Rick Figari
2015 to Present:	Ownership group consisting of Richard Wentworth, Tom Whalen, and Scott Broccoli

**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 Ha-Ra Club is located within a storefront of a 1922 Spanish Colonial Revival building designed by Sylvain Schnaittacher. This building, which stretches from 869-883 Geary Street, is a contributing building in the Uptown Tenderloin Historic District listed in the National Register of Historic Places (id# 08001407) and on the California Register of Historical Resources. The circa 1984 survey by the Foundation for San Francisco Architectural Heritage (today, San Francisco Heritage) finds that the building has ‘Contextual Importance.’

The building’s stucco facade features ground floor commercial spaces, a row of paneled-glass windows (since painted), and highly decorative sculptural stucco with shields, cartouches, and finials in a Spanish Baroque style, rising to a simple parapet. Curved brick walls trimmed with neon have replaced 875 Geary’s original glass storefront. These curved walls are a signature element of the Ha-Ra Club, along with its neon blade sign topped with a flashing neon martini glass and a backlit “Cocktails” sign over the entryway.



## **CRITERION 2**

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

In its over 60 years of business, the Ha-Ra Club has been a local bar that serves the surrounding community. When the Ha-Ra was first established, the Tenderloin was at the center of San Francisco nightlife, offering a variety of entertainment with its clubs, bars, illegal gambling houses, and bordellos. the Ha-Ra Club's neon blade sign is a lasting reminder of what would have been common throughout the Tenderloin, attracting visitors to the area's dense collection of restaurants, bars, and clubs. In the years before the city shut-down the illegal gambling rooms in the Tenderloin, a number of bars like the Ha-Ra Club offered such a service in back rooms. While the Ha-Ra's back room and buzzer system to discreetly allow customers entry has been removed, its presence demonstrated the reality of illegal gambling commonly found in the bars of the Tenderloin into the 1950s. The city's crackdown on "vice" in the 1940s and 1950s severely affected bars in the area, many of which closed after continual raids.

The founding of the bar by a boxer and a wrestler also emphasizes the historical identity of the Tenderloin as the location of the city's alternative, or "gritty," places located away from the polite society of adjacent Nob Hill. Hank and Ralph's personal history in boxing and wrestling was a draw to others involved in these sports, and this clientele provided a number of the bar's early regulars.

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

The Ha-Ra Club is a stop on Del Seymour's Tenderloin tour, where he relates the history of the bar. It is also a stop on Al Barna and Randall Ann Homan's San Francisco Neon tour. In 2005, the bar hosted an event for the sixth annual LitQuake festival that featured readings from the anthology San Francisco Noir.

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

The Ha-Ra Club is among the 100 businesses listed by San Francisco Heritage in its online guide "Legacy Bars and Restaurants," and the accompanying interactive map; this list was created as a tool to recognize and safeguard the intangible heritage of San Francisco. The "Legacy Bars and Restaurants" project inspired the creation of the San Francisco Legacy Business Registry in 2015.

The Ha-Ra Club and its signature neon sign were featured in the book *San Francisco Neon, Survivors and Lost Icons*, by Al Barna and Randall Ann Homan. Barna and Homan, joined by Tom Downs and Eric Lynxwiler, have established "San Francisco Neon," an advocacy organization for

the preservation of neon signs, and the Ha-Ra Club sign is featured on their website (<https://sfneon.org/projects.html>).

The Ha-Ra Club is also a favorite stop for Eddie Muller, the "Czar of Noir," who is the President of the Film Noir Foundation, runs the San Francisco Noir Film Festival, and hosts a noir series on Turner Classic Movies. Eddie Muller was introduced to the bar through his father, of the same name, who was a sportswriter for the San Francisco Examiner and "the dean of West Coast boxing writers." Eddie Muller Sr. likely became a regular at the Ha-Ra Club due to the boxing background of Ralph Figari.

The bar has also been featured in a number of guides to dining and drinking in San Francisco and is often among the top contenders for lists of "the best dive bars in San Francisco." A long-time bartender, Carl Kickery, helped make the Ha-Ra notorious among tourists and locals for the ornery, no-nonsense service that some bars and restaurants curate.

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

Not applicable.

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

The new management has invested in the bar to serve the community and to extend its long-time presence in the neighborhood. Awareness of the bar's history and its reflection of the neighborhood's history and residents is important to the current ownership. The bar's staff have all been taken on Del Seymour's Tenderloin Walking Tour to help instill that connection. Some changes to the bar have included better lighting along the street and installing security cameras. This was done after speaking with local law enforcement about best practices for increased safety and minimizing noise levels. These changes were done in part to make the street more inviting, to increase foot traffic, and to retain regulars from the community, making the Ha-Ra Club an appealing community bar that draws locals and tourists and is inviting to passing pedestrians. The Ha-Ra's management also tries to support other local businesses in the Tenderloin when parties and events require catering or additional services.

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

The Ha-Ra Club was established as a bar for the immediate community and continues to serve locals who live in the Tenderloin. The crowd continues to be eclectic, drawing construction workers from nearby projects; musicians from the Great American Music Hall; nearby bar and restaurant workers; and lawyers, students, and workers on their way home from Civic Center and the Financial District. The Gangway's regular clientele have also begun to relocate to the Ha-Ra Club following the Gangway's closure in January 2018.

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

The building that houses the Ha-Ra Club is a contributing building in the Uptown Tenderloin Historic District listed in the National Register of Historic Places and on the California Register of Historical Resources. The neon blade sign over the entryway is a significant object associated with the business.

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

If the Ha-Ra Club were to close, the Tenderloin would lose an increasingly rare visible and tangible connection to its past. The Tenderloin's difficult history with the anti-vice crusades of the 1950s and the subsequent disinvestment in urban areas of the 1970s and 1980s makes the survival of the Ha-Ra Club even more surprising. The current management has ensured that the Ha-Ra Club is attracting and retaining a new group of regulars that live and work in the Tenderloin, making this neighborhood bar an asset and a meeting-place for the community of the Tenderloin.

### **CRITERION 3**

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

The Ha-Ra Club's Geary facade, with its original neon blade-sign and curved brick walls, has remained largely unchanged over the decades and welcomes guests today just as it did in the bar's earliest years. When entering the bar, patrons step over a concrete slab that bears what was believed to be the opening date of the Ha-Ra Club: "February 1, 1947;" however it is unknown when this panel was added and records indicate that the Sarong Club remained at this location until 1956.

The interior has a number of original elements from original wood floors, reproduction red flocked wall paper, a brick back bar, and an original wooden bar made by Brunswick-Balke-Collender (likely dating from the late 1880s, and installed in this location in the 1940s when it was the Sarong Club). Many of the bar's objects date from its early days as the Ha-Ra: a historic phone booth has been creatively made into a photo booth, a vintage refrigerator (from when city laws required bars to serve food) has been made into a media cabinet, vintage lamps found in the basement sit on the bar, and original wall sconces that can be spotted in the black and white photos of the Ha-Ra's one-year anniversary still grace the walls, along with a zenith tube TV from the 50s, an oil painting by artist Larry "Vincent" Garrison, and the original front door, which has been reinstalled in the rear of the bar as a service door. The interior has been decorated with photos from the bar's 1-year anniversary, as well as contemporary issues of the Tenderloin Times. A pistol that was found loaded behind the bar during renovations, has been framed and mounted behind the bar as a reminder of the bar's and the neighborhood's more dangerous days.

**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)**

Ha-Ra Club has always been a bar for the community. It's a clean, no frills bar that aims to attract and retain its regulars and invite new visitors. The bar's ownership knows its history and has demonstrated a commitment to retaining the historic features not only of the facade, but also of the interior.

**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.).**

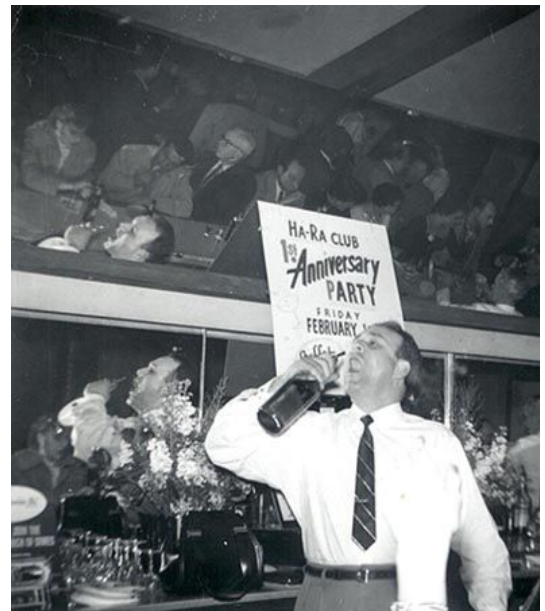
As a contributing building within the Uptown Tenderloin Historic District, the building that houses Ha-Ra Club, 869-883 Geary Street, is contextual in its massing, design, and use, and adds to the significance of the Tenderloin's history.

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

Documentation that demonstrates the business has been a bar for 30+ years is included in this Legacy Business Registry application.

**Ha-Ra Club Legacy Business Application**  
**Section 5: Supplemental Historical Documents**

**February 1, 1957**  
**1-year Anniversary Party of the Ha-Ra Club**





# 1957

## Polk's San Francisco City Directory

370 Sanchez  
Figari Anita M Mrs cash First Calif r21 Neptune  
" Antonio A r78 Kempton av  
" Caesar (Dorothy) (California Evergreen Nurseries) r  
Millbrae  
" David J (Evelyn D) (California Evergreen Nurseries)  
h78 Kempton av  
" Gary nurserymn California Evergreen Nurseries r  
Burlingame  
" Jas B (Margt F) h2849 SanBruno av  
" Marshall B (Della M) ins broker 444 California R514  
r Mill Valley  
" Ralph (H A-R A Club) h1140 Sutter apt 207  
" Steven P (Anita M) meat ctr Muscat Bros Mkt h21  
Neptune  
" Wm (May C) master mariner United Towing Co h561  
Staples av  
" Wm V (Rita T) towboat pilot Red Stack Towboat Co  
h462 Urbano dr

# 1958

## Polk's San Francisco City Directory

**GEARY—Contd**  
401 Vacant  
402 Emcken Carl C Δ TU 56741  
403 May Lois Δ PR 56309  
404 Outhet Dorothy  
405 Pullar Cath Mrs  
406 Duncan A Don Δ PR 58009  
407 Azalde Rebecca Mrs Δ PR 62627  
408 Plenick David  
501 Caton Violet  
502 Niederer Anita  
503 McMurtrie John  
504 Hibberd Geo  
505 Gilliam John  
506 Vacant  
507 Anderson Carl  
508 Stonehocker Lucille Δ TU 51822  
600 Clark Donald  
**Street continued**  
868 Cashway Market gro Δ GR 49841  
Cashway Meat Mkt Δ OR 31306  
Cashway Prod  
869 Romero's Tamale Cafe  
Δ GR 48836  
871 Duchesa Beauty Salon  
Δ TU 59882  
875 Ha-Ra Club Δ OR 33148  
Fargari Ralph Δ OR 35882  
876 Vacant  
882 Livesay Theron F Δ OR 31122  
Oeskowski Eddie Δ PR 57669  
881 I C Sales Co men's clo mfrs  
Δ GR 49565  
886 Eppler's Bakery Δ OR 38700  
887 Ideal Creamery restr Δ TU 59588  
889 Anglo Swedish Massage  
Δ TU 52746  
889 Jones Kenneth R Δ PR 64594  
Miller Lyle Δ PR 66058

**c. 1984**

**Tenderloin Survey by the Foundation for San Francisco Heritage  
(today, San Francisco Heritage)**



Courtesy of the SF Heritage Archive

**c. 1987 – 2015**

**Memorabilia from Rick Figari's ownership of the Ha-Ra Club**



Both images, see: [inflectionbylight.blogspot.com](http://inflectionbylight.blogspot.com)

<https://sf.eater.com/2010/12/15/6707155/a-bourbon-at-ha-ra-club>

**EATER**

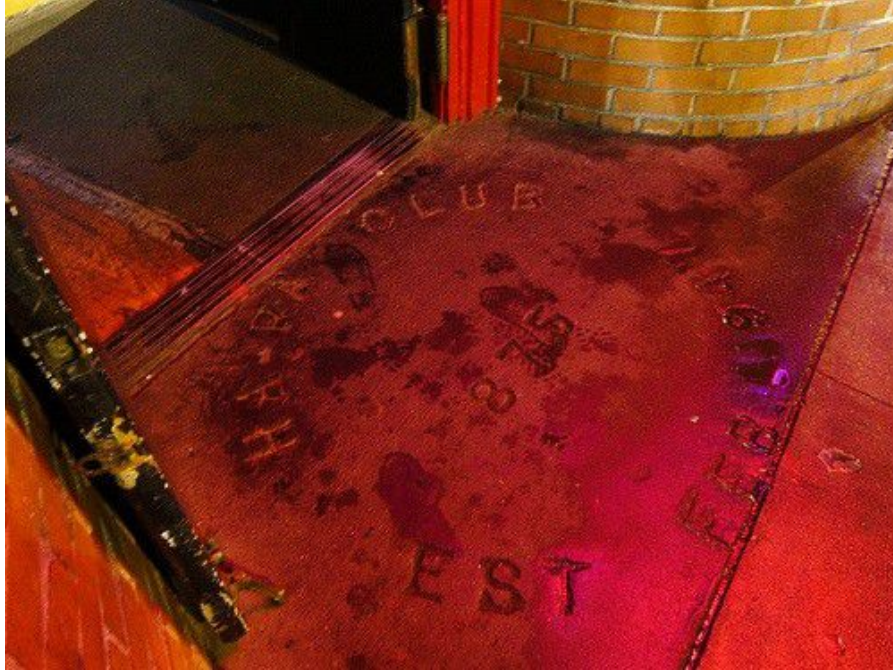
# A Bourbon At...Ha-Ra Club

by [Carolyn Alburger](#) / [@CarolynAlburger](#) / Dec 15, 2010, 4:30am PST





<https://sf.eater.com/2010/12/15/6707155/a-bourbon-at-ha-ra-club>



[Photo: [Jennifer Yin](#)]

Nestled on the corner of a pretty tough Tenderloin block — on Geary between Hyde and Larkin — Ha-Ra is a well kept, yet homely...ready to serve you up a long bourbon pour to help wash down the bite of over-salted and over-cooked Tenderloin you just took to get there.



<https://sf.eater.com/2010/12/15/6707155/a-bourbon-at-ha-ra-club>

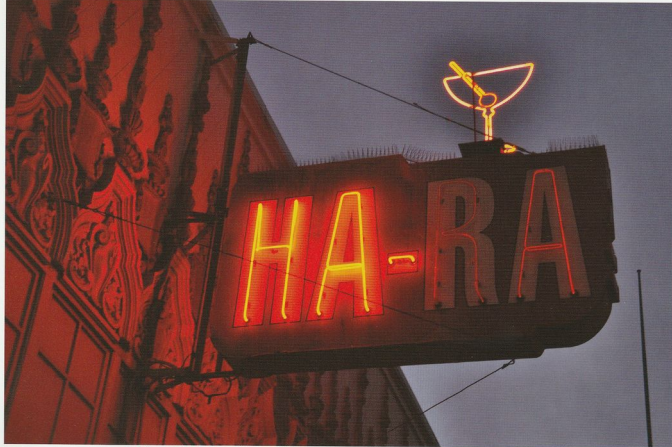
*A Bourbon At?is sponsored by our friends at [Basil Hayden's Bourbon](#). Basil Hayden's is handcrafted, light-bodied and aged longer with twice as much rye to produce an incredibly approachable, sophisticated and luxurious bourbon. It's spicy. Unexpected. And full of potential. Just like your plans tonight.*

Ha-Ra was opened in 1947 by the same family that owns the bar today. And along these lines, the place feels like it's a home — better yet, the basement of a home. With a little imagination you can see it as one of those vintage late 70's/early 80's game room basements with low ceilings, a pool table, sports photos all over the walls (in this case, boxing photos), TVs playing sports, a loaded juke, and a wooden cabinet full of bourbon in the corner. The only thing the place is missing is shag carpet and a generous stash of stogies and Chex Mix. Cheap thrills and no frills, that's Ha-Ra for you. Have no fear of the Tenderloin. Even the dive bars can be clean, safe and friendly.

*-Eddy El Espia*

# 2014

## *San Francisco Neon: Survivors and Lost Icons*



875 Geary Street

2014 AB

### Foreword

Until I saw this book for the first time, I had always thought of the Ha-Ra as a cold, cranky sort of place run by Carl, a barman (now retired) well known for his grumpiness. Somehow I had failed to appreciate what a good name Ha-Ra is for a bar. It's something better than hurrah, and easier to spell. All it took for me to finally get it was Al Barna seeing it, clicking his camera's shutter, and coming back a bit later to shoot it again from the other side. This thorough flip-side effect also captures the interesting fact that, due to some faulty wiring, the sign's choked neon halfheartedly laughs at you ("Ha") if you're approaching from one direction, and waits until you have passed the place before it kicks in with the cheer ("Ra").

The photos in this book express all of the reasons why neon belongs not in museums (and certainly not in scrap metal yards) but on the roofs of buildings, above doorways, in windows, on signs extending out over sidewalks. Neon is best in context. It enhances a cityscape, keeps a city's spirits up in the wee small hours and in all kinds of weather, casts color on drab pavements, bounces crazy reflections off dark windows, draws the eye upward to where you might not otherwise be looking.

Turning the pages is like rounding corners, each new street view leading the eye towards colorful and irresistible neon. It's a book of photos of signs - but we get much more than the signs. With keen observation comes realization and a deepening appreciation.

Diving in at random, we are confronted with neon beauties we may never have noticed or duly appreciated. On one spread, two pure beauties face one another: The Balboa Cafe sign, an astonishing study of electric color tones crisscrossed by power lines and telephone poles; and its complement, the blue-hued "D's". The latter is a detail from a sign above David's Delicatessen on Geary, which is actually hidden by a low-slung awning. It up nevertheless as a reward for the neon connoisseur leaving no stone unturned. This book will teach you to peer around or beneath every accessory slapped onto a building in recent years, where finer accoutrements may lurk.

Photos can be studied at length for the clues they contain about our city's past and present. The shot of Pop's, on 24th Street, reminds me of some of my dad's old Kodachrome slides taken in San Francisco in the 1950s. The light, the muted colors, the neon martini, the bay windows, and the mesh of electrical wires in the background tell us this corner hasn't changed much in 50 or 60 years.

I'm also partial to the careful study of upper level Chinatown, a neighborhood that rewards the astute observer who frequently casts an eye towards the second and third floor of buildings, where old signs from defunct businesses hang onto brick walls like tattoos of shapely women on an old sailor's arm. Many of these signs are no longer working,

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875 Geary Street

2011 AB

## San Francisco Neon: Historic Sign Network

SAN FRANCISCO NEON  
HISTORIC SIGN NETWORK



HOME PROJECTS ABOUT TOURS EVENTS BOOKS PRESS VIDEOS

### PROJECTS

San Francisco Neon consults and supports on neon restoration projects and designs new neon signs in a vintage style. **Contact us** for neon sign design or restoration consultation. We are proud to be associated with the neon projects below. Click on a photo or project name below to find out more.



Visit San Francisco Neon, for more information: <https://sfneon.org/projects.html>







HA-RA

Q Beauty  
Salon

(415) 921-7375

HOTE

akfast cab

© 1978

WERNER'S  
CIGARS  
LIQUORS

TOW-AWAY  
NO STOPPING

4 P.M. TO 6 P.M.

NO PARKING

6 A.M. TO 8 A.M.

TUES THUR SUN

STREET CLEANING



# 2014

## SF Heritage's Legacy Bars and Restaurants



Ha-Ra Club

875 Geary Street

Type: Bar

Established: 1947

The Ha-Ra Club, located at Geary and Larkin streets, is a Tenderloin neighborhood anchor. Established on February 1, 1947, the Ha-Ra is a no-fuss dive bar. Pro-heavyweight boxer Ralph Figari and pro-wrestler Hank Hanastead first opened the joint, and Ralph's son continues to own and operate it today. Boxing memorabilia on display reminds patrons of the bar's origins. Legendary San Francisco bartender Carl, a fixture at Ha-Ra's, will assure visitors that there are no fancy drinks to be had here. As Carl puts it, the Ha-Ra attracts a blend of regulars, rookies and wiseguys. As one would expect from this beloved dive, the Ha-Ra houses the essentials: liquor, a television, a jukebox, a pool table, and nothing more.

LEGACY PROJECTEVENTS

HAAS-LILIENTHAL HOUSECARDSRESOURCES

San Francisco's Legacy Bars and Restaurants

Learn More About the Legacy Project

Restaurant

Restaurant & Bar

Brewery

Confectionery

Bakery

see: <https://www.sfheritage.org/legacy/#>

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**2015**

## **Coverage of the reopening of the Ha-Ra Club**

The Lush > September 15, 2015 > Ha-Ra Club Reopens in the Tenderloin, All Nice and Freshened Up

# **Ha-Ra Club Reopens in the Tenderloin, All Nice and Freshened Up**

Fellow fans of dive bars, we have a happy story for you (for once). Back in May, we **reported** on the **~HA-RA CLUB~** getting new owners: Scott Broccoli (Ace's, The Pub at Ghirardelli Square, Dobbs Ferry), Tommy Whalen (Ace's), and Wizz Wentworth (formerly Amante). Considering the sorry state the bar was in (empty taps, barely any booze on the shelves, odd hours), it was great to hear how the new ownership cared deeply about restoring the bar with some TLC while honoring its history and soul.

I have been checking in with partner Scott Broccoli over the past few months on progress, and we are happy to report the bar has reopened as of last Friday, and it's looking fine! Broccoli says restoration was like "peeling back an onion," as they discovered layers of the bar dating back to the 1940s. It opened in 1947 as the Ha-Ra (short for Hank and Ralph—the owners were pro wrestler Hank Hanastead and heavyweight boxer Ralph Figari), but prior to that, it was the Sarong Club (1943-1947), which was also a bordello (you'll notice the staircase leading up to the office and storage area now, but previously that's where the brothel was). The hooker history also ties in well with the red velvet brocade wallpaper, a replica of what the bar was originally outfitted in. Broccoli says they looked at many old pictures of the bar for design reference, and installed



*The new Ha-Ra. Photo by Michael David Rose  
Photography courtesy of UrbanDaddy.*



*The bar at the Ha-Ra. Photo by Michael David Rose  
Photography courtesy of UrbanDaddy.*

see: <http://www.tablehopper.com/lush/ha-ra-club-reopens-in-the-tenderloin-all-nice-and-freshened-up/>

<http://www.tablehopper.com/lush/ha-ra-club-reopens-in-the-tenderloin-all-nice-and-freshened-up/>

**tablehopper®**

## Ha-Ra Club Reopens in the Tenderloin, All Nice and Freshened Up

Sep 15, 2015



*The new Ha-Ra. Photo by Michael David Rose Photography courtesy of UrbanDaddy.*



*The bar at the Ha-Ra. Photo by Michael David Rose Photography courtesy of UrbanDaddy.*

<http://www.tablehopper.com/lush/ha-ra-club-reopens-in-the-tenderloin-all-nice-and-freshened-up/>



*The sign at the Ha-Ra (one of my faves). Photo: © tablehopper.com.*

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The pool table is still there (did you know Joe Lewis played pool on that very table in the 1950s?), and you'll notice the vintage lights are still there, too, plus the brick back bar, and the original floor (dating back to 1922) got a good staining and buffing. Some updates include the old phone booth, which is now a mobile phone charging station, and the sound system is hiding inside the vintage refrigerator. There are four TVs, and there will be two keg tables installed, where you can have a five-gallon keg for you and your friends at your own table. One area has room for 10 and another for 15.

<http://www.tablehopper.com/lush/ha-ra-club-reopens-in-the-tenderloin-all-nice-and-freshened-up/>

Some more fun OG facts for you: you'll notice there's a lot more room adjacent to the end of the bar in the back—it ends up there was a (non-original) sheetrock wall installed, creating a room used for liquor storage. Broccoli didn't think it made much sense since there was already plenty of storage. It turns out there were a bunch of buzzers in there, and it was previously a gambling room!

Okay, one more! Behind the bar, you'll see an old Ortgies pistol dating back to 1924 displayed on the wall—Broccoli found it (loaded!) hidden under a cabinet under the register, and now it has a safer spot on the wall.

As for what's being served and poured, look for a good selection of beers (including a fair number of IPAs, as well as beers covering all budgets). Cocktails will be simple but not labor intensive—a cocktail list will be coming soon, and tequila will be a highlight on the shelves.

Broccoli says there's a lot going on in the neighborhood (Huxley, Tender, the gallery scene), and they are all excited to be a part of it. Hours for now are looking like Mon-Fri 3pm-2am and Sat-Sun 10am-2pm. Hurrah for the Ha-Ra! I hope Carl is smiling, wherever he is. 875 Geary St. at Larkin, 415-673-3148.



## TOP 50 DIVE BARS IN SAN FRANCISCO

[illegible]

# SF WEEKLY

## Top 50 Dive Bars in San Francisco

SF Weekly / Wed Sep 14th, 2016 5:35pm



(Dylan Goldberger)

In our vision of Hell, every surface is sticky and every table needs a shim.

Funny how that applies to more than a few dive bars, which we also consider to be the next best thing to paradise.

In spite of the massive changes the 21st century has wrought on San Francisco, there remains a bright constellation of grimy, crusty joints with inches-thick layers of character, like the tree rings of a sequoia that survived one fire after another. As with the Supreme Court's you-know-it-when-you-see-it definition of pornography, the exact parameters of what constitutes a dive are contingent and fuzzy. Some are like de facto

<http://www.sfweekly.com/dining/feature-dining/top-50-dive-bars-san-francisco/>

private clubs, while others serve \$12 craft cocktails to keep the lights on. But many are barely known outside their immediate neighborhoods.

If you want standardization, predictability, and good lighting, go to Starbucks. If you want random adventure, affably cantankerous service, and (mostly) cheap beer, wade into S.F.'s glorious ecosystem of dives. To help you — and, maybe, to help them — we offer the 50 that feel the truest to the spirit of this city, and whose loss we would feel the hardest.

**Aunt Charlie's**  
**The Ave Bar**  
**El Rio**  
**Gino & Carlo Cocktail Lounge**  
**Gold Dust Lounge**

**Ha-Ra Club**  
*875 Geary St.*  
*Tenderloin*

Opened by a boxer and a fireman named Harry and Ray, this haute dive was long run by a well-read curmudgeon named Carl Kickery. (Eddie Muller, San Francisco's own Czar of Noir, called him a "crusty f\*\*k.") Well, that was then, and this is now. On the same block of Geary that's also home to Castle Club and Whiskey Thieves — with The Outsider right across the street — Ha-Ra stands above its peers for executing possibly the best renovation (in 2015) of any 70-year-old bar around. It's louche, it's spacious, and it's got Goose Island on tap.

**Hi Dive**  
**High Tide**  
**Kozy Kar**  
**Last Call**  
**McKenzie's Bar**  
**Molotov's**  
**Mr. Bing's**  
**Noc Noc**  
**Randy's Place**  
**The Sea Star**  
**Specs' Twelve Adler Museum Cafe**  
**Vesuvio**  
**Trad'r Sam**  
**Tunnel Top**

<http://www.sfweekly.com/dining/feature-dining/top-50-dive-bars-san-francisco/>

**Wild Side West**  
**Would You Believe??**  
**Philosophers Club**  
**Horseshoe Tavern**  
**Columbus Cafe**  
**O'Keeffe's**  
**Li Po Lounge**  
**The Stud**  
**Zeitgeist**  
**Bender's**  
**The Cinch**  
**Delirium**  
**The Phone Booth**  
**The Uptown**  
**500 Club**  
**Elixir**  
**Casanova Lounge**  
**Bow Bow Lounge**  
**Kilowatt**  
**Pissed-Off Pete's**  
**The Saloon**  
**The Knockout**  
**Toronado**  
**Shotwell's**  
**St. Mary's Pub**  
**The Peaks**  
**Doc's Clock**  
**Broken Record**  
**Lucky 13**  
**Elbo Room**

# 10 Surprising Restaurants and Bars to Try in San Francisco

By Vox Creative

San Francisco is home to hundreds if not thousands of amazing restaurants. From Michelin-rated high-end dining to delicious fast-casual options, the city is jam-packed full of wonderful places to eat and drink. That said, not all of San Francisco's best eateries have huge signs and menus outside to lure you in — some are even hidden inside of other restaurants and destinations or hidden in plain sight. Here are a few under-the-radar restaurants in SF that are worth a taste.

## 1. Hara Club

*875 Geary St*

*San Francisco, CA 94109*

*(415) 673-3148*

This neighborhood favorite is one of San Francisco's oldest dive bars. Originally opened in 1947, Ha-Ra Club got its name from its original owners Hank and Ralph, a wrestler and a boxer, respectively. Inside, you can order an Elysian Space Dust IPA or a stiff drink and catch the game on one of the Tenderloin watering hole's 4K TVs. Don't miss keepsakes from the original 1940s bar, including a set of boxing gloves and a loaded pistol that was found under the register.

## 2. Nickies

*466 Haight St*

*San Francisco, CA 94117*

*(415) 255-0300*

If you're looking to catch a game in the Haight, Nickies can be a great place to grab a table and some drinks without dropping a ton of cash in the process. The roomy neighborhood bar offers



[www.voxmedia.com/ad/maps/san-francisco-surprising-restaurants](http://www.voxmedia.com/ad/maps/san-francisco-surprising-restaurants)

a brunch menu on weekends and standard bar fare during the week with offerings like jalapeño poppers and chicken wings. It also has a decent cocktail and wine list, as well as some beer options like Elysian Brewing Company that are guaranteed to please even the toughest in your group.

### **3. Mad Dog in the Fog**

*530 Haight St*

*San Francisco, CA 94117*

*(415) 626-7279*

This pub in the Lower Haight has a solid beer list and pub fare of nachos, quesadillas, and chicken wings. Known for its trivia night, Mad Dog in the Fog is also a popular hangout for catching sporting events like football, the World Cup, and the NBA playoffs.

### **4. Holy Mountain**

*1126, 680 Valencia St*

*San Francisco, CA 94110*

*(415) 400-5699*

Holy Mountain is located in the back (and up the stairs) of Hawker Fare, a Lao Isaan eatery in SF's Mission. The bar offers a rotating menu of unique and unusual tiki drinks that pair perfectly with the Thai street food — such as papaya salad, homemade panang tofu curry, and tamarind egg drop curry noodles — being sold below.

### **5. Mission Banh Mi**

*Duc Loi Market, 2200 Mission St*

*San Francisco, CA 94110*

*(415) 551-1773*

If you're looking for banh mi, some of the best in the city can be purchased inside the Duc Loi supermarket on Mission Street. Mission Bahn Mi takes up a small portion of the store's deli

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counter and serves 12 different sandwiches as well as other Vietnamese specialties like spring rolls and pickled veggies. Since it's located in a grocery store, you can also pick up snacks and drinks to round out your meal for a picnic at nearby Dolores Park.

## **6. Counter Offer**

*800 S Van Ness Ave*

*San Francisco, CA 94110*

Tucked in the back of Bender's Bar in the Mission is Counter Offer, a permanent pop-up that serves everything from tater tots to tacos. While it might look like simple bar food given its location, the restaurant's rotating menu has previously included a foie gras burger, hand-dipped corn dogs, and a pizza burger that uses pepperoni pizza for the bun, all expertly prepared on the grill in front of you. Beyond its weekly Instagram-advertised specials, it also regularly offers a delicious mac-and-cheese bar and the best "tot-chos" in town.

## **7. Mission Rock Resort**

*817 Terry A Francois Blvd*

*San Francisco, CA 94158*

*(415) 701-7625*

Located right on the water, the views are as much a draw for Mission Rock Resort as the food. Food options include favorites like crab mac and cheese, braised chicken leg, and an out-of-this-world, soft-shell crab BLT. The restaurant's happy hour features \$1 oysters, and its weekend brunch regularly attracts hungry crowds.

## **8. Gotham Club**

*24 Willie Mays Plaza*

*San Francisco, CA 94107*

Behind the scoreboard at AT&T Park is the Gotham Club, a private bar and restaurant for former and current Giants players and anyone else who wants to pony up for one of the limited memberships. The exclusive space offers diners a members-only entrance to the game, a menu

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with items like lobster dogs and steaks, and cocktails with cubes of ice that resemble baseballs. The space opens well before each game and stays open afterward where members can have a post-game cocktail or try their luck at the restaurant's built-in bowling alley.

## **9. Little Skillet**

*360 Ritch St*

*San Francisco, CA 94107*

*(415) 777-2777*

Some of the best fried chicken in San Francisco can be found inside Victory Hall & Parlor, the home of Little Skillet. An offshoot of the popular restaurant Farmer Brown, customers can get chicken and waffles, Cajun crab cakes, BBQ ribs, and more during lunch and dinner hours. Those who don't have time to sit down can also order food to-go from the restaurant's street window.

## **10. Local Tap**

*600 3rd St*

*San Francisco, CA 94107*

*(415) 814-2257*

While everyone else is piling into 21st Amendment on game day, Local Tap can be a nice alternative to the crowds. The small bar features an assortment of regional breweries, like Elysian Brewing Company, as well as pub fare like chili cheese fries, fried cheese curds, and bowls of chili. When you're done with your pre-game, AT&T Park is just a short stroll away.

## Current Photos















*Cocktails*

875

100  
200  
300

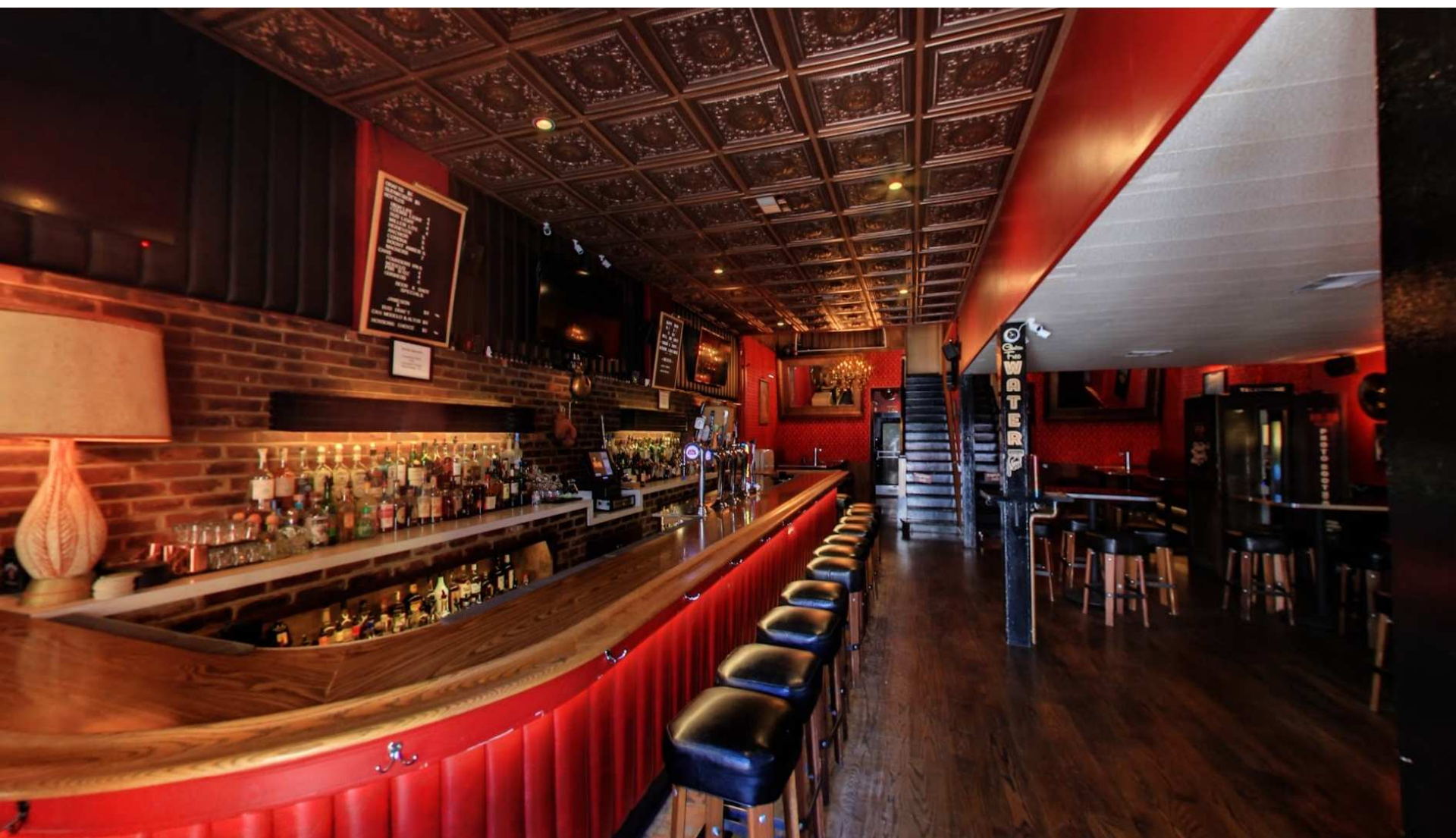
### Current Photos (cont.)







