Residential Areas Exempt from Parking Meter Plan, According to Muni Official

By Keith Burbank

Potrero Hill resident Jim Wilkins wants to be sure that Hill dwellers don’t have to feed a meter to park in front of their homes. Wilkins is circulating a petition to oppose a San Francisco Municipal Transportation Agency (SFMTA) proposal to install meters throughout Dogpatch, Mission Bay, and parts of Potrero Hill. He’d collected more than 500 signatures by the time the View’s January issue went to press.

According to Jay Primus, SFMTA and SFPark manager, “there will be no parking meters in residential areas.” However, meters may be installed on blocks which include a mix of businesses and residences – as is currently the case in such neighborhoods as the Fillmore – particularly in Mission Bay. Managing parking in San Francisco is “complex,” said Primus.

Primus said that SFMTA’s initial parking proposal was developed in consultation with residents concerned about parking congestion in Southside San Francisco. “We’ve been meeting with as many people as possible...to refine the plan and make it better,” he said. “For example, we met with someone who lives on Pennsylvania. We are taking a look at every block. If meters are proposed for an area that is inappropriate for meters, no meters will be put there.” Blocks that are strictly residential won’t be metered.

“What’s motivating this [the proposal] are real parking problems,” said Primus, who asserted that parking in Mission Bay during the day is nearly impossible. According to Primus, there are parts of Mission Bay where people park their car, and then travel to the financial district via bicycle or public transportation, leaving their vehicle in place for an entire day, at no cost. This situation, said Primus, is bad for neighborhood residents – as is currently the case in such neighborhoods as the Fillmore.

According to Primus, there are 40 to 50 parking problems in Southside San Francisco. “We have identified these parking problems and are addressing them,” he said. “For example, we met with someone who lives on Pennsylvania. We are taking a look at every block. If meters are proposed for an area that is inappropriate for meters, no meters will be put there.” Blocks that are strictly residential won’t be metered.

The City Hopes America’s Cup Runneth Over

By Keith Burbank

Older than the modern-day Olympics, and the hardest competition to win in international sports, the City is hosting the 34th America’s Cup, a series of sailing races, in 2012 and 2013, culminating in a race finale, September 7 to 22, 2013. The event will also include a youth racing series. A portion of the competition is being staged in Bayview, and the City hopes to direct tourists to Southside neighborhoods to dine and shop.

According to Jane Sullivan, America’s Cup communications director for the Office of Economic and Workforce Development (OEWD) – which is responsible for coordinating the City’s race-related efforts – her office is focusing on “how does the benefits go across all the City. Because the race is only two hours each day and not every day. How do we get people to shop, eat at restaurants, and visit the cultural attractions over all of the City while they are here?” Sullivan asked. “We’re looking at how to make this a unique San Francisco experience for tourists and visitors. For example, there is the locally-made product district in Dogpatch.”

In addition to attracting tourist dollars, Oracle Racing has renovated Pier 80, and in 2012, “it appears all of the team bases will be at Pier 80. Oracle will remain at Pier 80 in 2013, while the other team bases will move to Pier 30 and 32,” said Sullivan. “Each team will have its own pit, similar to automobile racing pits, at the pier, and the pits will be open to the public.”

The City expects the America Cup’s to bring in $1.4 billion of tourism, race team, sponsor, and spectator spending, and create 8,800 construction, hospitality, food and beverage, transportation, and entertainment industry jobs. Racing teams – between 100 and 200 people – will need transportation and housing while they’re in San Francisco. Team members with children will place them in local schools. “A good portion of the entertainers will be local,” Sullivan added. In San Diego, where preliminary races were recently held, the event included...
No one likes to pay for parking. High on the list of San Francisco indignities is taking a $4 parking ticket off your windshield, which is only slightly preferred to handing an attendant half that much for storing your car for three hours in a downtown lot. Up until now, Potrero Hill has been mostly able to avoid this expensive mortification. With the exception of some residential permit zones — and the need to avoid street sweeping — parking has been free and ample.

The Hill’s fertile parking fields have been a consolation prize for its isolation from public transportation. The top of the hill is poorly served by buses. Muni’s T-Line has improved north–south access to Dogpatch, but service on the line is notoriously bad. “It stands for terrible” shouted one 2010 blog post — and there’s no quick and easy public transit eastward. More often than not, it’s easier to walk from Dogpatch to the Mission than take a bus, which doesn’t help the elderly, people pressed for time, or those schlepping heavy items.

A few years ago, parking meters were installed on parts of San Francisco. The plan emerged as a serendipitous result of the fact that San Francisco is dominated by parking spaces spread out over five large public and private entities — including Bayer, Merck, and, soon, Salesforce — which can afford to support employee shuttles and parking garages; there are 1,850 parking spaces spread out over five structures, and more on the way. What’s more, neither the University of California — which is exempt from provision of public spaces for parking nor private sector entities — which are within a redevelopment district — pay property taxes to support the City’s general fund. While the complex provides benefits to Dogpatch and Potrero Hill — in the form of pushing up property values, and drawing in customers for local restaurants and retailers — its negative consequences — higher housing prices, traffic congestion and increased demand for public services — are largely untaxed. Other than meter revenues, the parking pressures caused by Mission Bay do not come with a concomitant contribution to improving public services, including transit access, in the surrounding community.

Dogpatch is full of small enterprises, including electricity and based pricing to commonly-shared transportation management funds, of employees and their cars to is drawing increasing numbers of commuters who tend to stroll from Dogpatch to the Mission than take a bus, which doesn’t help the elderly, people pressed for time, or those schlepping heavy items. Some commuters will just give up on the Caltrain Station will simply lay vacant while folks park further south for free. Commuters are on the Peninsula for eight to 12 hours at a stretch; they’d have to pay $1/hour on top of the Caltrain fare. For many, this would double commute costs. Some commuters will just give up on Caltrain and drive to work, defeating the higher goal of using mass transit. What a waste.

Give the locals a break and keep meters in the areas frequented by out of towners and the more congested parts of San Francisco.

Jack Doyle
Flood Avenue

Praise Editor,
The View’s writing and layout has greatly improved. The November story on the homeless at Showplace Square (“Homeless Population Growing near Showplace Square”) was very good.

Harry J. Johnson
24th Street
The Art of De-Accessioning

By Edward Lortz

The first time I read the word “de-accessioning” it was in reference to a museum selling art from its collection. I soon realized that the term meant getting rid of junk that’d been donated by someone who wanted a tax deduction in excess of an item’s actual worth. Over the last decade, I grew to understand that it’s a lot easier for my partner Fil and me – as well as Shoji, our cat – to live in 1,000 square feet if there’s as little junk as possible.

The first step in personal de-accessioning is to make a plan. Put each item to be de-accessioned into a category, ranging from garbage to auction possibility. The easiest way to unload a piece of junk is to put it on the curb. This can annoy neighbors, but I’ve found that folks driving around will collect the most amazing things, like the small pile of wood scraps that disappeared within hours. If it’s still there after two days, it goes in the trash, or recycling if recyclers will accept it.

The next disposal method is San Francisco Freecycle Network, a Yahoo group with almost 15,000 members. I’ve offered close to a hundred items on SFFN, from an old Polaroid camera to a rusty wok, and have found a new home for 80 percent of them. You can find local versions of these websites by searching the internet. The new Nextdoor.com Potrero Group even has a “buy/sell/free” area, where I’ve already de-accessed a bicycle helmet.

If you want to make some spare change from your unwanted stuff, go to flea market-style internet sites, such as Craigslist.org. Post items for sale for less than $50; visit a consignment shop or eBay for anything worth more than that, or light enough to ship. I’ve sold quite a few items on Craigslist, which also has a free area, but the percentage of no-shows is high, prompting me to switch to Freecycle.

If you have lots of stuff consider holding a garage sale. We started our de-accessioning process with such a sale 15 years ago; now we don’t have enough to fill even one small table. Getting together with a bunch of neighbors for a block sale helps attract more purchasers.

Consignment is a good way to reduce the amount of clutter in your house. Over the last eight years, we’ve been slowly remodeling our kitchen with small projects without increasing storage space. If we haven’t used an item to be de-accessioned for decades, and found that only once have I ever needed to repurchase it. I’ve used this philosophy to a museum selling art from its collection. I soon realized that the term meant getting rid of junk that’d been donated by someone who wanted a tax deduction in excess of an item’s actual worth. Over the last decade, I grew to understand that it’s a lot easier for my partner Fil and me – as well as Shoji, our cat – to live in 1,000 square feet if there’s as little junk as possible.

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At the top of the food chain is the auction house. I’ve sold quite a lot of artwork and good antique furniture through Bonhams, though there are other good houses in the Bay Area. You might be shocked at the commission – as much as 30 percent – but you need to realize that an auction house’s exposure is huge compared to any other method of selling something. Make an appointment or take the item or photographs to an “appraisal event,” usually monthly, to find out if the house would be interested in selling the item, sale terms, how much they’d list it for, and whether to set a minimum bid price.

If, after evaluating these strategies, you still have a bunch of stuff to get rid of there are many organizations that will take usable items. This is especially true of clothing and household goods. I de-access any item that I haven’t worn in five years or that I’ve replaced. Remember to get a receipt if you contribute to a nonprofit organization. I’ve averaged a few thousand dollars in tax deductions every year, although that’s rapidly declining as I have less and less to de-access. You need to itemize in order to take this deduction; consult your tax advisor. You can generally deduct one-quarter of the purchase price, known in the tax world as “Thrift Shop Value.”

You should have a rule that if you buy something, you can’t keep the old item. Don’t feel guilty for letting go of something sentimental which you’ll never use. Of all the stuff that I inherited from my mother and a dear friend, I kept one of each, such as one glass or good chair; I felt no guilt de-accessing the remainder. If you feel you may someday use an item, but chances are slim, balance the space it’s taking with the possible cost of buying it new a few years hence. I’ve used this philosophy for decades, and found that only once have I ever needed to repurchase anything, and it cost less than $20.

If you’re over 55, you shouldn’t have a storage space, except for extraordinary circumstances. If your kids don’t want it, get rid of it. At younger ages, only store what you absolutely will need in the future. Don’t be a packrat.

A few places to discard items: Community Thrift, 625 Valencia Street: a lot of clothing but almost any household item; Friends of the Library, 438 Treat at 18th Street: books, CD’s, VHS, DVD’s; φ Art Institute of San Francisco: take any old item. Don’t feel guilty for letting go of something sentimental which you’ll never use. Of all the stuff that I inherited from my mother and a dear friend, I kept one of each, such as one glass or good chair; I felt no guilt de-accessing the remainder. If you feel you may someday use an item, but chances are slim, balance the space it’s taking with the possible cost of buying it new a few years hence. I’ve used this philosophy for decades, and found that only once have I ever needed to repurchase anything, and it cost less than $20.

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**SHORT CUTS**

**For Sale**

The Potrero Center, on 16th Street, is for sale. The 227,000-square-foot strip shopping center, which houses Supervisor Scott Wiener, could accommodate up to 1,800 apartments, and is currently 98 percent leased. Hogan’s Goat Tavern opens this month where the Star Sea Club used to operate in Dogpatch. As does Gilbert’s Rotisserie and Grill down the block. In response to a letter to the editor in last month’s View (“Fire Trucks”) a reader called to inquire whether police officers are allowed to park at bus stops and fire hydrants, or talk on their cell phones while driving. Our guess is not.

**PARKING**

Roughly two hundred people streamed into an American Industrial Center warehouse space last month to protest a San Francisco Municipal Transportation Authority (SFMTA) proposal to plant high-tech parking meters in parts of Dogpatch, as does Dogpatch. You don’t have to occupy City Hall to make things better,” quipped AIC building manager Greg Markoulis, “you can occupy AIC.” Ninety percent of the attendees were San Franciscans, and virtually all of them opposed SFMTA’s parking meter plan. “We park here because we work here,” said one participant. “And many of us make less than $10 an hour; we can’t afford to pay for parking.” “When’s the T-Line coming,” shouted out another attendee. “Two hours,” was the response, “playing Bossa Nova music, which we love here, to find the vandal; 553.0123. Experienced beekeepers suspect that pesticide placed at the hive entrances caused the massacre. A $100 reward is being offered for information leading to the arrest of the vandal; 553.0123.

