D.A. grants over $20,000 to programs in central city
Neighborhood Court fines fuel the awards
BY JONATHAN NEWMAN

FIVE OF THE 11 NONPROFITS AWARDED NEIGHBORHOOD JUSTICE FUND GRANTS LAST MONTH BY DISTRICT ATTORNEY GEORGE GASCON RAN SOMA KIDS in the Tenderloin, and a sixth will use the money for recreational activities for SoMa kids.

Using proceeds from the fines collected in 2012 in the D.A.'s Neighborhood Courts, which now operate in all 10 police districts, Gascon distributed grants totaling $37,800 citywide. At his invitation, nonprofits submitted proposals last year on the themes of public safety and neighborhood livability, and Gascon and his staff selected the winners.

Each nonprofit got $3,500, except Vietnamese Youth Development Center, which got $2,800 — the amount it asked for. The others were: Self Help for the Elderly, Livable City, SF Light Aging Policy Task Force, Association Mayab and United Playaz.

“We want to improve the look of our block, so we are replacing our old security gate and $2,800 is what it will cost,” said the Vietnamese Center’s executive director, Judy Young. The gate has been broken since 2008. She hopes to have the new metal gate in place at 166 Eddy St. by late May, just before summer youth programs start.

Self Help for the Elderly will use the money to spread the word among older Asians about a scam of near-epidemic proportions in the Bay Area with more than 150 cases in the past year, but only 10 arrests so far in the gang operation.

It works like this: Asian seniors, mainly women, are stopped on the street by a group of three or four people who say they are Vietnamese that they see a “black karma” hovering about them and their family and fortune will suffer unless a monk or priest performs a blessing, which will cost $100. A person who does not have $100 will suffer.

The money George Gascón will address needs to the D.A.'s Neighborhood Justice Fund.

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Connecting homeless to family and services
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Public defender affirms city’s stance
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Cooking in SROs
Limited options for whipping up healthy meals
BY ERIC LOUIE

FOR THE MOST PART, 74-year-old Purita Canada gets her daily meals from the Chinese restaurants around Sixth Street. The retired schoolteacher from the Philippines lives alone at The Rose, never learned much about cooking and likes seeing others when she goes out.

She does, however, appreciate the limited facilities at the South of Market residential hotel where she has lived almost a decade. She has a rice cooker and microwave in her room, and a communal kitchen on the hotel’s bottom floor that enables her to have hot soup before heading to Mass in the mornings.

“It’s very, very cold,” Canada said, still bundled up with a blanket on a weekday afternoon after a class intended to help more SRO residents cook for themselves. “I have a microwave, sometimes provided as part of the amenities. They might also have a rice cooker or crockpot. Hot plates, toaster ovens and electrical skillets are generally prohibited, though many residents break the rules. Some renovated SROs have a full range in the community kitchen residents all share.

A few SROs have a mikeskitchen in each room. Mercy Housing’s Arlington Hotel, in its recent major renovation that reduced it from 175 to 154 units, put kitchenettes and bathrooms in every one. John Elberling, CEO of TODCO, a prominent nonprofit South of Market developer, said TODCO put two-burner stovetops and sinks in each room as part of their recently completed Isabel Hotel renovation.

But microwaving is probably the most popular way to prepare meals in SROs. Elberling notes that many residents live alone and find it easier to make other arrangements than use the communal amenities. “Some do and some don’t.”

In a report advocacy groups presented to the Department of Aging and Adult Services and the Board of Supervisors’ Single Room Occupancy Taskforce last summer, only a third of the SRO residents who responded to the survey said they had access to a kitchen. A fraction said they had limited access, but more than half said they had none at all. As a result, 1 in 5 of the 151 respondents said, they often skipped a meal.

Josh Vining, an organizer with the Mission SRO Collaborative who worked on the survey with the Tenderloin and Chinatown SRO Collaboratives, believes the numbers would be more woeful if they’d been able to poll more residents of hotels that do not get public funding — which are less likely to have a kitchen than the nonprofit SROs. Only a third of respondents in the “Seniors and

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Boeddeker design snafu — a wedge

by Tom Carter

GLITCH in the blueprint for Boeddeker Park’s $6 million makeover that planners thought they had found a solution for has created another problem spotted in the nick of time. Citing the park’s activities, the new plan appears to have missed a section of the park’s northern part, showing a swing gate for the service entrance on Ellis Street, which would be an emergency exit from the park.