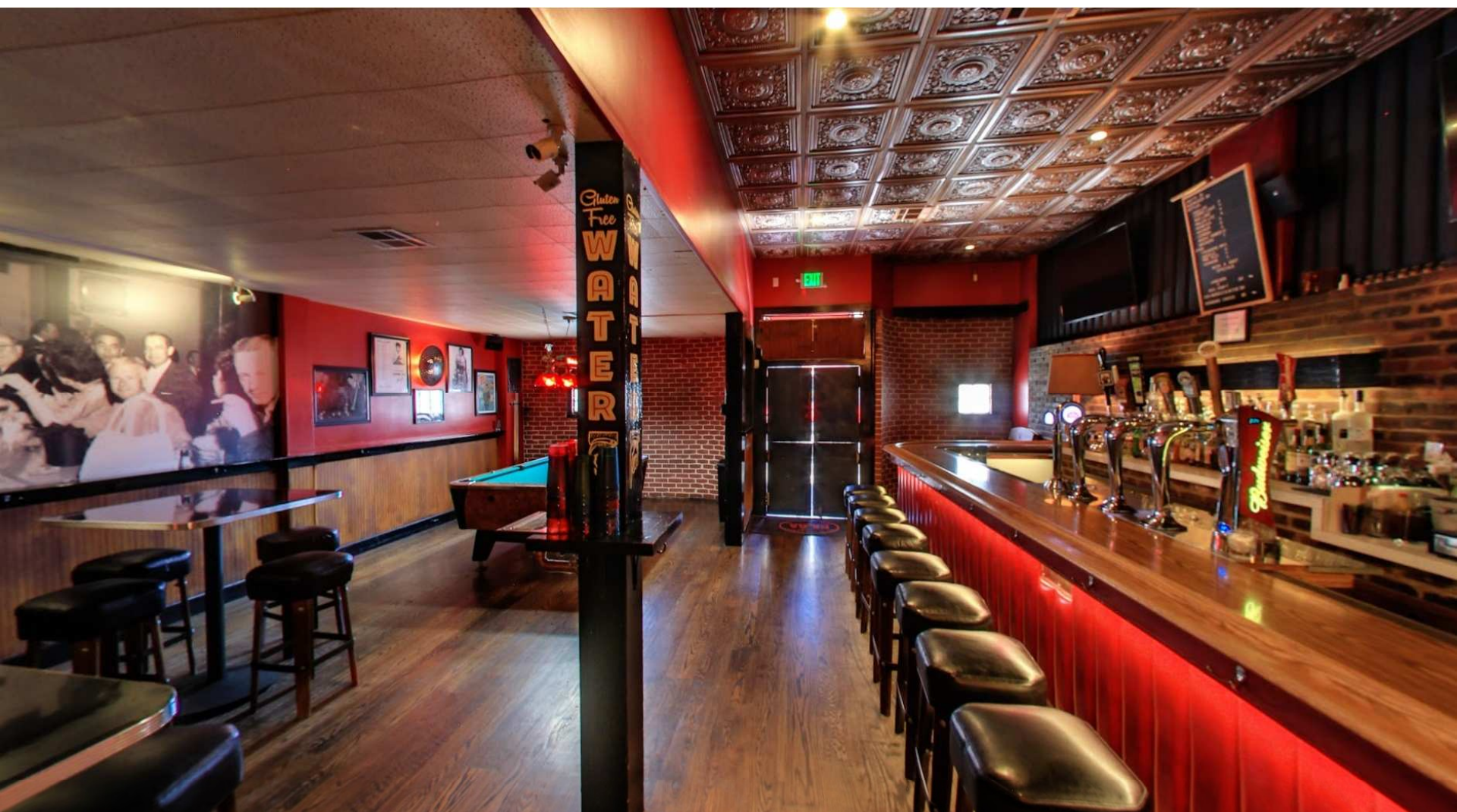


















A photograph showing a section of red wallpaper with a dark, repeating floral or damask pattern. A black rectangular label with a thin white border is placed diagonally on the wallpaper. To the left of the label, a portion of a light-colored, textured surface, possibly a wall or another type of wallpaper, is visible. The lighting is somewhat dim, and the overall image has a slightly grainy quality.

Original  
Wallpaper

Pre 1946

No Confirmation Available



SAN FRANCISCO

OFFICE OF SMALL BUSINESS

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

OFFICE OF SMALL BUSINESS  
REGINA DICK-ENDRIZZI, DIRECTOR

## Legacy Business Registry

# Application Review Sheet

*Application No.:* LBR-2018-19-052  
*Business Name:* Mechanics' Institute  
*Business Address:* 57 Post Street, Suite 504  
*District:* District 3  
*Applicant:* Taryn Edwards, Strategic Partnerships Manager  
*Nomination Date:* April 15, 2019  
*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?       X       Yes                      No

Corner of Montgomery Street and California Street from 1855 to 1856 (1 year)  
110 California Street from 1856 to 1858 (2 years)  
82 Montgomery Street from 1858 to 1863 (5 years)  
529 California Street from 1863 to 1866 (3 years)  
31 Post Street from 1866 to 1906 (40 years)  
99 Grove Street from 1906 to 1910 (4 years)  
57 Post Street from 1910 to Present (109 years)

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

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

**NOTES:** N/A

**DELIVERY DATE TO HPC:** August 19, 2019

Richard Kurylo  
Program Manager, Legacy Business Program



Member, Board of Supervisors  
District 3



City and County of San Francisco

**AARON PESKIN**

佩斯金 市參事

April 15, 2019

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 the Mechanics' Institute for inclusion on the Legacy Business Registry.

Since its founding in 1854, the Mechanics' Institute has contributed greatly to its community in the Financial District and across San Francisco as a library, event space and chess club. The Mechanics' Institute is the oldest library designed to serve the public in the state of California, and runs the oldest continuously operating chess club in the United States. Since the original collection was destroyed in the 1906 earthquake, the library's collection has grown to some 165,000 volumes. Its current home, built for the institute in 1910, is a distinguished example of the work of Mexican-born architect Albert Pissis.

I hope for the Mechanics' Institute's continued success and hereby recommend it for inclusion on the Legacy Business Registry.

Sincerely,

A handwritten signature in blue 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:		
MECHANICS' INSTITUTE		
BUSINESS OWNER(S) (identify the person(s) with the highest ownership stake in the business)		
JENNIFER DESIDERI, ACCOUNTING MANAGER		
CURRENT BUSINESS ADDRESS:		TELEPHONE:
MECHANICS' INSTITUTE 57 POST STREET, SUITE 504 SAN FRANCISCO, CA 94104		((415))393-0108
		EMAIL:
		JDESIDERI@MILIBRARY.ORG
WEBSITE:	FACEBOOK PAGE:	YELP PAGE
MILIBRARY.ORG	MILIBRARY	

APPLICANT'S NAME	
TARYN EDWARDS	<input checked="" type="checkbox"/> Same as Business
APPLICANT'S TITLE	
STRATEGIC PARTNERSHIPS MANAGER	
APPLICANT'S ADDRESS:	TELEPHONE:
MECHANICS' INSTITUTE 57 POST STREET, SUITE 504 SAN FRANCISCO, CA 94104	(415)393-0103
	EMAIL:
	TEDWARDS@MILIBRARY.ORG

SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	SECRETARY OF STATE ENTITY NUMBER (if applicable):
43154	94-1254644

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
Express Building, Corner of Montgomery & California	94104	March 6, 1855
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	June 1855-March 1856	

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
110 CALIFORNIA	94104	Start: March 1856 End: Nov 1858

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
82 MONTGOMERY	94104	Start: Nov 1858 End: April 1863

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
529 CALIFORNIA	94104	Start: April 1863 End: April 1866

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
31 POST	94104	Start: April 1866 End: April 18, 1906

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
99 GROVE	94102	Start: May 3, 1906 End: July 1910

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
57 POST	94104	Start: July 10, 1910 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.

**Taryn Edwards 6/7/19**

Name (Print):

Date:

Signature:



## **MECHANICS' INSTITUTE**

### **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 Mechanics' Institute ("Mechanics" or "the Institute") is a 501(c)(3) nonprofit membership organization governed by a 16-member Board of Directors. It was conceived on December 11, 1854, by a group of mechanics (artisans, craftsmen and laborers) who were dissatisfied with San Francisco's lack of libraries and dearth of educational opportunities for adults. On March 6, 1855, the fledgling Institute was formally arranged as a membership organization with a constitution, slate of elected officers and bylaws. The plan was to host a library, to offer classes and lectures that would teach new skills, to welcome everyone regardless of race or gender and to cost the user as little as possible.

By June 1855, the Institute rented a room on the 4th floor of the Express Building on Montgomery Street at California Street. For the next 10 years, it operated at several addresses before purchasing its current location on Post Street in 1866. There it built a three-story building that functioned as the Institute's offices, lecture hall, library and chess room for the next 40 years. That building was destroyed on April 18, 1906. On May 2, 1906, ground was broken at Larkin and Grove, on land the Institute owned, to build a temporary space to house donations of books made by concerned citizens to replace the Institute's library. By September 1906, the Institute's library and chess tables were back in business. By October, it had resumed offering lectures.

In 1908, the Institute hired architect Albert Pissis to design the Institute's current home at 57 Post Street – a nine story building that was finished in July 1910. The building was declared a local landmark in 1981. It is also a Category I Building according to the San Francisco Planning Department's "Downtown Plan" — the highest status possible — and has been evaluated as eligible for the National Register.

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

The organization had a brief interruption of service after the earthquake of April 18, 1906, that destroyed its building. By October 1906, it had resumed full operation. It has since functioned without any interruptions in service.

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

The business is a nonprofit organization and not a family-owned business.

**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.**

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 57 Post Street is classified by the Planning Department as Category A, Historic Resource Present, with regard to the California Environmental Quality Act. According to the Planning Department, the building is a major landmark designed by Albert Pissis (1852-1914). It's an excellent example of a mixed use building whose internal functions are expressed in the external design. The ground floor with its commercial space and monumental entranceway is surmounted by two floors of well-lit library floors, with offices above that. The marble lobby is decorated with an Arthur Mathews mural<sup>1</sup> and is the endpoint of a very beautiful circular iron and marble stairway. The façade includes an arched, rusticated entry; a frieze; a metope (square space between triglyphs in a Doric frieze); arched windows with key consoles alternating with engaged ionic pilasters; a denticulated band course articulating the division between the second and third stories; a second band course;

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<sup>1</sup> The Mathews mural in the lobby is a single panel. It was commissioned and custom sketched for MI in 1906 to commemorate MI's merger with the Mercantile Association. Then the earthquake of 1906 happened and the project was put on hold. Arthur Mathews was then called around 1912 to head the art department of the Panama Pacific International Exposition (PPIE) so the project was further pushed back. It's believed Mathews didn't commence work on it until 1916 once his expo commitment was fulfilled. The piece was installed on the southeast wall of MI's lobby in the summer of 1917 per MI's board minutes. Some people think the mural was exhibited at the PPIE but that is not likely given its size.



keystones; and a shallow modillioned cornice. The lobby houses a bas relief bronze plaque on its northwest wall executed by F. Marion Wells.<sup>2</sup>

Albert Pissis is one of the most important early architects of San Francisco. Born in Guaymas, Mexico, of French parents, he came to California as a boy in 1858 and graduated from local schools. He studied at the Ecole des Beaux Arts in Paris and traveled extensively in Europe. He returned to San Francisco to become a leader in the western neoclassic revival on the Pacific frontier. He was one of five architects to serve on the advisory committee of the 1915 Pan American Pacific Exposition. He contributed significantly to San Francisco's architectural character. His designs are distinguished by their refinement and sophisticated restraint.

## **CRITERION 2**

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

The Mechanics' Institute is the oldest surviving library in California designed to serve the general population, and the oldest chess club in the nation. In 1855, the Institute began to host free lectures on science, technology and popular culture making it one of the state's earliest educational providers.

Mechanics' Institute has served as a place to explore what it means to be a "citizen" of San Francisco since its earliest days, hosting forums on topics that rocked the day such as whether California should adopt paper currency, the 8-hour labor law and Chinese immigration. Today it continues to host several monthly public discussions on topics relevant to "life" in the San Francisco Bay Area. It further contributes to Bay Area culture through its myriad services such as writers critique groups, book discussion groups, lectures and providing a venue – via rental at a reasonable cost – of its meeting room spaces to various cultural groups that need space to hold their own programs. The Institute's 9-story building is also home to scores of nonprofits.

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

In 1868, the Institute's president was tapped by the Governor to serve in an ex-officio capacity on the University of California's Board of Regents. The Institute heavily participated in the UC's first years, hosting classes for the School of Mechanic Arts at its Post Street location, helping develop the curriculum and sitting on the Board of Regents until 1974. Mechanics' Institute would continue to host classes taught by UC Berkeley faculty through the 1920s. At their peak, these classes saw 1,000 students per year – up to a third of which were women. The success of

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<sup>2</sup> According to MI's records, it commissioned this bust in late January 1896. The bust was cast using the same model that Wells had submitted to the contest in June of 1890 for the Pioneer monument outside City Hall (Sacramento Daily Union, 16 June 1890, p1). The bust was hung on MI's wall of its old building February 24, 1896. For more citations see: <https://tarynedwards.com/2014/02/24/james-lick-bust-at-the-mechanics-institute/>.

these classes held at the Mechanics' Institute ultimately led to the UC establishing its formal Extension program in 1891.

Between the years of 1857-1899, the Mechanics' Institute also hosted 31 Industrial Exhibitions that promoted the products of local business and inventors. These fairs bolstered California's infant economy, encouraged the demand for local goods and whetted the public's appetite for elaborate, multi-attraction fairs. Ultimately they lay the seeds for larger international fairs such as the California Midwinter of 1894, the Panama Pacific Exposition of 1915 and the Golden Gate Exposition of 1939.

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

Mechanics' Institute and its myriad endeavors have been mentioned in innumerable newspaper articles, historical documents, dissertations and other treatments of local history over the last 160 years. Most recently, Porter Shreve described the Institute as "a vibrant cultural oasis in a landscape of glass and steel skyscrapers," and Adam Johnson was quoted in the *San Francisco Chronicle* stating that "*The Mechanics' Institute is the first chamber in the beating heart of San Francisco's literary scene,*" adding that the library is "*filled with books, history, rich programming, and writers and readers of all walks.*" Other recent articles about the Institute can be found on the organization's website: <https://www.milibrary.org/about/press>.

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

Thousands of Mechanics' founders and members are of historical and contemporary significance including philanthropist James Lick, father of the cable car Andrew Hallidie; the eccentric Emperor (Joseph) Norton; writers Jack London, Oakley Hall, Gertrude Stein and Gertrude Atherton; mayors Adolph Sutro and James Phelan; artists Arthur and Lucia Matthews; bankers Amadeo Giannini and William Ralston; architects Julia Morgan, Albert Pissis, Willis Polk and Bernard Maybeck; and photographers Eadward Muybridge, Carleton Watkins and Pirkle Jones.

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

Mechanics' Institute has a strong ethic of volunteerism and civic duty serving in advisory and planning roles for large civic events such as the yearly SF History Days at the Old Mint, the annual San Francisco Scholastic Chess Championship in Golden Gate Park, the 100th anniversary of the Panama Pacific International Exposition (2015) and offering free chess classes every weekend at the Institute and in 18 public schools in San Francisco.

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

Mechanics' Institute has a membership of near 5,000 people and a wider community of over 7,000, most of who live or work along the BART line. It is a favorite of readers, scholars, writers,

downtown employees and nomadic workers. Among the fastest growing segments of membership are persons under 40 years old. When surveyed, these younger members expressed interest in being part of an institution that has a sense of “authenticity” as represented in the history and beauty of the Mechanics’ Institute’s building and library.

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

The Mechanics’ Institute building, designed by prolific local architect Albert Pissis, is San Francisco Landmark #134, designated in 1981. The building houses a unique cast iron spiral staircase, a Tennessee pink marble clad lobby and a one-of-a-kind mural by Arthur and Lucia Mathews on the southeast wall. In addition, the Library’s collection contains thousands of other items of cultural significance including a gold-framed portrait of Andrew Smith Hallidie, a bronze bust of James Lick, an extremely rare wall-sized map of the city circa 1854 and hundreds of photographs, books, objects and archival records related to its own and San Francisco history. It also has a world renowned collection of books and ephemera related to chess and fairs and expositions.

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

The community would be irrevocably changed if the Mechanics’ Institute was sold, relocated or shut down. The Mechanics’ Institute’s presence on Post Street over the last 153 years has served as a driver of Bay Area culture and a touchstone of San Francisco’s history and essence as a city.

### **CRITERION 3**

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

The Mechanics’ Institute is made up of three departments: the Library, Events and Chess of which the Library is the largest. It maintains a general interest collection of some 150,000 volumes in print that is particularly rich in the areas of literature, California and western United States history. It also maintains digital collections of e-books, e-audiobooks, e-magazines and databases and a rich calendar of writers and technology classes, book group and craft activity meetings. The Library’s services are characterized by a highly curated collection, activities relevant to its clientele’s interests, and personalized service.

The Events department hosts approximately 100 programs a year including history lectures, panel discussions, new book launches, food and wine tastings, play readings, open mic poetry, and costumed activities. The Mechanics’ Institute’s events are designed to be thoughtful and distinctive, covering a wide range of topics germane to the culture, civic, and living experience of the San Francisco Bay Area.

The Chess department offers 46 chess tables for casual play, regularly hosts tournaments, lectures and marathons including the Bay Area-famous Tuesday Night Marathon, offers free classes that are open to the public on Saturdays and Sundays and offers chess instruction to San Francisco public school children at 18 sites for free, plus nine sites in the wider Bay Area for a small fee. The Chess department's activities are colored by its overriding love of the game and the urge to teach those who play it how to think two steps ahead.

**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 Mechanics' Institute's mission since 1854 has been to contribute to the intellectual growth and creative achievements of its members and the wider community through its library collection and myriad services.

**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 Mechanics' Institute actively maintains its landmark building and the individual spaces that house the Library, Chess Club and events and activities. In 2018, it was awarded a \$500,000 grant from the National Endowment for the Humanities to help support efforts to raise funds to repair and restore the brick façades and steel framing of its Post Street building.

**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.**

Though the notion of a mechanics' institute in the 21st century may seem quaint, the Mechanics' Institute of San Francisco is anything but - carrying on the traditions for which it was founded: independent learning, grassroots community building, social responsibility and cultural exploration. The Mechanic' Institute looks forward to serving the City for the next 165 years.



**Mechanics' Institute**  
**Legacy Business Registry Application**  
**Section 5 - Supplemental Historical Photographs**







**PHOTO 1**  
**Mechanics' Institute**  
**31 Post Street**



**PHOTO 2 & 3**  
**Mechanics' Institute when its**  
**current building was being con-**  
**structed. The address changed to**  
**57 Post. (circa 1909)**

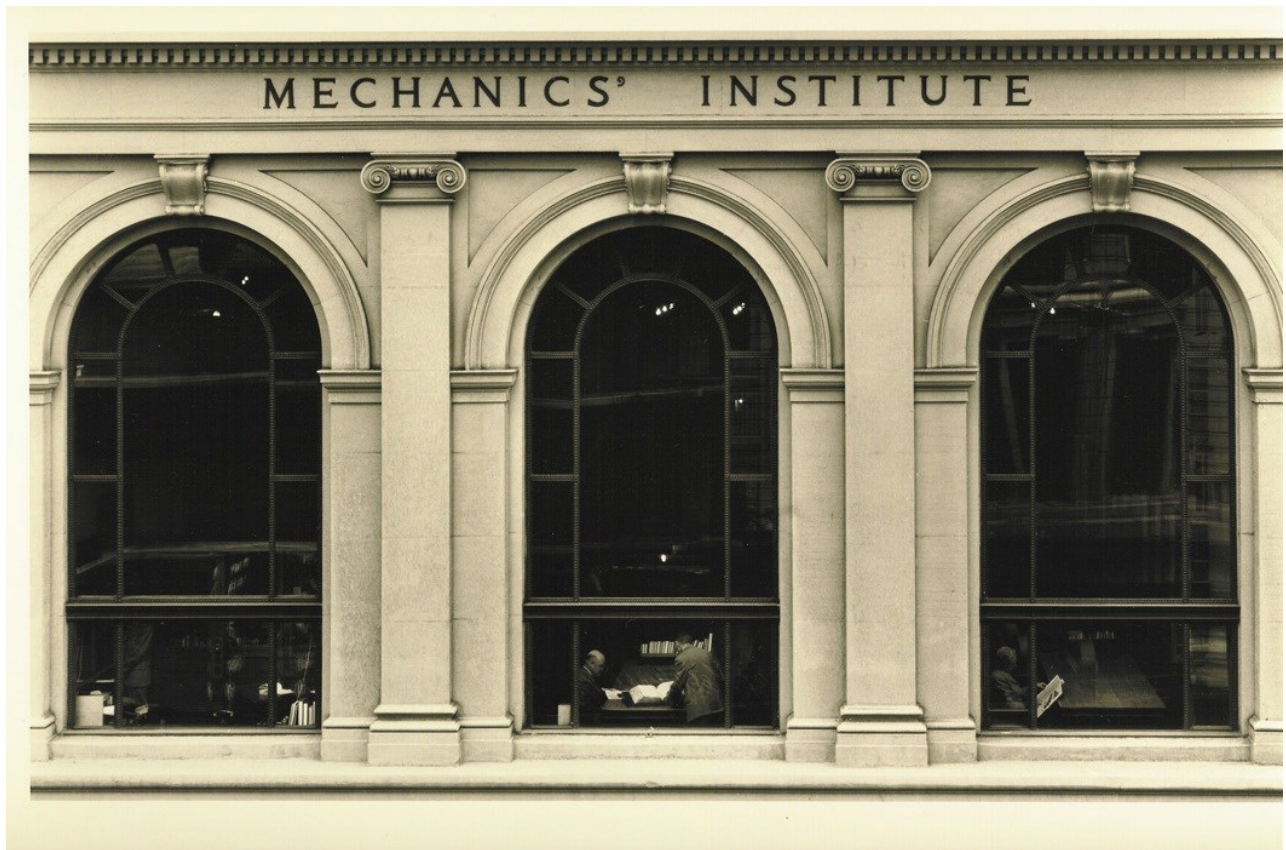






**PHOTO 4 - Mechanics' Institute in 2017 after a façade refresh**





**PHOTO 5 - Façade detail, circa 1955.**  
**PHOTO 6—1854 U.S. Coast Survey Map of SF circa 1854.**



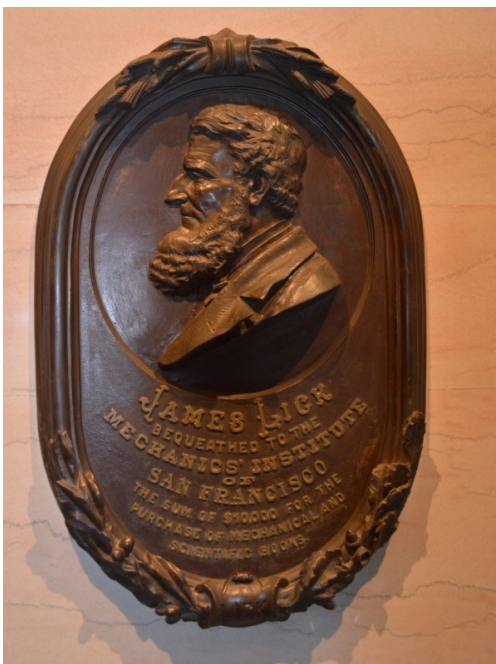




**PHOTO 7 - Circular Staircase  
by Pirkle Jones, circa 1955**



**PHOTO 8 - Circular Staircase  
circa 2018**



**PHOTO 9 - James Lick  
installed in 1896, circa 2014**



**PHOTO 10 - Andrew Hallidie (1898).  
upon its restoration in 2016.**



**PHOTOS 11**

**Mural by Arthur & Lucia Mathews, sketched in 1906, installed in 1917.**





**PHOTOS 12 & 13 - 2nd Floor Library Views circa 1910 and 2018**





**PHOTOS 14 & 15 - 3rd Floor Library Views circa 1955 and 2017**





**PHOTOS 16 & 17 - 3rd Floor Classrooms, circa 2013**





**PHOTOS 18 & 19**  
**Meeting and Event Space views, circa 2017**





**PHOTOS 21 & 22**  
**Chess Room (circa 1910 and 2018)**





**PHOTO 23**

A day of lectures and dancing to celebrate the 80th anniversary of the Golden Gate International Exposition of 1939, circa 2019.



**PHOTO 24**

(Above) Discussion, tasting, and book launch for *Iconic San Francisco Dishes, Drinks and Desserts* by Laura Borrman featuring food and cocktails from Sam's Grill, Sam Wo's, 15 Romolo and It's It, circa 2018.

**PHOTO 25**

(Below) a packed house to fete author Dave Eggers and *A Monk of Mokha*,







**PHOTO 26**

**How to Apply for Creative Writing Grants, taught by Lyzette Wanzer, 2018.**

**PHOTO 27**

**(Below) Book Launch with J.J. Mulligan for *No Human is Illegal*, 2019**







**PHOTO 28**

One of many chess camps held per summer, circa 2017.

**PHOTO 29**

(Below) 2019 SF Scholastic Chess Championship, Golden Gate Park



# Mechanics' Institute

## Legacy Business Registry Application

### Section 5 - Supplemental Historical Documents

#### Newspapers—historic

Thousands of newspaper articles covered the actions and news of the Mechanics' Institute since its founding in December 1854 to the present with the bulk of them occurring from 1855-1950.

The [California Digital Newspaper Collection](#), a free database with some of the state's principal papers, contains over 16,000 articles on the "Mechanics' Institute".

The *San Francisco Chronicle's* historic newspaper database (1865-2015) contains nearly 12,000 articles on the "Mechanics' Institute".

#### Newspapers—contemporary

##### SF Chronicle

The Mechanics' Institute's events are mentioned innumerable times in the Datebook. From February 2014 to December 2017 the Institute was also in a partnership with the *Chronicle*, offering a popular historical tour of the building and its services to *Chronicle* readers (6 tours) and its meeting room space to host John McMurtrie's Book Club.

November 20, 2018—[\*Ralph Lewin, who helped make Mechanics' Institute a literary hub, stepping down\*](#), by John McMurtrie.

March 4, 2018, [Chess is the challenge for young people at Golden Gate Park tournament](#) by Karen de Sá

November 15, 2015—[Moving through the years with Mechanics Institute chess tradition](#), by Lea Suzuki as part of *the Regulars*: a photo and video column.

October 6, 2015—[S.F.'s venerable Mechanics' Institute becoming literary hub](#) by Porter Shreve.

##### Sacramento Bee

November 27, 2015, [Discoveries: Mechanics' Institute an egalitarian oasis in fast-changing S.F.](#) by Sam McManis

##### Hoodline

January 2, 2017, [DaDa Debuts At The Mechanics' Institute With Art, Cocktails, & More](#), by Lisa Amand

March 25, 2017, [7 Places To Go Without Leaving The Inner Sunset This Weekend](#), by Walter

Thompson

March 18, 2016, [Secretly Awesome: Inside The Mechanics' Institute, A FiDi 'Cultural Hub'](#) by Geri Koeppel

### Books

The Institute is mentioned in several contemporary non-fiction and fiction books. The following is a selection.

- 1) The Institute's official history that is available at most libraries and on [Amazon.com](#).  
*Four books, 300 dollars and a dream : an illustrated history of the first 150 years of the Mechanics' Institute of San Francisco : how a pioneer reading room for the education of craftsmen became a major library, research facility and social center in the heart of a busy city* by Richard Reinhardt, Mechanics' Institute, 2005.
- 2) *Making San Francisco American : cultural frontiers in the urban West, 1846-1906* by Barbara Berglund, University Press of Kansas, 2007.
- 3) *Consuming Identities: Visual Culture in Nineteenth-Century San Francisco*, by Dr. Amy Lippert DeFalco, Oxford University Press, 2018.
- 4) *Discovering Vintage San Francisco* by Laura Smith Borrman, Globe Pequot Press, 2015.
- 5) *111 Places in San Francisco That You Must Not Miss*, by Floriana Peterson, Emons Publishers 2018.
- 6) *Making Culture Visible: The Public Display of Photography at Fairs and Exhibitions 1847-1900*; by Julie K. Brown, Routledge, 2018.
- 7) *Manufacturing the Modern Patron in Victorian California: Cultural Philanthropy, Industrial Capital, and Social Authority* by John Ott, Routledge, 2016.

### Articles

Because of the Institute's significant contributions to Bay Area culture, it is the focus of scores of articles published in magazines and journals. The following is a selection.

- 1) "Before the Midwinter Fair: the Mechanics' Institute's "Pacific Rim" Industrial Exhibitions of 1869 and 1871", by Taryn Edwards, forthcoming in *The Argonaut*, Summer 2019.
- 2) "Theory made practice: the story of the undertaking and development of the Mechanics' Institute of San Francisco" by Joseph Cumming, *Sunset Magazine* 19:1 (May 1907) 43–50.
- 3) [The Mechanics' Institute Library Commission and Construction: 1906-1912](#) by Christopher VerPlank, in honor of the Mechanics' Institute's Building Centennial Anniversary



Celebration, 2010.

- 4) [\*A cultural history of the Mechanics' Institute of San Francisco, 1855–1920\*](#) by Hildie V. Kraus, published online July 18, 2013.
- 5) “The Mechanics’ Institute Fairs, 1857 to 1899” by Nora Leishman, *The Argonaut*, Fall 1999.

### **Presentations**

The Institute is a popular venue for talks on its own history and how it has influenced San Francisco’s history and culture at large. The Institute’s Chess Club also [live streams](#) many of its activities. The following is a selection of presentations given at the Institute and for other organizations and historical groups including the Bancroft Library at University of California, Berkeley, Wells Fargo, the San Francisco Writers Conference, and the Society of California Pioneers. Some of these talks are available via the Mechanics’ Institute’s YouTube channel or on video in its Library collection.

- 1) July 9, 2019—*Before the Midwinter Fair: the Mechanics’ Institute’s “Pacific Rim” Industrial Exhibitions of 1869 and 1871*, by Taryn Edwards, to be delivered before the San Francisco Historical Society. Also presented to the Mechanics’ Institute, and the Treasure Island Museum. An earlier version of this talk, [Before the P.P.I.E.](#) is available via You Tube.
- 2) March 27, 2019 – *Wise Counselor: Andrew Smith Hallidie and the foundation of the University of California* by Taryn Edwards. A discussion of MI President Andrew Hallidie and its role in the foundation of the University. For the San Francisco City Guides. Also presented to the San Francisco Corral of Westerners, the Institute for Historical Study and the Bancroft Library. Filmed as the [Unveiling of Mr. Hallidie](#) in January 2016. Available via YouTube.
- 3) February 17, 2019 – *Historical Research: How to Make the Past Come Alive Accurately – a discussion with Brigid O’Farrell, San Francisco Writers Conference 2019, San Francisco Hyatt Regency*, by Taryn Edwards.
- 4) December 15, 2018 – *The Writing Community of the San Francisco Mechanics’ Institute and How a Librarian Can Be A Writer’s Best Friend*, by Taryn Edwards for the Tri Valley Writers Club, Pleasanton.
- 5) December 13, 2018 – *The Emperor’s Ride: Notes on a Famous Photograph*, by Taryn Edwards with John Lumea. A discussion of the life of Emperor Norton and the role of the Mechanics’ Institute in San Francisco cycling culture. For the Battery, San Francisco. Also presented to the Mechanics’ Institute.
- 6) September 28, 2017 – *Andrew Smith Hallidie: the man, the building and the restoration*, by Taryn Edwards with Rick Evans and Bruce Albert, for the AIA’s 14<sup>th</sup> Annual Architecture and the City Festival. A discussion of MI President Andrew Hallidie’s life to commemorate the restoration of the Hallidie Building. For the Mechanics’ Institute, San Francisco, CA.

- 7) September 5, 2017 – *The Mechanics' Institute of San Francisco*, by Taryn Edwards. A general discussion of the Institute and its foundation for Wells Fargo, San Francisco, CA. The same talk can be viewed on YouTube before the [Mechanics' Institute](#) and before the [BayNet Libraries Annual meeting](#) of 2016.
- 8) May 30, 2017—*James Lick and the Mechanics' Institute: an Uncertain Friendship*. A discussion of philanthropist James Lick and his role in the foundation of the Mechanics' Institute. For the Society of California Pioneers, Annual Board Luncheon, and for the opening of the museum exhibit on James Lick. San Francisco, CA.
- 8) January 24, 2017 – *Wine at the Fairs: the Wines, Brandies and Vinous Products at the Mechanics' Institute's Industrial Expositions, 1857-1899* by Taryn Edwards. For the San Francisco Corral of Westerners, Sonoma County Library, and San Francisco Historical Society.
- 9) November, 2016 – Librarian Taryn Edwards appeared as a “historical expert” in the documentary [the San Francisco Cable Cars](#) relating the life of Andrew Smith Hallidie and the role of the Mechanics' Institute in the formation and debut of the cable cars. Film by Strephon Taylor (released March, 2017).

Mechanics' Institute's  
Constitution & Bylaws circa 1855 &  
Annual Report for 1855

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## PREFACE.

THE first meeting of the Mechanics of the City of San Francisco, for the purpose of organizing the association now known as the Mechanics' Institute, was held at the office of the City Tax Collector, in the City Hall, on the evening of the eleventh day of December, 1854. At this assembly, Mr. GEORGE K. GLUYAS presided, Mr. RODERICK MATHESON acted as Secretary, and Messrs. BENJAMIN HAYWOOD, RODERICK MATHESON, JOHN S. WILLIAMS, E. T. STEEN, and HENRY E. CARLTON, were appointed to draft a Constitution and By-Laws for the proposed association.

On the sixth day of March, 1855, that committee reported the following Constitution, which was adopted:

### CONSTITUTION

FOR THE GOVERNMENT OF THE MECHANICS' INSTITUTE OF THE  
CITY OF SAN FRANCISCO.

#### ARTICLE I.—NAME AND OBJECT.

SECTION 1. This Association shall be known as the "MECHANICS' INSTITUTE OF THE CITY OF SAN FRANCISCO," and shall have for its object the establishment of a Library, Reading Room, the collection of a Cabinet, Scientific Apparatus, Works of Art, and for other literary and scientific purposes.

SEC. 2. The Directors shall hereafter be called and known by the name of the Directors of the Mechanics' Institute of the City of San Francisco.

#### ARTICLE II.—CAPITAL STOCK.

SECTION 1. The capital stock of this Institution shall be seventy-five thousand dollars, or such further sum as may be fixed upon hereafter, (in shares of twenty-five dollars each,) which shall be invested in the purchase of a suitable lot in the City of San Francisco, and the erection thereon of a proper building or hall for the use of said Institute, and in the purchase of books, magazines, maps, charts, and scientific apparatus.

SEC. 2. The shares of stock shall be signed by the President and Secretary, and countersigned by the Treasurer of the Institute.

#### ARTICLE III.—MEMBERSHIP.

SECTION 1. Any person may become a stockholder in this Institute, by purchasing at least one share therein, and paying one dollar and fifty cents quarterly in advance.

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SEC. 2. Any person may become a subscribing member, by paying an initiation fee of five dollars, and one dollar and fifty cents quarterly in advance, with all the privileges of a stockholder, except the right to vote and hold office.