**Politics**

After Ed Lee was elected mayor last November, he immediately turned to paying back the $300,000 his campaign owed to vendors, pollsters and consultants. Last month, District 8 Supervisor Scott Wiener, who was a staunch supporter of the second runner-up, City Attorney Dennis Herrera, co-hosted a $250 to $500 per person benefit reception for Lee. No hard feelings are allowed in politics… District 10 Supervisor Malia Cohen sold tickets – costing from $100 to $500 – to big birthday party last month at Poquito. The event organizer, The California Group, declined to inform the View what the supervisor will do with the funds, or even allow the View to attend the gathering. Perhaps the supervisor needs new clothes.

**Killed Bees**

Last fall a bee colony that had thrived at the Connecticut Friendship Community Garden – a locked organic plot visible from a walkway between Connecticut and Wisconsin streets – for a couple of years were almost exterminated, most likely as a result of chemical poisoning. Just before the attack the bees’ keeper, Brannan Street resident Clara, who preferred to remain anonymous, had split the hive to make a new queen. She’d returned to the colonies, playing Bossa Nova music, which the bees apparently love, to find piles of corpses in front of the hives, choking the entrances and spilling onto the ground. The hives’ floors were covered with multiple layers of dead bodies; bee corpses clinched in death poses to wax comb on the sides. In the original hive the queen was still alive, but the only other surviving bees were nurse bees and the emerging brood. The next day more bees were found dead, and the queen was doing a strange twitchy half squat move repeatedly in the same spot. Experienced beekeepers suspect that pesticide placed at the hive entrances caused the massacre. A $100 reward is being offered for information leading to the arrest of the vandal; 553.0123.

**COPRA CRANE DOWN, BUT NOT OUT**

By Bailey deBruynkops

The fifty-four ton, five-story tall Copra Crane – which was removed for repairs last fall – is the last of its kind on the San Francisco waterfront. It’s distinct from newer mechanized cargo equipment in that it’s completely hand-operated. The crane, located at Islais Creek, was used part of the City’s copra industry, in which copra coconut oils were extracted to make movie popcorn butter. During the first half of the 20th century copra was big business in San Francisco. In 1950, only coffee surpassed it in import value. The crane was retired in the mid-1970s, after Pier 84’s coconut trade ceased, along with much of the surrounding industrial activity.

Nearly 20 years ago, the Copra Crane Labor Landmark Association (CCLLA) was formed by a group of crane-supporters who wanted to preserve the memory of hard manual labor, including historians, labor unions – electricians, carpenters, and painters, among others – and Friends of Islais Creek. The group developed a plan to raise approximately $400,000 to restore the crane.

“Without meeting ideal funds, we largely relied on volunteers. Rex McCordell devised a Port-approved lifting and rehab plan for the crane four years ago. Rex also designed the predecessor of the Copra Crane that was, sadly, sold by SFMTA for scrap,” Friends of Islais Creek executive director Robin Chaing recounted. “It’s quite complicated because parts have to be brought in by barge, and the Third Street draw bridge isn’t functioning due to a big electrical cable outage. It’s a slow process but we will get it back, and better than ever.”

“We’ve received a lot of help from the Port, which is a good thing since they basically own the crane and the water it sits on top of. We don’t expect to make steadfast progress until the spring because the port is very busy right now,” said longtime CCLLA board member Pat Karinen. Due to lack of funds and the inability to secure a dedicated project manager, the CCLLA is collaborating with San Francisco Municipal Transportation Authority, which closely monitors the safety of reconstruction activities. SFMTA is currently pursuing several Islais Creek improvement projects, including installing an oil-water separator to improve the local sewer system, erecting freeway-facing steel fences, and creating Islais Creek Shoreline Park, where information about the Copra Crane signage will be displayed. The restored crane will be gifted back to the City.

Before being removed this past
Southside a Center for Metal Harvesting

By Bill Slatkin

The trail of thefts of metal from electricity facilities, construction sites, and even home exteriors leads to San Francisco’s Southside neighborhoods, where scrap metals – particularly copper – are exchanged for cash in a black market that’s thriving despite police efforts to put it out of business. “They collect a lot of money when they sell the stuff, and it can add up to thousands of dollars of losses for the victims,” explained San Francisco police officer Sue Lavin, who is frequently called to investigate the crimes.

According to Lavin, cables mined from underground power vaults, as well as plumbing fixtures and pipes ripped out of buildings, some of which are occupied, “show up at one of the four metal recycling places” located in Bayview and Dogpatch. Sims Metal Management at Pier 70, was forced to close last fall, and will remain out of business indefinitely, as a result of illegal metal purchases. J&S Recycling, located on Third Street near Islais Creek, has repeatedly been caught in San Francisco Police Department (SFPD) stings, but remains open while it contests charges that it has violated state law governing metal purchases.

According to Lavin, California recycling companies’ license can be suspended or revoked if the enterprise purchases metal without following specific procedures meant to verify that the seller is the material’s legal owner. Among the requirements is that the recycler wait three days between receiving scrap metal and paying for it, with the buyer provided a receipt in the interim. “That’s supposed to give the police time to check out whether the stuff is stolen. But there are a lot of back door exchanges. If someone is violating the law, they phony up the books to make it look like they’re doing what they’re supposed to,” said Lavin.

Most of this criminal activity by sellers – “metal monsters” – and recyclers remains hidden among the noise, smell, and chaos of the recycling facilities where the transactions take place. But some high profile instances have been covered by the media; most recent high profile instances have been thefts of cables used to power traffic signals at the Islais Creek Bridge – which cost $50,000 to replace – and the disappearance of a San Francisco police officer Sue Lavin, who is frequently called to investigate the crimes.

Last summer Pacific Gas and Electric Company (PG&E) – a frequent metal monster victim – announced a $15,000 reward to anyone reporting the theft of copper wire taken from underground vaults, if the information resulted in an arrest and prosecution. During the first half of last year PG&E experienced 35 metal thefts, which typically involved criminals who struck in the middle of the night, removed manhole covers to gain access, and disabled power to surrounding buildings to remove their booty. The crime has resulted in disrupted electrical service – triggering the need to use emergency generators – in several Financial District and South of Market locations. Mt. Zion Hospital’s Divisadero Street campus lost power as a result of a metals heist, forcing surgeries to be rescheduled.

Among the most notorious Southside incidents are two separate thefts of cables used to power traffic signals at the Islais Creek Bridge – which cost $50,000 to replace – and the disappearance of a bathtub and plumbing fixtures from a home being remodeled in the first half of last year.

See METAL page 22
History Lives on Wisconsin Street

Potrero Hill resident Julia Bergman, it all started when she was flipping through a family photograph album. There was a photo of her standing outside 690 Wisconsin Street, her childhood home, with the caption “This is Julia in front of the original De Haro family home” in her mother’s handwriting. The photo, which appears in the Acknowledgements section of Peter Linenthal and Abigail Johnston’s seminal work San Francisco’s Potrero Hill, set Julia on a quest to prove her mother’s words.

After poring through City archives, water department records, and Sanborn insurance maps, Bergman eventually determined that her mother was mistaken. Bergman now suspects that the actual De Haro house was on the corner of 20th and Carolina streets. The Wisconsin Street home – a New England clapboard-style house located on a 150 by 200-foot lot, possibly with a water tower in back – dates back to at least 1871, when it was first registered to a Mrs. Linsley. After Linsley’s death, his widow and children continued to live there until around 1920. In 1948, when Bergman was three, her family moved into the upstairs section of the house, which had been split into separate upstairs and downstairs residences. A small wooden cottage in back served as an additional apartment for other lodgers. They enjoyed living in the house until around 1951, when her father, fresh out of the Merchant Marines, wanted to live somewhere surrounded by trees, and moved the family to Marin.

In 1957, Lawrence Ferlinghetti, beat poet and co-founder of City Lights, moved in down the street. He was friends with the 690 Wisconsin residents at the time, who gathered for dinner parties and poetry readings with Alan Ginsberg and other beats at the house or in the small cottage.

Amy Carr, a photographer who currently lives in the downstairs flat with her 10-year-old son Julian and a roommate, was attracted to the house’s sense of history when she moved in eight years ago. “I immediately felt like I was at home, like it had a history, it had character… I could feel the energy of the families that had lived here.”

The house is set back from the street, and is surrounded on all sides by gardens. Inside, Carr’s flat feels like a typical Cozy Hill residence. Decorated with Hindu and Buddhist art and Carr’s vivid portraits, smell-

PARKING from front page

businesses and for those looking for short-term parking. SFPark is “zeroing in on a goal… that when a person is driving, they can find a place to park quickly,” he said.

Arkansas Street resident Rob Cohen is concerned about a potential SFMTA ban on new residential parking permit areas. Primus conceded that while the draft plan contemplated prohibiting the creation of new residential parking permit areas “…that’s not practicable,” he said. “So that language will be taken out of the plan. That’s not part of SFMTA policy.” To establish a new permit area there must be at least one mile of street frontage, at least half of the vehicles parked in the proposed area must be non-resident vehicles, at least 80 percent of the legal, on-street parking spaces within the area must be occupied during the day, and 250 signatures from area residents – one signature per household – must be submitted to the City’s Transportation Engineering department.

According to Primus, the plan will go through two hearings before it’s approved. Although meeting dates have yet to be set, a public hearing will be held sometime this month, with the SFMTA Board most likely vetting the plan in February.

Meters installed in Dogpatch and Potrero Hill would operate from “9 a.m. to 6 p.m. Monday to Saturday, just like everywhere else in the City,” said Primus. “We had considered starting the price of the meters at $1 an hour, but instead we are considering a price of 25 cents an hour. This is the absolute lowest price possible. Our availability goal is to have one space open at all times. We want to make it easy for drivers to find a parking place, so drivers don’t have to circle, or double-park. Where we add meters, the meters will accept credit cards. There will be no time limits on the meters. It will be very easy to avoid tickets.” By achieving these goals less vehicle exhaust will be produced, less fuel will be consumed, and drivers’ time will be liberated to accomplish what they came to do.

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for more information
San Francisco Breweries Strive For Water Efficiency

By Katrina Schwartz

San Francisco has long been home to a good brew. Two of the City’s biggest breweries are Bayview-based Speakeasy Brewery and Anchor Brewing, in Potrero Hill. The two breweries may be the largest in San Francisco, but they’re small compared with other craft breweries, like Sierra Nevada, which produces 800,000 barrels of beer a year. Anchor fashioned 105,000 barrels in 2011; Speakeasy made 13,000 barrels. Despite their size differences, all three breweries are classified as “craft brewers” since they produce less than six million barrels a year.

Anchor Brewing Company has a long history of making beer differently than other breweries, relying on open fermentation, a process that gives its flagship beer, Anchor Steam, its name. When Anchor started brewing in 1896 boiling beer would be placed on the roof of its Pacific Street building in shallow troughs to cool, creating clouds of steam. That pioneering spirit stuck with Anchor as it continued to brew premium beer even when cheap beers, like Miller and Budweiser, started consuming the market in the 1950s.

After several fires, ownership changes, and new locations, Anchor moved to its current building – formerly a coffee roaster – at Mariposa and De Haro streets in 1979. Fritz Maytag bought the brewer in 1965, and owned it until last year. He believed that Anchor beer was superior, and marketed it that way, charging more for his product because he thought it was better than the “yellow beers.” Maytag’s willingness to make a more expensive beer that had more taste helped launch the craft beer movement.

According to Anchor brew master Mark Carpenter, when craft beers were taking off in the 1970s many of the new breweries would visit Anchor before starting their operations to talk beer and to get ideas on how best to produce it.

