

# Extra staffer brutally attacked during delivery

## Suspect arrested in sidewalk assault

By Tom Carter

A LEADING CENTRAL CITY EXTRA reporter since the newspaper began in 2000, serving additionally as its distributor, was brutally clubbed from behind on his rounds in a cowardly act stemming from a road rage incident minutes before.

Newsman Mark Hedin, for six years also our delivery guy, collapsed unconscious on the sidewalk when struck Oct. 8 after crossing O'Farrell Street carrying bundles of Extras to deliver to several of the 200-some distribution points in the Tenderloin.

"The next thing I know I wake up in an ambulance taking me to S.F. General," Hedin, 56, said.

Days later, suspect Darryl Bolden, 37, of San Francisco was arrested, Tenderloin police said.

The attack put Hedin into critical condition. He was in S.F. General's intensive care unit for three days with a traumatic brain injury and nose and skull fractures from his fall, the result of being hit with a blunt object allegedly wielded by the man he previously had words with.

Hedin had driven his car down Jones Street at about 5:15 p.m. with a load of Extras in the backseat and started to back into a tight parking spot in the 500 block.

"I pride myself in being able to (negotiate) tight spots, but (to inch in) you have to tap the car in front and the one in back," Hedin said.

And in back was a brown Mercedes-Benz. When Hedin's car gently tapped it, its only occupant, in the driver's seat, went "crazy," Hedin recalls. Seeing a larger space up the street, Hedin drove off and parked there. A 6-foot-4 man with dreadlocks between 35 and 40 "jumped out" with a camera to take pictures of Hedin's license plates.

"I don't see any damage here," Hedin, a wiry 6-2, said he told the man,

looking at where the cars had touched. "That's why they call them bumpers."

"I got the whiplash," Hedin said the man replied.

"I didn't respond and I went about my business" — up Jones Street, then back to the car and across Jones to the Coast Hotel and Joey's Laundromat on O'Farrell. "When I came back for more papers, he wanted to see some ID. I ignored him. There was nothing going on here."

Hedin crossed the street with a bundle of papers in each hand en route to the San Francisco Senior Center, O'Farrell Towers and the Winton Hotel. Then the lights went out.

"I woke up in an ambulance, confused," he said, with no idea what had happened or how long he had been out.

Sgt. Alex Rodatos of the Tenderloin Station visited the crime scene after officers had found Hedin unconscious and the Mercedes gone. Rodatos appeared at Hedin's hospital bedside that night with six mugshots to look at.

But the former Chronicle copy editor didn't recognize anyone. Rodatos told Hedin that the police had a video.

"I'd like to see that video," Hedin said. "The tip of my spine still hurts, and I want to see how I fell."

An SFGate report called it a "road-rage fight" over a "fender bender" — "a minor accident with the driver of a late 1990s Mercedes-Benz," it said, quoting police.

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NO. 161

PUBLISHED BY THE SAN FRANCISCO STUDY CENTER

NOVEMBER 2015

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# CENTRAL CITY

# EXTRA!

SAN FRANCISCO

## 'CHANGING FACE OF HUNGER'



St. Anthony's Dining Room chef Pepe Sanchez adds ingredients to his Mediterranean salmon stew in one of the kitchen's six huge steam kettles. St. Anthony's feeds up to 3,000 people daily.

# COOKING FOR 3,000

## Inside St. Anthony's new dining room with the chefs

STORY AND PHOTOS BY PAUL DUNN

EARLY ON THE SECOND DAY of his four-month tenure at St. Anthony's Dining Room, chef Pepe Sanchez awoke with a smashing idea. He wanted to prepare a nutritious vegetarian dish for St. Anthony's guests that would be tasty and easy to eat.

But the diners that day ignored Sanchez's well-intentioned side dish because, oddly enough, they had no way to eat it. And that's where our story begins ...

On a recent sunny morning in the Tenderloin, Sanchez hovers over a 55-gallon stainless steel steam kettle. It looks like a giant dreidel sans Hebrew lettering. Using a long wooden paddle, he stirs his new concoction — a rose-red, delectable-smelling Mediterranean salmon stew.

"I get paid to cook, and I get my exercise at the same time," he says, the wiry muscles in his shoulders and arms straining against the stew's current.

The 49-year-old — who sports a dark Mohawk and handlebar mustache — was similarly using his muscles that day as he alternately stirred two steam kettles filled with 50-cent-size carrot "coins."

To those carrots — "a shit load of 'em," he says — he added butter and curry powder,

then power-blended the mixture into a puree. He figured the dish would be perfect for St. Anthony's clients and offer some variety after three straight days of blanched carrots with salt.

"I was all happy with myself and wanted to really wow my guests, because a lot of them don't have teeth," Sanchez said. "I thought it would be great because it would be easier for them to eat."

But about halfway through the day's first food service — reserved for seniors — a volunteer told Sanchez that nobody was eating his prized dish.

They had no spoons.

St. Anthony's guests receive forks only — because the soup kitchen cuisine never requires spoons, eliminating a logistical complication in the complex operation.

"I was embarrassed," Sanchez now recalls with a grin as he gazes at today's pot of chunky salmon stew. "It was an epic failure."

By all accounts, though, Sanchez's episode, which he laughs about now, has been the exception since St. Anthony's opened its new dining room a year ago.

The dining room has been on the same Tenderloin corner, Jones Street and Golden Gate Avenue, since 1950. Originally it was in the basement of an old auto repair shop. That structure, demolished in 2012, was replaced with a new \$22.5 million building.

The dining room, open from 10 a.m. to 1 p.m. daily, seats 300 and serves up to 3,000 free meals a day. Guests can have as many helpings as they wish.

The dining room has had operational challenges in its first year — such as how to get food trays from the dining room back to

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