SEC. 3. Both stockholders and subscribing members shall sign the Constitution and By-Laws of the Institute.

SEC. 4. If the dues of any member remain unpaid for the term of six months, his privileges and rights of membership shall be forfeited, unless his delinquency be excused by the Board of Directors.

SEC. 5. Persons may be elected honorary members at a regular meeting of the Institute, and shall be entitled to all the privileges of regular membership, except the right to vote and hold office.

SEC. 6. Any person not a stockholder may become a life member by paying fifty dollars, and enjoy all the privileges of membership except the right to vote and hold office.

SEC. 7. All members eligible to office must be Mechanics, Manufacturers, Artists, Engineers, or engaged in some mechanical pursuit, and citizens of San Francisco.

#### ARTICLE IV.—ELECTIONS.

SECTION 1. All elections shall be by ballot, and be made by such of the members as shall attend for that purpose, in person. Each member shall be entitled to but one vote in the election of officers of this Institute, and the person or persons having the highest number of votes shall be declared elected.

SEC. 2. Each member shall be entitled to one vote for every share of stock which he may hold, on all questions which involve the expenditure of moneys, not otherwise provided for.

SEC. 3. The election of the President, Vice President, Treasurer, Secretaries, and Board of Directors, shall take place annually, on the first Friday in March of each year; and shall be held under the superintendence of three Judges selected from the members by the Board of Directors for the time being. At least twenty days' notice shall be given of such election in two of the city papers.

SEC. 4. In case the election of officers should not take place on the day fixed by the Constitution, it shall be the duty of the Board for the time being to give notice of an election to take place as soon thereafter as practicable, from the date of the day upon which the election should have been held; and in such case the officers of the Institute shall remain in office until such election has been held, and their successors appointed.

SEC. 5. The officers of this Institute shall enter upon the performance of their duties on the Thursday next succeeding their election.

SEC. 6. Librarians and subordinate officers shall be appointed by the Board of Directors, to hold office during the pleasure of the Board of Directors.

#### ARTICLE V.—COMPENSATION.

SECTION 1. No pecuniary compensation shall be allowed to the President, Vice President, or the Board of Directors.

SEC. 2. Librarians, subordinate officers, and Clerk, shall be allowed such compensation as the Board of Directors, from time to time, may determine upon.

#### ARTICLE VI.—VACANCIES.

SECTION 1. In case any vacancies occur in the Board of Directors, the President shall immediately order an election to fill the same.

#### ARTICLE VII.—OFFICERS.

SECTION 1. The officers of this Institute shall be a President, Vice President, Corresponding Secretary, Recording Secretary, Treasurer, and seven Directors, to be elected annually.

SEC. 2. The President shall preside at all meetings of the Institute and of the Board of Directors, and preserve order; and, in case of an equal division of members upon any question, shall give the casting vote.

SEC. 3. The President shall have the power to call special meetings of the Board of Directors, and of the Institute, whenever he may deem it desirable.

SEC. 4. The President, at the expiration of his term of office, or oftener, if so requested by the Institute, shall make a written report of the general doings of the Institute, and suggest such means as may seem to him best calculated to promote its prosperity.

SEC. 5. The Vice President shall preside and perform all the duties of the office of President, in the absence or disqualification of that officer.

SEC. 6. The Corresponding Secretary shall be the organ of the Institute in its conference with other societies and the public. He shall make a record of all letters written by him, in a book kept for that purpose.

SEC. 7. The Recording Secretary shall affix his name to all the advertisements and notices emanating from the Board of Directors, or from the Institute. He shall attend all meetings, and, in the absence of the President and Vice President, shall call the same to order, and shall truly and at large record the proceedings of the Board of Directors, together with the proceedings of the Institute, in books kept for that purpose.

SEC. 8. The Treasurer shall take charge of all the funds of the Institute, (except the property invested in the name of the Board of Directors,) subject to the order of the majority of the Board of Directors, signed by the President and Secretary. He shall make a monthly report, exhibiting in detail his receipts and disbursements, and the balance in the treasury, and if invested, how. And for the better security of the trust confided to him, he shall give to the Board of Directors a bond in the sum of three thousand dollars, with two sureties, to be approved of by the Board of Directors, who shall have power to increase the bond as they may deem proper. He shall keep a regular account of the financial affairs of the Institute, an abstract of which, accompanied by satisfactory vouchers, he shall exhibit at each annual meeting. On resigning or being suspended from office, he shall hand over to his successor all books, vouchers, moneys and papers of the Institute in his possession.

SEC. 9. The Board of Directors shall be vested with full power to appropriate funds, enact by-laws, and conduct the affairs of the Institute: *Provided, however,* that no appropriation of more than three hundred dollars for any one object shall be made without a vote of the Institute.

SEC. 10. A removal from this State shall disqualify an officer from exercising the duties of his office, and shall be equivalent to a tender of his resignation.



## ARTICLE VIII.—MEETINGS.

SECTION 1. There shall be an annual meeting of the Institute on the first Wednesday in February, for the purpose of receiving the report of the Treasurer and Board of Directors, exhibiting the state of the Library, finances and property, and for the transaction of such other business as may be presented.

SEC. 2. At all the meetings of the Institute, at least fifteen members must be present for the transaction of business.

SEC. 3. There shall be meetings of the Institute on the first Friday in every month, at such hour as the Board of Directors may designate.

SEC. 4. The President, at the request of the Board of Directors, or by the written request of ten members, stating the reason therefor, shall call a meeting of the Institute for transacting special business, giving three days' notice thereof.

## ARTICLE IX.—FINANCES.

SECTION 1. The funds arising from assessments, contributions, lectures, and other sources not herein named, shall be appropriated to the purchase of books, payment of current expenses, and otherwise, as the Board of Directors shall from time to time direct.

SEC. 2. All orders, drafts, and other documents affecting the funds of the Institute, must be authorized by a majority of the Directors, and signed by the President and Secretary.

SEC. 3. No liability shall be incurred by the stockholders or Board of Directors, unless the amount so appropriated be actually in the treasury to meet such appropriation.

SEC. 4. When any appropriation of one thousand dollars or more is required, it shall be necessary for a majority of the stockholders to be represented.

## ARTICLE X.—NEGLECT OF OFFICIAL DUTY.

SECTION 1. In case of flagrant official misconduct, or neglect of duty on the part of a member of the Board, the Directors shall have power, by a vote of two thirds of their members, to expel the offending member; from which action, however, an appeal shall be allowed to a called meeting of the Institute, which shall ratify or annul the proceedings of the Board of Directors, as the circumstances of the case may warrant.

## ARTICLE XI.—EXPULSIONS.

SECTION 1. If any member shall wantonly create a disturbance at any meeting of the Institute, or devise or take part in any measure designedly to injure the Institute, or shall purposely deface the books, building, rooms, or appurtenances thereof, on written complaint of five members, a meeting shall be held, and the matter referred to a committee of three members, who shall investigate the charges and report at a future meeting of the Institute; when, if the charges are sustained, he shall be reprovved or deprived of membership—always allowing the accused ample opportunity to excuse or extenuate his character and conduct.

## ARTICLE XII.—ALTERATIONS AND AMENDMENTS.

SECTION 1. This Constitution shall not be altered or amended, unless by the vote of two-thirds of the members present at a stated meeting, notice being given one month previously for that purpose.

On the twenty-ninth day of March, 1855, a permanent organization was effected, and the following officers were the first elected:—

BENJAMIN HAYWOOD, PRESIDENT.

JOHN SIME,..... *Vice President.* P. B. DEXTER,..... *Rec. Sec'y.*  
J. W. BROOKS,.... *Treasurer.* WM. M. LAROCHE,..... *Cor. Sec'y.*

*Directors:*

GARDNER ELLIOTT, GEORGE COFRAN,  
S. H. WILLIAMS, JAMES BALLENTINE.  
JOHN C. MACREDY, ELI COOK,  
S. C. BUGBEE.

On the twelfth day of April, next succeeding, the association adopted the following By-Laws, Rules of Order, and Regulations for the Library and Reading Rooms:—

## BY-LAWS

## OF THE MECHANICS' INSTITUTE.

## ARTICLE I.—BOARD OF DIRECTORS.

SECTION 1. Stated semi-monthly meetings of the Board shall be held at the rooms of the Institute, on Saturday evening, (unless otherwise ordered,) at half past seven o'clock.

SEC. 2. The President may call special meetings at any time, and any three members, if they desire, may also have a special meeting convened through the President. Five members of the Board shall constitute a quorum.

SEC. 3. On taking the chair, the President shall call the Board to order, and the Secretary shall call over the list of members alphabetically, noting the absentees, when he shall read the minutes of the last meeting.

## ARTICLE II.—COMMITTEES.

SECTION 1. At the first meeting after the election of the Board, or as soon thereafter as may be, the President shall appoint the Standing Committees of the Board. They shall be as follows, and consist of three members each:—

*First*—Committee on Library, Reading Room, and Buildings;

*Second*—Committee on Ways and Means, and Accounts;

*Third*—Committee on Books and Donations;

each of which Committees shall report quarterly.

SEC. 2. It shall be the duty of the Committee on Ways and Means and Accounts to examine, from time to time, into the finances of the Board; to see that all dues are paid; to devise ways by which the means of the Institute may be increased; to take into consideration any reports or propositions relating to the treasury; and generally to have a supervision over the financial department of the Institute, and to examine the Treasurer's accounts, and certify to the correctness of the same, and that the money is actually paid where it purports to be. The Treasurer's books shall be open at all times to this Committee, to the President of the Board, and also to any member of the Directory.



SEC. 3. It shall be the duty of the Committee on Library, Reading Room and Buildings, to procure suitable and convenient rooms, and have them properly fitted up and furnished, as the wants of the Institute may require; and it shall have a general supervision of the rooms, furniture and books, see that they are properly arranged, and the room is properly cleaned and kept in good order, and report to the Board, from time to time, on the state and condition of the same.

SEC. 4. It shall be the duty of the Committee on Books and Donations to examine and report upon suitable books for the Library, and works of art and other things for the Cabinet; to acquire these by purchase; to solicit and accept donations of books and other articles applicable to the Library, Reading Room and Cabinet; and to recommend, from time to time, (when the finances will warrant,) the purchase of new works; and to take into consideration such matters as shall be referred to it by the Board.

SEC. 5. All special committees not provided for by the Constitution shall be appointed by the President, unless otherwise ordered by the Institute.

#### ARTICLE III.—LIBRARIAN.

SECTION 1. The Librarian shall be appointed by the Board of Directors; and for the moneys, books, and other property, temporarily committed to his charge, he shall file with the President a legal bond, with one or more sureties, approved by the Board of Directors, in the sum of one thousand dollars, which bond shall be increased at the pleasure of the Board.

SEC. 2. He shall endeavor, in all suitable ways, to increase the number of subscribers, and collect their subscriptions; and, for all moneys coming into his hands, belonging to the Institute, he shall account to the Treasurer on the first Monday in each month throughout the year, or oftener if required, taking duplicate receipts of the Treasurer for the same; one of which duplicates shall be filed with the Committee on Ways and Means, monthly.

SEC. 3. It shall be his special duty to be courteous, kind, accommodating, and gentlemanly to any one who enters the Library and Reading Room; and, while firmness is strictly enjoined on him to carry out all the regulations of the Reading Room and Library, he must be careful to avoid all personal official difficulty with any one who enters the Library, or in endeavoring to collect the subscriptions or dues of members.

SEC. 4. The keys of the Library and Reading Room shall be in his possession, and in case of sickness, or neglect of duty, he shall deliver the keys to the President, who will then be authorized to appoint a temporary Librarian.

SEC. 5. He shall be punctual in opening and shutting the Reading Room at the hours named in the Rules, and these hours shall be exclusively devoted to the interests of the Institute, to the exclusion of all private business of his own. He shall cause the room or rooms to be properly warmed and ventilated, and the books, tables and chairs kept free from dust.

#### ARTICLE IV.—DEEDS AND PAPERS.

SECTION 1. All deeds, leases, bonds, contracts, and other valuable papers, shall be deposited in the hands of the President of the Institute, which, in the

event of his resignation or death, shall be placed in the hands of the Vice President, who, on the new President coming into office, shall deposit them with him.

#### ARTICLE V.—ELECTIONS.

SECTION 1. All elections or appointments made by the Board of Directors, shall be by ballot.

#### ARTICLE VI.—AMENDMENTS.

SECTION 1. These By-Laws shall be amended, altered, or suspended, only at a stated meeting of the Board of Directors, notice thereof having been proposed in writing at the previous stated meeting, and shall only be enacted by a majority of all the members elect voting for them.

### RULES OF ORDER

#### FOR THE REGULATION OF PROCEEDINGS IN THE INSTITUTE AND BOARD OF DIRECTORS.

SECTION 1. The President shall preserve order and decorum; he may speak to points of order in preference to members, and shall decide questions of order, subject to appeal, as is usual.

SEC. 2. When any member is about to speak, he shall address the President, and confine himself strictly to the question under discussion.

SEC. 3. When a motion or resolution is made, it shall be handed, if in writing, to the Secretary, and by him re-read, before it is debated; and every resolution shall be reduced to writing, if the chairman order it or a member desire it.

SEC. 4. No new motion or proposition shall be admitted under color of amendment, as a substitute for the motion or resolution under debate. Any member, however, may call for a division of the question when the sense admits of it.

SEC. 5. When a question is under debate, no motion or proposition shall be received, but to adjourn, to lie on the table, for the previous question, to postpone indefinitely, to postpone to a given day, to commit, to amend—which several motions shall take precedence in the order as here arranged. Motions to adjourn shall always be in order, except when a member is speaking, and shall be put without debate.

SEC. 6. If at any meeting a member doubt the decision of a vote, he may call for a division, and the members voting on each side shall then be counted by tellers appointed for that purpose by the President, and the result declared by him.

SEC. 7. No member who did not vote with the majority on any question, shall move the reconsideration of the vote.

SEC. 8. Voting by proxy shall not be allowed.

SEC. 9. A motion for amendment, until decided, shall preclude further amendments of the main question.

SEC. 10. Motions and reports may be committed, at the pleasure of the meeting.



SEC. 11. All questions shall be propounded in the order in which they are moved ; and in filling blanks, the largest sum and the longest time shall be put first. Reconsideration of questions can only be had at a first subsequent meeting.

SEC. 12. The yeas and nays shall be entered on the minutes at the call of any two members.

SEC. 13. The meeting may resolve itself into a Committee of the Whole at any time, when propositions made shall not be entered on the journal, without they are carried in committee ; and when in committee, the President shall leave the chair and appoint a chairman.

SEC. 14. If, at any meeting of the Institute, questions should arise that are not treated upon above, they shall be decided upon by appeal to "Cushing's Manual."

## REGULATIONS FOR THE LIBRARY.

SECTION 1. The Library shall be open every day throughout the year, from 10 o'clock, A. M., until 10 o'clock, P. M., (unless otherwise ordered by the Board,) Sundays, Fourth of July, Thanksgiving Day, Christmas, and New Year excepted.

SEC. 2. The Librarian shall keep a full and accurate catalogue of all the books, magazines, maps, charts, and works of art belonging to the Institute, and arrange them in proper order ; he shall make a record of all books and other donations presented to the Institute, in a book provided for that purpose, with the names of the donors, and make suitable acknowledgments of the same.

SEC. 3. He shall register in a book prepared for that purpose, and to be kept in the Library-room, the name of each member of this Institute, and shall in no case deliver a book to any member until the name of such member shall have been so registered.

SEC. 4. He shall enter, in a book kept for that purpose, the title of every volume delivered by him ; the name of the person to whom delivered ; the time of taking and returning the same, together with the forfeitures arising from every default.

SEC. 5. He shall collect all dues and forfeitures incurred by the members, and account for the same to the Treasurer, as herein before provided.

SEC. 6. He shall submit to the Board of Directors a monthly report, stating the amount of moneys received and expended by him ; report the names of such members as may refuse to pay their dues and forfeitures, or lose or damage any book belonging to the Library ; the names of all delinquents, with the amount of dues remaining unpaid ; and recommend the adoption of such measures as he may judge necessary for the greater efficiency and usefulness of the Institute.

SEC. 7. He shall suffer no person, *excepting members of the Board*, to remove a book from its place in the Library, without his permission.

SEC. 8. He shall replace the books in proper order upon the shelves, as soon as may be after they are returned, having first examined them with care, and ascertained whether they have been injured or defaced.

SEC. 9. He shall see that the books, Library and Reading-Room are kept in

good order ; he shall duly observe the instructions which may be given him by the Board of Directors, and take care that the regulations relative to the loaning of books be strictly adhered to.

SEC. 10. He shall ascertain, during the months of January, April, July, and October, by examination of the account of each member, the book or books not then returned to the Library ; and shall cause the same to be procured of the members in default.

SEC. 11. He shall deliver to any member applying personally, or to his written order, one volume if it be a folio or quarto, and two if an octavo or duodecimo, or volume of less size.

SEC. 12. Every member may detain each book or set delivered as aforesaid, if it be a folio or quarto, four weeks ; an octavo, three weeks ; or a book or set of less size, two weeks ; except new publications, which, until they shall have been in the Library two months, shall not be detained, an octavo longer than two weeks, and books of less size one week, and which shall not be renewed. No book shall be reserved by the Librarian for any Director or member.

SEC. 13. Any member who shall detain a book or set longer than the time above limited, respectively, shall forfeit and pay to the Librarian, for every day a volume is so detained, if it be a folio, twenty cents ; a quarto, fifteen cents ; an octavo, ten cents ; if it be a duodecimo, or smaller volume or pamphlet, five cents.

SEC. 14. If any member lose or injure a book, he shall make the same good to the Librarian ; and if the book lost or injured be one of a set, he shall pay to the Librarian, for the use of the Institute, the full value of the said set, and may thereupon receive the remaining volumes as his property.

SEC. 15. No member shall be permitted to receive a book from the Library until he shall have paid all sums due from him to the Institute, and made good all damages and losses which he may have occasioned.

SEC. 16. Books of reference, and such others as may, from time to time, be specially designated by the Board, shall not be taken from the Library, except by special permission of a member of the Board of Directors : *Provided, however*, that newspapers, encyclopædias, dictionaries, and atlases, shall in no case be taken from the Library-Room.

SEC. 17. Any member wishing to withdraw from the Institute, must inform the Librarian of it, see that his resignation is registered, and pay up his dues and fees ; or he will be considered as continuing a member, and charged accordingly, unless otherwise ordered by the Board of Directors.

## REGULATIONS FOR THE READING-ROOM.

SECTION 1. The Reading-Room shall be opened every day throughout the year, from nine o'clock, A. M., until ten o'clock, P. M., unless otherwise ordered by the Board.

SEC. 2. Loud conversation and smoking shall not be allowed, except in a room set apart for those purposes.

SEC. 3. No member shall assume the liberty of arranging the books of the



Library, or periodicals upon the tables, or performing any of the duties that devolve upon the Librarian.

SEC. 4. None but members shall be allowed the privilege of the Reading-Room, unless introduced by a member of the Institute.

SEC. 5. Any member may have the privilege of introducing a friend, not a resident of the city, whose name shall be registered by the Librarian in a book kept for that purpose, and who shall receive a ticket of admission to the Reading-Room for the term of four weeks.

SEC. 6. No member shall be allowed the privilege of the Reading-Room, unless all dues and forfeitures incurred are liquidated.

SEC. 7. No member shall be allowed to remove papers from the files, or books, plates, or periodicals, from the Reading-Room.

SEC. 8. Any member who shall mutilate the periodicals or papers placed on the files or tables in the Reading-Room, or remove them therefrom, shall be liable to fine and expulsion.

SEC. 9. No member, except of the Board of Directors, shall be allowed inside the Bar of the Library-Room.

SEC. 10. The Reading-Room may be occupied exclusively by ladies, and gentlemen accompanying ladies, between the hours of twelve and two, P. M.

SEC. 11. Should a member transgress any article in these Regulations, he shall be reported to the Board of Directors, who may take such measures thereon as they may deem expedient.

SEC. 12. The Regulations of the Library and Reading-Room shall not be altered, amended, or suspended, unless by the votes of five members of the Board of Directors, present at a stated meeting, notice being given for that purpose.

On the twenty-fourth day of April, 1855, the proper certificate was filed in the office of the County Clerk of the County of San Francisco, by which the Institute became a body corporate, under the general incorporation act of the State of California.

On the second day of July, of the same year, Messrs. WM. M. LA ROCHE, Corresponding Secretary, J. W. BROOKS, Treasurer, and S. C. BUGBEE, Director, resigned their respective offices; and Messrs. HENRY F. WILLIAMS, CHARLES H. GOUGH, and R. R. WILLIAMS, were severally elected in their stead.

On the third day of October, following, Mr. BENJAMIN HAYWOOD having resigned the Presidency, the Vice President, Mr. JOHN SIME, succeeded to that office; Mr. GARDNER ELLIOTT, one of the Directors, was elected to the vacant Vice Presidency; and the vacancy thus created in the Board of Directors, was filled by the election of Mr. WILLIAM MCKIBBIN.

On the fifth day of March, 1856, the President presented the following report, as required by the Constitution:

## ANNUAL REPORT.

### TO THE OFFICERS AND MEMBERS OF THE MECHANICS' INSTITUTE:

On this, the first anniversary of our formation as a society, allow me to congratulate you on its successful organization as a body, and, in submitting this report, to suggest such action as it appears to me will conduce to the ultimate prosperity of the Association.

In presenting the following financial statements, (the aspect of which is not as favorable as might have been hoped for,) it must be borne in mind that this is the first year of our existence, and that we have naturally had more difficulties to overcome, during these early days of our association, than we shall be probably subjected to in the years to come.

The Treasurer's report, herewith submitted, shows the total receipts of the year to have been.....	\$1,106 86
And that the disbursements during the same period were.....	1,085 37
Leaving a balance in the Treasury, on the first day of February, 1856, of.....	\$21 49

Two hundred members have paid their first instalment on stock; one hundred and fifteen have paid their first and second instalments thereon; and only ninety-two have paid their quarterly dues. We have enrolled the names of two hundred and eighty-two members, during the past year; but I regret to say that many of them are members only in name—neither assisting us, by their exertions, to carry out the objects of the Association, nor aiding us by pecuniary contributions.

Among other objects of the Institute, are the establishment of a Library and Reading-Room, and the provision for regular courses of lectures; thereby providing sources of attraction and intellectual entertainment for those who desire to avail themselves of such advantages.

Our Library is yet quite small, consisting of but four hundred and eighty-seven volumes in all. It is desirable that this number should be increased as speedily as possible; and our successors in office should not depend upon the public alone, by whom we have been somewhat disappointed in regard to donations of books, but should make appropriations for that purpose, as soon as practicable.

Having learned that, in October last, a resident of New York had died, leaving an amount of money, out of which every properly organized Mechanics' Institute in the United States was to receive the sum of five hundred dollars, the Board of Directors ordered to be sent, to our agent in that city, the necessary notice of our organization, the number of our members, and such other information as was necessary to make the bequest available. We have since heard that the trustees of this fund do not again meet until the coming June, when, it is thought, we will be enabled to obtain the bequest; and, in anticipation of that event, it has been ordered that its amount be invested in books for the Library.

In this connection, I must urge upon members the necessity of promptly paying their dues; for, without a well-filled treasury, it is impossible to perfect any arrangement for their own comfort, or for the benefit of the Society.



My Library Account (<https://search.milibrary.org/patroninfo>)

MENU



# Mechanics' Institute

Since 1854

(/)

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## Mechanics' Institute History

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a short history of the Mechanics' Institute of San Francisco  
by Taryn Edwards

### What is a Mechanics' Institute?

Mechanics' Institutes in general were the offspring of the industrial revolution. They were created in Scotland in the 1820's with the objective of providing technical education to those for whom a traditional university experience was unattainable.

The concept spread like wildfire throughout the English speaking world and at its pinnacle there were some seven hundred Mechanics' Institutes in England alone<sup>[1]</sup>.

Typically, Mechanics' Institutes offered their communities vocational and technical "hands on" classes, lectures on science, technology and the humanities, a library that supported the Institute's educational aims, and recreational opportunities that encouraged camaraderie. Such a facility was greatly needed in Gold Rush era San Francisco.

### Why was the Institute founded?

In 1848 San Francisco had roughly 800 people. By 1852 the population had mushroomed to 34,000 with over 100,000 a year still coming. Most of them left the city to try their hand at mining but the gold had gotten harder to find. The city began to experience an influx of former miners returning to the city — exhausted, depressed, and often without enough money to support themselves.

The miners, the City, and the residents were in trouble.

By 1852 however, there were by now a significant group of residents who were hoping to "make their pile" by starting businesses and making San Francisco their permanent home but they were stymied by the city's lack of infrastructure and organization. The City was definitely feeling growing pains. Its problems included:

- It had an extremely diverse, unskilled, and unreliable population — that would leave whenever news of a gold strike was heard.
- Its economy was completely reliant on the manufacture and export of gold — a source of capital that fluctuated wildly.
- And it desperately needed supplies. If one needed a new pair of pants, building materials to make a house, or sugar for one's coffee, it had to be imported from the Eastern states, South America or Hawaii. Most goods were imported and there was a real feeling starting to grow that California should take advantage of its natural resources.
- There was no organized workforce to help get industry off the ground but there were rumblings of discontent among this group because of license taxes that were imposed upon people who produced or manufactured things. This coupled with the general sentiment that mechanics and laborers weren't paid a living wage meant that something had to change.

Meanwhile, the newspapers of the day abounded with stories of Mechanics' Institutes around the world and how they helped their communities prevail.

The mechanics of this city began to see the need for such an organization — one that catered to their socio-political needs, their reading interests, and their professional growth.

On the evening of December 11, 1854, John Sime, Roderick Matheson (<http://www.ourhealdsburg.com/history/matheson.htm>), Benjamin Heywood, George Gluyas and a score of others assembled in the tax collector's office, at City Hall with the object of forming a Mechanics' Institute. They all shared similar dreams: boundless faith in the future of San Francisco as a port and industrial center, concern about the moral atmosphere of San Francisco, and most importantly they had an intense aversion of imported goods, which they believed kept prices high and deprived local people of jobs.

From the beginning the directors knew what sort of Institution they wanted:

- A library with open stacks so all the books were accessible to the members.
- A game room where members could spread out their chess and checker boards.
- Classes that would stretch the mind and teach new skills
- To be an organization that welcomed everyone regardless of race or gender
- and to cost as little as possible.

The Constitution and By Laws were shortly written and a logo was designed by architect Thomas Boyd



The symbols are very common to mechanics' institutes in general, especially the arm and hammer — a universal symbol of labor. The beehive connotes industry and the plumb line and leveler, compass, square and rule are all symbols of the craftsman. The cornucopias represented California's agricultural potential and the anchor its role as a port. The scales remind us to lead a balanced life and the motto "*Be just and fear not*" admonishes one to act according to their principles.

## Funding

Prior to the Rogers Act of 1878 ([http://en.wikipedia.org/wiki/Rogers\\_Free\\_Library\\_Act](http://en.wikipedia.org/wiki/Rogers_Free_Library_Act)), there was no mechanism in place to fund libraries in California, thus all had the challenge of finding a reliable funding source. The Mechanics' Institute was designed, like most other "public" libraries of the day, to be a stock company with two types of membership: stockholders who purchased shares worth \$25 each with 10% due at signing and \$1.50 payable quarterly in advance; and subscribers who paid an initiation fee of \$5 and \$1.50 quarterly. Subscribers had all the privileges of stockholders except for the right to vote and hold office. This plan, if effective, would have resulted in \$75,000 in capital with which the Institute could purchase a lot, construct a building, and fit out its library.

The stockholder system was never successful. The Mechanics' Institute had difficulty getting its stockholders to pay for the stocks they had promised to buy (only 10% was due at the time of purchase). The system would undergo several changes in the coming years and ultimately was abolished in 1869. Today the Institute is funded by membership dues which covers 7–9% of our income. The rest of our funding comes from donations, income generated by the Institute's rental property, and interest on its endowment.

## Starting Out (1855–1866)

By June 1855 the Institute rented two rooms on the 4th floor of the Express Building which was on Montgomery Street at California. A visitor described our lodgings as being very comfortable with some 400 books and a growing collection of scientific curiosities including samples of California's minerals, petrified Oregon pine, and an eagle's leg and claw of monstrous size<sup>[2]</sup>.

A course of lectures was also planned and on November 2, 1855, Col. Edward Dickenson Baker delivered the first, on the Dignity of Labor at Musical Hall — the largest venue in the City. The newspapers the next morning described it as "one of the largest gatherings ever assembled in California". The future of the Mechanics' indeed looked bright but within the year it became evident that membership dues were not enough to keep the lights on and pay the staff. The Institute's finances were so dire that its librarian, Peter Bartelle Dexter (<https://tshaonline.org/handbook/online/articles/fde56>), offered to work for free.



## First Fair

The directors had to come up with a plan so they decided to host an Exposition — like other Mechanics' Institutes did in the eastern United States and Great Britain — to raise money to support the classes offered by the Institute, provide money for the purchase of Library materials, and to promote local industry and agriculture.

Advertisements for the upcoming fair were distributed at post offices, labor exchanges and in newspapers up and down the State advertising the upcoming Exposition and inviting manufacturers, inventors, farmers, miners, and artists to take part. There was no cost for Exhibitors and prizes were to be awarded



By the summer of 1857 the Institute erected a Fair Building on a sandy hill on the outskirts of town — on Montgomery Street between Post and Sutter (where the Crocker Galleria shopping center is now). The wood frame building had a canvas roof and was approximately 18,000 square feet — then the largest building in California. The interior was cross-shaped, with four rooms that opened onto a central lobby. Beneath the dome was a bubbling fountain festooned with flowers and above, hanging from the rafters was a huge eagle with wings outstretched — a symbol of the State's potential.



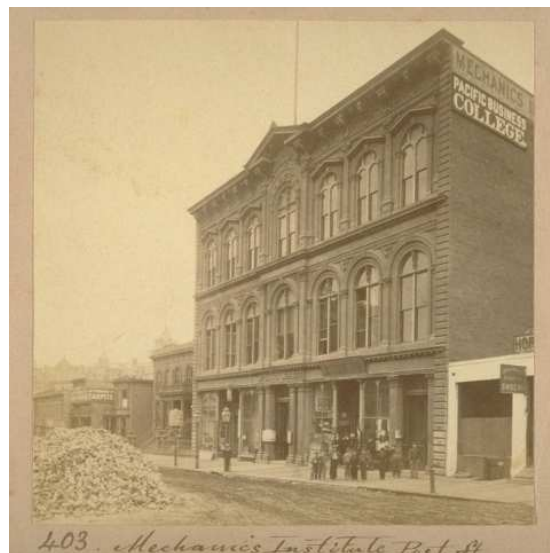
On display one found an astounding array of the State's natural resources, invention and ingenuity. There were four examples of billiard tables, cabinets filled with curiosities, samples of the state's minerals, a bountiful display of the State's finest flowers, fruits and vegetables; a fire engine, fancy articles such as needlework, fabrics and laces, and art — from the Nahl brothers, William Jewitt, and many others.

The first fair lasted for nearly four weeks and had about 10,000 visitors (roughly 25% of the adult San Francisco population at the time). There were 650 different exhibitors with approximately 25% of them being women. Ultimately there would be 31 fairs between 1857–1899 which would contribute greatly to the economy and industrial pursuits of the San Francisco Bay Area. These fairs, and the rental of the fair buildings, were income generators for the Institute and supported its library and other services.



## The Institute at 31 Post Street (1866–1906)

After a rocky first ten years, the Institute finally was financially stable enough to purchase the site of its present home on Post Street, between Montgomery and Kearny in 1866 and erect a three-story building that was designed by William Patton. The new building featured retail spaces on the ground floor, a spacious, well lighted and well ventilated library with open stacks; a lecture hall for about six hundred people, a commodious chess room, a handsomely furnished ladies sitting room, and many other rooms slated for rental by committees, lodges, and related scientific organizations<sup>[3]</sup>.



The Institute quickly became a cultural center of the City hosting free lectures on science and technology, technical classes in mechanical drawing, applied mathematics, wood carving, iron work and other technical subjects. Its rentable meeting rooms were available for tenants to host soirees, literary readings, and socio-political discussions. These auxiliary activities show a fascinating side of the Mechanics' Institute and were a reflection of the popular issues of the day.

## Relationship with UC Berkeley

The Institute's important in California technical education reached its pinnacle in 1868 when the California Legislature granted a charter for the establishment of the University of California. The Institute's President was tapped by the Governor to serve in an ex-officio capacity on the Board of Regents. The Institute heavily participated in the fledgling University's first years, hosting technical classes and lectures in its rooms on 31 Post Street (<http://bit.ly/1le01H1>), helping develop the curriculum and sitting on the Board of Regents until 1974.

Click here (<http://bancroft.berkeley.edu/CalHistory/brief-history.1.html>) for more information.

## Earthquake

At the beginning of 1906, the Institute had 4,150 members and 135,000 volumes. In January that year, it absorbed the collections of art, literature and rare editions held by the Mercantile Association, another independent library that was founded in 1852. This union formed a magnificent collection amounting to some 200,000 books. When San Francisco was leveled by the earthquake and fire of April 1906, the collections and building were completely destroyed. The loss included the Institute's priceless files of California newspapers, its complete set of British patent reports dating back to James I of England (1603–1625), its collections of technical, scientific and artistic works, plus its Post Street building and pavilion. The contents of two safes were uninjured. The records saved consisted of about twenty five years' minutes, the members' ledger, some leases and contracts and a few other records, among them the original copy of the Institute's Constitution with signatures of the members. The only thing unharmed in the building was the bronze cast of James Lick



## The Institute at 57 Post Street (1906–present)

Memories were all that remained as the result of the earthquake and fire. Its devastation spread to much of the central part of the city. The Mechanics' Institute erected a temporary building at Grove and Polk Streets, where it had bought a block of land in 1881 on which now stands the Civic Auditorium. The Institute's Office opened on May 23, 1906, construction was begun on June 4th, and after many trials of delayed materials and a scarcity of construction workers, the new building opened its doors in August, about four months after the fire.



The first day of the fire, the Head Librarian sent telegrams to libraries and book dealers in the Eastern states, requesting books for the collection. Books on architecture and engineering were particularly desired. The highest priority for the Library was to obtain everything that could be gotten on architecture, building construction, and engineering, in fact everything that would be necessary or useful to aid in rebuilding the City. The trustees authorized that \$5,000 be spent at once on the purchase of books. The opening collection of some 5,000 books quickly grew to over 17,000 volumes. There was fear that the Institute would soon be confronted with the ever-present problem at the former 31 Post Street location... how to find more room. By August, the Institute had lost nearly 1,000 members. Some had left the city, while others found the new location inconvenient. In fact, there was some doubt whether the former Post Street location would be the best spot to rebuild the Institute building. Some felt that the Institute should move a little further west, since the shopping district had moved a few blocks west of its old location.

## Hired Albert Pissis

By July 1910, the new nine-story building at 57 Post Street was completed and on July 15, the Institute moved into it. By 1912, collections totaled some 40,000 books. That same year, San Francisco decided by popular vote to establish a Civic Center. The City bought the Institute pavilion block for \$700,000. At the Institute's 1914 annual meeting, the constitution was amended whereby the Post Street property, city bonds and other assets together be established as a perpetual endowment. Since that time, the subject coverage of the collections has broadened to meet the interests of an increasingly diverse membership. The resources continued to grow along with the rapid industrial growth of California..



The Mechanics' Institute continues to be a leading cultural center that includes a vibrant library of some 160,000 volumes, a world-renowned chess program and a full calendar of engaging cultural events. The Institute today is a favorite of avid readers, writers, downtown employees, chess players, and the 21st century nomadic worker.

Each month, the Library adds some 300 new items to its collection of some 165,000 items.



[1] For more information on mechanics' institutes, a seminal work is *George Birkbeck: Pioneer of Adult Education* by Thomas Kelly, Liverpool at the University Press, 1957.

[2] "Mechanics' Institute of San Francisco", *California Farmer and Journal of Useful Sciences*, 14 December 1855

[3] "Inagurations of the Mechanics' Institute", *San Francisco Bulletin*, 27 March 1867.