Beer is ninety percent water, and brewing is an incredibly water-intensive process; the tanks must be cleaned between various production stages, and a brewmaster has to constantly be on the lookout to make sure the beer doesn’t get contaminated. Anchor relies on San Francisco tap water – straight from Hetch-Hetchy – without filtering or adding anything other than Burton salts to give it more hardness, which brings out the beer’s taste. Carpenter estimated that Anchor uses four to five gallons of water for every gallon of beer produced. That’s a big improvement over the eight to ten gallons the company consumed when Carpenter began working at Anchor in 1971.

Water scarcity in California during the 1980s forced Anchor to think about how to conserve. “There’s huge water consumption in cleaning and sterilizing,” Carpenter said. “The easy steps are to really measure the water you are cleaning tanks with. Use final rinse water for the first rinse water on a secondary tank. Things like that to really conserve water,” he explained.

According to Carpenter, if Anchor could conserve more water it would; buying water from the City and paying for wastewater disposal is expensive. Anchor uses 40,000 gallons of water a day; it’s one of their most costly inputs.

Anchor’s operational activities are restricted by their limited space and urban location. Sierra Nevada is brewed in Chico, California, and is recognized as a leader in sustainability amongst breweries. Some of the things that Sierra is able to do, like operate their own wastewater treatment facility, are made possible by their rural location and economies of scale. Sierra found that it could save two to three million gallons of water a year by switching from a water-based lubricant to silicon-based lube for use on their bottle shop conveyor belt. Anchor tried the silicon lubricant as well.

“Our conveyors, because they were crammed into a small space, unfortunately, they have to run faster. And we tried that [silicon lubricant] because we thought that was a good idea, but it just did not work here,” Carpenter said.

Kushal Hall is the brewmaster at Speakeasy, a brewery launched in 1997. Hall is almost thirty years younger than Carpenter, which matches the upstart nature of his brewing operation. SPEakeasy is known for the hoppy character of its A mixture of grain and water – San Francisco tap water – brews in Anchor Steam Brewing Company’s signature copper kettles.
Dogpatch Hosts Design Residency Project

By Keith Burbank

Last fall, a dozen San Franciscans gathered in a renovated warehouse next to the Yellow Building in Dogpatch, to learn about heat transfer and sublimation printing from designer-in-residence and French artist, Aurore Thibout. Sublimation printing is a technique that enables designers to create images on textiles, such as cotton-polyester fabrics. Through the process a solid is converted into a gas, and back to a solid, without going through a liquid phase.

Sunlight streamed through the warehouse’s back windows as participants introduced themselves, found a workspace, and unpacked shirts and fabric. Using a heat press, participants experimented with the imaging technique to create innovative fashion designs.

Amy Williams, who chairs the California College of the Arts’ fashion program, brought two college seniors with her to the workshop. “It’s lovely,” said senior Steven Soundara about the event. “I like having an opportunity to work with someone who is a fashion designer.”

“She’s sharing some of her ideas with us,” said senior James Zormeir, about Thibout. “It’s good to step away from school for a while.”

Braden Weeks Earp, a Yale graduate in architecture and design, directs The Workshop Residence, which was founded by Ann Hatch. Hatch previously founded The Capp Street Project, another artist residency program, which was one of the first of its kind in the United States. She also co-founded, with Robert and Margrit Mondavi, The Oxbow School in Napa, an independent arts-oriented high school.

“You will have to experiment,” Thibout told participants, as she explained the day’s design process. “Be careful, the press is hot,” she added, advising participants that the press’ temperature is 200 degrees Celsius, roughly 400 degrees Fahrenheit.

The Workshop Residence is located in Dogpatch’s burgeoning locally-made products district, which includes Modern Appealing Clothing store – which sells apparel produced in San Francisco – and Piccino, an Italian restaurant and coffee bar that creates meals from locally-grown food. Hatch started the business in Dogpatch because she wanted to be part of the neighborhood’s “newness.” It’s a “vibrant, frontier-like place,” she said.

The Workshop Residence, which is a for-profit business, hopes to promote cross-pollination among craftspeople, artists, and designers, with residencies that increase awareness of the creative community. So far residents have been internationally-recognized artists and designers, but the enterprise will be inviting emerging artists as residents too. Residents are encouraged to collaborate with the Bay Area’s artistic, academic, and craft communities.

We provide “the space, tools and, collaboration to make new products,” Weeks Earp said. The goods made are practical items people can use in their everyday lives, such as jewelry or a bowl. The Workshop Residence’s summer resident, Dirk Van Saene, designed two cup and saucer sets. Martha Davis, who began her project last fall, created several prototypes of women’s shoes.

Design featured an adjustable-height heel. The other had a heel crafted from a pine cone.

Leslie Ceramics, a Berkeley business, worked with Van Saene to create a custom color for the cup and saucer sets, which resulted in a new glaze color for the firm. An Oakland ceramist produced 200 small-size and 200 large-size sets.

Products created through The Workshop Residence are sold to the public at its Dogpatch warehouse, through local retailers, and online. Proceeds are split 50-50 between the artist and The Workshop Residence. Prices tend to be significantly less than other similar works of art.

The Workshop Residence has… see RESIDENCY PROJECT page 22
SFUSD’s executive director of elementary schools, John – who became principal two years ago – is focused on measuring his students’ achievements, while strongly supporting Starr King’s teachers. John worked to boost school morale by creating an inclusive community of teachers, students, and their families.

In recognition of Starr King’s performance, in November State Senator Leland Yee presented the school with a state proclamation. “You should all be incredibly proud. Because of your hard work you are reaching your highest potential,” Yee said. “And when you get ready to go to college, you can say it started here among your friends, teachers, and loved ones. Please know, all of us care about you so much. It’s an honor to be here today.”

Starr King’s overall test score increased by 62 points last year, from 724 in 2010 to 786 in 2011. A score of 800 is the state’s goal for public schools. Starr King “is the best-performing students at the school,” John said, “but African-American students took a real leap. And needed to. We’re real proud of it.” African-American students’ score leapt 63 points, to 640. Marks for Hispanic students jumped 65 points, to 752. The score for students identified as socioeconomically disadvantaged rose to 728.

English-language learners’ scored 781. Asian-American students’ score rose 38 points, to 897, while White students increased their score by 18 points, to 856. Students who identified themselves as having a disability pushed their test scores up by 62 points, to 779.

API test scores range from 200 to 1,000. A score of 1,000 indicates students are at or above proficiency levels. Following state protocol, Starr King administers the API test to second to fifth graders, in the areas of English and math, with fifth graders tested in science. The percent of Starr King students scoring at or above proficiency levels was higher for all grades in English. John credited Starr King’s advancing test scores in part to the hours teachers spent preparing. “They are here on It’s been a wonderful accomplishment for us.”

According to John, teachers measure their students’ academic progress every eight to ten weeks, and change their lesson plans based on the standards to be achieved. “We think these things helped improve the scores,” John said. The school uses the Measuring Academic Performance, or MAP, assessment to track academic progress throughout the year. “We saw progress, but we didn’t know how that would translate into the California standards test,” said John. MAP measures academic success at each grade level, and helped teachers know how effectively they were connecting with students, and where they needed to adjust. “We were an early adopter, among other elementary schools in the school district,” John said of the MAP assessment.

English-learners were also taken from the classroom each day for one-half hour in 2011. John dedicated one teacher each day to this.”

Although overall test scores improved, in math and science some grades experienced declines. Fifty-seven percent of third-graders scored proficiently or better in math in 2011, compared to 63 percent in 2010. Only 38 percent of fifth-graders scored proficiently or better in math in 2011, compared to 28 percent in 2010. Thirty-two percent of fifth-graders scored proficiently or better in science in 2011, compared to 40 percent in 2010. According to Wayne, on average in California third-graders score lower in math than second-graders, and fifth-graders score lower in math than fourth-graders. SFUSD wants to break that trend.

This was a big change over the previous year. The school dedicated one teacher each day to this.”

—Principal Greg John

FOOD STORIES

“Pleasure is pleasure.”

 Directed by John Fisher featuring two great stories

“Sorry Fugu” by T.C. BOYLE

“Enough” by ALICE McDermott

on stage

January 14 - February 5 at Z Space, 450 Florida St, San Francisco

Information, tickets, and a complete calendar of events at WWW.ZSPACE.ORG

MAC Sells Local

By Keith Burbank

Drawn to a “hub of creativity and product” – where products are created and made in the same community – Modern Appealing Clothing opened its second store in San Francisco last May in Dogpatch’s Yellow Building. Launched as a family business more than thirty years ago at 387 Grove Street, MAC is committed to clothing and products “that honor and respect the hands that make them. We pay tailor’s wages to several producers in Dogpatch,” said Chris Ospital, who co-owns the store with her brother, Ben, and mother, Jeri. Jeri has been involved in every aspect of the business, but is now retired.

“We vet every single manufacturer,” said Ben, “so we can sell things we believe in. It’s important that we honor the (process) hands make clothes.” MAC “puts a focus on things being made here,” he said. “Clothing is no different than the farmer. It makes the tomato more precious.” MAC offers clothes made in San Francisco, as well as in Scotland, Tokyo, Belgium, and France, among other places. “Fifty percent of the clothes we sell in the Dogpatch store are made in San Francisco, in particular in Dogpatch,” Ben said.

MAC relies on reclaimed materials to furnish its store, from the floors to the clothing displays. A rug in front of the show room’s couch is made of Ben’s worn-out business suits. “A local weaver,” Valerie Gnadt, “did that,” Ben said.

The sibling-owners have served on the board of Creative Growth Art Center – which assists adult artists with disabilities – for a quarter-century. The center provides its clients with “…a professional studio environment...gallery exhibition and representation, and a social atmosphere among peers,” according to Ben. A bright, colorful, and comfortable chair in MAC is the work of four Creative Growth artists.

Our store is really “a response to what are values are,” Ben said. “This is the last neighborhood where things are made,” Chris added.

**WORD/TV-WORD Performing Arts Company presents **

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The Offenhartzes will start 2012 by celebrating two birthdays! Claire turns six on the 9th and Sean will be four on the 18th – woot! Have a magical year, sweet beans.

Love, Mommy, Popi and Thuggie Da Dawg

Cashin Fischer turns three January 27th!

We love our big girl!

Love, Mom and Dad

The View is delighted to publish local kids’ birthdays, accomplishments, and milestones. Please email your image and/or caption to graphics@potreroview.net by the 18th of the prior month. High resolution photos, please!

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Jasper Avery (left) and Ellis Randall (right) Barringhaus

Date of Birth: Labor Day 2011 (September 5th)

Parents: Katie Pollard & Cory Barringhaus

Name: Kiera Helena Lal

Date of Birth: Thanksgiving Day

Parents: Kieran and Denise Lal

Happy Birthday, Bridget! Now you’re three! Thank you for sharing your party with us. Love, Mama, Daddy, Gramma, Grampa, and Uncle Eric

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Joshua and Sydney Gill on November 27 at the San Francisco Zoo. Wishing all of our friends and neighbors on the hill a Happy New Year!

Welcome to the world!

These two cousins are the newest additions to Dogpatch and Potrero Hill. Sophia Elise was born to Wahida & Carl Randecker in November and Mason Clark was born to Jennifer Yip & Christian Randecker in December.

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Ava Curietto lost her first tooth!! She’s got another loose one and she’s hoping to lose it before December 25th so she can sing “All I Want for Christmas is my Two Front Teeth!”

Dear Lolapie,

Happy birthday and many many more to come. We love you more than the universe, Dad, Mom and Grandpa

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Monte Cristo Club Continues to Thrive

By Sergio Nibbi

For centuries, salt was the most commonly used way to preserve food. Salt cured olives, meats, fish and delicacies, like salmon gravlax and the Italian grandaddy of them all, prosciutto. But in today’s modern world of refrigeration and sub-zero freezers why would anyone take a perfectly good piece of freshly-caught cod and go to all the trouble of curing it in salt for weeks, only to have it soak in water for days to reconstitute it?