But looking at building code rules, the gate cannot swing outward and block the sidewalk, a restriction park designers apparently were unaware of. Their planned alteration that Chiesa drew showed a 60-foot-long section of the “7-foot-high north fence” angled inward, ending at a gate that would open out to the west side, she said, nor north onto the sidewalk, as originally drawn. This left open, next to the sidewalk, a long triangular space that widened as it led to the gate.

Trevor Long, one of the seven people at the Friends meeting, immediately saw a problem.

Long and his wife, Janet, have worked 2½ years at Youth With A Mission, a service program adjacent to the park on Ellis and across from Glide Memorial Methodist Church where hundreds of people line up for its soup kitchen and services. The Longs are familiar with the habits of people living on the streets and the mounds of trash that accumulate.

Trevor Long said the open wedge would serve as a hangout and crash site for outsiders. Others, including Friends Chair Betty Traynor, quickly agreed.

“They would just throw trash over the fence there,” said Janet Long. “And food, too. There would be a terrible smell. It would have to be cleaned every day.”

“I am glad you brought up this problem,” Chiesa said. “I agree we need a solution.”

Several options were mentioned but quickly discarded. Some sort of moveable wall or gate, maybe with decorative metal flowers, could close off the wedge, a suggestion from Amy Blackstone, who designed the decorative bulletin board outside the main gate, which is still standing, and has a contract to do more work for the new park.

Chiesa said she would take the problem back to her office and hoped to have a solution to report at the April 18 Friends meeting. When the northern section is finished, workers will begin setting the foundation for the new club house, she said.

Blackstone showed colorful sketches of her project, which is to be four 6-by-6-foot see-through panels that will go on the fencing round at the Edhythouse street corner. The panels will be green metal tiles with metal flowers of varying sizes and colors, “galvanized, which will stop the rust.”

The bulletin board, posted with park updates, will remain up for several more months. The park makeover is to be complete by April 2014.

D.A. awards $20,000-plus in grants for central city services

master blesses their worldly goods. The senior is persuaded to place her jewelry and money in a bag and bring it to the scammers, who will arrange for the blessing. Presto, a switch is made and the targeted senior returns home with a bag of worthless scrap paper — jewelry and money gone for good.

Anne Chung, Self Help executive director, estimates seniors in San Francisco have lost more than $250,000 to the scam. Scammers will help use its $5,500 to organize viewings of an SFPD video describing in Cantonese the crooks’ technique and methods and to distribute among the elderly a distinctive blue bag for their money.

Chiesa said she would include a solution to the problem in the April issue of the Friends Newsletter.

The San Francisco LGBT Aging Policy Task Force, created by the Board of Supervisors last year, will use the grant to conduct focus groups to test the validity of certain assumptions about LGBT seniors, especially those who came of age in the 1950s and 60s. Bill Ammann, chair of the task force, said they place less trust in law enforcement, are more reluctant to report themselves as victims of elder abuse and curtail their daily activities from fear of attack.

Ammann said that when the information is tabulated, the task force will make policy recommendations to the board. A focus group for transgender seniors living in Tenderloin SROs is planned for midsummer.

Community Justice Fund, which provides social services and emergency support to the Mayan community, estimates that more than 50 Mayans live in the Tenderloin and eastern provinces, Yucatan and Quin-tana Roo, now call San Francisco home and a third live in the Tenderloin. Most speak only Mayan, and many are undocumented and culturally isolated, said Alberto Perez, Associated Mayab director of programs.

“Can they be targets for the bad guys,” he said. “We’ll use the money for outreach and to build a bridge between Mayan speakers and the Police Depart-ment. Our community needs to know it’s okay to report the crimes against them. We’ll try to get a dialogue going with the Police Department.”

Perez hopes the first community meeting with the SFPD can occur in early June.

United Playaz will put the grant toward its after-school and summer sports programs for SoMa kids ages 7-13 — basketball, flag football, baseball and soccer — all designed to teach the young how to work with their peers and resolve conflicts peacefully. A win-ning attitude helps as well. Last month the 17 girls and boys basketball teams each took first place in the Rec and Park Tournament.