[4] "Dramatic Affairs", *The Californian*, April 6, 1867, volume 6, no 20, page 5.

[5] "Amusements", *Daily Alta California*, 11 November 1870.



SAN FRANCISCO

OFFICE OF SMALL BUSINESS

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

OFFICE OF SMALL BUSINESS  
REGINA DICK-ENDRIZZI, DIRECTOR

## Legacy Business Registry

# Application Review Sheet

*Application No.:* LBR-2016-17-063  
*Business Name:* New Asia Restaurant, Inc.  
*Business Address:* 772 Pacific Avenue  
*District:* District 3  
*Applicant:* Hon Keung So, 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?       X       Yes                      No

772 Pacific Avenue from 1987 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?       X       Yes                      No

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

**NOTES:** N/A

**DELIVERY DATE TO HPC:** August 19, 2019

Richard Kurylo  
Program Manager, Legacy Business Program



Member, Board of Supervisors  
District 3



City and County of San Francisco

**AARON PESKIN**  
佩斯金 市參事

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 New Asia Restaurant, located at 772 Pacific Avenue, for inclusion on the Legacy Business Registry.

Chinese-American families have been enjoying New Asia Restaurant for generations. As the largest capacity restaurant in Chinatown, New Asia is well known for Family Association banquets, wedding celebrations, and ballroom dance events with live music. The dim sum lunch is a popular feature of New Asia, and is a cornerstone of the Chinatown culinary experience.

The New Asia Restaurant 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", written in a cursive style.

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.

<b>NAME OF BUSINESS:</b>		
NEW ASIA RESTAURANT		
<b>BUSINESS OWNER(S)</b> (identify the person(s) with the highest ownership stake in the business)		
HON KEUNG SO		
<b>CURRENT BUSINESS ADDRESS:</b>	<b>TELEPHONE:</b>	
772 PACIFIC AVE SAN FRANCISCO, CA94133	( 415) 391-6666	
	<b>EMAIL:</b>	
	[REDACTED]	
<b>WEBSITE:</b>	<b>FACEBOOK PAGE:</b>	<b>YELP PAGE</b>
www.newasiasf.com		

<b>APPLICANT'S NAME</b>	
HON KEUNG SO	<input checked="" type="checkbox"/> Same as Business
<b>APPLICANT'S TITLE</b>	
OWNER	
<b>APPLICANT'S ADDRESS:</b>	<b>TELEPHONE:</b>
722 PACIFIC AVE SAN FRANCISCO, CA94133	( 415) 391-6666
	<b>EMAIL:</b>
	[REDACTED]

<b>SAN FRANCISCO BUSINESS ACCOUNT NUMBER:</b>	<b>SECRETARY OF STATE ENTITY NUMBER (if applicable):</b>
0351717	

<b>OFFICIAL USE: Completed by OSB Staff</b>	
<b>NAME OF NOMINATOR:</b>	<b>DATE OF NOMINATION:</b>

## 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.

<b>ORIGINAL SAN FRANCISCO ADDRESS:</b>	<b>ZIP CODE:</b>	<b>START DATE OF BUSINESS</b>
772 PACIFIC AVE, SAN FRANCISCO	CA94133	FEB 4, 1987
<b>IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?</b>	<b>DATES OF OPERATION AT THIS LOCATON</b>	
<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	FEB 4, 1987 TILL PRESENT	

<b>OTHER ADDRESSES (if applicable):</b>	<b>ZIP CODE:</b>	<b>DATES OF OPERATION</b>
		Start:
		End:

<b>OTHER ADDRESSES (if applicable):</b>	<b>ZIP CODE:</b>	<b>DATES OF OPERATION</b>
		Start:
		End:

<b>OTHER ADDRESSES (if applicable):</b>	<b>ZIP CODE:</b>	<b>DATES OF OPERATION</b>
		Start:
		End:

<b>OTHER ADDRESSES (if applicable):</b>	<b>ZIP CODE:</b>	<b>DATES OF OPERATION</b>
		Start:
		End:

<b>OTHER ADDRESSES (if applicable):</b>	<b>ZIP CODE:</b>	<b>DATES OF OPERATION</b>
		Start:
		End:

<b>OTHER ADDRESSES (if applicable):</b>	<b>ZIP CODE:</b>	<b>DATES OF OPERATION</b>
		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.

HON Keung So

Name (Print):

11/27/2018

Date:



Signature:



## **NEW ASIA RESTAURANT**

### **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.**

New Asia Restaurant ("New Asia") was established in February 1987 by husband and wife team Robert Yick and Shew Yick. The business is located at 772 Pacific Avenue in the Chinatown neighborhood. New Asia Restaurant has been in the same location since it was established.

The Yick family has a rich history in the Chinatown community. In 1910, they founded Robert Yick Company (<http://yickcompany.com/about/>), a family-operated business that manufactures custom stainless products. The company gained a reputation for fabricating stainless steel wok ranges. Robert Yick Company was located in Chinatown in the building presently occupied by New Asia Restaurant. In 1970, Robert Yick Sr. relocated the business to a larger plant on Bayshore Boulevard. Today, Joseph Yick operates the business and continues to provide quality stainless steel products. It was in 1970 after the Robert Yick Company plant was relocated that Asia Garden Restaurant was opened by Robert Yick and managed by Miguel Yuen. In 1987, New Asia Restaurant opened in the space.

New Asia Restaurant is an iconic business in Chinatown. It is one of the largest Chinese restaurants in the neighborhood with a seating capacity of 100 tables, which means they can host a banquet for 1,000 people in a single event. "At its core, a banquet is a ritualized social event framed by the notion of relationships or guanxi. It's the purposeful coming together that transforms an ordinary dinner into a banquet."<sup>1</sup> In addition to banquets, many community events, fundraisers, beauty pageants and Lunar New Year celebrations are held in New Asia. It is the last remaining Chinese restaurant of its size in Chinatown now that Empress of China and Gold Mountain have closed.

The current owners of New Asia Restaurant, Hon Keung So and Candy Mei Yei So, purchased the business from Robert and Shew Yick in February 2002. Mr Hong Keung So and Mrs Candy Mei Yei So are originally from Hong Kong. They closed their trading firm and left everything behind when they decided to immigrate to San Francisco with their children in 2000. They took over New Asia Restaurant from Robert and Shew Yick in 2002.

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<sup>1</sup> April Chan, San Francisco Chronicle, May 12, 2017: <https://www.sfchronicle.com/restaurants/article/What-banquet-culture-means-to-San-Francisco-11141977.php>

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

N/A

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

New Asia Restaurant 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. The original owners, Robert Yick and Shew Yick, were spouses as are the current owners, Hon Keung So and Candy Mei Yei So.

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

The ownership history of the business is as follows:

February 1987 – January 2002: Robert Yick and Shew Yick

February 2002 – Present: Hon Keung So and Candy Mei Yei So

**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. (See Articles of Incorporation of New Asia Restaurant, Inc.)

**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 772 Pacific Avenue is classified by the Planning Department as Category B 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.**

Historically, Chinatown has been the “settling place” for new Chinese immigrants arriving in San Francisco. A majority of new immigrants from China chose to settle their new life in Chinatown

due to language and cultural similarities and a sense of belonging and community support. Starting a new life also means making a living. Being one of the largest employers in Chinatown, New Asia Restaurant for the last 32 years has been providing hundreds of families their first jobs and a training ground for them to start their careers in the restaurant and food service industry in San Francisco or even elsewhere in the United States.

In view of its location, quality of food, seating capacity, New Asia Restaurant has always been an anchoring place for the Chinese community in San Francisco ever since it was opened in 1987. People come here for social gathering, dim sum, dinner, banquets, festival celebrations and even social dance classes. It is an integral a part of San Francisco's history.

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

As one of the last remaining large banquet-style Chinese restaurants, New Asia Restaurant can accommodate up to 110 tables and has hosted thousands of banquets over the years for various Chinatown family associations' events, weddings, birthdays and Lunar New Year celebrations with numerous government and local officials attending, just to name a few.

On August 8, 1988, an annual fundraising dinner was held at the New Asia Restaurant. The event commemorated the tenth anniversary of the establishment of the Chinese Community Housing Corporation. The restaurant was also privileged by the opportunity to honor San Francisco Mayor Art Agnos and community leaders Edwin Lee (the late San Francisco mayor) and Ted Dang for their outstanding contributions to housing in the Chinese community. The celebration dinner was attended by officers from the City government, executives from corporations, leaders from the business communities and Chinese family associations. With the great support from all who attended the celebration dinner, \$100,000 was raised.

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

New Asia Restaurant has been featured in various media, such as:

**SF Examiner - SF to buy New Asia Restaurant site for future affordable housing project**  
<http://www.sfexaminer.com/sf-buy-new-asia-restaurant-site-future-affordable-housing-project/>

*"...A well-known dim sum restaurant and banquet hall in San Francisco's Chinatown could soon be bought by The City as a future site for affordable housing, city officials said Monday.*

*"The City has agreed to buy the building housing New Asia Restaurant at 772 Pacific Avenue for \$5 million from the Yick Family Trust, according to the Mayor's Office.*



*"The site could allow the construction of up to 50 to 60 affordable housing units in the densely populated Chinatown area, which houses a large number of low-income residents, many of them in single-room occupancy hotels..."*

**SF Chronicle - SF to buy New Asia restaurant, turn it into affordable housing**

<https://www.sfchronicle.com/politics/article/SF-to-buy-New-Asia-restaurant-turn-it-into-11098605.php>

*"The property could accommodate as many as 80 small, affordable housing units, or from 50 to 60 larger family-size apartments. Any project there would include a new home for the restaurant, which is the biggest banquet hall in Chinatown..."*

**hoodline.com**

<https://hoodline.com/2017/04/new-asia-restaurant-in-chinatown-to-become-affordable-housing>

*"It is a good investment right in the heart of Chinatown and North Beach to create more affordable housing, and that's what we'll do," Mayor Ed Lee said today.*

*"District Three Supervisor Aaron Peskin said the idea for the sale was first raised with him by Rose Pak, the well-known Chinatown political advocate, before her death. He said the property presented a rare opportunity in an area with few vacant lots..."*

**SFgate.com - Chinatown New Asia restaurant**

<https://www.sfgate.com/food/article/Chinatown-New-Asia-restaurant-11273859.php>

*"The most impressive, dramatic Chinese restaurant in the city seats more than 1,000. Exceedingly fresh dim sum, particularly the siu mai. Beer and wine only..."*

**afar.com (SF Travel Guide) – New Asia Restaurant**

<https://www.afar.com/places/new-asia-restaurant-san-francisco>

*"...We headed to New Asia after tastings of tea as suggested by the tea shop owner who lived in the area. New Asia certainly isn't your average restaurant and dinning there is an experience. The banquet-hall like dining room is packed with tourists and locals.*

*"Carts filled with the day's selections are wheeled around to each table where you then pick and choose what dishes you would like. They are pulled right off the carts still hot and fresh, ready for you to eat..."*

**Trip Advisor**

[https://www.tripadvisor.com/Restaurant\\_Review-g60713-d537808-Reviews-New\\_Asia\\_Restaurant-San\\_Francisco\\_California.html](https://www.tripadvisor.com/Restaurant_Review-g60713-d537808-Reviews-New_Asia_Restaurant-San_Francisco_California.html)

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

Numerous political and civic representatives have eaten at New Asia Restaurant including, but not limited to, Mayor Art Agnos, Mayor Edwin Lee and community leader Ted Dang.

The late Chinatown community leader, Rose Pak, had a close connection with the redevelopment plan for the site where New Asia Restaurant is located. "In the year before her death in September 2016, Rose developed something of an obsession with New Asia. She knew the property was coming on the market and thought the city should grab it for affordable housing. She brought it up repeatedly with late Mayor Lee. She mentioned it to Supervisor Peskin. She badgered city housing staffers about it. ... 'Rose spent her entire life looking out for Chinatown, and it's almost like this is her parting gift to the community,' said Malcolm Yeung, deputy director of the Chinatown Community Development Center."<sup>2</sup>

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

New Asia Restaurant employs on average over 45 employees. It is one of the largest employers in San Francisco's Chinatown. The business provides job opportunities to many new Chinese immigrants who often choose Chinatown as their first home.

Hon Keung So has been an active member of the Chinese Chamber of Commerce since 2005, and Candy Mei Yei So has served as a director of the board for the Salvation Army Chinatown Corp. since 2002.

Unlike most business establishments, the owners of New Asia Restaurant never turn down people's requests to use the lavatory in the restaurant, regardless of whether or not they are patronizing the business at the time of request. Mr. So understands that a lot of people visiting or shopping in Chinatown have trouble finding lavatories. "Since my restaurant is located in the heart of San Francisco's Chinatown, I want to be able to offer some convenience to everyone. Allowing the public to use the washrooms in my restaurant is the least thing I can do despite monthly water costs totaling more than \$5,000."

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

New Asia Restaurant primarily serves residents and workers in Chinatown, tourists and attendees of large-scale banquets and festivals.

Located in the center of Chinatown, the restaurant not only serves the people who live and work in Chinatown, but also the extended families of these local people. San Francisco's Chinatown is oldest of its kind in North America, dating back over 150 years. Lots of immigrants in San Francisco have large extended families that span across 3 generations, and sometimes 4 or 5 generations. Because Chinese culture values families and relationships so much, family and

---

<sup>2</sup> J.K. Dineen, San Francisco Chronicle, April 25, 2017: <https://www.sfchronicle.com/politics/article/SF-to-buy-New-Asia-restaurant-turn-it-into-11098605.php>

social gatherings among relatives and friends are very common. Having dim sum breakfast or lunch in a Chinese restaurant is a very common form of networking. New Asia Restaurant has been a central place for these gatherings.

Moreover, in view of its large seating capacity, New Asia has always been the perfect choice for large-scale banquets, such as weddings and birthdays, as well as spring dinner for family benevolent associations and festival celebrations.

Because Chinatown in San Francisco is the oldest and the largest of its kind in North America, it is a “must go” attraction to the many tourists visiting the city. New Asia Restaurant serves large numbers of tourists and visitors from all over the country as well as the world.

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

N/A

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

There would be significant negative affects if New Asia Restaurant were to close:

- All the employees would lose their jobs. The restaurant employs over 45 people. It is one of the largest employers in Chinatown.
- Chinatown would lose its largest Chinese restaurant.
- There would not be an event space large enough to host major festival celebration banquets and events in Chinatown. If only smaller restaurants are available, large banquets or parties that are attended by 1,000 or more guests may either have to reduce the event size or split the events into two separate days.
- Tourists and visitors would lose a good Chinese restaurant where they can enjoy traditional Southern Chinese dim sum. There would be one less restaurant serving dim sum using special dim sum push carts.
- The city would lose the second most visited lavatory in Chinatown (the most visited one being the public washroom in Portsmouth Square). New Asia Restaurant offers their lavatory to the public regardless of whether or not they are their patrons of the business. Mr. So estimates that 2/3 of lavatory users are patrons while 1/3 are non-patrons. The restaurant pays on average approximately \$15,000 per month for their water bill of which 1/3 is for serving the public.



### CRITERION 3

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

Dim Sum, a Cantonese pronunciation which literally means snack, refreshment or light pastry, is widely referred to by non-Chinese people as synonym for Chinese food. Dim sum is a vital offering of a Chinese restaurant that serves southern style cuisine. Chinese from Southern China enjoy going to restaurant for dim sum in the morning or lunch time, whether it is with family, friends or a social gathering. So offering good dim sum dishes is very important to a Chinese restaurant. New Asia was the first restaurant in San Francisco's Chinatown to introduce the use of dim sum pushing carts in promoting dim sum dishes. They have been doing it for the last 32 years and will continue to serve dim sum in such a way despite it requiring more labor. This way of showcasing food is especially welcomed by non-Chinese customers or even ABC (American Born Chinese) who are not very familiar with the varieties of dim sum. They are able to see and smell and the dishes in the cart when selecting their choices.

*"...Carts filled with the day's selections are wheeled around to each table where you then pick and choose what dishes you would like. They are pulled right off the carts still hot and fresh, ready for you to eat. Do not load up on your first cart as there will be more wheeled around to you soon enough with even more delicious temptations..."*

Quote from afar.com (SF Travel Guide) <https://www.afar.com/places/new-asia-restaurant-san-francisco>

#### 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 restaurant is committed to offering the most authentic southern Chinese cuisine, which emphasizes freshness, taste and smell of food. In addition, it's also New Asia's business philosophy to ensure the best services are provided to every customer and to make each and every visit an enjoyable one.

#### 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.).

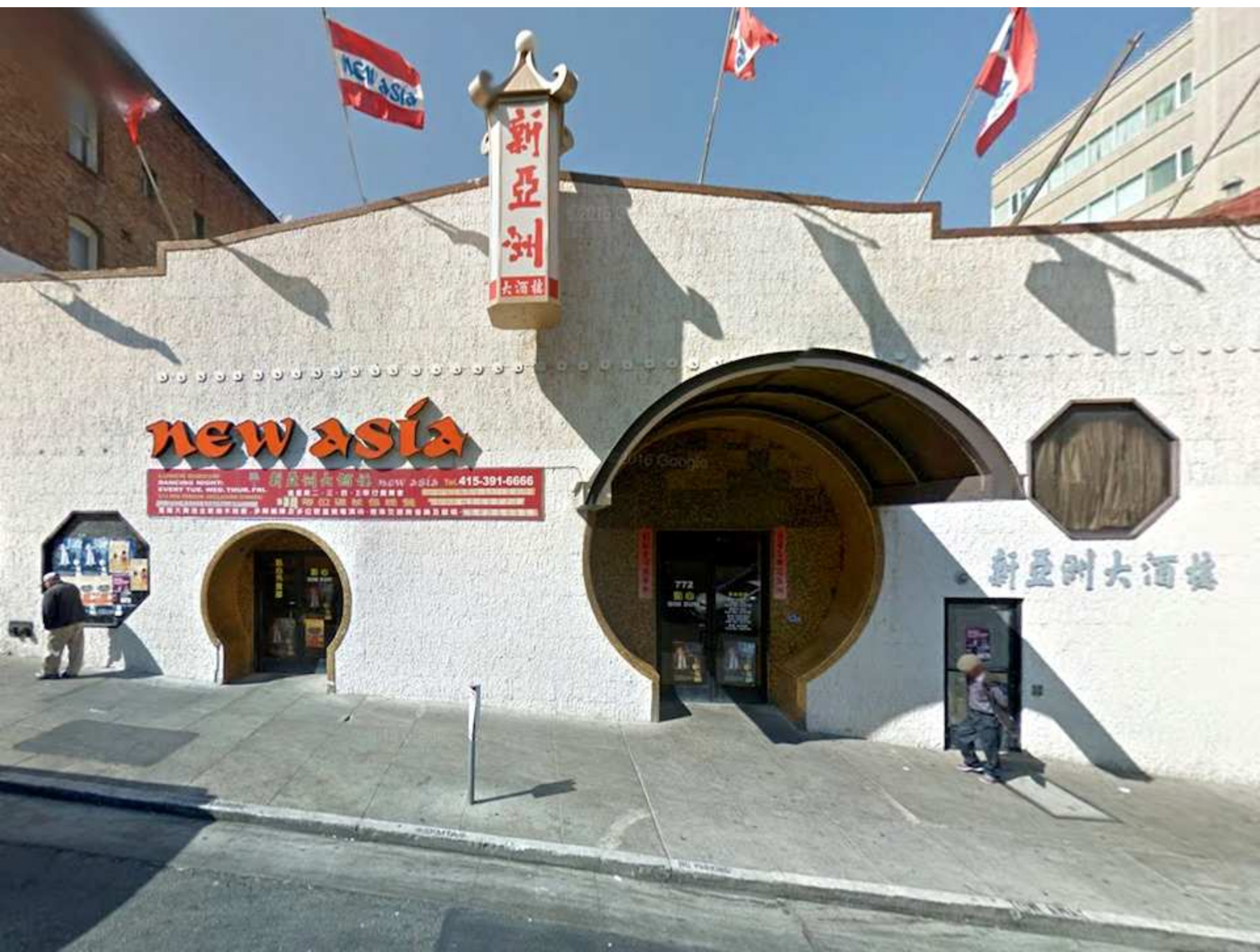
The restaurant has two stories. With such a large floor space, New Asia has always been one of the largest Chinese restaurants in Chinatown. That is why it is often chosen as the venue for large festival celebration parties and events for the Chinese community.

The unique wooden dance floor in in the restaurant is a perfect venue for social dance classes and entertainment.

The large Chinese words meaning “double happiness” in red on the golden drop back at the center stage has been the eye-catching background of many photos taken at memorable events.

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

Documentation of the existence of the business verifying it has been in operation for 30+ years are provided in this Legacy Business Registry application.





91-6666  
328 或以上  
獎助慶  
贈送服務



新歡食譜興華樓

營業時間  
星期一至星期五  
10:00 AM - 9:00 PM  
星期六、日及假期  
SAT. SUN. HOLIDAY  
8:30 AM - 3:00 PM  
晚餐 DINNER  
5:00 PM - 9:30 PM

新亞











































1195545

FILED *do*

In the office of the Secretary of State  
of the State of California

FEB 7 4 1987

*March Fong Eu*  
MARCH FONG EU, Secretary of State

ARTICLES OF INCORPORATION  
OF  
NEW ASIA RESTAURANT, INC.

I

The name of this corporation is NEW ASIA RESTAURANT,  
INC.

II

The purpose of this corporation is to engage in  
any lawful act or activity for which a corporation may be  
organized under the General Corporation Law of California  
other than the banking business, the trust company business  
or the practice of a profession permitted to be incorporated  
by the California Corporations Code.

III

The name and address in the State of California  
of this corporation's initial agent for service of process  
is:

NORMAN LEW, ESQ.  
626 Grant Avenue, Suite 202  
San Francisco, California 94108-2483

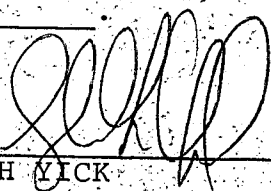
IV

This corporation is authorized to issue only one  
(1) class of shares of stock; and the total number of shares

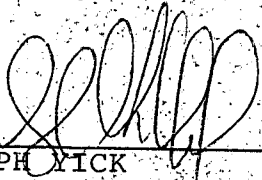


which this corporation is authorized to issue is ONE MILLION  
(1,000,000) shares.

Dated: FEB -2 1987

  
\_\_\_\_\_  
JOSEPH YICK  
Incorporator

I hereby declare that I am the person who executed  
the foregoing Articles of Incorporation, which execution is  
my act and deed.

  
\_\_\_\_\_  
JOSEPH YICK

# PERMIT TO OPERATE AND CERTIFICATE OF SANITARY INSPECTION

Issued according to provisions of the San Francisco Health Code

A 19069

AUTHORIZING conduct of the following class of FPSE

ISSUED

Business: Restaurant

April 22, 1987

Name and Address below:

New Asia Restaurant, Inc.  
dba: NEW ASIA RESTAURANT  
772 Pacific Avenue  
San Francisco, CA 94133

~~EXPIRES~~

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

*Jina Huie*

Inspector

*David W. Berger, MD MPH*

Bureau Director

*William D. Wong*

Principal Inspector

*Paul Schwarzbach*

Director of Public Health

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

Display this Permit prominently. This margin may be trimmed for standard 6 x 8 frame.



## IN CELEBRATION OF AFFORDABLE HOUSING

## "8-8-88" DINNER

"In Celebration of Affordable Housing" — our annual fundraising dinner in August at the New Asia Restaurant — was a great success. The event commemorated the tenth anniversary of the Chinese Community Housing Corporation. We were privileged by the opportunity to honor Mayor Art Agnos and community leaders Edwin Lee and Ted Dang for their outstanding contributions to housing in our community.

The event could not have been possible without the tremendous help of a number of people: event coordinators Bill Steele of Chevron USA and Rose Pak of the Chinese Chamber of Commerce; Enid Lim, staff coordinator; Elaine Joe, graphic designer; and our board and staff.

For their generous donations, special thanks to William E. Foster of Chevron Land and Development Company, to Stan Bailey of Home Federal Savings and Loan and to Bill Steele of Chevron USA.

We selected the "8-8-88" date because it was lucky, but we had no idea it would be so lucky as to raise almost \$100,000 for our work — thanks to the great support of the following Co-Chairs and Corporate, Business and Table Sponsors:

**Individual Co-Chairs**

Christopher Chan  
Arnold Chin  
Philip and Sarah Choy  
William E. Foster  
James Ho  
Wayne Hu  
Myron Lee



■"8-8-88" annual dinner celebrating CCHC's ten years of affordable housing development for residents in Chinatown and throughout San Francisco. Shown are the staffs of CCHC and the Resource Center. 圖為出席十週年籌款餐會的職員。

Pius Lee  
Lawrence Lui  
James Ng  
Vincent Tai  
Douglas F. Wong

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Golden Coin Savings and Loan Association  
Edwin Lee  
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Sincere Federal Savings Bank

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Bank of Canton of California  
Bank of Trade  
Jane Chin  
Chinese Chamber of Commerce  
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Heller, Ehrman, White and McAuliffe  
Hoy Sun Ning Yung Benevolent Association  
Lee Family Association  
Ed Lew, Edwin Lee, Chinatown Coalition for Better Housing  
Li Wa, Direct Language Publishing, Inc.

**慶祝十年來爭取  
合理住屋的成果**

八月八日在新亞洲園舉行的籌款餐會非常成功。是次餐會同時慶祝發展處在過去十年來為社區提供合理住屋而努力的成績。當時協助社與發展處聯同頒發獎狀給雅諾士市長、李孟賢律師及鄧維益先生，誠意地多謝他們年來對爭取合理住屋的無私貢獻。

對參加籌備是次盛會的熱心人士，我們致以萬二分謝意。特別是美國雪佛隆電油公司比利士杜先生，中華總商會白蘭女士，聯絡員林伍寶珠及圖案設計周雪芳等。

這次能籌到近十萬元巨款，除了八八年八月八日這日子帶來好運外，更要向熱心支持我們的捐贈者致敬。

Continued on page 3



- [San Francisco](#)

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## New Asia Restaurant

📍 772 Pacific Ave, San Francisco, CA 94133, USA  
🌐 [Website](#) | 📞 +1 415-391-6666

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## Dim Sum in San Francisco's Chinatown

A trip to [San Francisco](#) isn't complete without a stop in Chinatown and that usually means a dim sum lunch.

We headed to New Asia after tastings of tea as suggested by the tea shop owner who lived in the area. New Asia certainly isn't your average restaurant and dinning there is an experience.

The banquet-hall like dinning room is packed with tourists and locals. There will probably be a wait to get in but it won't be long. Try to listen as the woman working the microphone to call your wait list number talks too close to the mic and has a thick accent making her hard to hear and understand.

You have a choice of either water or green tea but they bring you both anyways. Most of the staff is too busy so it'll be hard to get their attention if you want a coke.

Next the carts come. Carts filled with the day's selections are wheeled around to each table where you then pick and choose what dishes you would like. They are pulled right off the carts still hot and fresh, ready for you to eat. Do not load up on your first cart as there will be more wheeled around to you soon enough with even more delicious temptations.

Certainly a budget friendly meal and an experience you won't soon forget.

By [Murissa Shalapata](#) , AFAR Local Expert

see anything inaccurate? [let our editors know](#)

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## New Asia Restaurant In Chinatown To Become Affordable Housing



Wed. April 26, 2017, 2:12pm

by Bay City News  
website (<http://www.baycitynews.com/>)

Neighborhoods  
Chinatown (</neighborhoods/chinatown>)

A well-known dim sum restaurant and banquet hall in San Francisco's Chinatown could soon be bought by the city as a future site for affordable housing, city officials said earlier this week.



The city has agreed to buy the building housing New Asia Restaurant at 772 Pacific Avenue for \$5 million from the Yick Family Trust, according to the mayor's office.

The site could allow the construction of up to 50 to 60 affordable housing units in the densely populated Chinatown area, which houses a large number of low-income residents, many of them in single-room occupancy hotels.



The New Asia is well-known for its dim sum. | PHOTO: ERNESTO ANDRADE/FLICKR  
([HTTPS://WWW.FLICKR.COM/PHOTOS/DONGKWAN/2178552899/](https://www.flickr.com/photos/dongkwan/2178552899/))

"It is a good investment right in the heart of Chinatown and North Beach to create more affordable housing, and that's what we'll do," Mayor Ed Lee said today.

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District Three Supervisor Aaron Peskin said the idea for the sale was first raised with him by Rose Pak, the well-known Chinatown political advocate, before her death. He said the property presented a rare opportunity in an area with few vacant lots.

"Most of District Three is very densely built," Peskin said. "This is a one story building and there's a lot of room to build on top of it. There are very few opportunities to build like this."

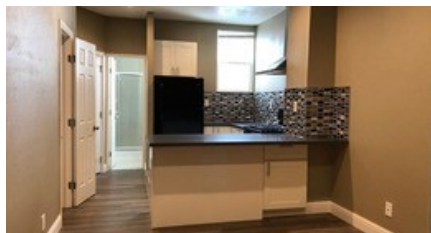
The Board of Supervisors is expected to vote and approve the sale in May.

Any housing on the site would need to go through a planning approval process. No funding has been identified yet for a project on the site, officials said today.

New Asia Restaurant has a lease in the building through 2021, officials said.

—Sara Gaiser

## More from San Francisco



Renting in San Francisco: What will \$2,900 get you?  
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<https://www.sfchronicle.com/politics/article/SF-to-buy-New-Asia-restaurant-turn-it-into-11098605.php>

# San Francisco Chronicle

Local // Politics

## SF to buy New Asia restaurant, turn it into affordable housing

J.K. Dineen

April 25, 2017 Updated: April 25, 2017 5:57 p.m.



One of the cooks working at the popular New Asia restaurant in Chinatown in San Francisco, Calif., on Tuesday April 26, 2017. The city of San Francisco is in contract to purchase the property and build affordable housing, with a new New Asia restaurant downstairs.

Photo: Michael Macor, The Chronicle

In the year before her death in September, Chinatown activist Rose Pak developed something of an obsession with the New Asia restaurant on Pacific Avenue. She knew the property was coming on the market and thought the city should grab it for affordable housing.



She brought it up repeatedly with Mayor Ed Lee. She mentioned it to Supervisor Aaron Peskin. She badgered city housing staffers about it.

Now, seven months after she died at age 69, Pak's wish is coming true. Peskin said he and Lee plan to introduce a resolution at the Board of Supervisors next week authorizing the city's Real Estate Division to spend \$5 million to purchase 772 Pacific Ave., home of New Asia, which is owned by Han So.

"Rose spent her entire life looking out for Chinatown, and it's almost like this is her parting gift to the community," said Malcolm Yeung, deputy director of the Chinatown Community Development Center.



The popular New Asia restaurant in Chinatown in San Francisco, Calif., on Tuesday April 26, 2017. The city of San Francisco is in contract to purchase the property and build affordable housing, with a new New Asia restaurant downstairs.

Photo: Michael Macor, The Chronicle

The property could accommodate as many as 80 small, affordable housing units, or from 50 to 60 larger family-size apartments. Any project there would include a new home for the restaurant, which is the biggest banquet hall in Chinatown.

The property has been in limbo for 18 months, when the family that owns the property made it clear that it would be sold. The Mayor's Office of Housing and Community Development had to move quickly to ensure that the site wasn't sold to a market-rate developer.

Jeff Buckley, senior adviser to Lee on housing issues, said the deal is rare because the property will continue to generate income during the entitlement process, which could take several years. The restaurant pays \$22,500 a month in rent and has about five years left on its lease. The city could use that money to help New Asia relocate during construction and to fund some of the preconstruction costs for the affordable housing development, Buckley said.

The sale comes at a time when the banquet business has been gradually migrating to new and larger dim sum palaces with ample parking in suburbs such as Millbrae and Burlingame. One of Chinatown's landmark restaurants, the Empress of China, closed a little more than two years ago.

But business at the New Asia has remained brisk. Peskin, who represents the neighborhood, called the New Asia "the most viable banquet hall in Chinatown."

"I've always looked at New Asia as more than a restaurant," Yeung said. "It's a legacy business. It's an employment center. It's one of the few larger dim sum restaurants regularly patronized by residents and community stakeholders, not just tourists."

Besides the 84-unit International Hotel development on Kearny Street, the only new affordable housing in the neighborhood in recent years has been on the edge of Chinatown along Broadway, where several parcels were freed up after the Embarcadero Freeway was torn down. Otherwise, Chinatown offers few sites as large as the New Asia property, which is 9,200 square feet.

That was a point Pak made with some frequency, Peskin said.

"Rose was on this in a major way," said Peskin. "In Chinatown there are only a handful of soft sites where the opportunity exists to build affordable housing, and this is one of them."

*J.K. Dineen is a San Francisco Chronicle staff writer. Email: [jdineen@sfchronicle.com](mailto:jdineen@sfchronicle.com) Twitter: [@sfjkdineen](https://twitter.com/sfjkdineen)*

Breaking News > The City > San Francisco News > City Planning

# SF to buy New Asia Restaurant site for future af ordable housing project



San Francisco has agreed to buy the building housing NewAsia Restaurant at 772 Pacific Avenue for \$5 million from the Yick Family Trust. (Courtesy Google Maps)

By Bay City News on April 25, 2017 9:01 am

A well-known dim sum restaurant and banquet hall in San Francisco's Chinatown could soon be bought by The City as a future site for affordable housing, city officials said Monday.

The City has agreed to buy the building housing NewAsia Restaurant at 772 Pacific Avenue for \$5 million from the Yick Family Trust, according to the Mayor's Office.

The site could allow the construction of up to 50 to 60 affordable housing units in the densely populated Chinatown area, which houses a large number of low-income residents, many of them in single-room occupancy hotels.

"It is a good investment right in the heart of Chinatown and North Beach to create more affordable housing, and that's what we'll do," Mayor Ed Lee said.

District 3 Supervisor Aaron Peskin said the idea for the sale was first raised with him by Rose Pak, the well-known Chinatown

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political advocate before her death. He said the property presented a rare opportunity in an area with few vacant lots.


"Most of District 3 is very densely built," Peskin said. "This is a one story building and there's a lot of room to build on top of it. There are very few opportunities to build like this."

Legislation for the approval of the sale was expected to be introduced to the Board of Supervisors on Tuesday, with a vote likely in May.


Any housing on the site would need to go through a planning approval process. No funding has been identified yet for a project on the site, officials said.

NewAsia Restaurant has a lease in the building through 2021, officials said.

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After the death of a bicyclist in South of Market prompted outrage and street safety changes, advocates are calling for the person who doored 30-year-old Tess Rothstein to face criminal charges.



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# What banquet culture means to San Francisco — and Chinatown

By April Chan | May 12, 2017 | Updated: Feb. 1, 2019 10:03 a.m.



The popular New Asia restaurant in S.F.'s Chinatown is popular for banquets. The city is in contract to purchase the property and convert it into affordable housing.

Photo: Michael Macor, The Chronicle

San Franciscans of a certain generation have a specific vernacular to describe things of epic proportion: *hella*. (To emphasize the epicness, trill the “l” for added dramatic effect.)

For this San Francisco native, it’s the only word that comes to mind when I think of banquet dinners in Chinatown.

As in, *hella* loud. *Hella*, *hella* food.

And in the case of Chinatown’s New Asia restaurant, *hella* big. So for me, [news of the city’s decision to convert Chinatown’s largest banquet hall into affordable housing](#) brings mixed feelings. With gentrification sweeping through many parts of San Francisco, any effort to keep increasingly disadvantaged, longtime residents of any neighborhood — let alone, a historic district such as Chinatown — should be lauded.

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But putting out the lights at an old-timey place like New Asia may also have the effect of diminishing the neighborhood. Chinatowners and out-of-towners flock to New Asia for many reasons. Let me clue you in on a secret: It ain't always for the food. With shifting tastes due to fluctuating Chinese demographics, gone are the days when the size of a cha siu bao mattered more than its flavor. The fist-size har gow and overly greasy fritters of New Asia and its brethren no longer appeal. As Chinese families grow in affluence, they're flocking to the 'burbs for dim sum and weddings. Places like Tai Wu in Millbrae and the Koi Palace branches of Daly City, Dublin and Milpitas offer ample parking for that new Mercedes GLC, aesthetically pleasing interiors, spaciously placed round-tops and bathrooms that aren't biohazards.