To find out I visited the Monte Cristo Club, located at 138 Missouri Street, to speak with the experts, Giacomo Moscone and Albi Salvi. I figured traveling to Potero Hill, where my office is located, would be easier and cheaper than flying to Portugal, where years ago I enjoyed their version of bacalhau – Portuguese for “codfish” – while on a cruise through the Mediterranean.

One of the Monte Cristo Club’s rituals is their overcrowded and oversold monthly bacala lunches. On these occasions it’s not unusual for club members and guests – all of whom are male – to spill-out onto the sidewalk while waiting to get upstairs to snatch a few precious lunch tickets from Anita Andolari, the ticket counter and cash handler. The lunch crowd sits on straight benches, back to back, while young women feeding members and friends for both Moscone and Salvi up in years and guests, including women. With packed with more than 300 members, the Monte Cristo is as big as the passenger list of a transatlantic vessel that gathered on Good Friday, but that event grew increasingly popular. Now on Good Friday the club is oversold monthly baccala lunches.

Originally, the baccala lunches were prepared for a small group that gathered on Good Friday, but the event grew increasingly popular. Now on Good Friday the club is packed with more than 300 members and guests, including women. With both Moscone and Salvi up in years – Albi will soon turn 92 – new blood is welcomed in a kitchen that’s been feeding members and friends for 105 years. Both Moscone and Albi spent their professional careers with San Francisco’s garbage companies, Moscone with Golden Gate Disposal and Albi with Sunset Scavengers. For years they’ve worked in the club’s kitchen. According to Giacomo guests periodically have asked him where he was trained; what culinary school he attended. He reminds them that he was a “garbage man.” Since 1906 the club has provided great food and generous drinks to thousands of happy members and guests. There’s no reason to doubt that the tradition will continue well into the next millennium. Stories abound about politicians invited to private parties, the favors, the card games, the camaraderie and of course the great food. Never tried it? Find a member, buy him a drink and have him snatch a ticket for you. Once you enter that innocent-looking building enter that innocent-looking building enter that innocent-looking building you’ll know what 100-plus years has done to the Monte Cristo. Not much. Same food, same fun and yes, that same bacalla. Don’t expect a great big smooch at the end of the meal. After all, if you sat in a barrel of salt for all that time, you’d smell too.

Once a month at lunch the Monte Cristo Club serves a popular Portuguese dish, baccala – a salted codfish, open to the public. Book early as spots for this special entree fill up quickly.

In order for a cell to duplicate, it needs to package its DNA into an easily manageable form, copy that DNA, and move it to opposite sides of the cell so that when the cell divides, the DNA is distributed evenly between both new cells. Dave Morgan’s laboratory studies the process of dividing the DNA between the cells, called “segregation.”

Cancer is caused by too much cell duplication. It starts with too many cells in one place, and causes significant health problems when excess cells move from their normal place to a new spot in the body. Morgan believes that by thoroughly understanding segregation it can be controlled. By managing segregation, excess cell duplication may be regulated, which would mean taming cancer.

Morgan’s laboratory is currently studying a protein called “separate.” When DNA is duplicated during cell division, it’s held together by protein rings so that the timing of separation can be carefully controlled. Separate clips this ring, and allows the DNA to separate in a manner that’s managed tightly in time and space. The DNA is then pulled to different sides of the cell by an amazing protein machine called the “spindle” that uses molecular motor proteins to pull the DNA to different sides of the cell.
The shortage of homes for sale is a key factor. The many well-qualified buyers who are eager to live on Potrero Hill have had very few homes to choose from in 2011.

If you have been thinking of selling your home, 2012 may be an excellent time to take advantage of strong demand from buyers.

**Sales Prices for All Potrero Hill Homes Sold in 2011***

<table>
<thead>
<tr>
<th>Address</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>2009 17th St</td>
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</tr>
<tr>
<td>1566 19th Street</td>
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<tr>
<td>2005 19th St</td>
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<tr>
<td>1306 20th St</td>
<td>$825,000</td>
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<tr>
<td>265 Arkansas</td>
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<tr>
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</tr>
</tbody>
</table>

**In 2011 the average sales price for a home on Potrero Hill has been $1,107,061***.

If you’d like a free report on the value of your home, call Tim Johnson at 710-9000

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*Sales information as of December 19, 2011 in SFAR MLS.
Foreclosure Crises Lingers in Bayview

By Katrina Schwartz

According to the California Reinvestment Coalition (CRC), a nonprofit organization that advocates for fair banking and financial services for low-income individuals, since 2008 roughly 12,400 homes in San Francisco have gone into foreclosure. Many neighborhoods – including Sea Cliff, the Marina and Pacific Heights – survived the collapse of the nation’s real estate market relatively unscathed. Likewise, neighborhoods dominated by rental units – such as South of Market and South Beach, where 86 percent of residents are tenants – were less likely to be snagged by toxic mortgages. Fully half of foreclosures in San Francisco have occurred in Supervisors Districts 10 and 11, which includes Bayview, Excelsior, and Visitacion Valley.

“We’ve looked at neighborhoods that are majority minority communities, mostly communities of color, and it’s become pretty clear that they were disproportionately affected both by receiving bad loans and now through foreclosure,” said Kristina Bedrossian, CRC’s media and development coordinator. According to Grace Martinez, of the Alliance of Californians for Community Empowerment (ACCE), Districts 10 and 11 also house a lot of City employees, union members, and people who hold most of their wealth in their homes. Martinez has countless stories of fraud and manipulation of her clients, mostly Bayview residents.

“There’s another senior who is still dealing with her bank. She only had $32,000 left on her house,” said Martinez. “She’s 82-years-old never worked a day in her life and she’s living off her husband’s pension who passed away a few years ago.” According to Martinez, in many of foreclosure cases people lose their homes, which are sold at auction for a fraction of their value. Meanwhile, the former homeowner loses everything, and is marred by a bad credit score that’s hard to shake.

It’s easy to wonder why people signed onto loans that seemed such a good deal at the time, such as the “pick-a-payment plan” type of loan, in which the borrower could choose their monthly rate for five years, even if the monthly ways to bolster the City’s dwindling black population. The taskforce, composed of civic-minded citizens, academics, and civil servants, among others, released a series of findings, including that the unemployment rate among African-Americans tended to be more than twice that of non-African-Americans; the number of African-American-owned businesses had fallen dramatically; and the population of very low-income African-American households in San Francisco jumped from just over half in 1990 to more than two-thirds in 2005.

The taskforce recommended that existing affordable housing be stabilized and improved, and that more affordable housing be built. It called for improved infrastructure to support pre-kindergarten through college opportunities for African-American students, adoption of strategies that increase employment opportunities in African-American communities and more communication between police, community members and the criminal justice system. The report was released in 2008, and promptly shelved.

The University of San Francisco (USF) attempted to revive the issue this fall. “The State of Black San Francisco” consisted of a panel of business, academic, activist and spiritual advocates discussing African-American outmigration. Newsom’s taskforce based its findings on 2005 census data that showed a decrease in African-Americans since the 1970s. The 2010 census paints an even bleaker picture. In the last decade the City’s African-American population shrank by more than 22 percent. Simultaneously, the Asian-American and Latino populations grew by 11 percent, and the European-American population decreased by 12.5 percent. Black San Franciscans now make up less than six percent of the City’s population.

Newsom’s panelists agreed that African-Americans’ struggle for equality and improved quality of life resonates with San Francisco’s values. “The character of this City, where we are deeply motivated toward equality, expanding on notions of freedom, figuring out how to do democratic community better...All of those goals and objectives and themes are deeply resonant with the African-American experience, and in fact have been supported historically since the founding of San Francisco by the African-American experience,” claimed Rhonda McGee, a taskforce member and USF professor of law.

“But the bottom line is who we are as a City is, in fact in ways we don’t acknowledge, deeply infused with the African-American experience. And we lose our soul when we lose that component of who we are,” she finished. McGee’s statement was met with applause from the crowd and the other panelists.

McGee noted that at its peak in the 1970s, blacks represented almost 14 percent of the City’s population.

African-American Population Continues to Dwindle in San Francisco Neighborhoods

By Katrina Schwartz

Predominately relegated to the City’s Southside, plagued by violence and environmental justice issues, and suffering from a lack of cultural identity, San Francisco’s black community is ailing. In 2005 then Mayor Gavin Newsom convened the San Francisco African-American Outmigration Taskforce, with a mandate to study outmigration trends and identify African-Americans’ struggle for equality and improved quality of life resonates with San Francisco’s values. “The character of this City, where we are deeply motivated toward equality, expanding on notions of freedom, figuring out how to do democratic community better...All of those goals and objectives and themes are deeply resonant with the African-American experience, and in fact have been supported historically since the founding of San Francisco by the African-American experience,” claimed Rhonda McGee, a taskforce member and USF professor of law.

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Radio Africa & Kitchen Puts Down Roots in Bayview

By Jeanne Stock

Since 2004, San Francisco foodies have flocked to Radio Africa & Kitchen, a pop-up eatery staged by chef Eskender Aseged one or two nights a week in cafes around town. Diners are attracted by the fresh, organic fare, but they also come for the festive, impromptu atmosphere. Fans no longer have to worry about the when and the where of the restaurant; the beloved pop-up has relinquished its makeshift quarters and settled in a permanent location at the corner of Third and Oakdale streets.

Radio Africa & Kitchen has evolved over a period of years. Ethiopian-born Aseged arrived in San Francisco in the late-1980s, and started out waiting tables at culinary hot spots like Square One, Boulevard, Hawthorne Lane, and Campton Place, spending his off hours at home recreating the inventive dishes he saw at work. Without money to open his own restaurant, he turned his kitchen into an improvisational cafe, where friends gathered for meals featuring fresh ingredients, many of which were grown in Aseged’s garden. In 2004, he began accepting invitations to cook one or two nights a week at local dining spots. Radio Africa & Kitchen was born.

In 2009, San Francisco Housing Development Corporation (SFHDC) project manager Andrea Baker approached Aseged about opening a restaurant in the ground-floor retail space of one of SFHDC’s affordable housing developments. Aseged jumped at the chance. SFHDC, a nonprofit that fosters home ownership in Bayview, had originally slated a Starbucks for the 4800 Third Street location, but when that didn’t happen, Baker searched for an African-American chef. Aseged was an obvious choice. With the savings that come from SFHDC’s lower rent, Aseged hopes he can shave 25 percent off the price of an average entree, and still maintain a high-quality organic cuisine accessible to the neighborhood. He doesn’t expect all of his customers to be local, and realizes he’ll need to draw a mix of customers from Bayview, Dogpatch, Mission, Mission Bay, and beyond.

Guests at the 69-seat space will find a lunch and dinner menu consisting of hearty California cuisine inflected with the berbere spice and hearty wot stews of Aseged’s native Ethiopia. Aseged also added soul food dishes to his previous fare, like oxtail stew, black-eyed peas, and greens.

Aseged insisted that a community garden be included in the project, convincing SFHDC to let him convert an empty lot directly across the street. Where trash, old mattresses and cars once littered the asphalt, now a dozen raised beds sproat with winter veggies. “We’ve got enough room between planters that we could even host a farmer’s market in here,” Aseged said. He ticked off a list of ideas he envisioned for the plot: gardening and nutrition lessons, musical events, and outdoor movie nights. “I don’t want this to be trendy,” Aseged explained. “I’m not just opening a restaurant. I want this project to have a real social and community element.”

Aseged continues to offer his professional catering services, and may teach cooking classes. And for diners who miss the pop-up’s spontaneity, Aseged won’t completely give up his nomadic ways; he plans on doing occasional one-night-only dinners at other venues.

More information: www.radiofrikitchen.com

CRANE from View page 4

fall, “Muni construction people noticed that the crane appeared to be in jeopardy of falling, so we felt that for public and environmental safety reasons it was best for the Port and MTA to remove the crane so it wouldn’t fall into the creek or become a navigational liability,” said the Port of San Francisco’s David Beauge, who concentrates on the Mission Creek to Hunters Point waterfront. The crane was dismantled, and is being stored on a port street directly adjacent to the platform. “We’re working with the CCLLA on rebuilding the platform, which was deteriorating, as well as restoring the crane, removing the rust, a paint job and reassembling on a newly designed platform. Hopefully once it’s back in place it will look like it used to, with the exception of some paint and lighting,” said Beauge.

The renovated Copra Crane will have solar-powered light accents. The Port selected Bayview resident Dan Dodt, a lighting and electronics designer, to execute this element. “My role is to illuminate the crane, so I’m coming up with a plan for a lighting scheme, to be exclusively solar powered and completely self-contained on the dock. Hopefully it will sequence for about four hours in the evening, with some light and color enhancements. I have a preliminary conceptual plan, but now that the design mode for the dock is underway, it’s time to get serious.” According to Dodt, Islais Creek’s southern shoreline is well-suited for solar power.

The project is “…a third of the way finished. The additional two-thirds will probably take 18 months. The crane has been deconstructed into three pieces, along with the flight cone separator and conveyer,” said Dodt.

CRIS from page 1

payment wasn’t enough to pay-off the interest accruing on the loan, let alone the principal. Jose Rodriguez works as a housing counselor at the Mission Economic Development Association (MEDA), and has helped a steady stream of Latino families. “Well orchestrated greed compounded with uneducated ambition,” Rodriguez summed up.

Rodriguez, along with other community organizers who work on the foreclosure frontlines, including Martinez, believes that the decimation of homeownership in Districts 10 and 11 is no accident. According to Gary Rivlin, writing in The Daily Beast, real estate agents and loan officers received kick-backs to target minorities. The Federal Reserve of San Francisco, as well as CRC, have document the practice of targeting minorities for predatory loans, in California and nationwide.

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Breweries from View page 7

beers, a taste that’s in-fashion with California craft brewers. Speakeasy uses roughly 5,000 gallons of water a day, of which about one-third becomes beer; the other two-thirds get washed down the drain.

Hall looks for a couple of things in the water he uses to brew. “Beyond just the flavor of the water itself, and I think our water tastes good, pretty neutral, we look at the pH of the water. And ours, at least down here in Bayview, is very high; it’s about nine-point-two and seven is neutral.” Water with a high pH will increase the tannins extracted from the grains as they stew, giving the beer a caustic flavor. To counteract the high pH, Speakeasy adds lactic acid to the wort, the stewing grains that will eventually become beer.

Brandon Borgel, Speakeasy’s director of sales and marketing, said that the brewery tries to make their processes as efficient as possible, but without expensive new brewing and packaging equipment it’s hard to get “whole percentage point” savings. To increase efficiencies the brewery would have to grow, increasing its profit margin. Space just opened up in their building, which the company is now using for storage. In the long-term plan Speakeasy plans to expand its operations.

Photographs by Katrina Schwartz

Mark Carpenter, Anchor Steam’s longstanding Brew Master, in front of the copper kettles where the beer is produced.

Top: Several beer varietals are produced at Anchor Steam, which are available for tasting at the company’s headquarters on De Haro Street. Bottom: Speakeasy brewmaster, Kushal Hall, cleans spent wort – a mixture of stewed grain – out of a stainless steel tank.

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FIGHTERS from page 1

drew a crowd of roughly fifty sup-
porters, including Supervisor John
Avalos. “We are losing our diversity
in San Francisco,” said Avalos. Some
of participants were from the Occupy
San Francisco encampment, which
sprung up as a protest against the
practices of big banks, including
Wells Fargo, Bank of America and
Chase.
The march down Quesada Avenue
to Gage’s home, and her announce-
ment that she’d reclaim the property,
attracted substantial media attention.
But it was also intended as a day of ac-
tion. Organizers asked those assembled
to take out their cell phones and call
Bayview Lending, the Florida-based
company that now owns Gage’s loan.
The number didn’t work. According to
Gage, she’s working with the Mission
Economic Development Association to
reach the lender and work out a deal.
Another Quesada Avenue resident
and foreclosed homeowner, Vivian
Richardson, said she benefited from
the day of action. Supporters sent
1,400 emails to Aurora Loans, the
company that owns Richardson’s
mortgage, in just three hours. About
a week later Richardson got a call from
Aurora, who told her that they were
finally willing to discuss forgiving
her loan. Richardson was grateful,
and hoped things would work out, but
knew it was the support of others that
gave her this break. “He asked me if I
could get my Facebook status to let
the people know I was in communica-
tion with them,” she laughed.

Richardson didn’t think the mort-
gage company’s behavior had been
very funny up until now. She’d been
communicating with the loan company
about her financial status since 2006,
when she lost her telecom sales job and
scrambled to find retail work, finally
settling on caregiving. She wanted
the company to know early-on that
she wasn’t going to be able to meet
her mortgage payments, so they could
work something out. “I got refused a
number of times. They said it was be-
cause of my income,” said Richardson.
The intransience of lenders to help
borrowers in trouble is what angered
The intransience of lenders to help
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families, who left San Francisco
seeking affordable housing and better
schooling.

“The traditional poverty rate is
prettily meaningless in San Francisco.
No one can survive even moderately
on the poverty rate anywhere, but
especially not in San Francisco,”
explained N’Tanya Lee, the former
director of Coleman Advocates for
Children and Youth, an organization
that works to improve educational
opportunities for working-
class families. Lee advocated for the
“self-sufficiency wage,” which measures how much
money people need to live indepen-
dently without public assistance in a
given geographical area. “What’s
important is that people who make
‘middle class’ wages, are poor in San
Francisco,” she said.

“T he state of black children in our educa-
tion system is one of many, many,
many indicators of how our City has
failed our community.” According to
Lee, San Francisco has the worst test
scores for black students of any urban
school system in California. Only half
of African-American students gradu-
ate from high school; of those who
do, only 20 percent have the credits
that would allow them to attend
a University of California or state col-
lege institution. Lee pointed out that
it’s more like the Tenderloin than it
is like City Hall.”

Taylor, who was asked to speak about the power of
the black vote in San Francisco politics,
was clearly upset. Issues important
to African-Americans have remained
constant and unaddressed since the
1940s, including affordable housing,
residential segregation, job discrimi-
nation, educational policy, and police
brutality, all of which were identified
in the 2009 taskforce report as merit-
ing municipal attention.

Taylor was dismayed that one
of the most defining moments in the
African-American experience in San
Francisco is Justin Herman’s Rede-
v elopment Agency and the urban re-
newal projects intended to “improve”
conditions in the City’s “slums.” The
San Francisco Planning and Urban
Research Association catalogued this
history of redevelopment and forced
migration in an article entitled,
“Fifty Years of Redevelopment: Les-
sons for the Future.” Redevelopment
activities mid-century had displaced
more than 4,000 African-Americans
from their homes in the Western
Addition and Fillmore Districts. After
removing African-Americans from their “blighted”
houses, the Redevelopment Agency set aside
a percentage of those Victorians for
restoration and eventual habitation
by wealthier, European-American
families. “When you talk about the
black experience...it is bleak. And
it’s been bleak for 180 years,” Taylor
emphatically stated.

“Where you treat a people as if
they don’t exist, you have robbed them
of the most important component
of being part of the human family,” be-
gan Reverend Malcolm Bird, pastor of
the historic AME Zion Church in the
Western Addition, which was estab-
lished by slaves fleeing west in 1852.
“By renaming the Western Addition
‘NoPa,’” real estate investors, indi-
viduals in government and potential
stakeholders robbed this community
of its identity.” When Bird arrived
in San Francisco from New York
City three years ago he thought his
days of marching for equality were
over. He was surprised to find
San Francisco’s black community in such
dire straights. His congregation has
shrunk from its peak of 1,100 in
1903 to just 183 today.

“It’s also part of a long-term
intentional project to rid major cities
of their black and poor populations,”
Taylor said sadly. “This is a master
plan. And when Truman said in 1949,
‘go redevelop,’ instead of them making
it so that everyone could participate
and partake of the fruits of this idea,
some people decided, like they are do-
ing it right now, let’s eat all the cake
and let them fight over some crumbs.”

In the end the USF panelists
agreed that San Francisco’s African-
American community has felt sys-
tematically marginalized, neglected,
forgotten and ignored for decades,
with little hope that the City will
change.

POPULATION from page 1

Many African-Americans worked in
the Hunters Point Shipyard, or in
Bayview’s “Butcher Town.” After
the shipyard was shuttered, and tanner-
ries and meat processing industries
closed, people left in search of other
job opportunities. In the first decade
of the twenty-first century the flight
of working class African-Americans
in the 1980s and 1990s was replicated
by middle- and upper-income black
families, who left San Francisco
seeking affordable housing and better
schooling.

“The traditional poverty rate is
prettily meaningless in San Francisco.
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of African-American students gradu-
ate from high school; of those who
do, only 20 percent have the credits
that would allow them to attend
a University of California or state col-
lege institution. Lee pointed out that
this failure to educate black students
prevents them from becoming powerful
leaders of their generation and for the
City.

“The bleakness is the rule, the
good moments are the exceptions.
And that’s the tragedy of the black
experience in San Francisco,” Ja-
mented James Taylor, USF’s Politics
Department chair. “I’m not talking
about that we haven’t had a Kamala
Harris, but I’m talking about in terms
of the quotidian, ordinary, pedestrian
experience of ordinary black folk,
“Nothing can survive even moderately on the poverty rate anywhere, but especially not in San Francisco.”

—N’Tanya Lee, the former executive director of Coleman Advocates for Children and Youth

©N’Tanya Lee, the former executive director of Coleman Advocates for Children and Youth
Downtown High School Teaches Key Environmental Lessons

By Paul McDonald

Last month students enrolled in Downtown High School’s (DHS) Wilderness Arts and Literacy Collaborative, or WALC, participated in a two-hour exhibition of environmental issues at Heron’s Head Park, located at the end of Cargo Way. WALC is the brainchild of DHS science teacher Catherine Salvin who, with other educators, created it 13 years ago to spread awareness of environmental issues, and spark youth interest in science-based pursuits.

Roughly 50 Downtown High School students – separated into five groups – were dispatched to preset learning stations set around the park, paired with second and fourth graders from Longfellow Elementary school. Each station featured a specific topic. “Hands on the land” served as a planting location, where the high schoolers worked with their younger “buddies” to cultivate small plants near the adjacent marsh. At the “Taking Action” stop, the students were provided with pre-addressed postcards to Mayor Ed Lee, to be filled-out with environmental themes. “Story Time” had the older students reading environmental tales to the elementary students. The “Science for Justice” station discussed the pollutants formerly spewed by the now dismantled Hunters Point Power Plant, which operated next to the park from 1929 to 2007. Two sessions were held, the first from 10 a.m. to noon; the second 1 to 3 p.m.

Roughly one-third of Downtown High’s 275 students participated in the event. DHS, along with Balboa, is one of San Francisco’s two continuation high schools, which provide an alternative educational setting for students who are considered at-risk of not graduating at the normal pace. Through project-based learning students are offered real world activities and field trips, which engage them more effectively than traditional curricula. WALC, which is available at both DHS and Balboa is “an academic program that utilizes environmental education as the central, unifying theme with which we integrate science, English, social studies, art, technology and math.”

Top right: During an environmental exhibition Downtown Highschool student Lakisha Richmond displays a model of an atom to help explain how pollutants from a now defunct PG&E plant once polluted the local air.

Bottom Right: Downtown High School’s student leaders prepare for their tours and lectures at Heron’s Head Park to be given to second and fourth graders from Longfellow Elementary School.
January Programs for Adults

Online Job Search. Learn how to conduct effective job searches, develop keywords and search strategies, and find job market information, career outlook projections, vocational training resources, career fairs, and job listings on the web. January 10, 3 to 4:30 p.m.