The real value proposition of a place like New Asia is the commensality and power display that it affords in a community that thrives on it. New Asia packed to its gills with 1,000 strong at 10-tops groaning with platters and elbows is a sight that puts Connie Corleone's wedding to shame. It's truly an incomparable Chinatown experience that locals treasure, even those who've shed their immigrant constraints and now enjoy the comforts of the Richmond or the Sunset.

I was last treated to such a sight in October. A number of local Chinese benevolent associations had sponsored a banquet in support of Mayor Ed Lee. Although the invitation tactfully omitted this point, *errrrybody* knew that the real agenda behind the evening was to counter Propositions D, H, L and M. That banquet felt like a zany night at a circus past its prime. The lights were much too bright and the napkins too cheap. The floors were slick with grease well before the first dish of chilled appetizers clattered onto our lazy Susan. Blaring on the decrepit sound system were the alternating voices of two emcees. One emcee, who sported an '80s coif that looked suspiciously hairpiece-y, narrated the evening in Cantonese and English while his partner, an Ariana Grande look-alike encased in a gaudy pageant dress, struggled to follow in Mandarin.

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The hallways flanking the restrooms were lined with carts of dirty dishes and half-gnawed carnivorous bits that you couldn't unsee. Harried, uncombed waiters athletically zipped between tables through barely-there spaces. Women gossiped with their eyes and sized-up each other's jewelry. (You can always tell when it's banquet season by the hordes raiding their safety-deposit boxes at banks throughout the Sunset District.) Then-Senate candidate Scott



Wiener was looking hella tall and lumbered his politician's handshake from table to table like Gandalf amongst the hobbits. All the while, the honorary guest of the evening sat at the dais, graciously suffering through endless grip-and-grins, ear-splitting musical performances, impassioned rhetoric ... basically doing everything *but* eating. Poor Ed.

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Popular banquet dim sum (including egg rolls, dumplings, sesame balls and har gow) at the now-closed Four Seas restaurant in Chinatown.

Photo: Eric Risberg, ST

But all this is not to say that the food isn't important. It's more like a tool to achieving the underlying social purpose behind the meal. Banquet culture is rife with symbolism and superstition. Much of that can be glimpsed in the menu, according to Wei Mian Hung, manager at Millbrae's Tai Wu Restaurant. Having clocked in nine years at Tai Wu, 11 at Koi Palace in Daly City, two at R&G Lounge in San Francisco and a lifetime at various Hong Kong eateries, Hung is the kind of guy you want to have in your back pocket when you tell folks, "I know a guy at [insert restaurant here] ..."

Drafting these menus takes a serious expertise that senseis pass to only the most dedicated of disciples. Banquet menus for joyous occasions must comprise an even number of dishes, usually not fewer than eight. Happy things always happen in pairs, goes the thinking. An odd number of dishes — usually seven — signifies a funeral or some other somber occasion. Because many Chinese characters are homophones, menus double as lyrical compositions that reflect the occasion to be celebrated. "Fish is never just fish and chicken is never just chicken," Hung says. "The word for 'fish' is the same sound as the word for 'abundance' or 'plentiful.' So fish is always on the menu for happy occasions."

A good maître d' also considers the interplay among weather, the seasonality of local foods and the health of his customers, says Hung. "January through April, I always recommend watercress or amaranth greens for their warming properties," he says. "July through August is squash season so I can afford to

be lighter on leafy vegetables. Restorative and tonifying chicken consommés are best during the cold winter months.”

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At its core, a banquet is a ritualized social event framed by the notion of relationships or *guanxi*. It’s the purposeful coming together that transforms an ordinary dinner into a banquet. Rituals, etiquette and foods consumed may differ across China regionally, but the dishes are always the crucial bit player to bread-breaking or recalibrating power imbalances. “It’s important to know why your client wants to fete his guests,” Hung says. “Weddings and birthdays are straightforward, but when you need to impress your guests or mollify a situation, you can express your generosity, gratitude or veiled ambitions through the extravagance and quality of the food.”



Harbor Village at Embarcadero 4 was a key player in S.F.’s banquet culture in the 1980s.

Photo: Chris Stewart, San Francisco Chronicle

The significance of social gatherings means that the Chinese appetite for banquets will never abate. Thus, the growing extinction of Chinatown’s banquet halls is troubling because it signals a hyperlocal displacement of culture and community. That more modern, convenient and tastier venues exist elsewhere in the Bay Area is irrelevant. Sometimes you *do* want the chaos and the cheap napkins because the sense of community they bring is that much more important. Banquets held at Chinatown banquet halls are quintessential, OG San Francisco experiences. The shuttering of Empress of China, Gold Mountain, Four Seas — let’s throw in Harbor Village at the Embarcadero for good measure — and now New Asia, encroaches on the sociological makeup that defines Chinatown. The trend means one less dim sum joint for elderly residents, one less perch from which family associations can flex their political might, one less stronghold for clandestine meetings with the Shrimp Boys of the underworld, one less landmark for the ritualized repartee of *guanxi*. Heck, I’m even hella worried about displacing the annual Kung Pao Kosher comedy show.

Chinatown's many community events, fundraisers, beauty pageants and Lunar New Year celebrations will undoubtedly continue. But the weight of New Asia's absence, however temporary, will be measured by how well the remaining banquet-ready venues handle the spillover. I'm looking at you, Cathay House, Far East Cafe, Imperial Palace.

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*April Chan is a San Francisco native and graduate student at University of the Pacific's Food Studies program. When not researching her hometown's culinary history, April can be found combing the Bay Area for the next great noodle joint. Twitter: @pril Email: food@sfchronicle.com*

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OFFICE OF SMALL BUSINESS

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

OFFICE OF SMALL BUSINESS  
REGINA DICK-ENDRIZZI, DIRECTOR

## Legacy Business Registry

# Application Review Sheet

*Application No.:* LBR-2018-19-068  
*Business Name:* National Picture Framing Centers, Inc.  
*Business Address:* 1555 Pacific Ave./1920 Polk St./4249 Geary Blvd./1545 Pacific Ave.  
*District:* District 3  
*Applicant:* James Drogo, Owner  
*Nomination Date:* June 11, 2019  
*Nominated By:* Supervisor Sandra Lee Fewer

**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

1940 Polk Street from 1974 to 2008 (34 years)  
 1920 Polk Street from 2008 to Present (11 years)  
 1555 Pacific Avenue from 2008 to Present (11 years)  
 4720 Geary Blvd. from 1988 to 1999 (11 years)  
 1545 Pacific Avenue from 2008 to Present (11 years)  
 4249 Geary Blvd. from 1999 to Present (20 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:** Although Frame-O-Rama and Cheap Pete's have different names and websites, they are technically divisions of the same company, National Picture Framing Centers, Inc.

**DELIVERY DATE TO HPC:** August 19, 2019

Richard Kurylo  
Program Manager, Legacy Business Program





**SANDRA LEE FEWER**

李麗嫦 市參事

June 11, 2019

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 Regina Dick-Endrizzi,

I am writing to nominate National Picture Framing Centers, Inc. for inclusion in the Legacy Business Registry. National Picture Framing Centers, Inc. --affectionately referred to by neighbors as Cheap Pete's--has served District 1 residents for 31 years, offering reasonable prices and framing priceless memories and mementos for countless San Franciscans. The business was built on recycled "oops frames" - incorrectly assembled frames that otherwise would have been thrown away. In fact, the store was lovingly and locally nicknamed Cheap Pete's after the incredible discounts the store offered in its infancy, when all it sold were "oops frames."

Testimonials from customers highlight countless meaningful interactions with staff members, and describe family trips to the store filled with fun and laughter. National Picture Framing Centers, Inc. has earned the trust of residents over decades by offering unique products, thorough customer service, and bargain prices. Proudly displaying pieces from Shepard Fairey's famous "We The People" art series and offering print outs of the series at cost, this small business reflects the inclusive values of the neighborhood it calls home.

For their continued commitment to going above and beyond the expectations of a local retailer, and dedication to the well-being of their community, I am proud to nominate National Picture Framing Centers, Inc. for the San Francisco Legacy Business Registry.

Sincerely,

A handwritten signature in cursive script that reads "Sandra Lee Fewer".

Sandra Fewer

## 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.

<b>NAME OF BUSINESS:</b>		
National Picture Framing Centers, Inc.		
<b>BUSINESS OWNER(S) (identify the person(s) with the highest ownership stake in the business)</b>		
James Drogo		
<b>CURRENT BUSINESS ADDRESS:</b>		<b>TELEPHONE:</b>
1555 Pacific Ave, San Francisco, CA 94109		( )
		<b>EMAIL:</b>
<b>WEBSITE:</b>	<b>FACEBOOK PAGE:</b>	<b>YELP PAGE</b>
cheappetes.com/frame-o-rama.com	Cheap Petes/Frameorama	Cheap Pete's San Francisco / Frame-O-Rama

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

<b>SAN FRANCISCO BUSINESS ACCOUNT NUMBER:</b>	<b>SECRETARY OF STATE ENTITY NUMBER (if applicable):</b>

<b>OFFICIAL USE: Completed by OSB Staff</b>	
<b>NAME OF NOMINATOR:</b>	<b>DATE OF NOMINATION:</b>



## 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
1940 Polk. Street.	94109	1974
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	1974-2008	

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
1920 Polk. Street.	94109	Start: 2008
		End: Present

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
1555 Pacific Ave.	94109	Start: 2008
		End: Present

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
4720 Geary Blvd. (Cheap Pete's Frame Factory Outlet)	94118	Start: 1988
		End: 1999

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
1545 Pacific Ave.	94109	Start: 2008
		End: Present

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
4249 Geary Blvd	94118	Start: 1999
		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.

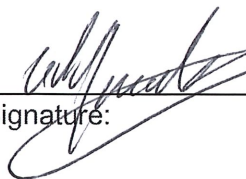
- ☒ I am authorized to submit this application on behalf of the business.
- ☒ I attest that the business is current on all of its San Francisco tax obligations.
- ☒ I attest that the business's business registration and any applicable regulatory license(s) are current.
- ☒ I attest that the Office of 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.

Alfredo S. Gonzalez 5/10/19

Name (Print):

Date:

Signature:



## **NATIONAL PICTURE FRAMING CENTERS, INC.**

### **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.**

National Picture Framing Centers, Inc. (NPFC) was established on July 1, 1974, by San Francisco businessman Peter Gumina as a result of his personal experience looking for accessible and affordable framing. The company presently consists of Frame-O-Rama located at 1920 Polk Street and Cheap Pete's located at 4249 Geary Blvd, plus the company's production facility and headquarters at 1545-1555 Pacific Avenue. There are four additional Cheap Pete's stores in Berkeley, San Mateo, San Rafael and Walnut Creek.

Peter called his first store "Frame-O-Rama" with a do-it-yourself format that was just what customers were looking for. Customers could obtain frames and pamphlets, which gave them the knowledge to frame, level and hang their frames by themselves. Between 1974 and 1987, the format of the Frame-O-Rama store evolved as a result of changing customer needs, eventually becoming a full-service custom framing business offering almost unlimited specialty custom framing and excellent design and customer service.

Cheap Pete's, born from Frame-O-Rama in 1988, started off by taking "oops frames" from Frame-O-Rama – custom built picture frames that were cut and assembled at incorrect sizes – and selling them at hugely discounted prices out of a one-car garage-sized storefront located at 4720 Geary Blvd. Rather than change the successful format of the Frame-O-Rama store, Peter called the new store "Cheap Pete's Frame Factory Outlet" since the discounted frames were so much cheaper than the custom framing prices at Frame-O-Rama.

Finding that people loved the high-quality discounted frames, the small storefront filled with oops frames and select closeout frames from other picture frame manufacturers and quickly needed expansion. In 1999, Peter envisioned Cheap Pete's in a much larger, shoppable space. He found Menzies's, an out-of-business auto body shop at 4249 Geary Blvd. at 7th Avenue and took the leap to transform the crumbling building into the Cheap Pete's store that we know today.

Through its two retail divisions, National Picture Framing Centers offers differing but complementary product-service formats to meet the needs of all its framing customers from the most fundamental to the most discriminating.



The Cheap Pete's concept grew in popularity quickly, and within a few years of San Francisco's Geary store opening, stores were established in Walnut Creek, San Mateo, San Rafael and Berkeley. In 2008 National Picture Framing Centers moved to 1555 Pacific Avenue, serving as the main office headquarters for both Frame-O-Rama and Cheap Pete's. Previously, National Picture Framing Centers Inc. offices were in the same building as Frame-O-Rama.

Nearly 30 years after the establishment of Cheap Pete's, Peter made the decision in 2015 to retire. He sold his beloved family business to James Drogo, AKA Jim, who had worked closely with Peter for 10 years as the Director of Operations for the company before buying the company from Peter. Included in this Sale of Business is Peter's wife, Deanna, his direct family member Gregory and his financial Trust "Gumina Trust." Jim took the vision and work of Peter and built on the values he had promoted: Bay Area-built sustainable products, family and neighborhood support, local employment, and quality workmanship and service.

Cheap Pete's has seen many changes over the years. The mountain of oops frames has shrunk down to nearly nothing as the accuracy and productivity has improved on the Frame-O-Rama front, and even the stock of closeout frames from other pictures frame vendors has shrunk. These changes did not result in a slow-down of business by any means, but necessitated the first program enacted by Jim under his ownership: the Bay Area Built (BAB) collection of readymade frames. The BAB frames are constructed using sustainable materials, 90% of which are American made, and are assembled in San Francisco by people who live in the city. This decreased the price of the bulk of readymade frames offered to customers, all due to the efficiency of the BAB production crew – most of whom are San Francisco residents, namely from the artist community. The BAB frames quickly became so popular that NPFC hired 10 additional people who are dedicated to making the frames so the company could meet its customers' needs. National Picture Framing Centers is very proud of this! The BAB collection enabled the store to expand the readymade frame selection and meet the growing needs of customers by offering frames that are built practically on-demand in NPFC's San Francisco production facility located at 1545 Pacific Avenue in San Francisco. Originally, the Central Production Facility opened in 2000 behind Frame-O-Rama on Polk Street, but was then moved to a larger facility to 1545 Pacific Ave in 2008.

Over the past decade, Frame-O-Rama and Cheap Pete's have referred to each other as their "sister stores" and the relationship was only that of referrals. Due to their unique service offerings, Frame-O-Rama being oversized, complex and high-end sorts of framing services and Cheap Pete's being a wide range of readymade frames and supplies, customers were passed from one side of the company to the other side based on their framing needs.

A great deal has changed since the early days, but the basic principle – to provide high standards of workmanship and competent assistance at a reasonable cost – remains unchanged. It is the philosophy behind the continuing success of Frame-O-Rama, Cheap Pete's and the entire NPFC organization.

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

National Picture Framing Centers, Inc. has not ceased operations in San Francisco since it was established in 1974.

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

National Picture Framing Centers is a family-owned business. From 1974 to 2015, Peter and his family owned and operated the business. Since 2015, Jim and his family have owned, operated and led the business. Presently, Jim owns the majority of the business and has full control of its future. Jim's business partner Gary Takemoto is a minority owner of the business and does not make business decisions.

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

National Picture Framing Centers was started and operated by Peter Gumina and his family from 1974 to 2015. Peter then sold the company to James Drogo and Gary Takemoto in 2015. James currently owns, operates and holds a majority of the business.

The ownership history of Cheap Pete's is as follows:

1988 to 2015: Peter Gumina and his family (Including Gumina Trust)

2015 to Present: James Drogo and Gary Takemoto

**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 all three buildings rented by National Picture Framing Centers – 1545-1555 Pacific Avenue, 1920 Polk Street and 4249 Geary Blvd. – are 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.**

NPFC has contributed to Nob Hill, the Richmond District and the San Francisco Bay Area by providing an array of picture framing options, all at competitive prices.

Frame-O-Rama provides custom framing, closed corner framing, shadow box framing, stretching and mounting, specialty matting, mirrors and readymade frames. Every frame is built by hand, and each piece of art is fit with exquisite care. Frame-O-Rama also offers a variety of special services to corporate clients from design consultation to art hanging.

Cheap Pete's offers all the convenience of readymade framing while still providing exceptional custom framing options and services. The store carries a wide variety of readymade frames in all standard sizes, including squares, ranging in size from 2.5"x3.5" to 30"x40". Cheap Pete's offers exceptional values of manufacturers' closeout and overstock frames many times throughout the year. Their "Great Wall of Frames" is a Cheap Pete's customer favorite, offering stunning frames, made exclusively for Cheap Pete's, that are exceptional custom mouldings cut-down to standard sizes and sold at readymade frame prices.

For the full custom framing experience, Cheap Pete's carries over 300 custom frame mouldings and over 100 custom mats in stock and thousands of special-order options, all at exclusive negotiated pricing to keep their customers' budgets in mind. Not only do they constantly freshen up their stock of readymade frames and keep up with the trends in custom picture framing styles, but they continuously expand their range in do-it-yourself products and services. To allow their customers to truly save on time, effort and expenses, Cheap Pete's tries their best to carry just the right supplies to suit customers' needs, from assembly and cleaning supplies, to hanging hardware and individual framing components (like pre-cut mats and backing). They now also offer truly custom services, including art-quality photo printing and plaque mounting and closed corner gold leaf frames.

In the city, one can find NPFC frames in a wide variety of locations such as the St. Francis Hotel, a historical landmark. One can walk in almost any hotel or business and find a few frames by Frame-O-Rama and Cheap Pete's. Not only does NPFC service local businesses, but they also contribute to local sports teams. The team photographer of the San Francisco 49ers uses NPFC products because of the high-quality craftsmanship that NPFC puts into its frames. In addition, the Giants baseball team uses NPFC frames.

Throughout the years, National Picture Framing Centers has achieved recognition and grown into a stronger business due to its loyal customer base, as well as patronage from other Bay Area-based business.

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



With the exception of this year, National Picture Framing Centers has participated in the Polk Street wine walk and are a member of the Polk Street Merchants Association. The company is planning on being more involved within the next few years.

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

In 2009, Cheap Pete's was featured by Eye on the Bay Area and was given a segment featuring the products and values held within the company. Peter toured the Geary store with the local TV station anchor, highlighting his dedication to sustainable Bay Area-built products and materials.

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

National Picture Framing Centers is a leading retail frame establishment in the United States and has serviced many local world-renowned artists based in the Bay Area. A few notable artists that used the company's products are Robin Wright, Sammy Hagar, Tyler Florence, Isabel Allende, Robin Williams and Cheech Marin.

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

National Picture Framing Centers supports the community by manufacturing frames in the Bay Area. The business strongly believes in the motto "for the people by the people" and has its frames built by the local community for local artists and businesses using sustainable materials, 90% of which are made in the United States.

Recently, NPFC gave 50 Bay Area-built frames to San Francisco Heritage. In addition, the company also donated its van to Wheels for Wishes which is a part of the Make a Wish Foundation. Over the years, NPFC has contributed to GLIDE. The business also regularly donates framing materials to local schools for art projects and art shows, in addition to providing frames for the local VA hospital.

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

Many businesses, large and small, have found National Picture Framing Centers to be their choice picture framer, from recognition framing to nationwide promotional display pieces. NPFC works consistently with business like First Republic Bank, Mel's Diner, Mini, and Peet's Coffee, to name a few.

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

At 4249 Geary Blvd., there is a notable mural of Framer Pete sitting on top of a mountain of frames, which has been there for 20 years and counting.

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

National Picture Framing Centers is a unique business in San Francisco because they use creativity to create tangible things, just like the artists the company employs. NPFC frames not only art, but memories and family heirlooms. If the business were to close, many families and artists would be put into a financial hardship. National Picture Framing Centers supports local families by offering jobs in the Bay Area. They also offer flexible schedules because many of the framers and salespeople are artists and crafts people themselves who try and pursue their dreams to become working artists. NPFC will always support its local community, from frame-makers making frames to retail employees who continue to depend on NPFC to make a living. In addition, the artists that come to NPFC's stores would not have such a dependable place to acquire affordable frames if the store were to close. They know the quality is spectacular and the service is absolutely amazing. No other place sells as wide of variety of frames as National Picture Framing Centers with the level of knowledge that the employees have.

**CRITERION 3**

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

National Picture Framing Centers is independent. It is not a big box store. The business is now in its 46th year. The growth in NPFC's business and dedication to their values is quite evident. As the city changes, so do the stores to meet the trends and demands of their growing customer base. The Bay Area Build department strives to shift all of the store's offerings to be made by the crew right here in San Francisco, thereby keeping prices as low as possible. National Picture Framing Centers continues to forge relationships with other San Francisco-based businesses to show support for local workers, small business and families, as many have shown support to NPFC over the decades. All these are important to NPFC as a business to truly show that the spirit of San Francisco is alive and forward thinking.

**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)**

National Picture Framing Centers is committed to maintaining its historical tradition as business that provides a wide array of picture framing options.

**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.).**

Cheap Pete's location at 4249 Geary Blvd. has a notable mural of Framer Pete sitting on top of a mountain of frames.

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

Documentation that demonstrates the business has been a picture frame store for 30+ years is included in this Legacy Business Registry application.

































**MENZIES**

*imported cars*

**MENZIES**  
COURT FROM THE CONTINENT  
**ORTS**

4249

WALTON











**CHEAP PETE'S**  
Picture Frame Factory Outlet



**CHEAP PETE'S**  
Picture Frame Factory Outlet



**CHEAP  
PETE'S**

Picture Frame  
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STAY  
7 AVE

STOP









# FRAME FACTORY OUTLET

*"Lowest  
picture frame  
prices  
in the world"*

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**STOM or FINISH · IT · YOURSELF... 1 · HOUR FRAMING**







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7TH AVE

# CHEAP PETE'S

Picture Frame Factory Outlet



CHEAP PETE'S  
Picture Frame Factory Outlet  
seam frames  
Photo Frames  
Poster Frames  
Gift Frames  
Mirrors  
Art  
Custom Frames

San Mateo  
Walnut Creek  
San Francisco

1928

42

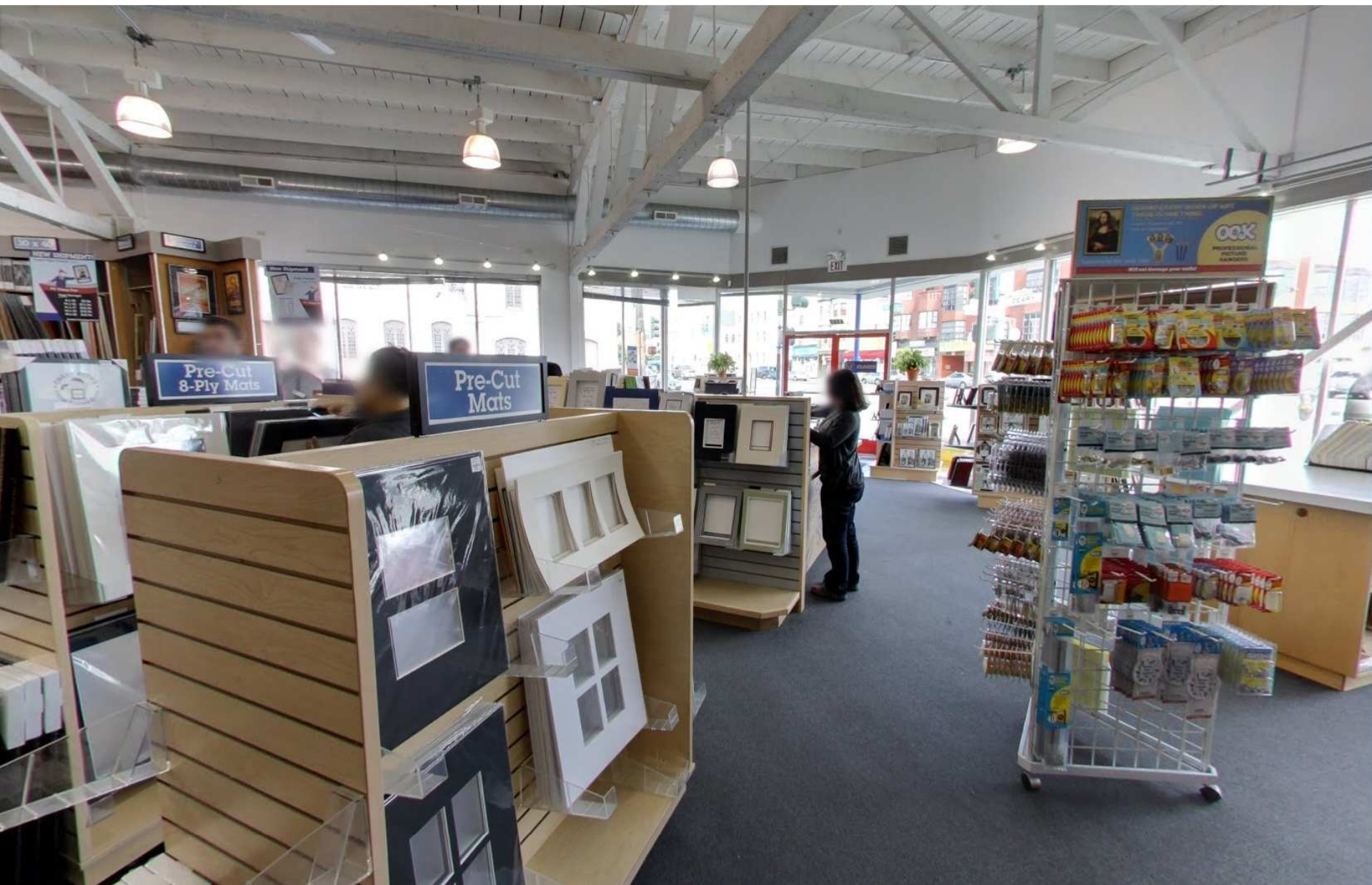








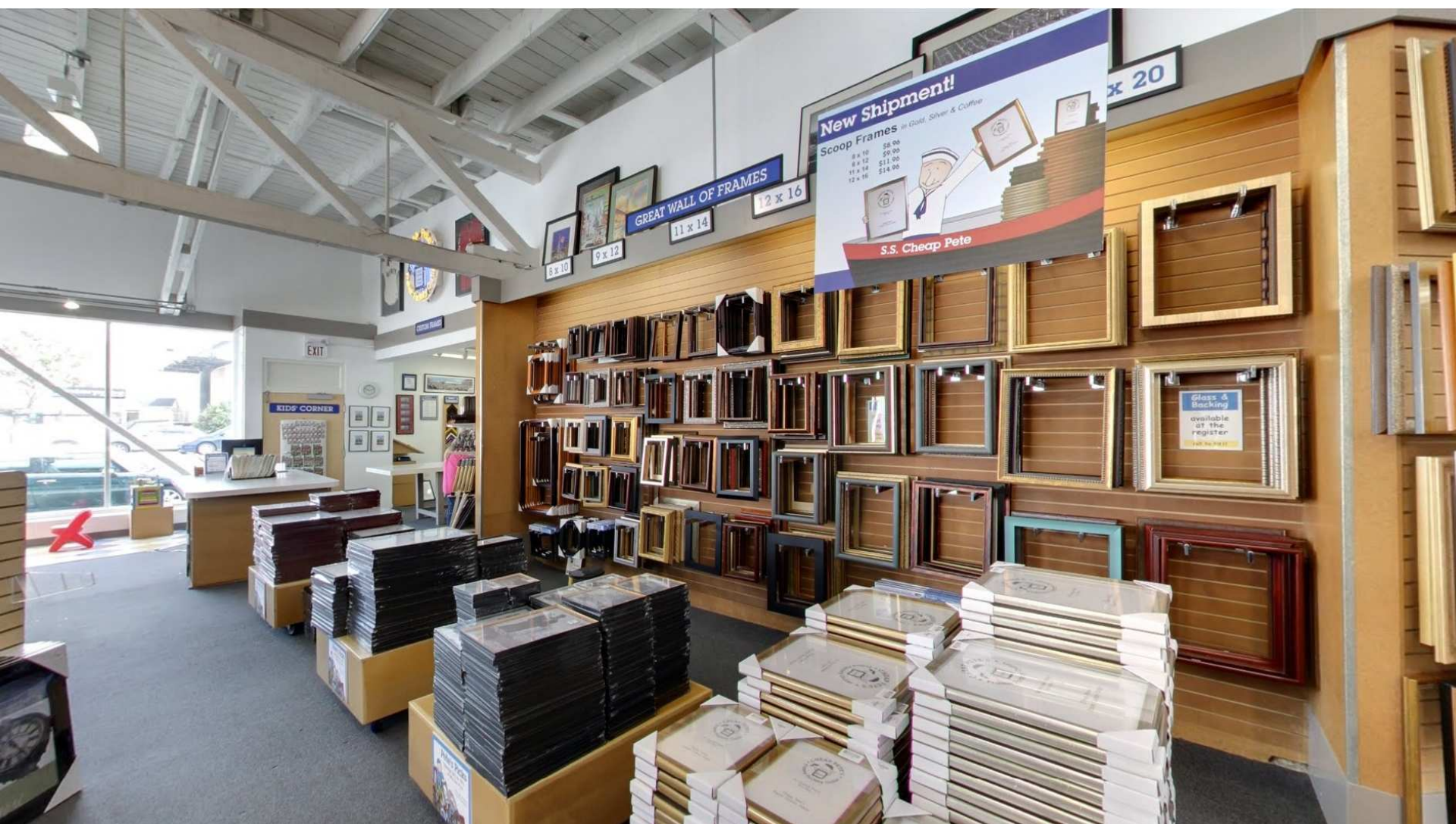
















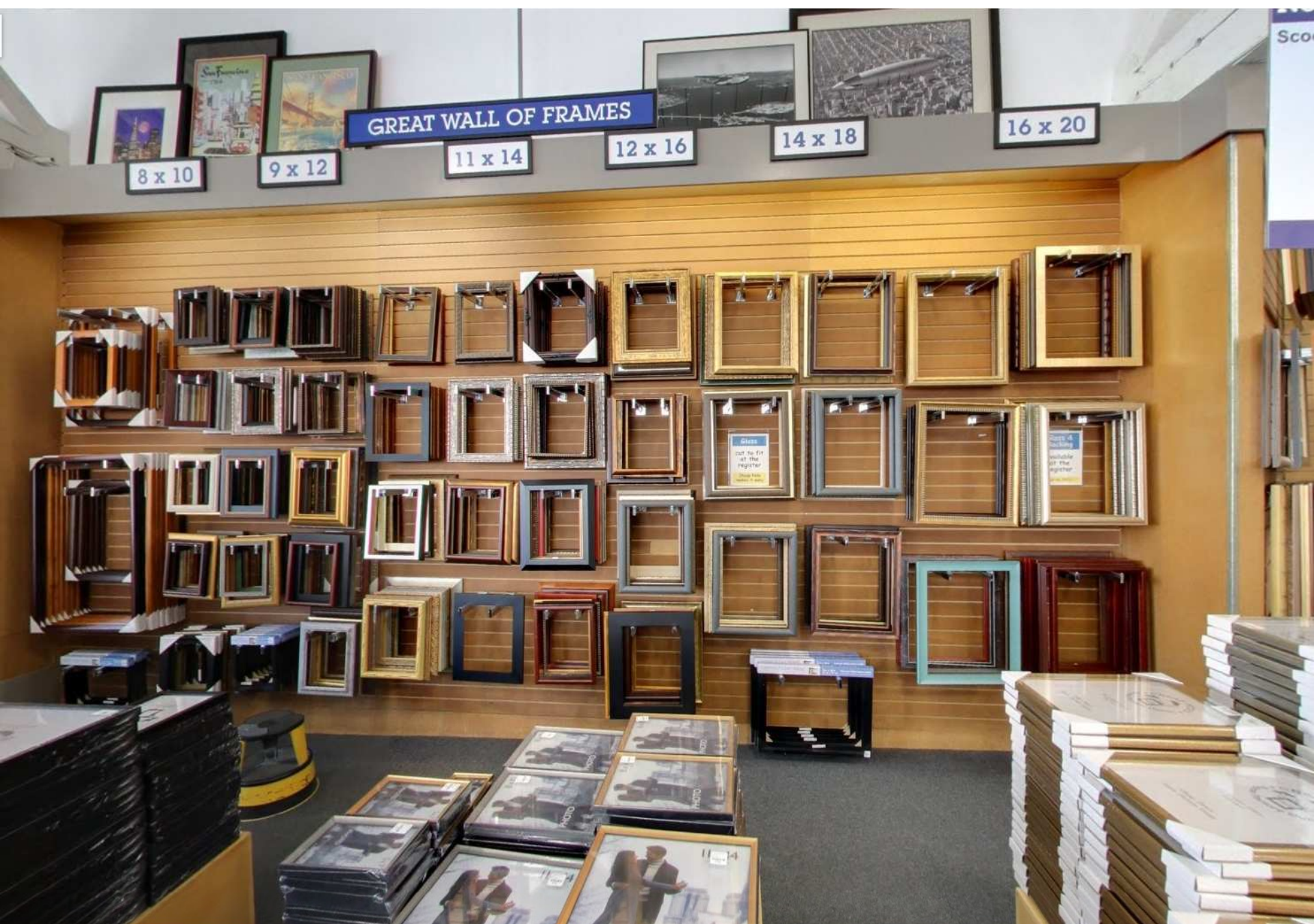


















# CHEAP PETE'S

## picture frame factory

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BLOG



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Picture Framing in the  
SF Bay Area Since 1988!

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Custom Services

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Framer Pete's Log

Coupons &amp; Sales

Best Sellers

New Products

Ideas &amp; Inspiration

Testimonials

Check out our  
**How-to  
videos!**

## Framer Pete's Log

Check out what Framer Pete's up to and learn a few tricks of the trade. We've been movin' forward here at Cheap Pete's Frame Factory Outlet, expanding our selection in-store and online, showing just how fun, fast & affordable picture framing can be!

### The Frame-O-Rama Relationship

May 25, 2017 | Leidilyn Manangkil

People have walked into our Berkeley store since it was changed over from a Frame-O-Rama to a Cheap Pete's, confused and a bit disappointed at the transition. We had to assure them that everything was the same, that nothing was taken away, but that we've only ADDED more options, since Cheap Pete's specializes in readymade frames and supplies. So let's discuss the Frame-O-Rama/Cheap Pete's relationship...

You may or may not know that Frame-O-Rama and Cheap Pete's are the same company. Frame-O-Rama came first as a do-it-yourself frame shop back in the mid-70s and eventually became what it is today, a full-service custom frame design store that specializes in complex and delicate art preservation and display. Cheap Pete's opened in the late '80s and was Frame-O-Rama's outlet for mis-cut frames, and as the years went on, began to sell overstocks and discontinued frames from readymade picture frame vendors. (Read our "[Bay Area Built](#)" post to see what we've started doing now!)

Over the past decade, Frame-O-Rama and Cheap Pete's have referred to each other as their "sister stores" and the relationship was only that of referrals. Due to their unique service offerings, Frame-O-Rama being oversized, complex, and high-end sorts of framing services and Cheap Pete's being a wide range of readymade frames and supplies, customers were passed from one side of the company to the other side based on their framing needs.

We've been working hard to close the gap between the 2 divisions. We've already widened the readymade frame selection at Frame-O-Rama by about 75%, and we're still planning to add much more to their salesfloor. When it comes to Cheap Pete's, we've taken formerly Frame-O-Rama-only services and brought them in, like oversized framing (custom frames over the dimensions of 32x40) and custom component offerings (museum glass and acrylic, specialty mounts & more). Not all Frame-O-Rama services and custom frame choices are available at our Cheap Pete's stores, but now there's been much added that may save many of our customers a trip to the sister store.