The Potrero Hill Book Club meets at the library every third Wednesday evening. January’s selection is The Code of the Woosters by P.G. Wodehouse. January 18, 7 to 8:30 p.m.

San Francisco Seed Library. In partnership with the San Francisco Seed Library, Potrero Branch has a variety of seeds available for “check out.” Seed checkout is now self-serve. Look for the Seed Library seed packets on the first floor beneath the staircase and help yourself. The Seed Library features seasonal plantings, including mustard greens, chard, beets, parsley, sorrel, cilantro, and fava beans.

January Programs for Teens

Your Space. Gaming, crafts, computers. Bring a friend; meet a friend; hang out in our program room. Okay to bring your own computers, gaming devices, and craft projects. January 5, 12, 19, 26, 3 to 4 p.m.

January Programs for Children

Lion Dancers. The San Francisco Jing Mo Athletic Association led by Rick Wing will perform a lion dance and give a martial arts demonstration. Celebrate the Chinese New Year (The Year of the Dragon) in style with the lively, traditional art of Chinese Lion Dancers! January 14, 5 p.m.

Baby Rhyme and Play Time. For infants up to 18 months and their caregiver. January 5, 12, 19, 26, 10:30 to 11 a.m. and 11:15 to 1:45 p.m.

Family Storytime. Storytime features stories, songs, and rhymes. For children up to five years and their caregiver. January 5, 12, 19, 26, 10:30 to 11 a.m. and 11:15 to 1:45 a.m.

Fun Flicks. This film program is offered every second Wednesday of the month and includes short films based on children’s books and stories. January’s films will be Liang and the Magic Paintbrush and Snow Cat. Bring a snack. For children ages three to eight. January 11, 6:30 to 7:15 p.m.
San Francisco Firefighters Distribute Toys, Just Not Through Chimneys

By Paul McDonald

Launched in 1949, San Francisco Toys for Tots is the nation’s oldest and largest toy giveaway program. From a handful of firefighters fixing bikes and playthings, the program last year distributed more than 400,000 toys to in excess of 40,000 needy children. Running between the last week of November to Christmas Eve, in 2011 Toys for Tots operated from a Jerrold Street warehouse, formally a beer distribution site and now a storage and maintenance facility owned by the San Francisco Academy of Arts College.

In early-December a group of Santa Clara University alumni sorted and bagged toys for that morning’s giveaway. Donated toys are categorized by age and gender, and placed into large bags according to a set of criteria per recipient, such as one stuffed animal, one game, and one doll. With upwards of 50 people sorting and bagging, the process proceeded quickly. It needed to: at the other end of the warehouse families were lined up to receive their gifts at the pace of one bag distributed every two minutes.

The program receives personal and corporate donations. Not all donated items are appropriate for the target recipients. The concert promotion company Live Nation provided boxes of concert shirts, including for Tom Petty, Poison, Meat Loaf, Billy Crystal and Barbara Streisand, whose shirts contained a gaudy gold embroidered “B” from a 1994 tour.

The program focuses on low-income San Francisco children, age 12 and under. A post card with a pick-up time and day is mailed to approved applicants. The program runs six days a week during the holidays and collects toys year-round at San Francisco firehouses. Collection barrels are also provided to businesses that want to participate.

Sponsored by Firefighters Local 798, the program’s mission is to provide gifts to families struggling to make ends meet during the holiday season.

For more information, see the website: sffirefighterstoys.org

UCSF Mission Bay Community Meeting
Fourth Street Public Plaza Proposal
Monday, January 23, 6:30 p.m.
UCSF Mission Bay Campus
Genentech Hall—Room N114
600 16th Street
(between 4th and Owens—enter from campus quad on north side)

The plaza is proposed for 4th Street between Mariposa and 16th Streets, adjacent to the UCSF Medical Center at Mission Bay currently under construction.

Public Plaza Key Elements:
- No motor vehicle through-traffic except in cases of emergency
- Pedestrian Oriented
- Bicycle route
- View corridor
- Pedestrian bridges in later phase
- Sloped seating area (small open amphitheater)
- A balance of trees and sunny spaces.

This meeting also provides an opportunity for the community to discuss the Initial Study, which includes the scope and content of the environmental information to be included in the Draft Environmental Impact Report (EIR). This allows UCSF to learn about potential concerns early, as well as further define the issues, feasible alternatives, and potential mitigation measures that may warrant in-depth analysis in the environmental review process. This meeting is not required by law. The Initial Study is available online at http://campusplanning.ucsf.edu. You can obtain a paper or CD copy by calling 415/476-2911. To give written feedback on the Initial Study, please write to Diane Wong, UCSF Campus Planning, Box 0286, San Francisco, CA 94143 or email her at EIR@planning.ucsf.edu by January 23, 2012.

Photographs by Paul McDonald

Above left: Volunteers sort hundreds of donated toys into the appropriate bins.
Above right: A brightly-painted, red ’50s pick-up truck is the special vehicle dedicated to delivering toys to children age 12 and under for the SF Fire Department’s Toy Program.

UCSF Mission Bay Campus is accessible using the MUNI T-Third light rail line. Complimentary parking available in the UCSF surface lot on 4th Street @ 16th Street—not in the parking garage.

UCSF fully ascribes to the Americans with Disabilities Act. If you have a need for accommodation, please email community@cgr.ucsf.edu or call (415) 476-3206 with your suggested accommodation.

If you would like to be placed on UCSF’s notification list for this or other projects, please email community@cgr.ucsf.edu or call (415) 476-3206 and indicate which campus locations interest you: Parnassus, Mount Zion, Mission Bay, Laurel Heights, San Francisco General Hospital.
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Community Calendar
January 2012

Through January 13
Art: Ray Anthony Barrett at SOMArts
SOMArts presents artist Ray Anthony Barrett’s drawings, paintings, prints, sculptures and poems investigating the language, materials and symbols that define his experience of contemporary consumer culture. Gallery hours: Tuesday through Friday, 12 to 7 p.m.; Saturday 12 to 5 p.m. Free. 934 Brannan Street. Information: www.somarts.org.

Art + Food: Lunch Bento at SFMOMA
SFMOMA will transform into a neighborhood lunch break room to celebrate the final weeks of Sharon Lockhart: Lunch Break. In The Schwab Room off the museum’s atrium, Vietnamese pop-up cafe Rice Paper Scissors joins SFMOMA mainstays Blue Bottle Coffee Co. and Caffe Museum in selling special menus inspired by the exhibition. 11:30 a.m. – 1:30 p.m. San Francisco Museum of Modern Art 151 Third Street, San Francisco 415.357.4170 www.sfmoma.org

Performance: Future Motive Power
Mugwumpin returns with the world premiere of a mind-bending performance piece inspired by the life of inventor Nikola Tesla, created for the vault level of the historic Old Mint. Tesla’s riveting, peculiar life provides the inspiration for Mugwumpin’s newest original performance about ambition, transcendence, and the terrible price of genius. 8 p.m. Tickets: $30. The Old Mint, 80 5th Street. Information: www.mugwumpin.org

Kids: Magic Classes
If abracadabra is one of your favorite words, this class is for you. In celebration of the exhibition Houdini: Art and Magic, the Museum is offering kids a chance to develop their magic skills. Class open to seven through nine year olds. 2 – 3:15 p.m. $12. Contemporary Jewish Museum. 736 Mission Street. Information: www.thejcm.org

Through February 5
Theatre: Food Stories
Word for Word presents a foodie’s theatrical delight! T.C. Boyle’s Sorry Pugs and award-winning Alice McDermott’s sensuous Enough. Boyle’s story presents Willa, a renowned food critic, who loads into Albert’s restaurant only to witness disaster: Enough chronicles a woman’s life, from licking of ice cream bowls as a kid to aging and the endless variety of pleasures. Wednesday & Thursday, 7 p.m.; Friday & Saturday 8 p.m.; Sunday 2 p.m. Tickets: $30 – 40; previews January 11, 12 & 13 at 7 p.m. $20. 450 Florida Street. Information: www.wwspace.org.

Music: JimBo Trout
Music veteran JimBo Trout has been lighting up San Francisco stages for 20 years. As a solo, JimBo performs on guitar, banjo, and harmonica from a huge catalog of songs and styles which include bluegrass, ragtime, blues, cowboy music, swing, honky-tonk, Appalachian, rock-n-roll, and more. 7:30 p.m. Free. Farley’s, 1315 18th Street. Information: www.jimbotroot.com

Music: Captain Casual Blues Band
Captain Casual is local stringbender Andrew Goberman, with Paul Olguin on bass and Peter Tucker on drums. The band plays a mix of blues-based favorites and obscurities, some swing tunes and some early-60’s “brill building blues.” There’s always an interesting guitar on hand, some snappy patter and good clean musical fun. 7:30 p.m. Free. Farley’s, 1315 18th Street

Community: SFMFTA Parking Proposal Public Hearing
Join in the discussion on the new parking meter proposals for Potrero Hill, Mission Bay and Dogpatch. The San Francisco Municipal Transportation Agency will hold a public hearing to hear your comments. See Calendar January 13th for details.

Music: Soul Delights
The ever-popular Soul Delights return to Farley’s. 7:30 p.m. Free. 1315 18th Street.

Dance: The Furthest Distance Between Two Points
PerceptionsWest, a new, bi-coastal contemporary dance company, presents the multimedia duel The Furthest Distance Between Two Points from directors Molly Fletcher Lynch (SF) and Melissa Gendreau (NY) and Table Talk, a new group work by Lynch. Part of The Garage’s RAW (Resident Artist Workshop) program. 8 p.m. Tickets: $10 – $20. The Garage, 975 Howard Street. Information: www.975howard.com.

Music: President’s Breakfast
Enjoy live music by President’s Breakfast, a collective of some of the Bay Area’s most talented Jazz and Funk musicians. 6 p.m. Free. Farley’s, 1315 18th Street.

Dance: So I Married Abraham Lincoln...
Dance Mission Theater presents the world premier dance about the life of Mary Todd Lincoln and the American First Lady body, featuring a hot parade of first ladies and a host of cross-dressing male ghosts. 8 p.m. Friday and Saturday; 7 p.m. Sunday. Tickets: $15 – $18. Dance Mission Theater, 3318 24th Street. Information: www.dancemission.com.

Dance: The Last Cockette’s Musical
Thrillpeddlers original Vice Palace cast returns to San Francisco with their smash hit revival. This performance follows Divine, played by drag king superstar Leigh Crow, an eccentric and wealthy woman who spares no expense to keep her jet-set party guests entertained, while the villagers just beyond the walls of her lavish estate are ravaged by the plague. Each performance must top the next in this bizarre race to escape the one uninvited party guest, death, and look fabulous as they do it. Limited run of only 12 performances. 8 p.m. Tickets: $30 – $35. The Hypnodrome, 575 10th Street. Information: www.thrillpeddlers.com.

Parking Meters on the Hill?
Join in the discussion on the new parking meter proposals for Potrero Hill, Mission Bay and Dogpatch. The San Francisco Municipal Transportation Agency will hold a public hearing to hear your comments. See Calendar January 13th for details.

Dance: Enough
The Last Cockette’s Musical
Thrillpeddlers original Vice Palace cast returns to San Francisco with their smash hit revival. This performance follows Divine, played by drag king superstar Leigh Crow, an eccentric and wealthy woman who spares no expense to keep her jet-set party guests entertained, while the villagers just beyond the walls of her lavish estate are ravaged by the plague. Each performance must top the next in this bizarre race to escape the one uninvited party guest, death, and look fabulous as they do it. Limited run of only 12 performances. 8 p.m. Tickets: $30 – $35. The Hypnodrome, 575 10th Street. Information: www.thrillpeddlers.com.