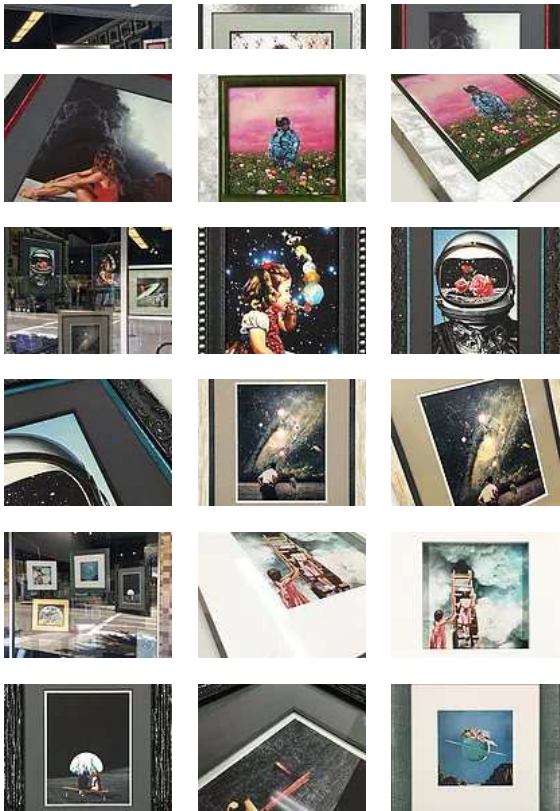
#### A Fusion in Framing

Our Berkeley store is a new model to our company, because it is essentially a fusion of Frame-O-Rama and Cheap Pete's. The need to change the store into a Cheap Pete's was apparent due to the demand for "off-the-rack" ready-made frames, so we did an overhaul on the store to accommodate such an expansion in offerings. We acknowledged, however, that we've had loyal clients for over 30 years coming to do their specialty framing with Frame-O-Rama, so we didn't want to remove the wide range of Frame-O-Rama services and custom frame options. So even though the name has switched over to Cheap Pete's, our Berkeley store is really a Cheap Pete's/Frame-O-Rama "superstore".

With all the same services and selections, both for custom and in readymade framing, as well as the ability to get prints done (oftentimes while you wait!), the Berkeley store is the real one-stop-shop.

Check out our newest installation at our Cheap Pete's store in Berkeley, which highlights their range of custom framing design capabilities.

### Featured Posts




Tags: [frame-o-rama](#) [picture frames](#) [services](#) [readymades](#) [fusion](#) [specialty](#) [display](#) [custom](#)



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Geeking Out in the East Bay


February 23, 2018


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The Frame-O-Rama Relationship  
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Bay Area Built by US!  
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- 

We The People...  
February 3, 2017
- 

Who's Framer Pete?  
January 2, 2017

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- June 2017 (1)
- May 2017 (1)
- March 2017 (1)
- February 2017 (1)
- January 2017 (1)

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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

More

Location Id	Business Account Number	Ownership Name	DBA Name	Street Address	City	State	Source Zipcode	Business Start Date	Business
0083101-01-004	0083101	Natl Picture Framing Ctrs Inc	Frame-O-Rama	1920 Polk St	San Francisco	CA	94109	07/01/1974	
0083101-02-001	0083101	Natl Picture Framing Ctrs Inc	Cheap Petes	4249 Geary Blvd	San Francisco	CA	94118	07/01/1974	
0083101-05-001	0083101	Natl Picture Framing Ctrs Inc	Npfc Inc	1545 Pacific Ave	San Francisco	CA	94109	07/01/1974	
0083101-05-002	0083101	Natl Picture Framing Ctrs Inc	Npfc Inc	1547 Pacific Ave	San Francisco	CA	94109	07/01/1974	
0083101-06-001	0083101	Natl Picture Framing Ctrs Inc	Npfc Inc	1555 Pacific Ave	San Francisco	CA	94109	07/01/1974	
1047580-12-151	0083101	Natl Picture Framing Ctrs Inc	Cheap Petes Frame Factory Outlet	4249 Geary Blvd	San Francisco	CA	94118	07/01/1974	





## CHEAP PETE'S Frame Factory Outlet

...where Self-Service saves you money!

# CHEAP PETE'S

*Simple Sign  
of Services*



- ☒ Yes ☐ No Basic Framing is our Gig ( No Specialty Framing )
- ☒ Yes ☐ No We'll trim artwork only when Custom Framing
- ☒ Yes ☐ No Maximum Framing Size is 32" x 40"
- ☐ Yes ☒ No Special Orders ; All Orders are Special
- ☒ Yes ☐ No Low Discount Prices Every Day, All Day
- ☒ Yes ☐ No All Finish•It•Yourself Framing is done in the Luxury of your own Home
- ☐ Yes ☒ No Holds ; Except on Pre-paid Merchandise
- ☒ Yes ☐ No We only use our stuff when Custom Framing
- ☐ Yes ☒ No Store to Store Transfers or Exchanges
- ☐ Yes ☐ No All Sales are Final, Finis, Finito...

---

*Other Questions? Please Ask!*

---



AUG./SEPT. 1988

## BARGAIN HUNTER'S HOTLINE

VOL. VIII, NO. 2



### Picture Frames on a Budget - 10,000 Ready-Made Choices

**G**ET OUT THOSE inexpensive travel posters, prints and family photos that have been languishing in your closets and drawers simply because the cost of framing far exceeds the price of the picture. Cheap Pete's has come to the rescue with more than 10,000 ready-made frames in sizes ranging from 3" x 5" to 30" x 40". The frames, in metals, Plexiglas, or wood (gold finished, natural, stained, carved, certificate, contemporary, ornate, traditional, etc.), are wonderfully discounted. You'll achieve maximum savings if you select a ready-made frame and, if necessary, the mat, mounting board and pre-cut glass that will be wrapped up and sold along with a do-it-yourself assembly package complete with wires, clips, etc., and instructions for assembly. If you have an odd size picture, select a standard size frame and then "mat

to frame." In the most popular frame size, 11" x 14", you'll find a wide selection of ready-made frames ranging in price from \$4.99-\$9.99, whether you're seeking a simple or ornate gold finished carved wood frame. Frame prices range from 99 cents to \$99 (oversize and very special).

Custom services are available at Cheap Pete's for modest charges. Custom cutting for mats and glass, complete framing, a one-hour framing service, and a limited

selection (compared to custom frame shop selections) of wood and metal framing for custom orders are available. Except for the one-hour framing service, labor costs and overhead are kept down by doing custom work on a production line basis, and by using a self-service approach in the store, which eliminates the need for extra staffing. Additionally, volume purchasing of frames, and making many of the frames by utilizing the leftover framing materials from several frame shops result in fabulous discount prices. You can select museum matting for acid free treatment of photographs and original art work. Depending on your budget, you can frame an inexpensive print or poster very cheaply for the college dorm, or spend a little more for an elegant frame for a formal living room. If you not only have bare walls, but you have no art work to frame, then check the bins of discounted posters and prints. Whatever your budget or framing effect, you'll get great savings and terrific value at Cheap Pete's on everything you buy.



## FRAME FACTORY OUTLET

### CHEAP PETE'S FRAME FACTORY OUTLET

4720 Geary Boulevard, San Francisco 94109. Phone: 221-4720.

Hours: M-Sun 10:30am-6:30pm, W-Th till 8pm.

Purchases: MC, VISA. Parking: Street.

Get out those inexpensive travel posters, prints and family photos that have been languishing in your closets and drawers simply because the cost of framing far exceeds the price of the picture. Cheap Pete's has come to the rescue with over 10,000 ready-made frames in sizes ranging from 3" X 5" to 30" X 40". The frames in metals, plexiglass or wood (gold finished, natural, stained, carved, certificate, contemporary, ornate and traditional) are wonderfully discounted. You'll achieve maximum savings if you select a ready-made frame; if necessary, the mat, mounting board and pre-cut glass will be sold along with a do-it-yourself package complete with wires, clips and instructions for assembly. If you have an odd size picture, choose a standard size frame and you'll find a wide range of ready-made frames that vary in price

then "mat to frame". In the most popular frame size, 11" X 14", from \$4.99-\$9.99, whether simple or ornate. Prices run from 99 cents to \$99 (oversize and very special).

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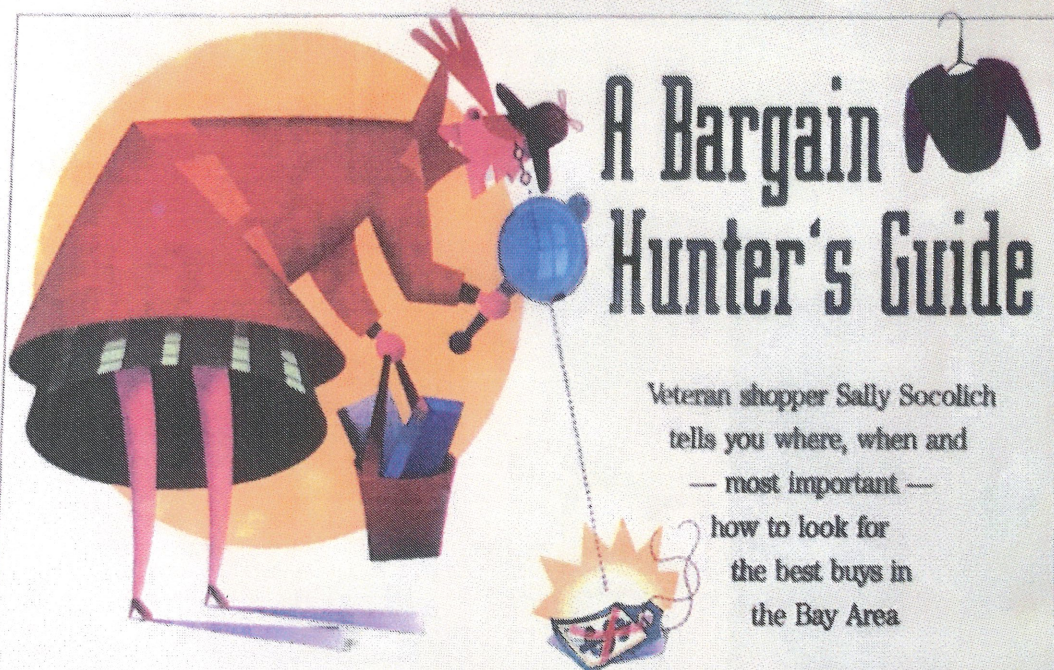


San Francisco Chronicle

## HOME

San Francisco Edition

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 ■ Local Callers: 1-800-345-5000  
 ■ The Morning News: 1-800-345-5000



## A Bargain Hunter's Guide

Veteran shopper Sally Socolich tells you where, when and — most important — how to look for the best buys in the Bay Area

## CHEAP PETE'S Frame Factory Outlet

"Styles range from museum-quality fine-art frames to tabletop photo frames -- all at prices 30 to 70 percent below regular retail."

- Sally Socolich



## THE BARGAIN HUNTER

Sally Socolich

# Low-Cost Frames Are High on Style

**M**any of us have posters, pictures, prints and photos languishing in closets because the cost of framing is prohibitive.

Inexpensive, standard-size, ready-made frames are readily available. But when the art doesn't fit a standard-size frame, custom framing becomes a necessity — and it often is expensive.

Here are some suggestions for getting those pictures up on the wall without maxing out your credit cards.

Cheap Pete's, with three Bay Area stores, offers a selection of bargain-priced moldings for custom framing. These discount frame outlets stock discontinued and closeout framing materials from several frame shops, and purchase moldings in large volumes. This results in prices averaging from \$4 to \$4.50 per linear foot on moldings that were originally priced at \$7 to \$8.50.

The company keeps costs to a minimum by doing custom work on a production-line basis.

Ready-made frames range from carved and traditional ornate golds and silvers to contemporary wood finishes. All are stocked in standard sizes ranging from 5-by-7-inch to 24-by-36-inch frames. Styles range from museum-quality fine-art frames to tabletop photo frames — all at prices 30 to 70 percent below regular retail.

However, it may be difficult to find matching frames for group displays, since most of these frames are made from leftover molding "shorts."

You can trim prices even more with a do-it-yourself approach. Buy framing supplies and assemble the frames at home.

### RESOURCES

■ Cheap Pete's Frame Factory Outlet, 10 a.m. to 6:30 p.m. Mondays, Tuesdays, Fridays and Saturdays; 10 a.m. to 6 p.m. Wednesdays and Thursdays; noon to 5 p.m. Sundays. 4720 Geary Boulevard (at 11th Avenue), San Francisco; (415) 221-4720. MasterCard/VISA / American Express / check / cash.

Other stores: 221 Third Street, Montecito Plaza, San Rafael; (415) 455-8055; 1666 Locust Street (off Chiles Drive), Walnut Creek; (916) 945-1666; a San Mateo branch will open soon.





# Car Donation Foundation

d/b/a Wheels for Wishes

5775 Wayzata Blvd. • Suite 700 • St. Louis Park, MN 55416



Date: 6/18/19

NTL PIC FRAMING CENTERS INC  
1555 PACIFIC AVE  
SAN FRANCISCO, CA 94109

Donor Record Number: 1235411096-19

Dear Ntl Pic Framing Centers Inc,

Great News! The vehicle donated sold for \$1400. We sincerely appreciate your donation and generosity!

In order to comply with IRS regulations, we need you to provide us with your Social Security number so we may prepare the tax form 1098-c. Kindly return the bottom portion of the letter in the postage paid return envelope or if you prefer you may leave the information on our secure voicemail system by calling 1-855-924-9474.

Our administrative office hours are: Monday thru Friday 8:00am to 5:00pm. For confidentiality purposes please refer to the Donor Record Number only and your Social Security number when leaving a voicemail or simply detach and return the stub below.

If information is not provided we will assume you will not be claiming this deduction on your federal income tax or only using the preliminary Donor Acknowledgement receipt allowing up to \$500.00.

Once again thank you for your donation!

Sincerely,  
Charitable Receipt Department / Car Donation Foundation  
IRS Tax ID# 26-3408048  
1-855-674-9474





SAN FRANCISCO

OFFICE OF SMALL BUSINESS

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

OFFICE OF SMALL BUSINESS  
REGINA DICK-ENDRIZZI, DIRECTOR

## Legacy Business Registry

# Application Review Sheet

*Application No.:* LBR-2016-17-044  
*Business Name:* Sodini's Green Valley Restaurant  
*Business Address:* 510 Green Street  
*District:* District 3  
*Applicant:* Mark A. Sodini, President  
*Nomination Date:* December 12, 2016  
*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?       X       Yes                      No

510 Green Street from 1906 to Present (113 years)

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

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

**NOTES:** N/A

**DELIVERY DATE TO HPC:** August 19, 2019

Richard Kurylo  
Program Manager, Legacy Business Program





Member, Board of Supervisors  
District 3



City and County of San Francisco

**AARON PESKIN**

佩斯金 市參事

December 12, 2016

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 Sodini's Green Valley Restaurant for inclusion in the Legacy Business Registry.

Sodini's has been a significant part of the Italian-American community in North Beach for over a century. At its present location for over 110 years, Sodini's has provided the community with a warm environment and the neighborhood's finest traditional Italian dishes. Its interior is adorned with references to the neighborhood's rich Italian-American history, its sidewalk seating provides a front-row seat to the splendor of North Beach, and its long-serving bar and wait staff have risen to the level of local celebrities and dear friends.

I look forward to the continued success of Sodini's Green Valley Restaurant and trust that it will benefit substantially from inclusion on the City's Legacy Business Registry.

Sincerely,

A handwritten signature in blue 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.

<b>NAME OF BUSINESS:</b>		
Sodini's Green Valley Restaurant		
<b>BUSINESS OWNER(S) (identify the person(s) with the highest ownership stake in the business)</b>		
Mark A. Sodini		
<b>CURRENT BUSINESS ADDRESS:</b>		<b>TELEPHONE:</b>
510 Green Street		(415) 291-0499
San Francisco, CA 94133		<b>EMAIL:</b>
<b>WEBSITE:</b>	<b>FACEBOOK PAGE:</b>	<b>YELP PAGE</b>
<b>APPLICANT'S NAME</b>		
Mark A. Sodini		<input type="checkbox"/> Same as Business
<b>APPLICANT'S TITLE</b>		
President		
<b>APPLICANT'S ADDRESS:</b>		<b>TELEPHONE:</b>
		<b>EMAIL:</b>
<b>SAN FRANCISCO BUSINESS ACCOUNT NUMBER:</b>		<b>SECRETARY OF STATE ENTITY NUMBER (if applicable):</b>
		C2178475
<b>OFFICIAL USE: Completed by OSB Staff</b>		
<b>NAME OF NOMINATOR:</b>		<b>DATE OF NOMINATION:</b>

## 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
510 Green Street, San Francisco	94133	Approx. 1906
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input type="radio"/> No <input checked="" type="radio"/> Yes	1906 (approx) - present	

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

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

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

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

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## 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.

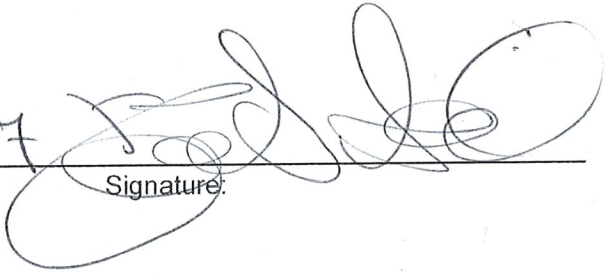
In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

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.

MARK Sordini

9/13/17

Signature: 

## **SODINI'S GREEN VALLEY RESTAURANT**

### **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.**

Sodini's Green Valley Restaurant ("Sodini's") has operated continuously at 510 Green Street in North Beach since 1906 originally as Green Valley Restaurant, serving generations of North Beach denizens. For more than 100 years, the restaurant maintained its Italian American roots and traditions, fostering a sense of *sempre in famiglia* ("always in the family") as each generation of North Beach introduces the next generation of North Beach into its warm, welcoming atmosphere.

The restaurant is best known for serving classic Italian dishes that provide a sense of tradition with their simplicity. Pasta dishes are the most popular, specifically the tortellini carbonara. Other popular food items are the lasagna, rack of lamb and the gnocchi, which is imported from Italy.

The original ownership of the restaurant from 1906 to 1949 is unknown.

In 1949, Edward Simi obtained ownership of the restaurant, and operated it for 44 years. Little is known about Mr. Simi.

In 1993, Peter Sodini and his wife Victoria, purchased Green Valley Restaurant from Edward Simi. Peter grew up working for in father's bakery, Cuneo, in North Beach and eventually went on to start Golden Boy Pizza in San Francisco in 1978. Over the years, Peter and his family opened several more Golden Boy Pizza restaurants throughout San Francisco. In 1993, when the Sodini's purchased Green Valley Restaurant, they restored the old building and turned the restaurant into the thriving, popular North Beach establishment it is today.

In 1995, Peter's brother Mark Sodini came on board in place of Victoria as an owner. Peter and Mark changed the name of the restaurant to include the family name, revamped the menu to offer Northern Italian cuisine, and added their own touches to the décor. it has since been known as Sodini's Green Valley Restaurant.

In June 2005, Peter noticed that Bertolucci's Ristorante in South San Francisco was for sale. Bertolucci's was founded by the Bertolucci Family in 1928. It was originally a boardinghouse where Mama Bertolucci cooked family style meals for steel workers. The large Italian eatery soon became an institution attracting diners from all over the Bay Area. Mama Bertolucci

eventually turned the business over to her son Larry and daughter Lola. They operated the restaurant and continued the Italian tradition until they retired. Peter Sodini had fond memories of the restaurant. When he saw it was for sale, he knew this was the opportunity of a lifetime. He sold his share of ownership of Sodini's Green Valley Restaurant to his brother Mark and purchased Bertolucci's, which he remodeled and re-opened on December 3, 2005.

Sodini's Green Valley Restaurant today continues to serve North Beach residents, San Francisco locals and tourists. The restaurant adds to the neighborhood's family-oriented ambiance while serving traditional Italian dishes. The restaurant has continued to thrive as a legacy business and well-known San Francisco eatery.

Residents of this tight-knit North Beach community come and go, but take comfort in knowing that however far away from San Francisco they may roam, Sodini's will be there when they return home, waiting for them with familiar faces, warm greetings and a great plate of pasta.

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

There has not been a single circumstance that required the business to cease operations in San Francisco for six months or longer.

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

Sodini's Green Valley Restaurant is no longer 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, as Mark Sodini is the sole owner of the restaurant. However, Sodini's Green Valley Restaurant was a family-owned business when it was co-owned by Peter and Victoria and by Peter and Mark.

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

Green Valley Restaurant was founded in 1906. Early ownership of the restaurant is unknown. In 1949, Edward Simi purchased Green Valley Restaurant, which he owned for 44 years. The Sodini family has owned the restaurant since 1993. The ownership history of Sodini's Green Valley Restaurant is as follows:

1906 to 1949:	Unknown
1949 to 1993:	Edward Simi
1993 to 1995:	Peter Sodini and Victoria Sodini
1995 to 2005:	Peter Sodini and Mark Sodini
2005 to Present:	Mark Sodini



On the wall of Sodini's Green Valley Restaurant hangs a photo of the original owner in front of the business in its early years.

**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 510 Green Street is classified by the Planning Department as Category A, Historic Resource Present, with regard to the California Environmental Quality Act. The building is a contributor to the Upper Grant Avenue Historic District, and appears to be eligible for the National Register. Early in its history, the building housed a hotel, rumored to be a brothel, directly above the restaurant.

## **CRITERION 2**

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

Sodini's Green Valley Restaurant has been a part of North Beach's Italian culture since 1910. Through the years, Sodini's has remained a local neighborhood restaurant where people from near and far visit to experience delicious, authentic Italian food reflecting the flavors of the Tuscany region in Italy and to become part of the family that is Sodini's. The restaurant is one of only a few family owned restaurants in North Beach, and all the employees are local. Approximately 90 percent of Sodini's clientele are North Beach residents.

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

Sodini's Green Valley Restaurant has been featured in at least two modern movies. In Mrs. Doubtfire, Daniel (Robin Williams) got a modest apartment at 520-522 Green Street above Baonecci Ristorante, just across the alley from Sodini's. More recently, Sodini's appeared in the opening scene of Big Eyes, the bio-pic of famed North Beach artist Margaret Keane.

Sodini's Green Valley Restaurant is also involved with local fundraising efforts and events via gift certificate donations. The restaurant donates certificates for local groups or organizations to use as prize giveaways or as a means of fundraising for their cause.

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

Sodini's Green Valley Restaurant has been featured in North Beach newsletters, newspapers magazines, videos and travel sites such as Trip Advisor and Yelp including, but not limited to, the following:

- San Francisco Examiner, "North Beach's leading lady helms Sodini's with a certain charm," by Examiner Staff, Dec. 7, 2014.
- Hoodline, "Sodini's Green Valley Restaurant Celebrates 110th Year In North Beach," by Alisa Scerrato, October 10, 2106.
- Trip Advisor and Yelp, featuring reviews, ratings and a history of the restaurant.
- YouTube, "Sodini's Green Valley," by Click4Corp on June 29, 2018.
- YouTube, "Sodini's Green Valley Restaurant, San Francisco, CA: BarPeak Video Review," by BarPeak on March 13, 2019.
- SF Weekly, "Best of San Francisco: Best 'Old-Style Italian' food and drink restaurant."
- Marina Times, "The sixth annual Ernesto's: Best of North Beach awards," by Ernest Beyl, April 2018. Ernest Beyl stated, "If you can't find good pizza in North Beach you're not really trying. The best is found at Sodini's Green Valley — one of the old Italian standbys in the neighborhood."
- GQ Magazine.
- Traveler Magazine.

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

The business is associated with the Sodini family. They are no strangers to North Beach, and their roots in the community run deep. Guilio Sodini, Mark and Peter's father, once owned Cuneo Bakery across the street, and Peter opened the first Golden Boy Pizza right down the block in the late 1970s. As a child, Mark Sodini and his family would dine at Green Valley Restaurant. In the 1990s, Mark and his brother Peter purchased Green Valley Restaurant and added the family name making it Sodini's Green Valley Restaurant. Sodini's has transformed from a tavern to a restaurant over the years. Mark is proud to be the owner of a restaurant he began visiting from the age of 8.

The Sodinis' love for North Beach extends to their staff, which includes native North Beachers such as Ana Handelman, who has been with the restaurant for more than 20 years as Sodini's lead bartender.

Well-known patrons of the restaurant include Barry Bonds, Bruce Bochy, the Backstreet Boys, Steph Curry and Shirley Temple. The Rat Pack used to hang out at the back booth, hence the Rat Pack memorabilia in the restaurant.

The restaurant has been featured in a number of movies and television shows, including Mrs. Doubtfire, Big Eyes, Tales of the City, E!tv, Venom (closing scene) and Check Please, a KQED show in which ordinary diners review local restaurants (airing soon).

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

The business demonstrates its commitment to the community by hiring local residents and providing job security. Some employees have worked at the restaurant for 20+ years. This contributes to the economic stability of Sodini's, the North Beach neighborhood and San Francisco.

Sodini's also participates in community fundraising efforts by donating gift certificates to organizations for use in fundraising and events. One organization recently assisted was the San Francisco Italian Athletic Club.

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

Sodini's serves the North Beach community, but people visit the restaurant from all over San Francisco. Many guests hear of Sodini's via word of mouth. Mark Sodini and his family are well-known throughout North Beach. His father owned a North Beach bakery named Cunero, his grandparents owned The Venetian Cafe, and his brother opened Golden Boy Pizza, a popular late night pizza spot, along with numerous other Italian restaurants throughout the city. By being so prominent in North Beach, the Sodini family has established a large following of loyal guests. Sodini's serves many locals and caters to many regulars, often remembering guests' names and preferences, building on the family atmosphere Sodini's is proud to offer.

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

The building was constructed in 1910 and is an historic building. The business accumulated some culturally significant objects over the years. There is an original 7-Up sign over the awning that reads, "Green Valley" and "Restaurant" and Cocktails." There is a neon blade sign that reads, "Sodini's Restaurant." There is also a green awning over the front windows and entryway. The interior has not changed since the 1950s. Keeping the original floor plan has maintained the business's roots. The inside of Sodini's is plastered with old photographs, autographs, menus, news articles and thank you letters from guests who have dined there. From the minute you walk into Sodini's, you feel like you are a part of history, and a part of the family.

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

If Sodini's Green Valley restaurant were to be sold, relocated, or shut down, the community would suffer a great loss due to the fact that this is one of the last family-owned restaurants in



North Beach. Most, if not all, businesses that reside in North Beach do not share the same family passion that Sodini's Green Valley Restaurant has to offer.

### **CRITERION 3**

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

Sodini's Green Valley Restaurant has been in existence since 1910 serving North Beach residents, Bay Area locals and tourists from all around the world with their authentic Italian cuisine. The restaurant is best known for serving classic Italian dishes that provide a sense of tradition and Italian culture. All employees at this business are local to San Francisco, and approximately 90% of Sodini's patronage comes from North Beach. The business is recognized throughout the city and has been featured in popular movies such as Mrs. Doubtfire and Big Eyes.

#### **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)**

Sodini's Green Valley Restaurant is committed to maintaining its historical tradition as an Italian restaurant. Sodini's offers classical Italian food made with the finest ingredients. Mark Sodini has kept the menu consistent with the history and traditions of North Beach's Italian American community. He has spent time in Italy, cooking and learning how to prepare authentic Italian cuisine. The gnocchi served at the restaurant is imported from Florence, Italy. In addition, the bar itself has not been altered since the Sodinis took ownership, retaining its original look and creating a feeling of nostalgia.

#### **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.).**

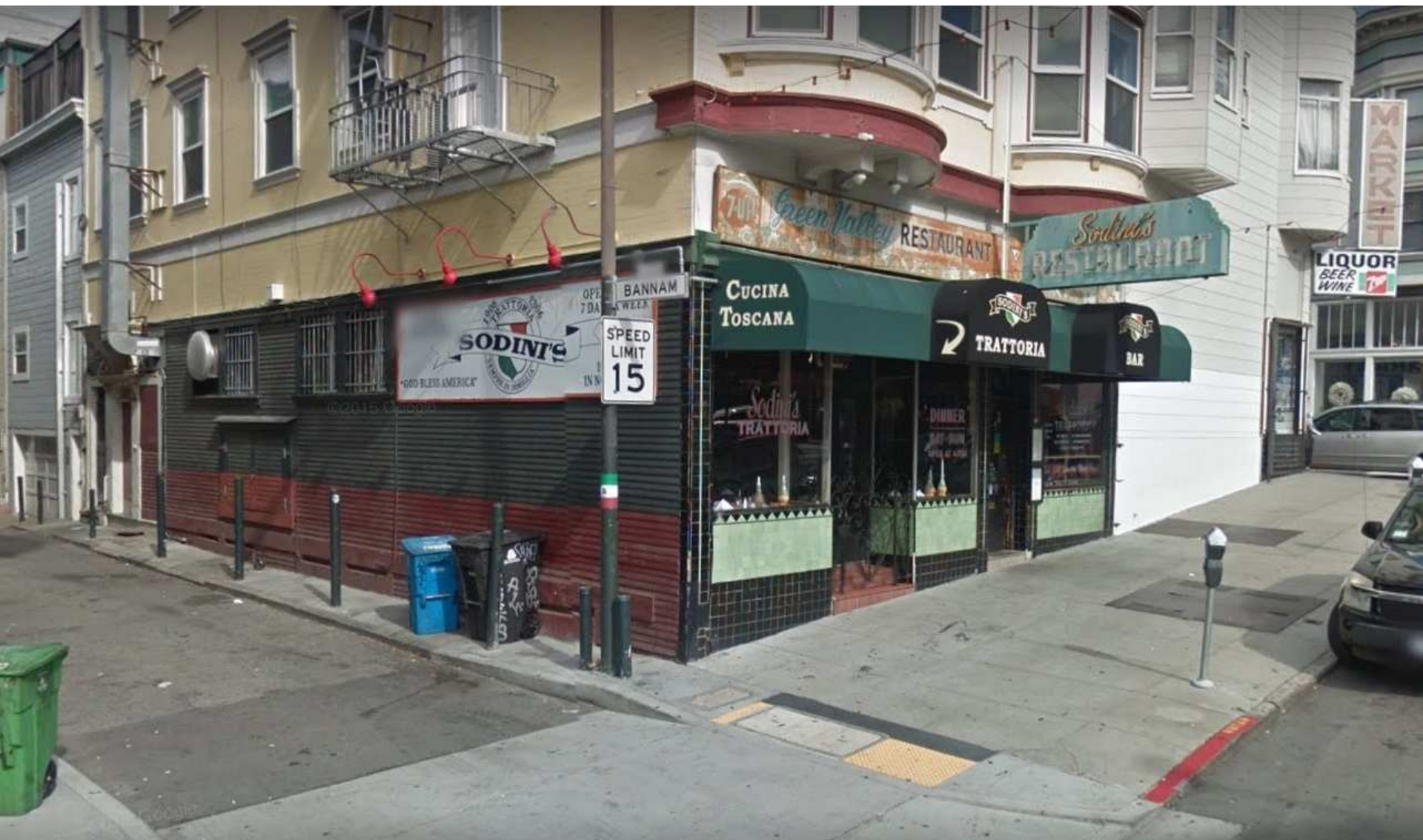
Mark Sodini has maintained the exterior of the restaurant, including maintenance of the signage. The only change to the signage has been to add the Sodini name to the sign that appears on the alley side of the building on Bannam Place, and to the neon sign on the front of the building, which is also in keeping with the historical context of the neighborhood. Sodini's is committed to maintaining the original 7-Up sign and the neon blade sign. The interior of the restaurant has also been kept as close to original as possible, keeping the original bar and making changes to the restaurant itself to improve safety and hygiene. Sodini's was also the pioneer business in North Beach to string lights across the street. It was professionally installed, and Sodini's provides the electrical power.

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

Documentation that demonstrates the business has been a restaurant for 30+ years is included in this Legacy Business Registry application.











 alamy stock photo

EJHKTF  
[www.alamy.com](http://www.alamy.com)

# Sodini's TRATTORIA

SAT-SUN  
OPEN AT

4:00

NO DECAF NO RESERVATIONS

NO DESSERTS NO EXCEPTIONS

MON-FRI OPEN AT 5:00

*"Over 100 Years in North Beach"*





















Mike koozmin/The S.f. ExaminerNorth Beach's Sodini's bartender Ana Handelman is a neighborhood staple

# North Beach's leading lady helms Sodini's with a certain charm

EXAMINER STAFF / Dec. 7, 2014 12:00 a.m. / [FEATURES](#)

As much as I love the craft cocktail scene in The City, I'm just as impressed with an old-school, no-frills bartender.

Ana Handelman, who's been behind the stick at the famous Sodini's in North Beach for the past 17 years, is a neighborhood fixture at the restaurant on the corner of Grant Avenue and Green Street. She is original San Francisco, with family as far back as they come. Handelman says her ancestors came



west in 1848 from Genoa, Italy — long before other travelers dropped anchor in the Bay and rushed to the golden hills. I guess timeliness runs in the family.

“We came just a little bit before the Gold Rush,” Ana says. “Because my family, we always come early.”

And it's tough to be late for work when you live next door to your employer.

In a neighborhood where it seems that everybody is from somewhere else and came looking for some kind of gold of their own, Ana's roots are firmly planted here. Her mother and father live near Coit Tower, where her grandmother Filomena's mural graces an inside wall of the tower. And all the former bars, restaurants and hotspots that long ago faded away — like her wild nights — remain fresh in her memory.

Like that time she was on “Who Wants To Be A Millionaire?” and won \$16,000, but not without the help of all her lifelines.

“I took one of my friends to Puerto Vallarta for a week and went all out. She was one of my lifelines,” Ana says. “Hotels on the beach, sunbathing all day, you name it.”

But besides going on vacation once in a while, her feet stay planted in San Francisco's Little Italy, where she grew up near the former Old Spaghetti Factory, a popular place her parents ran. Robin Williams and other big acts found an early stage presence there. The space is now known as Bocce Cafe, where the inlay stayed mostly intact. Ana's baby photo still hangs on the wall.

I sat down at Sodini's for some bruschetta and a Negroni, reminiscing and thankful for places where this warm charm still exists. It was almost like being in the middle of Ana's living room.

I was surrounded by regulars, like the taxi drivers who make their last pickup a Manhattan over at Sodini's, and officers patrolling the neighborhood who stopped by for an iced tea and a chance to say hello to North Beach's leading lady.

All the while, Ana shook martinis and chatted up everyone, giving guests an Italian pour of wine — the kind that hits the rim. A couple of Ana's old friends who moved out of the neighborhood sat next to me. They brought her a potted herb garden.

“I love you Italians!” Ana said, fingers raised and puckered like a clove of garlic. “Always come bearing gifts.”

After my Negroni, she whipped up a Liz Taylor. It's a violet Cosmopolitan in which the cranberry juice and blue curacao do for the drink what the Golden Age actress's eyes did for the screen. When Ana first landed the gig at Sodini's, her gals would dress up and take over the bar for “Liz Taylor Night.”

“We were all still single and had no kids — now those were the days,” Ana says.

All her friends have long since married, moved out of town and had children, but she is here in the same neighborhood she has always called home. Still the first one you see when you first open the doors to the Rat Pack-themed bar and restaurant — the type who makes you smile every time.

When in North Beach ...

ralvarado@sfexaminer.com



# Sodini's Green Valley Restaurant Celebrates 110th Year In North Beach



Photos: Alisa Scerrato/Hoodline

If you stand in front of Sodini's at the corner of Bannam and Green Street, you'll see the old "Green Valley Restaurant" signage above the awning. That's what the restaurant was called before the Sodini brothers bought the place 25 years ago.

The North Beach restaurant is now in its 110th year, and it isn't planning on going anywhere.



Mark Sodini is currently the sole owner of Sodini's Green Valley Restaurant. He went into business with his brother, Peter, about 25 years ago. During that time, the brothers changed the restaurant's name, revamped the menu to offer Northern Italian cuisine, and added their own touches to the décor.





The Sodinis are no stranger to Green Street. Mark Sodini's father, Guilio, once owned Cuneo Bakery across the street, and his brother, Peter, opened the first **Golden Boy Pizza** (<http://www.goldenboypizza.com>) in San Francisco in the late '70s. About ten years ago, Peter Sodini left the 'Green Valley business' to focus on his other ventures: Golden Boy and **Bertolucci's** (<http://www.sodinisbertoluccis.com/index.html>) in South San Francisco.





Looking around the interior, you'll see photos of Sodini's family and friends, along with images of Frank Sinatra and Sophia Loren. "We are a Rat Pack restaurant," said Sodini. "But we also like to put up pictures of friends and customers who have been in here over the years."





The restaurant has never advertised, and doesn't plan on doing so any time soon. Sodini says that most of his customers are regulars, although he sometimes gets tourists in from off the street.