Family: Folktales Across the African Diaspora
Luisah Teish tells stories about the environment through her character Millie Greenleaf. These original stories employ traditional African-American storytelling devices such as trickster wisdom, rhymes and call and response. This interactive presentation concludes with the creation of mixed-media crafts using natural objects and other recycled materials. 2 to 4 p.m. Free with paid admission.
Hill Resident Ponders Apple’s Future without Jobs

By Rheba Estante

Apple’s prospects have been the subject of speculation ever since Steve Jobs died last year. Fortune Magazine’s senior editor at large in San Francisco and 20th Street resident Adam Lashinsky offers some insights into the company in his new book Inside Apple, which reveals how the high-tech enterprise is preparing for a future without its founder. The book emerged from a May 23, 2011 Fortune article written by Lashinsky, a seasoned business journalist who has covered Silicon Valley extensively. Interviews with Apple insiders and industry executives form the basis of his book.

Jobs’ 1997 return to Apple resurrected the company, which had expanded into office equipment — such as printers — but had been reduced to a bit player in the personal computer market. The company was rumored to be close to bankruptcy. Jobs refocused Apple on PCs, concentrating on what Apple did best: create superior computers and design innovative products to enhance the laptop experience, such as music and videos, from which the iPod and iPad emerged. Jobs created products that people wanted and eventually felt they needed, cultivating a consumer who bought into the Apple brand and lifestyle. Jobs made sure that new product details weren’t released until the day the new item was offered for sale, as a way to build up expectation.

Lashinsky’s book focuses on Apple’s creativity, and the company’s culture of secrecy. “When teams at Apple are developing or designing new products they are sectioned off. People work on a project, but others in the company may not know what it is,” said Lashinsky. This creative incubation led to the most innovative of Apple’s designs, according to the author.

Lashinsky suggests that it’s too soon to know how much of Apple reflects Jobs’ personality. The company’s secretive environment often meant that Jobs alone made final decisions on product design. It also made it difficult for executive management to control the creative process because only Jobs knew what sectioned-off teams were working on. Jobs had the final say on everything. He could unilaterally terminate or change a project or team at the last minute. Some employees only reported to Jobs even if they had a different direct report in the company hierarchy. “Jobs worked to institutionalize his thinking and creative process,” said Lashinsky. “It is unknown what blueprints he left behind.”

Secrecy appears to be one element of Apple’s culture that will live on past Jobs. While Jobs left behind institutional outlines and a pipeline of projects, it’s unclear whether this stock of concepts and innovation is enough to enable Apple to thrive. “The consensus is that there was a structured pipeline of Apple products in development for the next 18 months to five years,” said Lashinsky. “Planning is in place. Jobs was known to kill projects at the last minute because he was never firm on anything until it was approved. This may not be the case now.”

Inside Apple describes how Jobs tried to train people to be innovative. Whether he was successful in teaching his staff to think like him is yet to be seen. “Apple is going about like its business as usual,” Lashinsky said. “Jobs was gone for most of 2011 and was in and out of the company’s daily operations. However, his spirit was everywhere, and now people feel his absence. Steve was whom people would reference to because he had the final say. Now that is gone.”

According to Lashinsky, Microsoft has struggled since Bill Gates left. Now there’s talk of Gates returning to rescue his company. Companies without the spirit of the leader who made them can find themselves in precarious positions. However, Lashinsky is optimistic about Apple. “Most everything was about product for Steve Jobs. It still had the feel of a start-up when he died,” said Lashinsky. “Yet Walt Disney survived some tough years after Walt died, as did IBM and Polaroid after their founders were gone. Edwin Land, who began Polaroid, was fired as CEO but the company remained. Jobs’ idolized Land.”

Lashinsky’s book describes how Jobs founded Apple University in 2008 as part of his vision to institutionalize the innovation process after his death. Jobs tasked chief operating officer Joel Podolny, former dean of Yale Business School, with developing Apple University. “Jobs was a strong willed founder and was a role model till the end,” said Lashinsky. “He made sure there were plans in the drawer to keep what he created alive.”

Walton Chang, the View’s distribution manager and Tennessee Street resident, pictured above with his family, wife Linda and children, Kameron and Deanna, in 2000 (top) as part of whoarewe.org, a photo project originally shown at Farley’s. Chang is the former owner of Golden Dragon Printing, and his children are now both college students. Kameron helped his dad distribute the View up until leaving this fall for U.C. Santa Barbara (Class of 2015). Deanna is a sophomore at Bryn Mawr College (Class of 2014) in Pennsylvania.
Get a Job

By Mauri Schwartz

The View asked Hill resident and career expert Mauri Schwartz to answer questions from job seekers. Submit your questions to editor@potreroview.net.

Q: I have an interview scheduled with a search committee panel for an accounting manager position. I have a friend who works at the company who isn’t on the committee. I’m taking him out for lunch to get his advice. What should I ask him?

A: I’d ask questions to learn as much as possible about each of the panel members:

— If you know the panel members’ names, ask him about each one: personality, hot buttons, and the like. Before you talk with him, do some research using LinkedIn and Google.

— If you haven’t been given names, ask your friend who will be or is likely to be on the panel, and then ask about each one. You can still go to LinkedIn and Google after your conversation and get some information about their backgrounds. It’d be good to know if any panel members have a financial/accounting background or education.

— Ask your friend what aspects of your experience he thinks are most relevant. Tell him your thoughts, and then ask what he thinks.

— Have you been able to ask anyone why this position is open? Is it new or is it a replacement? If it’s new, ask what’s changed with the company that prompted them to hire someone for the position.

— If it’s a replacement, ask what happened to the previous person. Why did they leave? If they were let go for a particular reason, such as a lack of the right skills, you can ask your friend why this position was opened.

— Have you been able to ask anyone what is open? What are the qualifications? Do they have any preferences? What is the company looking for in a candidate?

— Ask your friend what aspects of the position are most relevant. Tell him your thoughts, and then ask what he thinks. Many interviewers are interested in candidates who can demonstrate their ability to think critically and solve problems. If you have any ideas for questions that you could ask the panel members, ask your friend about them.

— The person who will be conducting the interview is likely to be on the panel, and you can ask your friend what he or she will be asking. This will give you a better idea of what to expect.

— If you’re having trouble thinking of questions, ask your friend what aspects of the position are most important. This will give you a better idea of what to ask.

— Ask your friend if he or she knows anyone who will be or is likely to be on the panel. If so, ask about them.

— If you’re not sure who will be on the panel, ask your friend if he or she knows anyone who will be or is likely to be on the panel. If so, ask about them.

— If you know the panel members’ names, ask him about each one: personality, hot buttons, and the like. Before you talk with him, do some research using LinkedIn and Google.

— If you haven’t been given names, ask your friend who will be or is likely to be on the panel, and then ask about each one. You can still go to LinkedIn and Google after your conversation and get some information about their backgrounds. It’d be good to know if any panel members have a financial/accounting background or education.

In Defense of Eating

By Steven J. Moss

When I find myself at a roadside restaurant or fisherman Wharf-type eatery, I practice “defense ordering.” The strategy, which I acquired after years of bad meals, is simple: never select a complex entree or one that relies on sauces or multiple melted cheeses as a key ingredient. Eggs Benedict at Joe’s Snack Shop in Madera is a no-no, as is lasagna pretty much anywhere. Complexity is the enemy of good, or even edible, food in the hands of ill-trained cooks. Outside a few select communities, even “fresh made lemonade” still means a powdered-mix drink served with ice cubes, a lesson I learned the hard way.

In Africa – where, as a young man, I regularly ate street food, and, just as regularly, regretted it – I amend my defensive eating policy to include: never eat chicken. In West Africa, at least, chickens seem to be slowly tortured to death before the table. A stringy carcass is dished-up on a plastic plate. Since meat is a luxury on this still mostly impoverished continent, not eating chicken once it’s served, even as a paying customer, is even less appealing than choking it down.

Recently, I had the opportunity to stay at a rustic lodge nested in Rwanda’s intensely gorgeous green hills. It was the kind of place where a hot water bottle – two, if you’re lucky – is provided to keep you warm in bed during the chilly nights.

The next day, for lunch, I ordered the “moked fish,” which resembled bony fish and chips. It was not terrible. Unfortunately, after being told the “avocado vinaigrette” wasn’t available I’d also requested the “mixed picante” salad, which consisted of a mass of fibrous sticks consisting of a mass of fibrous sticks over which an expired spice may have been waved. As the cook stared at me, I gamely picked through half of it, smiling idiotically as I got up and said I was full.

At that point, with day and a half left, I should have just stuck with the moked fish, which had the innocent, unintentionally funny air of Andy Kaufman’s “foreign man” character on the television show Taxi – and a cook, who was reminiscent of a certain type of young woman frequently found at University of California, Berkeley cooperatives, or a Phish concert. Short, clothed in many western layers, with a shy smile and slightly bulging eyes. I’d paid for room and board for three days, and, for the first two of these, was the establishment’s only guest.

The cook operated from a menu that appeared to have been stolen from an Italian restaurant located in Brooklyn. It listed many complex pasta dishes and pizzas, as well as “moked chicken” and a variety of salads. I was immediately on the defensive. For dinner I selected the cheese omelet, my go-to meal in such circumstances. A burrito-like thing appeared, attenuated in every ingredient in the kitchen, except anything that might have been cheese: onions, peppers, potatoes, things similar to twigs, chewy pebbles. After serving the dish the cook stood a few feet away, in slouched attention, staring at me, a practice she might have thought replicated the headwaiter’s attention at a fine French restaurant. There was no escape. Slowly, with much chewing, I ate the concoction. The cook had won the first round.

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January 2012

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THE POTREO VIEW
Henry Joseph Judnick 1927 ~ 2011

Henry Joseph Judnick, 84, passed away peacefully on November 25 in Napa. A native of San Francisco, he was born to Henry and Sophie Judnick, who operated Henry’s Bar on Webster Street, the corner of Francisco Street. Judnick was the nephew of Christine Schwegel—who lived at 20th and Rhode Island streets until her death in 2008—with whom he enjoyed dining at Goat Hill Pizza, where they were spoiled by former waitress, Andrea Judnick. He attended San Francisco High School. He graduated in 1945, and immediately joined the United States Navy, serving in World War II’s closing days. He returned to the Bay Area, and worked as a linographer for 38 years at Western Can Company. He married Joan Besozzi in 1951; they enjoyed more than 60 years of marriage.

Hank, as he was known, retired to Napa Valley to be close to family. He enjoyed the many years he spent coaching youth baseball in Novato, and has been a fixture of the San Francisco Giants, 49ers and University of Tennessee Volunteers. He was a member of SIRS Branch 149, The Roadrunners RV Club, and the Napa Elks Lodge. Hank enjoyed reading mystery novels, golfing, and woodworking, traveling to Europe and South Africa and completing jigsaw puzzles.

Judnick is survived by his wife, Joan, his daughter Denise (Mike) Loughran of Napa, and son David Judnick (Anita) of Johannesburg, South Africa. He leaves grandchildren Erin (Jim) Hastings of San Francisco, Kevin Loughran of Napa, Jo-Anne (David) Wilson, Scott Loughran of Napa, and Dakota Judnick, of South Africa. He will also be sorely missed by his ever faithful dog, Bella.

A celebration of Judnick’s life was held last month at Tulocay Cemetery in Napa. The family thanks Dr. George Vellucci of Kaiser Francisco, Kevin Loughran of Napa, and son David Judnick (Anita) of Johannesburg, South Africa and other activities. For more information, call Dolores Maghari at 415.826.8080. 

Words of sympathy may be sent to the family online: tulocaycemetary.org.

HOSPICE
Hospice for their love and support. Napa, the caring staff of The Berkshire Assisted Living and Napa Valley Cemetery in Napa. The family thanks Dr. George Vellucci of Kaiser

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Words of sympathy may be sent to the family online: tulocaycemetary.org.
Potrero Hill Resident Works Cases at District Attorney's Office

By Sasha Lekach

Assistant District Attorney Michael Maffei, who goes by "Mike" and lives on Vermont Street, likens his job working in San Francisco's courts to being a restaurant server. “It’s like being a waiter, you have to multitask,” he said, as he mimed holding two trays filled with plates, cups, and special orders while not letting anything drop. Except Maffei’s days are spent juggling cases; lots of them.

As an assistant DA Maffei, 32, represents “the people,” prosecuting cases on behalf of Californians. He’s one of about 250 employees who work at the DA’s office. Maffei is currently assigned to the preliminary hearing unit, where he handles as many as 45 cases a day. His commute to his apartment near Highway 101 will soon shift somewhat; he and his girlfriend merged around, which Maffei explained meant the case involving a gun. One of his morning preliminary hearing files was blue. He’s typically in court from 8:30 a.m. to 4:30 p.m. He arrives at his office at 7 a.m., staying until 6 p.m. working cases and arranging for the next day. He has a midday lunch break, which he said is usually spent reading through files; he doesn’t see it as much of a respite.

Maffei spends much of his days in Department 12, a courtroom on the Hall’s first floor. He’s assigned to this courtroom every three days. “Part of the job is to move cases along,” he said. “We don’t want victims to have to wait.” In the preliminary hearing unit, cases proceed quickly; everyone has a right to a hearing within 10 days once a case has entered the justice system.

Maffei is almost ready to head down to court before a 9 a.m. start time, but he’s still prepping for the day and even week ahead. He takes a few minutes to remind an officer to appear in court next week. Maffei then grabbed a metal cart on wheels that appeared to have been meticulously organized by paralegals, interns, and other staff and filled with case backgrounds, legal forms and a legal dictionary. Maffei expressed great gratitude for the preparatory work done by the office support staff; it makes his chaotic days much easier. As he dragged his cart through the offices, he chatted with the defendants and their lawyers when he saw them. The piles of necessary paperwork. Maffei chatted with the public defender assigned to his department for the day. He said he spent the next four hours in court, and, having worked together before, are friendly, discussing cases that are on deck for the day. While their conversation seemed casual, Maffei’s job is to move cases along, not the journey to court only a few floors away.

At his assigned courtroom, Judge Lucy McCormack, who is interested but frequently visits San Francisco courts was rifling through papers and chatting with court staff, bailiffs and stenographers. Maffei has been working at this particular court department for six months; he knows how things proceed. As soon as he entered the courtroom he pulled out a pen and organized his prosecutor’s files, which he said he needed to see to see what he’d be willing to accept. The defense pushed to release the man he’d been with her in the course of the case. Maffei’s days are spent juggling cases; lots of them. “It’s a constant struggle with what to do in each case,” Maffei said. According to Maffei, his “boss,” newly appointed chief of operations, Sharon Woo, at the head of the criminal division, doesn’t directly discuss cases, but cross paths in the office hallways.

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Maffei ended his week with a weekend trip to San Diego, where he serves as a lawyer for the Navy; he frequently visits San Diego, where he serves as a lawyer for the Navy. He joined the DA’s office in 2010, starting in the misdemeanor unit. He’ll soon move on to the felony unit, where he’ll be responsible for prosecuting assault, battery, murder, robbery and kidnapping cases.

Maffei also serves as the neighborhood assistant DA for Potrero Hill, which entails attending community meetings – such as the Potrero Neighborhood Association – on behalf of the DA’s office. “One of the purposes of this program is to make one assistant district attorney directly available to each neighborhood,” he said. “It’s a great program – it’s a great benefit to the neighborhood.”
Bayview: The homeowner visited all the area’s metal recyclers until he located the missing pieces needed to complete his bathroom.

The crime’s persistence is partially a result of the difficulty revoking the licenses of recycling companies that knowingly buy stolen metal. “The companies say it is the responsibility of the police to find out who’s the legal owner of the metal, not theirs,” explained Lavin.

Trayer Engineering, located at 23rd and Pennsylvania, has been hit so many times that the businesses’ owners, John and Patty Trayer, leave the facility’s gate open at night, rather than lock-up and then find holes cut in their fence when they arrive to work in the morning. “It has cost us thousands of dollars in the losses and the cost of trying to protect ourselves,” said John. “Now that we have video surveillance we know every time someone is on the property. So do the police. But we have just one arrest out of 30 or 40 incidents in the past few years. And that guy was turned by another one of the perpetrators. Generally, however, the police ‘figure it’s more important to catch people who are committing more serious crimes,’” said John, who has been told that that even when a thief is arrested, ‘the DA is not going to prosecute.’

According to Lavin someone found on private property without authorization is threatened with arrest for trespassing unless he leaves immediately. “So they just say ‘okay’ and leave. If you can catch them with something they’re stealing you can make an arrest. But once they see the cops coming they ditch whatever they were going to take.”

Bayview District officers are accustomed to people caught with scrap metal defending themselves by stating that “I just found this” or “Some guy gave me these copper pipes because he doesn’t need them.” Unless the material is obviously stolen – with, for example, a PG&E or Department of Public Works stamp on it – there’s little hope of proving the suspect came by it illegally.

Trayer Engineering has been in Dogpatch for more than more than 30 years, and employs 50 people. “San Francisco really doesn’t care about businesses. That’s crazy. The City needs businesses to be here.” said John, who has been told that that even when a thief is arrested, ‘the DA is not going to prosecute.’

“We have video surveillance in the fence before authorities arrive, the police have occasionally arrived in time to catch the perpetrator. Generally, however, the police ‘figure it’s more important to catch people who are committing more serious crimes,” said John, who has been told that that even when a thief is arrested, ‘the DA is not going to prosecute.’

Enforcement difficulties and high values – copper currently fetches $4 a pound; brass brings $2 – suggest that metal theft is likely to continue. Lavin cited a state law that took effect this year making illegal possession of scrap metal a felony rather than a misdemeanor, even if its value is under the $1,000 threshold that determines the theft’s consequences.

“That should have some impact on the problem,” said Lavin. “When we do catch someone with some metal that doesn’t belong to them, they won’t be cited and released. They’ll get taken to jail.”
San Francisco Redistricting Task Force announces second round of community outreach meetings

The San Francisco Redistricting Task Force will be holding meetings in each of the Supervisorial districts to maximize participation in the redistricting process. The Task Force is reaching out to the people of San Francisco to attend the meetings, provide input and submit proposed district maps in compliance with established criteria no later than March 29, 2012. The Redistricting Task Force is an advisory board to the Board of Supervisors. The meetings are open to the public. City Hall, Room 104. Submitted plans must be received by the City and County of San Francisco by May 9, 2012. For more information: www.sfgov.org/redistricting. Location information will be available at sfredistricting.org.

January SCHEDULE:
- Wednesday, February 1
- Monday, February 6
- Monday, February 13
- Monday, February 20
- Monday, February 27

February SCHEDULE:
- Monday, March 5
- Wednesday, March 7
- Monday, March 12
- Monday, March 19
- Monday, March 26

March SCHEDULE:
- Monday, March 5
- Monday, March 12
- Monday, March 19
- Monday, March 26
- Monday, April 2

City and County of San Francisco encourage public outreach. Articles are translated into several languages to provide better public access. The newspaper makes every effort to translate the articles of general interest currently. No liability is assumed by the City and County of San Francisco or the newspaper for omissions or errors.

The overarching goal of the Community Building Initiative is to increase the quality of residents’ lives in the Potrero Terrace and Annex to improve their quality of life and effect positive change in their community and beyond the physical redevelopment. This includes developing relationships with neighbors and connecting community members from all parts of Potrero Hill through positive and fun community events. The ongoing dedication of the Community Building Group that meets regularly throughout the year is integral to uniting Potrero Hill as one community.

The next year, we will be leveraging the accomplishments of 2011 and scaling up the Community Building Initiative with the addition of the Texas Street Garden, a 1/3 acre garden that will provide fresh produce to residents of Potrero Terrace and Annex. Educational programs and job opportunities will be provided through the garden and programming will be fully integrated with other Potrero Hill health initiatives such as a nutrition class, walking club, zumba and other gardening activities.

2012 promises to be a pivotal year for Rebuild Potrero with the completion of the Environmental Impact Report and public hearings on the proposed development. We look forward to continuing to engage with all of you as this important and exciting initiative continues to take shape.

Reminder: Walking Club, every Monday, 7-8 p.m. at corner of 23rd & Connecticut.

For more information or to join an action team, call 415-806-1429 or email potrero@bridgehousing.com

Bayview Police Station Captain’s Community Meeting is held on the first Tuesday of each month. The meeting will be held at the Bayview Station, 201 Williams Avenue. Next meeting: January 3rd, 6 p.m.

Dogpatch Neighborhood Association usually meets the second Tuesday of each odd-numbered month. Next meeting: January 10th. Voting membership is open to anyone living in or owning property or a business in Dogpatch. For more information or to join/pay online: mydogpatch.org.

McKinley Square Community Group is a communication and discussion group regarding events and activities, clean up days, improvement and beautification, and other concerns, such as crime in the neighborhood. MSCA board meets approximately quarterly on the second Wednesday of the month. For more information: www.potreroboosters.org or email president@potreroboosters.org. Next meeting: January 31st, 7 p.m.

Potrero Dogpatch Merchant’s Association meets the second Tuesday of each month at 10 a.m. at Goat Hill Pizza, corner of Connecticut and 18th streets. Visit www.potrerohill.biz or call 341.8949. Next meeting: January 10th, 10 a.m.

Potrero Hill Democratic Club meets the first Tuesday of each month at 7 p.m. at the Potrero Hill Neighborhood House, 953 De Haro Street. For more information: 415.6740. www.PHDemsClub.org. Next meeting: January 3rd, 7 p.m.

Potrero Hill Garden Club usually meets the last Sunday of the month at 11 a.m. for a potluck lunch in a local home or garden. Discussions are held on organic, edible, or ornamental gardening appropriate for Potrero Hill's microclimate. Call 418.1926 for details.

Starr King Open Space

The Starr King Open Space Board Meeting is on Tuesday, January 10th, 6 to 7:30 p.m. in the library of Starr King Elementary School, 1215 Carolina Street. The third Saturday of each month comes learn about our native flower’s while being a steward for our land. The next Land Stewards Work Party is January 21st, 10 a.m. to 1 p.m. Meet at the Open Space along Carolina Street, across from Starr King Elementary School. For more information: www.starrkingopenspace.org; email the Board of Directors at starrking-board@gmail.com; voice mail 415-633-6756.
**ON SALE...at The Good Life Grocery**

Casa Sanchez
- **Tortilla Chips**
  - Regular and Organic
  - 14 oz. - reg 3.59
  - $2.99

Casa Sanchez
- **Fresh Salsa**
  - All Varieties
  - 16 oz. - reg 4.59
  - $3.99

**Casa Sanchez**

Cucina & Amore
- **Italian Pasta Sauces**
  - All Varieties
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Ben & Jerry’s
- **Ice Cream Pints**
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- **Salad Dressings**
  - All Varieties
  - 8 oz. - reg 3.89
  - $2.99

Sabra
- **Hummus**
  - All Varieties
  - 10 oz. - reg 4.19
  - $2.99

Barbara’s
- **Cheese Puffs**
  - All Varieties
  - 5.5 - 7 oz. - reg 2.99
  - $2.99

Maltagliati
- **Organic Pasta**
  - All Cuts
  - 16 oz. - reg 1.99
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- **Cheese Puffs**
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- **Honey Bunches of Oats**
  - Honey Roasted and Almond
  - 14.5 oz. - reg 5.79
  - $2.99

Clover
- **Organic Brown Eggs**
  - Extra Large
  - 6 pack - reg 2.69
  - $1.99

Clover
- **Cottage Cheese**
  - 16 oz. - reg 3.89
  - $2.99

Sabra
- **Hummus**
  - All Varieties
  - 10 oz. - reg 4.19
  - $2.99

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