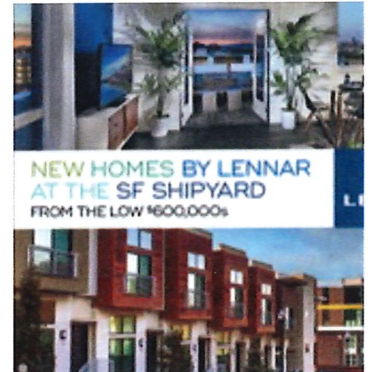


Ana Handelman, North Beach native and 20-year bartender at Sodini's.

Some of Sodini's most popular food items are the lasagna, rack of lamb, and the gnocchi, which is imported from Italy. North Beach staple Fernet-Branca is a favorite among customers, as is longtime bartender Ana Handelman's "Liz Taylor" cocktail. (It's a Cosmopolitan with a little blue curaçao, "which adds romance," she said.)



Mon. October 10, 2016, 8:



(/ads/159/232/2)

Born and raised in North Beach, Handelman has been working at Sodini's for 20 years. She started out waiting tables, but was soon behind the bar pouring drinks and greeting people as they came in the door. These days, she has a loyal neighborhood following.





Handelman with a regular of 18 years, Marl Deadder, who lives up the street.

Sodini says that once people start working for him, he never wants them to leave—his goal is for Sodini's to feel like home to employees, so they stick around for a long time. He likes to have a solid crew of longtime staffers that he can depend on, and that regulars can expect to see when they drop in.

Casey, another longtime bartender, splits the week's bartending shifts with Handelman, and two waitresses, Linda and Rachel, have been at Sodini's for 19 and 20 years, respectively. Chefs and brothers Refugio and Romero ("Cassie") have also worked with Sodini for several years.



Cassie (left) and Cheppie.

"North Beach will always be North Beach," Sodini said. "It's become modernized, but Sodini's is still standing. We don't change—we are still the true, authentic North Beach. I want to keep it old-school, and I go out of my way to do that."

Sodini believes North Beach is and always has been a special place to hang out, due to its character and charm. "All the restaurant owners and bartenders know each other and visit each other's businesses. It's still a great community. We all stick together and back each other up. I hope the restaurant will be here forever, at least for long as I am alive."



May 25, 2017

To Whom It May Concern,

Hello! My name is Rachel Maniscalco and I've worked here for 18 years plus. My first experience as this wonderful restaurant was of course as a customer. Best times sitting at the bar with my Dad having my rack of lamb. Over the years, I was lucky enough to work here. When I was hired, I was working at 2 other restaurants but I left both for Sodini's Green Valley. I am still here 😊!

When I started, I was a single person and now have been married for 15 years and have 3 kids. I had the best time working here through 3 pregnancies and I was always welcomed back with open arms as we are a true family. We are all so close literally living in the same neighborhood and hanging out at the same bars and eating at the same restaurants. (Like we all don't see each other enough!) We can't get away from each other NOR do we want to. After hours, we would rather sit together, fold napkins, wipe down menus, some of us eat but mostly we talk.

After 18 years of working here there are so many great moments and memories. A Reality Show doesn't deserve us. That's how wonderful we have it!

I have worked for my boss, Mark Sodini, for all these years. He is the best boss ever. I'm sure that everybody says that, but in my life, it's for real. I have been working since the age of 13 and have worked for other families before. Still, I have never been treated with the upmost respect, kindest, compassion, generosity as I have been here. It all goes back to being treated like family. Working together with my co-workers is the greatest gift. The camaraderie that we have is indescribable. We live, breathe and would die for each other. And mind you, it is a job and a hard one. But, it's my pleasure to be a waitress and only here at Sodini's! I'm not here at work to give you a bad time! My job is to make the customer happy, the customer relaxes and I do the work. Truly I am a happy waitress and a simple thank you is wonderful. I love when my customers end up loving me at the end of their dinner and say not only was the food amazing but the service was fantastic too! I enjoy what I do and it shows.

When customers come in, they always ask about the history of the place. People are interested to hear the restaurant has been here since 1906 and withheld during the earthquake. From there, the discussion about the history starts. I love that part of my job. I also love recommending dishes to the customer as well. I ask their preferences and go from there. I give them the honest truth. I have a 99.99% rate of return on my recommendations. Customers always thank me and say how delicious all the food was. I love that customers will continue to have the best night ever thanks to me starting it off right at this amazing restaurant that I work.

I don't know how many people can stay at a job for 18 years, doing what I do but there is clearly a reason. All my regular customers and new customers make my night by just their appreciation and a smile. I am just a happy person loving my job and very proud



of it and the work that I do. You are very lucky if you work here. You would work with the world's best boss and staff that become like family. Oh, and the employee parties that we have with karaoke parties, super bowl parties and literally every Saturday night is just so wonderful. What a great place to work with others who all care about their jobs. It is truly amazing to be part of an establishment that is so well known and has been around for so long.

Sincerely,

Rachel

To Whom it May Concern:

Sodini's Green Valley is  
a North Beach living legend.

Sodini's, has been an  
operating restaurant since 1906.

It has fed many generations  
of families, and tourists alike.  
The food is wonderful  
true Italian-American fare.  
From Linguine and Meatballs,  
to, Lasagne, and Seafood, steaks,  
Lamb, Chicken Parmigiana!!!  
All wonderful.

When entering this  
establishment, you are taken  
back to another time.  
Dean Martin, Frank Sinatra,  
Rosemary Clooney, and Tony  
Bennett are bound to be heard  
in the background of this lively,  
and cozy trattoria. Candlelit  
tables, white linens, all  
pull the look and feel  
together of this very special place -

Sodini's has been in my life always. I have seen people meet, become friends, become lovers, and become spouses! Yes!! It's a romantic little place that has been part of many San Franciscoans' History.

We have three & four generations that come to dine regularly. We have seen children grow, and marry. We have always loved them all. We have formed friendships that still flourish. We have also ~~have~~ said good bye to too many. But we have been blessed to have been a part of it all.

I grew up around the corner from this restaurant. I couldn't imagine life without Sodini's on Green Street, at Grant.

Sodini's is a wonderful →



- staple of the neighborhood  
Truly a gem that cannot  
go away. We must  
treasure such establishments  
as this one.

Why do I praise  
this place so highly?  
Because, I have had the  
pleasure of being employed  
at Soderist for the last  
twenty years.

As a Native San Francisco,  
not am I only proud to  
work here, but am truly  
blessed for the opportunity  
to be a part of this  
historical establishment.  
These are the good old  
Days.

Truly, Ana Marina Muller  
(Handelma.)

To whom it may concern,

My name is Ashley, and I have lived in San Francisco for 15 years. In this time, I have grown from a teenager of 17, just getting her bearings in a big city, to a local small business owner, wife, and mother.

During each phase of my time in SF, Sodinis has been a staple in my life.

Being away from my hometown, Sodini's has been like visiting a family home, filled with my favorite family members. Mark has created the most magical atmosphere, and each visit has made me feel warm, kept me well fed, and offered such a perfect, often Sinatra filled, time.

My husband and I had many of our first dates here. We very quickly became regulars, and felt truly well taken care of every time we'd visit. Our general perch, at the bar, was where we spent many-a-date eating, drinking, falling in love, and taking in the occasional Giant's game. We continue to have some of our most favorite times here. One so memorable, it even landed us in a frame on the wall...our engagement!

We absolutely believe Sodini's to be deserving of SF's Heritage status, as it has been such a meaningful staple in San Francisco for my family, as well as so many others, over the years. It has been our favorite restaurant, with our favorite staff, and a place to call home.

We hope these words of encouragement help to solidify your decision, and thank you in advance for your time and consideration.

Kindly,

Ashley and Mike Melamed

To whom it may concern,

I consider myself a bit of a "Bar Historian". I not only choose to spend my free time in old historic bars and restaurants, but i've also made a career of working in them. These establishments of public interaction are just as important to the cultural integrity of a city as any museum, bridge, or monument. In all honesty, they carry more value, due to the fact that the loyal patrons and employees carry a personal connection to the businesses themselves. This is especially true of the iconic, Sodini's Green Valley.

Sodini's has been my favorite North Beach restaurant for many years, but upon moving onto the block ten years ago, it immediately became a major part of my life. At the time, I was working six days a week and my girlfriend and I spent my one night off each week having dinner at the historic dinner house. Right away, the staff made us feel like family, giving us a huge welcome and saving us our favorite table. It never really felt like we were in a formal business, but more like we were attending a dinner party at a friend's home. It became obvious that we were not the only ones with this opinion. The more we went, the more we realized that about eighty percent of the clientele was local. With the exception of a few tourists stumbling onto the place, or travelers referred to the restaurant by their hotel, it was clear that Sodini's was a San Francisco joint for San Francisco people.

After spending over a decade working at another hundred year old business, the land lord refused to renew the lease. The city of San Francisco lost yet another great staple and I was out of a job. Mark Sodini came to the rescue, calling me up and inviting me to come tend bar at his awesome restaurant. I have been there ever since and after five years, I'm still the new guy. The employees have all been there forever, some upwards of twenty plus years. Everyone has their own story of love for the house, and together we continue to add to our own personal take.

I am just one person, but working there I get to observe just how many people carry a great deal of love for the place. There are customers who have been patronizing the restaurant for most of their lives and other service industry people who use it as a haven to escape their own jobs and stress. From the woman who brought in a picture of her relative who once owned the restaurant in the thirties, to the neighborhood bartender who chooses to spend their break from their double shift at the bar, Sodini's means a lot to a lot of people. San Francisco has lost too many great establishments over the years, and the character of the city has suffered greatly for it. If there ever was a place that deserved to be preserved or granted any sort of landmark status, Sodini's Green Valley is it.

Sincerely, Casey Lippi







SAN FRANCISCO

OFFICE OF SMALL BUSINESS

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

OFFICE OF SMALL BUSINESS  
REGINA DICK-ENDRIZZI, DIRECTOR

## Legacy Business Registry

# Application Review Sheet

*Application No.:* LBR-2018-19-035  
*Business Name:* Anresco Laboratories  
*Business Address:* 1375 Van Dyke Avenue  
*District:* District 10  
*Applicant:* Zachary Eisenberg, Vice President  
*Nomination Date:* February 7, 2019  
*Nominated By:* Mayor London N. Breed

**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

693 Minna Street from 1943 to 1954 (11 years)  
554 Fulton Street from 1954 to 1968 (14 years)  
381 11th Street from 1968 to 1980 (12 years)  
1370 Van Dyke Avenue from 1980 to 2013 (33 years)  
1375 Van Dyke Avenue from 2013 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? ☒ 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:** August 19, 2019

Richard Kurylo  
Program Manager, Legacy Business Program



OFFICE OF THE MAYOR  
SAN FRANCISCO



LONDON N. BREED  
MAYOR

February 7, 2019

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 Regina Dick-Endrizzi,

I am writing to nominate Anresco Labs for inclusion on the Legacy Business Registry.

The purpose of the City's Legacy Business Registry is to recognize that longstanding, community-serving businesses can be valuable cultural assets of the city. Per ordinance, a business must be nominated by the Mayor or a member of the Board of Supervisors to be reviewed, processed and approved by the Small Business Commission as a Legacy Business at a public hearing if it meets the criteria set forth.

Originally founded in 1943, this iconic San Francisco institution has contributed to and strengthened the cultural fabric of the city. Anresco Labs is a food-testing business and has recently expanded to testing cannabis products. Located in the Bayview, this family owned and operated business provides comprehensive analytical testing services to food related industries. The business has contributed to the history and identity of the city and fostered civic engagement and pride.

It is an honor to recognize the legacy and contributions of Anresco Labs to our great city of San Francisco.

Sincerely,

A handwritten signature in blue ink that reads "London Breed".

London N. Breed  
Mayor

## 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.

<b>NAME OF BUSINESS:</b>		
Anresco Laboratories		
<b>BUSINESS OWNER(S)</b> (identify the person(s) with the highest ownership stake in the business)		
David Eisenberg (majority shareholder)		
<b>CURRENT BUSINESS ADDRESS:</b>		<b>TELEPHONE:</b>
1375 Van Dyke Avenue, San Francisco, CA 94124		((415))822-1100
		<b>EMAIL:</b>
		info@anresco.com
<b>WEBSITE:</b>	<b>FACEBOOK PAGE:</b>	<b>YELP PAGE</b>
www.anresco.com	www.facebook.com/anrescolabs/	www.yelp.com/biz/anresco-laboratories-san-francisco-2

<b>APPLICANT'S NAME</b>	
Zachary Eisenberg	<input type="checkbox"/> Same as Business
<b>APPLICANT'S TITLE</b>	
Vice President	
<b>APPLICANT'S ADDRESS:</b>	<b>TELEPHONE:</b>
1375 Van Dyke Avenue, San Francisco, CA 94124	<input type="text"/>
	<b>EMAIL:</b>
	<input type="text"/>

<b>SAN FRANCISCO BUSINESS ACCOUNT NUMBER:</b>	<b>SECRETARY OF STATE ENTITY NUMBER (if applicable):</b>
0001306	014-4775-4

<b>OFFICIAL USE: Completed by OSB Staff</b>	
<b>NAME OF NOMINATOR:</b>	<b>DATE OF NOMINATION:</b>



## 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
693 Minna Street	94104	1943
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	1943-1954	

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
554 Fulton Street	94102	Start: 1954 End: 1968

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
381 11th Street	94103	Start: 1968 End: 1980

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
1370 Van Dyke Avenue	94124	Start: 1980 End: 2013

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
1375 Van Dyke Avenue	94124	Start: 2013 End: n/a

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.

Zachary Eisenberg 7/11/19

Name (Print):

Date:

Signature:

## **ANRESCO LABORATORIES**

### **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.**

Anresco Laboratories (“Anresco Labs” or “Anresco”) was founded in 1943 by Dr. Sylvan Eisenberg soon after he received his PhD in Physical Chemistry from Stanford University. He had come to California from New York City in 1936 to work for Lactol Corporation, a small bakery additive business owned by Mr. Paige Maillard of the famous Maillard family of San Francisco.

At age 23, Dr. Eisenberg had been hired to be Technical Services Manager and Laboratory Director for the company. In this capacity, he travelled throughout the western United States and had become friends with Mr. Otto Richter, President of Richter Baking Company, based in San Antonio, Texas with branch bakeries in Texarkana, Texas and Corpus Christie, Texas.

Lactol Corporation ceased business after the first major Food and Drug Laws came into effect in 1938. Mr. Richter wanted Dr. Eisenberg to provide the same support services he had provided while with Lactol. Dr. Eisenberg told Otto he would not move to San Antonio, but if Otto would send samples to San Francisco, he would purchase the lab assets from Paige Maillard and analyze the samples in San Francisco. Otto agreed. Dr. Eisenberg borrowed \$1,500 from his wife, the former Elenore de Hees, and was in business. He needed a name. He decided on Anresco, an acronym for analysis, research and consulting. He took out a fictitious business license at San Francisco City Hall and rented space at 693 Minna Street.

The early years were very difficult. Dr. Eisenberg taught chemistry part-time at the University of Santa Clara and then at the University of San Francisco while also operating Anresco. He had one full-time employee, and his wife handled the bookkeeping. He never paid any income taxes because there was never income. The business slowly grew. By about 1952, he gave up teaching, and Anresco became his full-time occupation.

Anresco moved several times over the decades. In 1954, the business moved to 554 Fulton Street, and in 1968 it moved to 381 11<sup>th</sup> Street. Anresco started growing in 1980 after it moved to 1370 Van Dyke Avenue in the Bayview District, also known in past years as “Butchertown.”

Before the move, Anresco had generated the largest part of its small revenue from nutrient labeling analysis of foods which became a United States Food and Drug Administration (FDA) requirement in 1973. It had become, however, a USDA Accredited meat laboratory. After the move to Van Dyke Avenue, Anresco solicited business from the various meat companies in the neighborhood including Evergood Sausage, Swiss-American Salami, Molinari Salami and others. The business grew from one full-time analytical chemist to having two and then three.



Dr. Eisenberg always felt at a terrible disadvantage working by himself. To share and discuss ideas, he became active in various trade associations including the American Society of Cereal Chemists (ACSC). At a planning lunch at Maisson Paul's restaurant in San Francisco in early 1954 for an ACSC technical symposium to be held at Fresno, California, the group was discussing topics for the symposium. One animal feed manufacturer suggested discussing "quick tests" for animal drugs added to feeds. These could be toxic if they reached the wrong species or lead to drug residues in meat or poultry if they were fed in "finisher feed" immediately before an animal was slaughtered. More than 70 drugs were then in use, and they could spend a week talking about various chemical "quick tests," but they only had two hours available. He suggested they discuss instead "simple and easy to detect tracers that could be used to code the drug in feeds." The feed manufacturer asked him if he knew of an expert on the subject. He advised he did not. The group then advised that he give the talk. The idea for Microtracers® was born.

Like many startups, the Microtracer business survived but did not really prosper. Dr. Eisenberg kept it alive by subsidies from the little income he earned from Anresco. By 1973, gross revenues for Anresco were less than \$50,000 for the year and gross revenues for Micro-Tracers, Inc. were also less than \$50,000 for a total of less than \$100,000. The companies together employed Dr. Eisenberg, one full-time chemist and one secretary. On July 1, 1974, he hired his second son David Eisenberg with the approval of the Micro-Tracers' Board of Directors to develop a Market Research Study and to try to develop new business for Microtracers. David was successful and in time came to run the operations of both companies.

Today, Anresco, Inc. and Micro-Tracers, Inc. operate under joint management though they are totally different businesses with different challenges and opportunities.

As Anresco grew from one large room at 1370 Van Dyke Avenue to utilize nearly the whole 9,400-square-foot building, it decided it needed to have a more modern, customer friendly facility. The Micro-Tracers manufacturing had grown and was moved to 1365 Van Dyke Avenue in 1998. Micro-Tracers then bought a practically empty warehouse at 1375 Van Dyke in 2009 and commenced building a new Anresco laboratory at that site in 2010 which was completed in July 2014. This facility has 13,500 square feet on two floors and meets "state of the art" facility requirements for pharmaceutical and biotechnology testing.

There are many other areas for future growth and making the world a better place. All from an original investment of \$1,500.

**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.**

The business is a family-owned business. Sylvan Eisenberg founded the business in 1943. His son, David Eisenberg, began working for the company on July 1, 1974. David's two children, Zachary and Amanda, became involved full-time in the business, Zachary in 2011 and Amanda in 2015. When Zachary was age 12 and Amanda age 8, both started volunteering half of each summer at Anresco Labs. They were both paid, Amanda starting at \$1/hour. Zachary started working at Anresco Laboratories after he graduated from University of California San Diego in 2011. He worked 2 years, then attended the University of Michigan where he earned his MBA. He then returned to the company in August 2015 and is now Chief Operating Officer of both Anresco and Micro-Tracers. Amanda worked for the companies after she graduated from University of California at Riverside starting in February 2015 and is currently on sabbatical living in Berlin, Germany.

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

The ownership history of Anresco Laboratories is as follows:

1943 to 2013: Sylvan Eisenberg

2013 to Present: David Eisenberg

**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 1375 Van Dyke Avenue is classified by the Planning Department as Category C, No Historic Resource Present / Not 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.**

Anresco Laboratories has contributed to the history and identity of the Bayview neighborhood and San Francisco. When Anresco first moved to the Bayview it was called the "Meatpacking District." It provided and still provides crucial analytical services to food manufacturers in the neighborhood.

Anresco Laboratories has a rich history in San Francisco. In 1981, Tung Yung Trading Corporation, a small seafood importer, needed an analytical laboratory to perform analyses to meet U.S. FDA import requirements. They had had an argument with Curtis & Tompkins (founded in 1878 and in 1981 handled most import testing into the Bay Area), and needed a new laboratory to service their needs. A San Francisco-based FDA employee referred Tung Yung Trading to Anresco Labs, and Anresco entered the import testing market. Today, Anresco is one of four commercial laboratories that account for 80% of FDA regulated import sampling and testing for the entire United States. The FDA flags high risk foods imported into the United States and importers then contract Anresco to take samples at their warehouses across the country and ship them to San Francisco for analysis. Many employees at the FDA believe Anresco to be the finest private laboratory in the country for such sampling and testing. This activity led Anresco to play a major role with the American Council of Independent Laboratories (ACIL) where David Eisenberg has been a member of the Executive Committee of the Food Sciences Section for many years and where his son, Zachary Eisenberg (VP), is now Co-Chairman of its "Cannabis Working Group."

In 1986, the Center for Safety in the Public Interest, founded by Ralph Nader, suggested Anresco contact Scientific Certification Services (SCS), a new venture with little capital that was trying to make a business of testing fruits and vegetables for pesticide residues for supermarket chains and growers. Over a period of years, Anresco became the primary testing lab for SCS, and this led to other major customers including Earth's Best Babyfoods, manufacturers of organic baby food. Anresco developed an expert capability in testing foods for pesticide and herbicide residues. Today, Anresco is one of the finest commercial laboratories in the world for such testing -- glyphosate (aka Roundup) being a current issue of public interest. For many years, other commercial laboratories have sent their more challenging samples to Anresco for analysis.

While Anresco expected pharmaceutical and biotechnology testing to become a major focus for its further growth, another opportunity developed instead. David Eisenberg's two children, Zachary and Amanda, both felt Anresco had opportunities in testing cannabis and cannabis products for potency, contaminants and other analyses. Anresco had worked on method development for several years and started commercial cannabis testing in January 2016. That part of the business has grown rapidly, in no small part because of the expertise it has developed in food testing. Today, Anresco is one of only two commercial analytical laboratories in the State of California that is ISO 17025 Accredited for all analytical procedures required by the Bureau of Cannabis Control in California. Anresco has acquired and is building a second laboratory near Los Angeles to focus on both food and cannabis testing for the Southern California market. Anresco also has hopes and expectations to license its technology for use in other states and countries.

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

In 1998, the FDA determined that one of its senior import officers in San Francisco had been receiving bribes to clear imported Asian foods that failed to meet FDA standards. FDA worked with U.S. Customs to implement "Operation Bad Apple." They jointly stopped and detained all



food imports arriving at the Ports of Oakland and San Francisco for one month. FDA found many shipments did not properly declare the contents in each container and many other errors designed to bypass FDA review. The Operation severely disrupted the import community. The Port of Oakland took the lead in arranging a series of meetings to review complaints that FDA enforcement was far more severe in the Bay Area than in the LA/Long Beach import ports.

The Oriental Food Association became actively involved, and David Eisenberg drafted a letter to U.S. Senator Barbara Boxer advising the likelihood that a frozen shrimp import being sampled and analyzed by FDA's own laboratories was 100 times greater in the Bay Area than in the LA area. The FDA responded by advising the likelihood was only 10 times greater in the Bay Area. Senator Boxer advised the likelihood should be the same, and in the end the FDA agreed and commenced sending samples it took in LA, where their lab was overworked, to San Francisco, where their lab had excess capacity to achieve even regulatory enforcement.

This led to David Eisenberg becoming a Member of the Board of Directors of the Oriental Food Association (the only non-Asian member), being featured in a worldwide issue of USA Today and testifying before Congress on inefficiencies and suggestions for improvements to FDA operations, some of which were included in the Food Safety Modernization Act of 2010.

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

David Eisenberg was on the front page of the USA Today business section due to his involvement with the Food Safety Modernization Act. Additionally, our work or business has been referenced by a number of news organizations:

- [Huffington Post](#) (glyphosate testing)
- [Environmental Working Group](#) (glyphosate testing)
- [LA Weekly](#) (cannabis testing)
- [The Californian](#) (cannabis testing)
- [San Francisco Magazine](#) (cannabis testing)

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

Dr. Sylvan Eisenberg may not be a historic figure per say, but he played a significant role in 'increasing the stock and store of human knowledge.' He was one of the first individuals to discover the combination of sodium chloride in conjunction with low level direct current could be used as a means of generating chlorine and killing bacteria (a technology used all over the world in swimming pools). He was also involved in the commercialization of the lava lamp and a variety of other interesting projects.

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

While Anresco's focus must be in serving the needs of its customers, and also its employees and suppliers, it has been involved in community issues. Anresco has been a financial supporter of the Blue Dolphin Swim Team at Martin Luther King Jr. Pool. David Eisenberg has been active in BRITE (Bayview Residents Improving Their Environment) and was also a Board Member of a

related business organization, unfortunately no longer functioning. Anresco performs analyses for Bayview meat businesses, including for its good neighbor Evergood Sausage Company, and acts as a critically beneficial resource for its food manufacturer and import customers. The company employs Bayview residents primarily as manufacturing staff but also in Research and Development and in office positions.

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

Anresco serves a variety of different business segments: food importers who have products detained by the FDA; food manufacturers who require nutritional labels and shelf life data for their products; NGOs and certifying agencies testing for contaminants in produce and consumer goods; cannabis cultivators/manufacturers/distributors who are trying to comply with BCC regulations, and more. The majority of the company's business is derived from customers in the greater Bay Area, though there are a number of customers within San Francisco and specifically in the Bayview. Anresco also receives food samples from across the United States and sometimes internationally.

FDA Import Detention Testing

Most imported foods fall under the regulatory purview of the FDA. Established in 1974, the FDA's Detention Without Physical Examination (DWPE) program automatically detains and prevents the sale of items it deems high-risk. Examples of contaminants of concern include antibiotics in seafood, filth in spices, melamine in cookies, salmonella on produce and more. Since 1981, Anresco Laboratories has offered DWPE sampling and analytical services to the import industry and accounts for about 15-20% of the import testing market.

Agriculture

Anresco Laboratories has been a pioneer in the field of pesticide residue testing for the agriculture industry. Over 25 years ago Anresco partnered with Nutriclean, now SCS (Scientific Certification Systems), to develop one of the first programs in the world to certify produce as "pesticide residue free," with far more extensive and stringent testing requirements than of today's organics programs. Anresco works with a number of growers to ensure pesticides are used in a safe and appropriate manner. Anresco also provides comprehensive microbial and chemical testing services to ensure products are free of contaminants and companies are protected from frivolous lawsuits.

Pet Food

Under the Federal Food, Drug, and Cosmetic Act (FFDCA) of 1938, the FDA's Center for Veterinary Medicine (CVM) has the authority to ensure that all domestically sold animal foods are unadulterated and truthfully labeled. Additionally, many states (including California) have adopted further regulatory standards established by The Association of American Feed Control Officials (AAFCO) to promote uniform labeling requirements. Anresco Laboratories routinely works with animal food manufacturers to establish testing programs to screen products for unwanted pathogens and to ensure FDA compliance. Additionally, Anresco regularly performs a

Guaranteed Analysis for canine, feline and other pet food products to generate a product label compliant with AAFCO specifications.

### Pharmaceutical

Anresco Laboratories offers a broad range of analytical capabilities for pharmaceutical manufacturers and their raw material suppliers. To ensure consistent drug quality, Anresco can determine if materials meet applicable identity, strength, quality, and purity standards in conformance with United States Pharmacopoeia (USP) and Food Chemical Codex (FCC) guidelines. Anresco is an FDA registered, DEA registered and ISO 17025 accredited laboratory.

### Cannabis

Anresco Laboratories first started performing commercial cannabis testing in January of 2016. It was the official testing laboratory of one of the Hempcon festivals held at the Cow Palace, where it detected failing rates of pesticides and other contaminants in over 85% of the products tested. When state regulations for cannabis were being drafted in 2017, Anresco relayed its findings to the Bureau of Cannabis Control (BCC). This was invaluable to the Bureau as Anresco was testing for a variety of pesticides not included in the multi-residue analyses of other cannabis laboratories. California now has perhaps the most comprehensive pesticide testing standards for cannabis of any state or country in the world.

Anresco Laboratories now works routinely with cannabis cultivators, manufacturers and distributors within the State of California to assure their products comply with BCC requirements for purity and safety. Many of these companies are also located in the Bayview. Anresco also work with hemp cultivators and manufacturers across the country as these samples can be shipped via mail.

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

No applicable.

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

From a customer perspective, if Anresco were to close, it would be a major loss for local food importers, food manufacturers and cannabis businesses. Anresco is the only major food or cannabis analytical laboratory still located within the confines of San Francisco. The rest have closed, moved elsewhere or been bought out by larger laboratories.

There would of course be a loss from an employee perspective as well. Anresco currently employs about 70 people, many of whom have very specialized degrees, skills, and experiences that might not be easily transferable elsewhere. Additionally, Anresco has served as the first career stop for many new graduates in the sciences (e.g. microbiology, chemistry) prior to



attending graduate school or working in biotech or other science related fields. So, future science graduates would lose out as well if the company were to close.

### **CRITERION 3**

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

Anresco is primarily a food and cannabis laboratory, testing for pathogens, contaminants, nutritional content and more so that the products are accurately labeled and safe to consume. Anresco operates branch offices in Los Angeles, New York and Fort Lauderdale. Anresco's scientists have comprehensive skills in the fields of microbiology, chemistry, microscopy and chromatography. The business performs a wide variety of services, including chemistry, nutritional food label analysis, food shelf life testing, food microbiology testing, microscopic analysis, pesticide residue testing and sampling.

#### **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)**

Anresco is committed to living by its mission statement: "Anresco Laboratories is dedicated to providing the highest quality analytical data that meets the needs of our clients and is defensible, ethical, accurate, and independent. Our commitment is supported by effective quality systems, current technology, technical expertise, and efficient customer service."

#### **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.).**

Anresco moved into a brand new facility in 2013, so physically it appears far different than it did before. However, within the building there is various antique laboratory equipment on display – some dating back to the 1930s – from when Dr. Eisenberg bought the assets of a closing lab to start the company.

#### **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. The business is still owned by the same family.



MICRO TRACERS  
BLOO 3

1275 VAN DYKE  
ENTRANCE





# anresco

LABORATORIES

since 1943

ANALYSIS • RESEARCH • CONSULTING

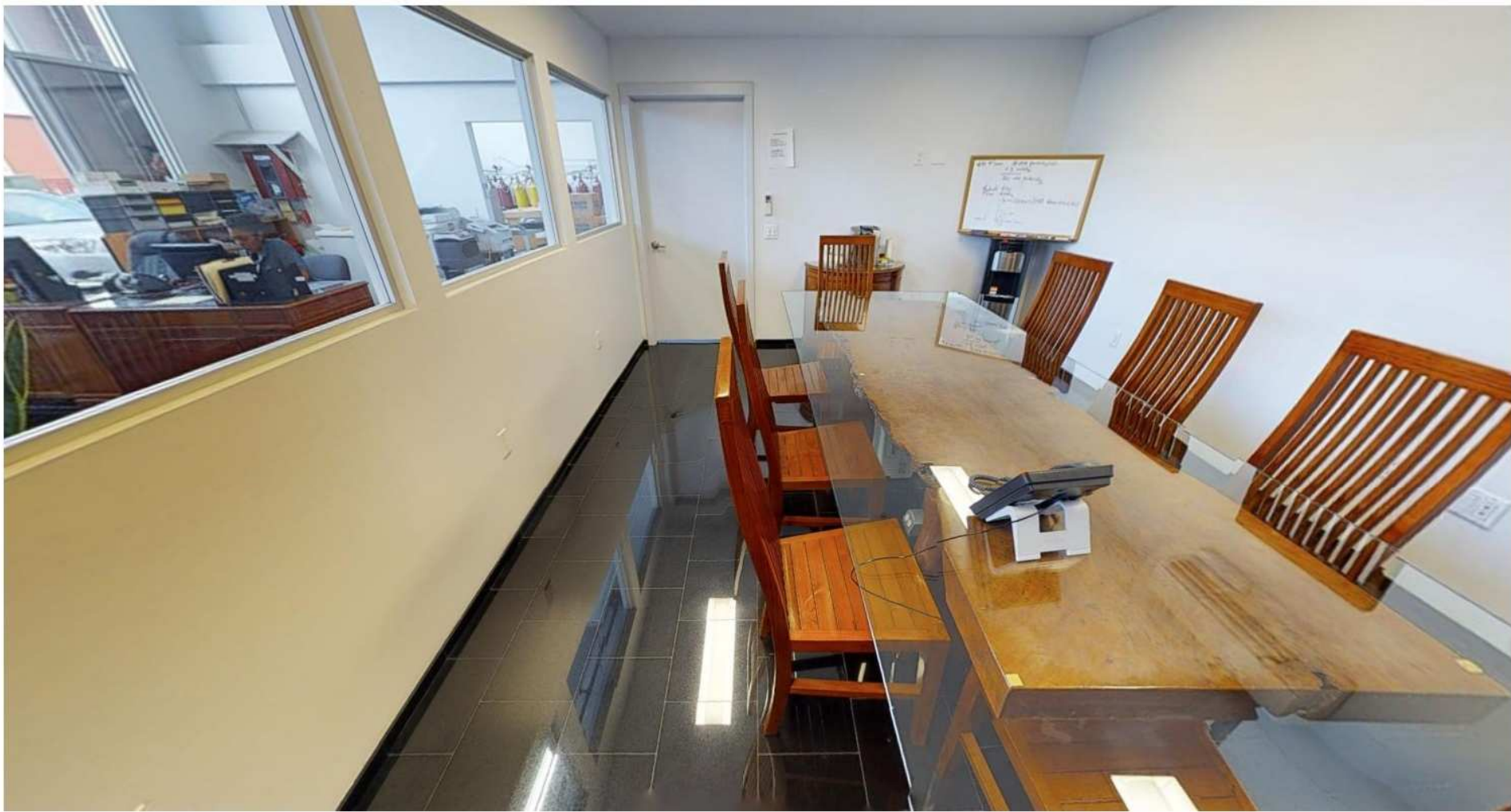
1375 VAN DYKE

ENTRANCE





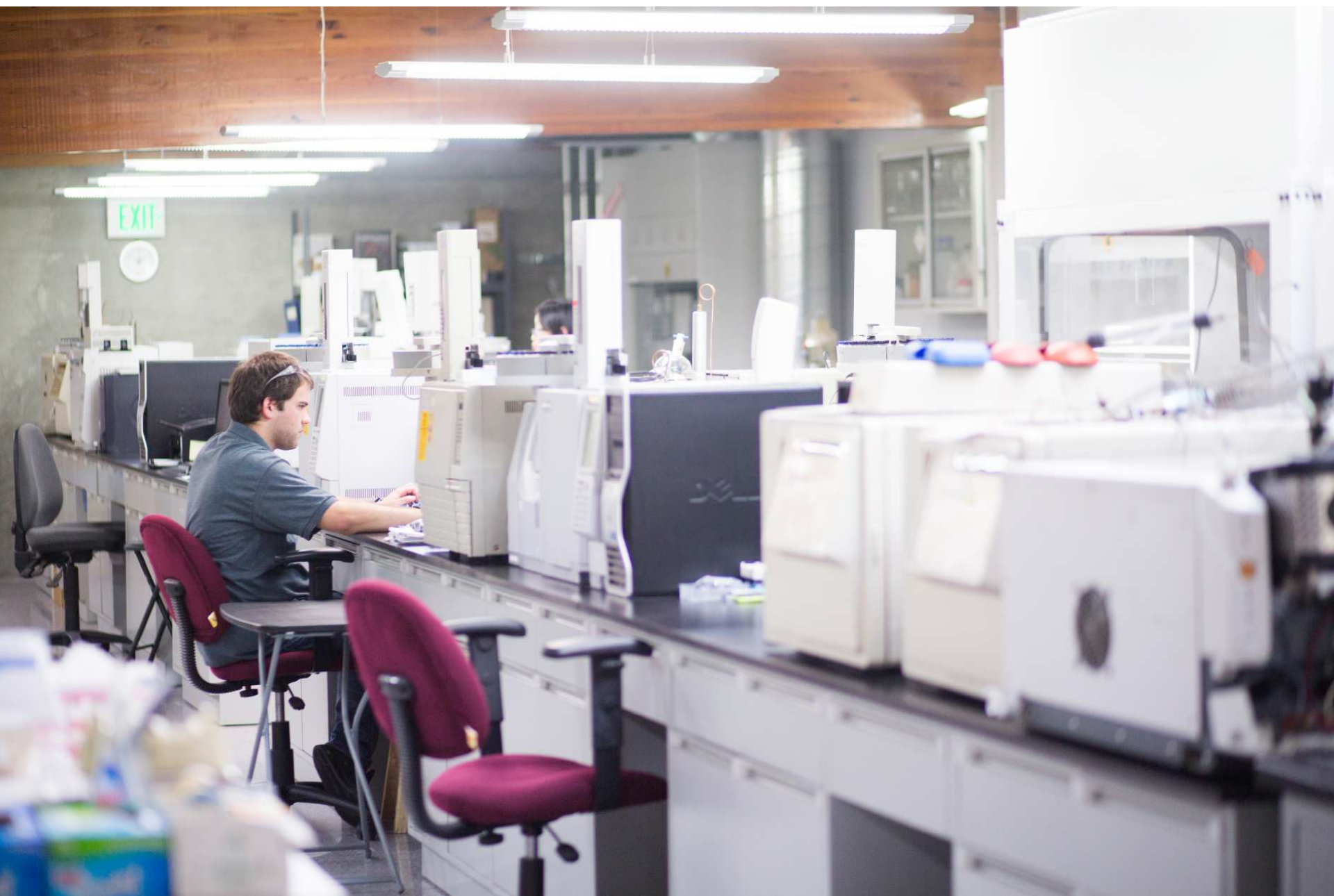






































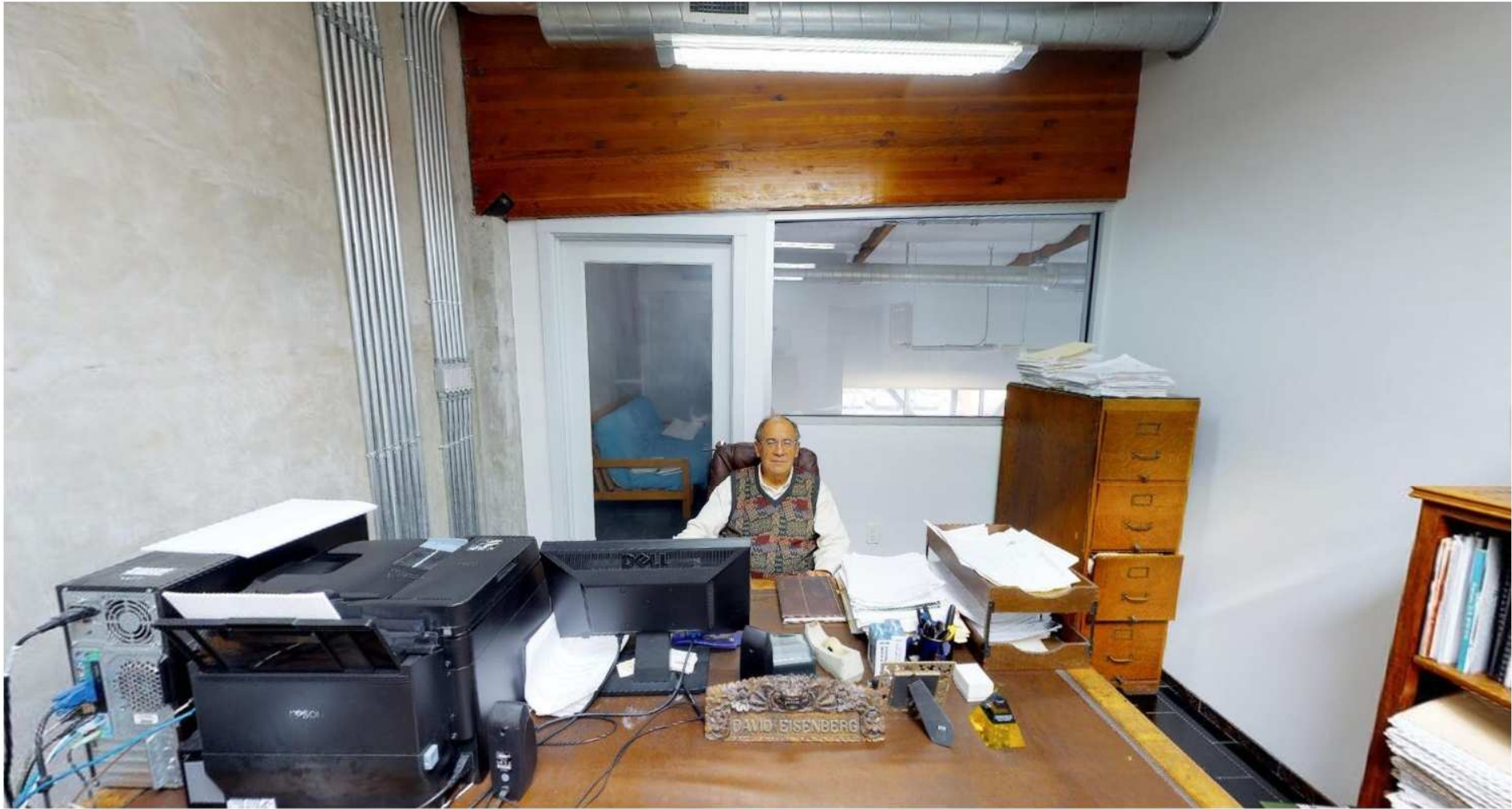














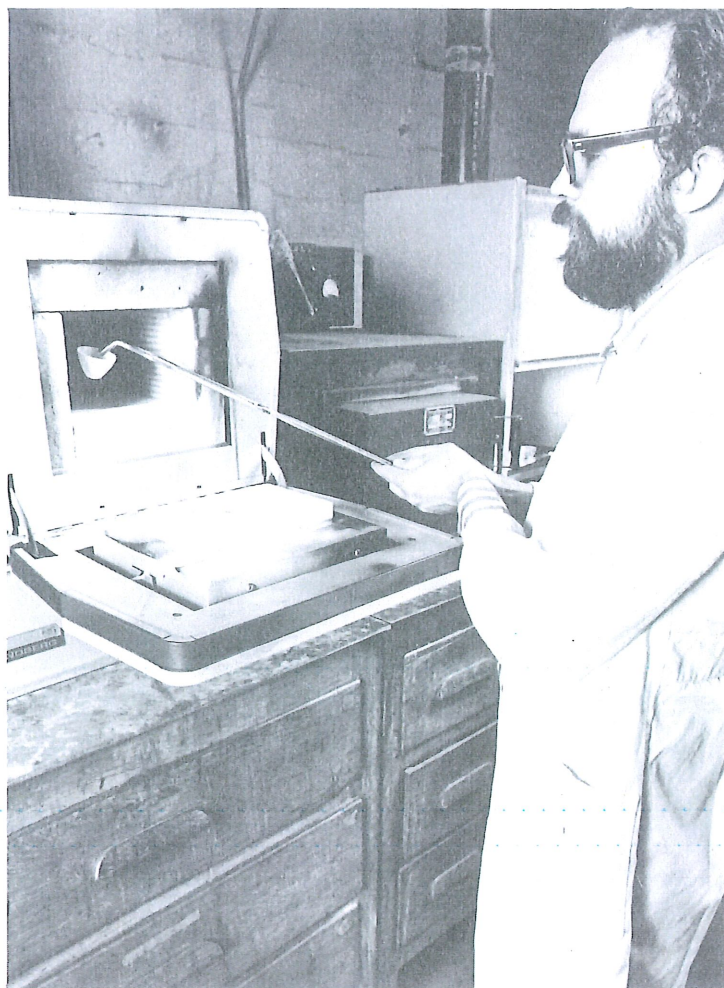




UNIVERSITY OF SAN FRANCISCO



**ANRESCO** — the Analysis Research Company — is a small chemical laboratory providing laboratory and consulting services primarily to the food and related industries. ANRESCO welcomes routine analytical work, and is particularly able to provide expert technical consulting and to perform difficult and unusual analyses accurately and reliably.



Chemist at precision furnace

## ROUTINE ANALYSES

**ANRESCO** performs the following food analyses routinely:

- nutritional analyses, including sampling and label recommendation
- trace analyses for heavy metals, including arsenic, mercury, selenium, cadmium, lead and tin
- meat analyses, including moisture, protein, fat, salt, nitrites and nitrates
- flour analyses, including moisture, protein, ash, baking and fermentation tests

**ANRESCO** participates regularly in check sample programs involving these analyses, and obtains consistently good results in this collaborative work.

Laboratory procedures include the routine use of blank samples (samples known to contain no vitamin or element), standard additions (addition of a known quantity of a vitamin or element to an unknown sample) and standards (samples known to contain a specific quantity of a vitamin or element). Replicate analyses are performed where necessary or specified to resolve analytical or sampling inconsistencies prior to issuing of reports.

Reports are generally issued within two weeks of sample receipt, although 24-48 hour service may be available routinely or as a special service.

Charges are based upon time and instrumentation requirements, and generally are competitive with those of other leading independent laboratories.

## NON-ROUTINE EXPERTISE

**ANRESCO** provides research and consulting services to meet the specific needs of clients. Non-routine services include:

- Forensic consulting — exploration of causes and effects, court testimony as expert witness
- Inventory analysis — confirmation of identity and quality of oils, foods or other commodities
- Process and product development
- Development of quality assurance programs

**ANRESCO** also manufactures custom vacuum ovens [ Ref. J AOAC 44, 798-800 (1961)] and peripheral atomic absorption equipment.

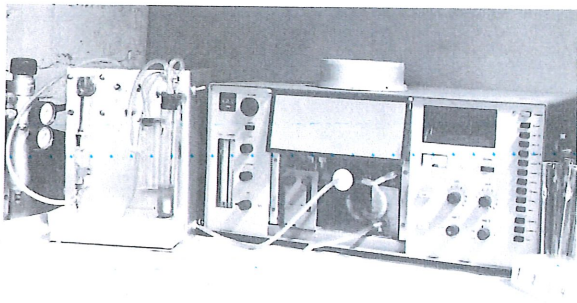
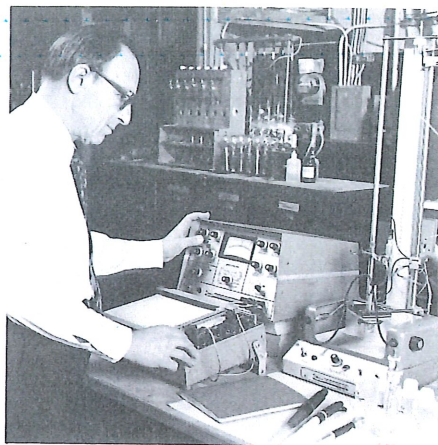
Precision furnaces, combustion tube furnace, ovens, vacuum oven, Kjeldahl nitrogen and soxhlet fat extraction equipment are in general use.

## INSTRUMENTATION

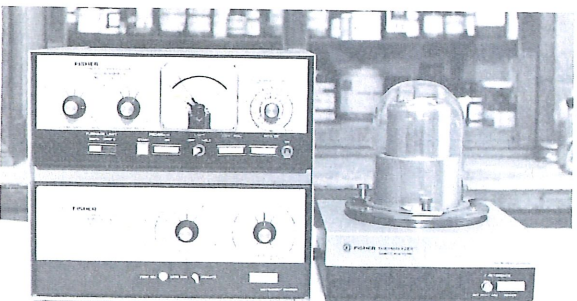
**ANRESCO** routinely makes use of the following instruments:

- Atomic absorption spectrophotometer — Pulse polarograph
- Fluorometer — Spectrophotometer
- Flame Photometer — Differential thermal analyzer

Differential pulse polarography and anodic stripping used in determining lead, cadmium, copper and other elements — in the parts per billion range.



Atomic absorption spectrophotometer with **ANRESCO** automatic injection system used in determining arsenic, selenium, mercury and tin in the parts per billion range.



Quantitative differential thermal analysis used in "finger-printing" materials having characteristic transition and decomposition temperatures.





Sylvan Eisenberg, Ph.D. (A.B., M.A. University of Pennsylvania, Ph.D. Stanford University) founded ANRESCO in 1944 and has remained its Director continuously since. Dr. Eisenberg directs all laboratory and consulting work, and reviews nearly all reports before they are issued.

Dr. Eisenberg is an expert in baking technology and food dehydration. As a technical consultant, he has testified in more than 100 legal cases. He has been awarded five patents with several more pending and has published extensively in learned journals. He is a registered Chemical Engineer and Corrosion Engineer (California).

**Company or Staff Membership:**

American Council of Independent Laboratories, American Chemical Society, American Society for Testing and Materials, Institute of Food Technologists, National Society of Professional Engineers, American Association of Cereal Chemists, American Society of Bakery Engineers, American Feed Manufacturers Association (Associate), California Grain and Feed Association

For further information or to discuss specific requirements, please contact us at:

# ANRESCO

**NEW ADDRESS:**  
1370 VAN DYKE AVENUE  
SAN FRANCISCO, CA 94124  
TEL: (415) 822-1100

**381 Eleventh Street San Francisco, California 94103**  
**Telephone (415) 626-3316**





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Carey Gillam, Contributor

I am a veteran journalist and research director for U.S. Right to Know, a non-profit consumer education group.

# Tests Show Monsanto Weed Killer in Cheerios, Other Popular Foods

11/14/2016 10:36 am ET | **Updated** Dec 06, 2017



Tests Show Monsanto Weed Killer in Cheerios, Other Popular Foods





Independent testing on an array of popular American food products found many samples contained residue levels of the weed killer called glyphosate, leading the nonprofit organization behind the testing to call for corporate and regulatory action to address consumer safety concerns.

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Tests Show Monsanto Weed Killer in Cheerios, Other Popular Foods



The herbicide residues were found in cookies, crackers, popular cold cereals and chips commonly consumed by children and adults, according to [Food Democracy Now](#) and the group's "[Detox Project](#)," which arranged for the testing at the [San Francisco-based Anresco lab](#). Anresco uses liquid chromatography tandem mass spectrometry (LC-MS/MS), a method widely considered by the scientific community and regulators as the most reliable for analyzing glyphosate residues. The groups [issued a report Monday](#) that details the findings.

The announcement of the private tests comes as the Food and Drug Administration (FDA) is struggling with its own efforts to analyze how much of the herbicide residues might be present in certain foods. Though the FDA routinely tests foods for other pesticide residues, it never tested for glyphosate until this year. The testing for glyphosate residues [was recently suspended](#), however. Glyphosate is under particular scrutiny now because last year the World Health Organization's International Agency for Research on Cancer (IARC) classified it as a [probable human carcinogen](#). Glyphosate is the world's most widely used herbicide and is the key ingredient in Monsanto Co.'s branded Roundup, as well as in hundreds of other products. The Environmental Protection Agency is now finalizing a risk assessment for glyphosate to determine if future use should be limited.

The tests conducted by Anresco were done on 29 foods commonly found on grocery store shelves. Glyphosate residues were found in General Mills' Cheerios at 1,125.3 parts per billion (ppb), in Kashi soft-baked oatmeal dark chocolate cookies at 275.57 ppb, and in Ritz Crackers at 270.24 ppb, according to the report. Different levels were found in Kellogg's Special K cereal, Triscuit Crackers and several other products. The report noted that for some of the findings, the amounts were "rough estimates at best and may not represent an accurate representation of the sample." The food companies did not respond to a request for comment.

The EPA sets a "maximum residue limit" (MRL), also known as a tolerance, for pesticide residues on food commodities, like corn and soybeans. [MRLs for glyphosate](#) vary depending upon the commodity. Finished food products like those tested at Anresco might contain ingredients from many different commodities.





The nonprofit behind the report said that concerns about glyphosate comes as research shows that Roundup can cause liver and kidney damage in rats at only 0.05 ppb, and additional studies have found that levels as low as 10 ppb can have toxic effects on the livers of fish. The groups criticized U.S. regulators for setting an acceptable daily intake (ADI) at for glyphosate at much higher levels than other countries consider safe. The United States has set the ADI for glyphosate at 1.75 milligrams per kilogram of bodyweight per day (mg/kg/bw/day) while the European Union has set it at 0.3, for instance. The EPA is supposed to set an ADI from all food and water sources that is at least 100 times lower than levels that have been demonstrated to cause no effect in animal testing. But critics assert that the EPA's analyses have been unduly influenced by the agrichemical industry.

The groups said that the federal government should conduct an investigation into the “harmful effects of glyphosate on human health and the environment,” and the relationships between regulators and the agrichemical industry that has long touted the safety of glyphosate.

Monsanto has said repeatedly that there are no legitimate safety concerns regarding glyphosate when it is used as intended, and that toxicological studies in animals have demonstrated that glyphosate does not cause cancer, birth defects, DNA damage, nervous system effects, immune system effects, endocrine disruption or reproductive problems. The company, which has been reaping roughly \$5 billion a year from glyphosate-based products, says any glyphosate residues in food are too minimal to be harmful.

Both the U.S. Department of Agriculture and the FDA have echoed Monsanto's reassurances in the past, citing the chemical's proven safety as justification for not including glyphosate residue testing in annual programs that test thousands of food products each year for hundreds of different types of pesticides. But the lack of routine government monitoring has made it impossible for consumers or regulators to determine what levels of glyphosate are present in foods, and questions about the chemical's safety persist.



corn, soybeans, sugar beets, and canola. Glyphosate is also sprayed directly on many types of conventional crops ahead of harvest, including wheat, oats and barley. In all, glyphosate is used in some fashion in the production of [at least 70 food crops](#), according [to the EPA](#), including a range of fruits, nuts and veggies. Even spinach growers use glyphosate. In the report issued Monday, the groups call for a permanent ban on the use of glyphosate as a pre-harvest drying agent because of the residue levels.

A recent analysis done by a senior FDA chemist found glyphosate residues in [several types of oatmeal](#) products, including baby food, and in [several honey samples](#). The glyphosate residues found in honey were higher than allowed in the European Union.



## **BEFORE YOU GO**

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Tests Show Monsanto Weed Killer in Cheerios, Other Popular Foods



# Is Your Cannabis Testing Lab Fully Accredited? It Matters.



(this article was published in [Beard Bros Pharms](#) on April 10th, 2019)

Once viewed merely as a marketing tool by many in the cannabis game, third party lab testing has now become an essential part of the marketplace as new research into the plant is revealing the potential health risks that could come along with cutting corners during the cultivation or manufacturing processes.

Here in California, the state regulatory agencies mandate that all cannabis products be tested not only for potency but also for a wide range of impurities or contaminants including everything from microscopic mold, to unhealthy heavy metals from poor soil or questionable nutrients and pesticides,



facility.



**BUREAU OF  
CANNABIS  
CONTROL**  
CALIFORNIA

ALL CANNABIS HARVESTED ON OR AFTER 1/1/2018 AND ALL CANNABIS PRODUCTS MANUFACTURED ON OR AFTER 1/1/2018, SHALL BE TESTED ACCORDING TO TITLE 16 OF THE CALIFORNIA CODE OF REGULATION: SECTION 5715, AND THE REGULATIONS THAT FOLLOW.

PHASE-IN OF REQUIRED LABORATORY TESTING	INHALABLE CANNABIS	INHALABLE CANNABIS PRODUCTS	OTHER CANNABIS PRODUCTS
<b>JANUARY 1, 2018</b>			
Cannabinoids Testing	✓	✓	✓
Moisture Content Testing	✓		
Category II Residual Solvents and Processing Chemicals Testing		✓	✓
Category I Residual Pesticides Testing	✓	✓	✓
Microbial Impurities Testing (A. fumigatus, A. flavus, A. niger, A. terreus)	✓	✓	
Microbial Impurities Testing (Escherichia coli and Salmonella spp.)	✓	✓	✓
Homogeneity Testing of Edible Cannabis Products			✓
<b>JULY 1, 2018</b>			
Category I Residual Solvents and Processing Chemicals Testing		✓	✓
Category II Residual Pesticides Testing	✓	✓	✓
Foreign Material Testing	✓	✓	✓
<b>DECEMBER 31, 2018</b>			
Terpenoids Testing	✓	✓	✓
Mycotoxins Testing	✓	✓	✓
Heavy Metals Testing	✓	✓	✓
Water Activity Testing of Solid or Semi-Solid Edibles	✓		✓



According to public records shared by the California Bureau of Cannabis Control (BCC), there are 49 active cannabis testing labs licensed by the state. But of those 49, we could only find two that have completed the arduous process of earning accreditation in every facet of the tests they offer – [CannaSafe Analytics](#) in Van Nuys, and [Anresco Laboratories](#) in LA.

## *Certificate of Accreditation*

*Perry Johnson Laboratory Accreditation, Inc. has assessed the Laboratory of:*

**Consumer Safety Analytics, LLC AKA CannaSafe**  
7027 Hayvenhurst Avenue, Van Nuys, CA 91406

*(Hereinafter called the Organization) and hereby declares that Organization is accredited  
in accordance with the recognized International Standard:*

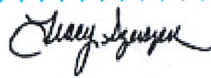
**ISO/IEC 17025:2017**

This accreditation demonstrates technical competence for a defined scope and the  
operation of a laboratory quality management system  
(as outlined by the joint ISO-ILAC-IAF Communiqué dated April 2017):

**Chemical, Microbiological, and Non-Destructive Testing**  
(As detailed in the supplement)

Accreditation claims for such testing and/or calibration services shall only be made from addresses referenced within this  
certificate. This Accreditation is granted subject to the system rules governing the Accreditation referred to above, and the  
Organization hereby covenants with the Accreditation body's duty to observe and comply with the said rules.

For PJLA:



Tracy Szeszen  
President/Operations Manager

Perry Johnson Laboratory  
Accreditation, Inc. (PJLA)  
755 W. Big Beaver, Suite 1325  
Troy, Michigan 48064

Initial Accreditation Date:  
June 18, 2018

Issue Date:  
June 18, 2018

Expiration Date:  
October 31, 2020

Accreditation No.:  
73853

Certificate No.:  
L18-280

*The validity of this certificate is maintained through ongoing assessments based on a  
continuous accreditation cycle. The validity of this certificate should be  
confirmed through the PJLA website: [www.pjlabs.com](http://www.pjlabs.com)*

Page 1 of 6

These two labs have the ability to test for **all analytes and contaminants as required by the state**.  
They both boast ISO 17025 accreditation that extends across their entire offering of testing services.

The state will eventually require all licensed testing facilities to achieve these high standards, but for  
now the lab testing aspect of the California cannabis supply chain carries a lot of power without  
much accountability.

## **SETTING A NEW STANDARD**



regulation over where they get their testing equipment or even how they choose to use it. In many cases, testing equipment manufacturers (often with zero experience testing cannabis) are training untested lab staff on how to use the instruments they just bought.

Considering that a failed lab test could result in entire batches of cannabis and related products being destroyed before ever getting to market, or that a faulty lab test could lead to people getting sick, it is more important than ever for everyone from the growers to the consumers to hold cannabis testing labs to the higher standards being set by Anresco and CannaSafe.

..... We caught up to Zach Eisenberg over at Anresco and asked him for his thoughts on the subject. ....

Echoing our concerns about SOP's and variability between results from two different labs testing the same exact batch of buds, Eisenberg told us, "First off, there are no standards for many of the analyses that laboratories are asked to perform. Organizations like ASTM, AOAC, and USP have formed committees to develop consensus standards, but it may be years before they are finalized and available. In lieu of these, laboratories have had to develop proprietary methods and/or defer to publicly available methods that may or may not be fit for use."

He also mentioned the variation in equipment being used. Just like with any form of technology, there are high end, high quality instruments with incredibly accurate sensitivity settings, and then there's the cheaper version. Currently, the state isn't differentiating between the two. It is up to the lab itself to lay out the dough to ensure the necessary accuracy and consistency that only state-of-the-art gear can deliver.

During a recent tour at CannaSafe, for example, we saw one small room alone containing over \$2,000,000 worth of liquid chromatograph mass spectrometers and associated gear. But these instruments don't run themselves, as Eisenberg over at Anresco can attest to.

"There is a human element to what we do. It may take an analyst years to become expert at just a single analysis – not just to learn the method but also to maintain the instrument, troubleshoot issues, recognize the possibility of false positives or negatives, and more," he explained, adding, "For that reason laboratories are difficult businesses to scale and those that try to grow too quickly or without experienced analysts or procedures in place will have quality issues."

We have outlined some prime examples of these quality issues [in past reporting on the topic](#). ^



At the end of the day, the whole point of third party lab testing is quality control and even the most well-equipped, well-staffed labs in the industry have to deal with variables often overlooked by even seasoned cannabis producers.

Accredited labs with comprehensive SOP's go to great lengths to establish homogeneity across the samples they test. But the vast majority of licensed growers and manufacturers are operating on slim or upside down margins these days and, as a result, tend to submit the absolute minimum quantity required to their testing lab. To create a 5 gram sample that is supposed to accurately represent every calyx and pistil in a 10 pound batch is nearly impossible.

Another often misunderstood factor that absolutely impacts homogeneity and consistent test results is the age and condition of the material being tested.

Anyone who has ever grown cannabis has watched the heads of their trichomes gradually merge from crystal clear to an opaque amber hue as the plant ages. Many use this observation to determine the ideal harvest time on specific strains.



*(Photo courtesy of CannaSafe Analytics)*

Eisenberg sums it up smartly, saying, “The cannabinoid profile of any type of product is going to change over time and the speed of that change will be affected by environmental conditions. So, a potency result for an extract manufactured, tested, and left out in a warehouse for the past three months will likely not be relevant today.”

This is so applicable to today's cannabis market in California. The 3-phase rollout of testing requirements by the state led to mad rushes of testing, packaging, and selling leading up to the Phase 2 changes in July of 2018, and the Phase 3 changes at the beginning of this year.



from when product from the same batch was tested earlier.

So, some onus must be placed at the feet of the growers, manufacturers, and distributors that make up the chain of custody that a cannabis sample travels on its way to a laboratory. How we harvest our plants, how we cure and dry and store them, and how they are processed all impact the final test results that will ultimately define our work.

This is just another reason why working with fully accredited labs is so important.

The ISO 17025 accreditation that labs like Anresco and CannaSafe have earned is a result of them implementing a quality control system meant to improve their ability to consistently produce valid and accurate results.

In other words: Legit SOP's

You might take all the care in the world to preserve the cannabinoid and terpene profiles in your products, but what if the courier from your local lab leaves them in his trunk on a hot day while he stops for lunch? It may seem petty, but we are learning just how much it matters as testing equipment becomes more and more precise.

The BCC **defines a lab** quite simply as "A testing laboratory, facility, or entity in the state that offers or performs tests of cannabis goods."

Attached to that definition is the disclaimer: *Testing laboratories must obtain and maintain ISO/IEC 17025 accreditation. Testing laboratories may be issued a provisional license allowing them to operate while they obtain ISO/IEC 17025 accreditation, provided they meet all other licensure requirements.*

Currently, **every active lab license listed by the BCC** is labeled as "temporary", with all of those temps due to expire throughout 2019. Labs like Anresco and CannaSafe will, presumably, transition seamlessly into an annual license, but other labs that have not completed the accreditation process could be left in limbo, along with any loyal customers they may have.

"It is certainly a positive development that ISO 17025 accreditation will be required of all cannabis laboratories in California," says Eisenberg at Anresco, "It will force the labs to formalize their methods, participate in check sample programs, develop SOP's, undergo routine quality audits, and more."



benefit both consumers and the industry as a whole.”

Now *those* are the results we’ve been waiting for.

## GET A QUOTE



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## COMPANY

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## SERVICES

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[Cannabinoid Profiling](#)[Terpene Profiling](#)



# CERTIFICATE OF ACCREDITATION

## ANSI National Accreditation Board

11617 Coldwater Road, Fort Wayne, IN 46845 USA

This is to certify that

**Anresco, Inc. dba Anresco Laboratories**  
**1375 Van Dyke Avenue**  
**San Francisco, CA 94124**

has been assessed by ANAB and meets the requirements of international standard

**ISO/IEC 17025:2017**

while demonstrating technical competence in the field of

**TESTING**

Refer to the accompanying Scope of Accreditation for information regarding the types of activities to which this accreditation applies

AT-1551

Certificate Number

  
ANAB Approval

Certificate Valid Through: 06/29/2021  
Version No. 005      Issued: 06/27/2019



This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2017.  
This accreditation demonstrates technical competence for a defined scope and the operation of a laboratory quality management system (refer to joint ISO-ILAC-IAF Communiqué dated April 2017).

## SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

**Anresco, Inc.  
dba Anresco Laboratories**

1375 Van Dyke Avenue  
San Francisco, CA 94124

David Eisenberg 800-359-0920 x 1511  
[david@anresco.com](mailto:david@anresco.com)

### TESTING

Valid to: **June 29, 2021**

Certificate Number: **AT-1551**

#### Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Pesticide Residues	<p>MF 21P01 Based on FDA PAM, Vol. I, Sections 302-C5, 302-E1 and -E4</p> <p>MF 22P01 Based on AOAC 985.23 Pickering Laboratories, Carbamate Application Manual, Version 2, July 2002</p> <p>FDA PAM, Vol. I, Sections 302-C5, 302-E1 and -E4</p> <p>MF 21P02 QuEChERS Based on AOAC Method 2007.01 and JAOAC, Volume 88, No. 2, 2005 J. Agri Food Chem. Vol. 58, 2010</p>	Non-fatty products / Herbal products	<p>GC-FPD GC-NPD GC-ECD LC-FD GC-MS GC-MS/MS LC-MS/MS</p>
Cholesterol	MF 11L03 Based on AOAC 994.10	Processed Foods / Foods	GC-FID
Fatty Acid Profile	MF 11L0 Based on AOAC 996.06	Processed Foods / Foods	GC-FID
Melamine and its analogs (Ammeline, Ammelide and Cyanuric Acid)	MF 21P05 Based on LIB 4423	Processed Foods / Foods	GC-MS/MS



**Chemical**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Methyl Mercury	MF 21A04 based on FDA Laboratory Information Bulletin No. 3775 AOAC Official Method 988.11 Mercury (Methyl) in Fish and Shellfish	Seafood	GC-ECD
Sugar Profile	MF12L02 Based on AOAC Methods 982.14, 984.15 and AACC Method 80-40 AOAC Official Method 980.13	Processed Foods / Foods	LC-RID
Aflatoxins (B1, B2, G1, and G2)	MF 22A03 Based on AOAC 990.33 and 2005.08	Processed Foods / Foods	LC-FD
Chloramphenicol	MF 22D03 Based on LIB 4357	Honey	LC-MS/MS
Chloramphenicol	MF 22D04 Based on LIB 4508	Seafood	LC- MS/MS
Fluoroquinolones (Ciprofloxacin, Enrofloxacin, Norfloxacin)	MF 22D05 Based on LIB 4108, Florida Department of Agriculture and Consumer Services, Method CR405, Journal of AOAC International Vol. 88, No. 4, 2005 p. 1160-1166	Honey	LC-MS/MS
Trimethoprim, Sulfonamides, Fluoroquinolones (Ciprofloxacin, Enrofloxacin, Norfloxacin, Sarafloxacin, Difloxacin )	MF 22D06 Based on LIB 4508	Seafood	LC-MS/MS
Nitrofurantoin Metabolites (SC, AHD, AOZ, AMOZ)	MF 22D07 Based on LIB 4482	Seafood	LC-MS/MS
Triphenylmethane Dyes (Malachite Green, Crystal Violet, Brilliant Green)	MF 22P08 Based on LIB 4334 and 4395	Processed Foods / Foods	LC – UV/VIS LC-MS/MS
Iron	MF 14E01 Based on AOAC Method 985.35	Pasta	Atomic Absorption Spectrophotometer
Water Phase Salt	MF 14A03 Based on AOAC Method 937.09, AOAC Method 950.46	Processed Foods / Foods	Air Oven

**Chemical**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
pH	MF 14G04 Based on AOAC Method 981.12	Processed Foods / Foods	pH Meter
Water Activity	MF 14G05 Based on AOAC Method 978.18	Processed Foods / Foods	Water Activity Meter
Color Additives in Foods / Permitted and Non-Permitted Colors in Foods	MF 13C01 Based on Graichen and Molitor, JAOAC, 46, 1022-1029 (1963); DCCT Revised 1973, AOAC 988.13, LIB 815	Processed Foods / Foods	Spectrophotometer TLC
Non-Nutritive Sweeteners	MF 13H05 Based on AOAC 969.27	Foods	TLC
Terpenes	MF 11D01	Herbal Products	GC-MS
Solvent Residual	MF 11 D02 Based on Pavón at al/(2006). Use of Mass Spectrometry Methods as a Strategy for Detection and Determination of Residual Solvents in Pharmaceutical Products. <i>Analytical Chemistry</i> , 78, 4901-4908	Herbal Products	GC-MS
Potency	MF 11D03	Herbal Products	GC-FID
Potency	MF 12D01	Herbal Products	LC-DAD and UV
Mitragynine and 7-OH Mitragynine	MF 12D03	Herbal Products	LC-DAD
Glyphosate/AMPA	MF 22P03	Processed Foods/Foods/Water/Soil	LC-MS-MS
Heavy Metals	MF 24E02	Foods/Processed Foods/Herbal Products	ICP-MS
Pesticides	MF 21P03	Herbal Products	Sciex

**Microbiological**

<b>Specific Tests and/or Properties Measured</b>	<b>Specification, Standard, Method, or Test Technique</b>	<b>Items, Materials or Product Tested</b>	<b>Key Equipment or Technology</b>
Aerobic Plate Count	MF 15M01 Based on FDA BAM, Chapter 3	Processed Foods / Foods	Pour Plate
<i>Listeria</i>	MF 15M02 Based on FDA BAM, Chapter 10 AOAC 2004.06	Processed Foods / Foods Environmental Surfaces	VIDAS – ELFA Technique
<i>Salmonella</i>	MF 15M03 and 15M06 Based on FDA BAM, Chapter 5 AOAC 2004.03 and 2011.03	Processed Foods / Foods	VIDAS – ELFA Technique
<i>E. coli</i> / Coliforms	MF 15M04 Based on FDA BAM, Chapter 4, AOAC 992.30, 998.08, 991.14	Foods	ColiComplete, Petrifilm, MPN, Pour plate
<i>Staphylococcus aureus</i>	MF 15M05 Based on FDA BAM, Chapter 12, AOAC 2003.08, 2003.07, 2003.11	Foods	Petrifilm, MPN, Surface Plating (Baird-Parker, BP)
Yeast and Mold	MF 15M07 Based on FDA BAM, Chapter 18 AOAC 2014.05	Foods	Petrifilm
<i>Enterococcus</i>	MF 15M08 Based on Enterolert Method	Water	Enterolert and Quanti-Trays
<i>E. coli O157:H7</i>	MF 15M09 Based on AOAC 996.09	Foods	BioControl VIP, Wellcolex Rapid Latex Agglutination
<i>Coliform</i>	MF 15M010 Based on Colilert 18 Hr. Method	Water	Colilert and Quanti-Trays
<i>Aspergillus</i>	MF 15M011	Foods/Herbal Products	Clear PCR
<i>Salmonella</i>	MF 15M012	Foods/Herbal Products	3M



**Biological**

<b>Specific Tests and/or Properties Measured</b>	<b>Specification, Standard, Method, or Test Technique</b>	<b>Items, Materials or Product Tested</b>	<b>Key Equipment or Technology</b>
Filth and Extraneous Matter	MF 13S02 Based on AOAC 945.75, 945.87, 967.24, 968.35F, 970.66, 971.34 (c), 972.40 A, 976.27, 978.22, 981.18, 981.21, 992.12, 993.28 Laboratory Information Bulletin (LIB) No. 2669 (1983), No. 3134 (1987)	Processed Foods / Foods	Microscope
Filth and Extraneous Matter	MF 13S02 Based on AOAC 945.75, 945.81, 945.87, 950.86, 964.23A(a), 965.38B, 967.24, 968.35E&F, 970.66, 971.31(c), 972.40A, 976.27, 978.22, 981.18, 981.21, 985.37, 992.12, 993.28 Laboratory Information Bulletin (LIB) No. 2651, No. 3134	Processed Foods / Foods	Microscope
Leakage, Defects	MF 13X03 Based on CFR Title 21, Section 800.20 (21 CFR 800.20)	Examination Gloves and Surgical Gloves	-
Leakage	MF 13X04 Based on LIB 3970	Condoms	-
Sampling (Standard, Bulk, and Aseptic)	SP-01 FDA Investigations Operations Manual (IOM) Ch. 4 Sampling and FDA ORA Manual (Vol. III Sec. 7- Private Laboratory Guidance	Processed Foods/Foods, Examination Gloves and Surgical Gloves	-
Sampling (Standard, Bulk and Aseptic)	SP-02	Herbal Products/Cannabis/Cannabis Products	-

Note:

1. This scope is formatted as part of a single document including Certificate of Accreditation No. AT-1551.



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Vice President