Each nonprofit got half of its Neighbor-hood Justice Fund grant last month. They’ll get the rest on completion of their project.
Noted doctor was 9, living in Tendonl when quake hit

Dr. Kazue Togasaki lived an amazingly rich life, stretching from her childhood experiences through the 1906 earthquake and fire to her long professional career as an obstetrician. She was one of nine siblings, and her parents had a little store at 405 Geary Street. When Togasaki was 81 when Study Center's Oral History Project staffer Leen Limjoco interviewed and photographed her in 1978 as a notable resident of the Fillmore/Japantown neighborhood, though she had lived in the Mission, SoMa and Tenderloin as a child. She died in 1992.

— Marjorie Beggs

You lived at Geary and Mason when the 1906 quake hit. What happened to you and your family?

I was 9 years old and was going to school at Clement Grammar on Jones and Geary. [The quake and fire destroyed the school.] I remember waking up that day — our bedroom was next to the kitchen — and the chimney had fallen in, and the kitchen was filled with soot. I remember we got dressed and walked from our house to 14th and Church where there was a ball, and that afternoon and for two days in the daytime we sat, watching the city burn. We were staying with my uncle on Dolores where it comes into Market Street. He had a carrie on Market and Church. We were allowed to go there.

What was your early family life like?

I was born in 1897 and my family lived in San Francisco, and a year later, my second brother was born. For a while we lived in a family for about a year — it was crazy and it was no fun, so I went into salesgirl, and my father wouldn't let me do that..." 1956

At that time, there was nothing for a Japanese girl to do, except maybe be a salesgirl, and my father wouldn't let me do that...

— Dr. Kazue Togasaki

In 1929, I went back east to Western Medical College in Philadelphia and became a doctor, a general practitioner, graduating in 1933. I did my internship back here at Children's Hospital, then I went to work as a secretary for the YMCA International Institute. They had the head nurse and the instructor, and I was the top dog — the climate in San Francisco was that they just didn't use Japanese nurses.

— Dr. Togasaki

We sat watching the city burn

Note: This text is not the full article. The full article can be found in the SF Public Library archives. The image contains a photo of Dr. Togasaki and her family living at the time of the 1906 earthquake and fire. The article also includes information about Dr. Kazue Togasaki's life and career as an obstetrician, as well as her experiences during the 1906 earthquake and fire. The article features a quote from Dr. Togasaki about her early family life and her experiences during the earthquake.
Preparing a meal in SRO room

Resident of Rose Hotel makes do despite many cooking and culinary challenges

FRANKLIN CRONEY works with chef-like precision. Three minutes to heat the potatoes au gratin and 13 minutes for each side of his pork chops, before combining them for uniform temperature.

Croney is in his carpeted living room at the Rose Hotel overlooking Sixth Street. It’s also his bedroom and ersatz kitchen. Croney cooks on a NuWave infrared oven, a plug-in de-vice that sets on a television stand by his bed. He has a microwave — which is where he keeps his dishes — that sits on a cabinet. “It’s hell,” said Croney’s former room-mate.

His TV is on a storage tower where he keeps canned goods. He eats sitting on a chair in the middle of the room next to it is a chair for guests. A full-size refrigerator, a $50 purchase from a resi-dent getting evicted, is in a corner.

“As a corner room, Croney’s is larger than most SRO rooms. It’s an accommodation for his disability. It also has a bathroom. For Croney, who in three years has dropped from 521 pounds to 508 pounds, the amenities are a godsend, the difference between life and death.

“Nobody else I know needs to cook this way,” said Croney.

The potatoes come out of their package frozen and Croney heats them in the microwave. The pork chops, also frozen, get a mix of cinnamon, garlic powder and other herbs that help with blood pressure and replace salt. A flick of the switch and the infrared oven is on, swirling the toppings around the cooking container. Before long, drip-pings are running into a pan inside.

When both sides of the pork chops are cooked, Croney puts the potatoes in. The oven can keep them warm.

From the hallway there’s the smell of the spices he uses, something Croney said has made him popular and inspired others to make their own meals.

Emily Dore, senior program coordi-nator at Leah’s Pantry, recently led the first of six weekly classes at The Rose in the hotel’s communal kitchen. Participants tasted a variety of citrus and had discussions that included their health goals, such as breaking habits like deep-fried takeout and late-night snacking.

She then brought out packs of in-stant noodles — the staple of cheap eats — that were given away by the Food Bank that day. She showed the residents how to add cabbage, celery, onions, mushrooms and green bell pep- pers. Another tip was to cut the season-ing packet, which contains a lot of salt.
to make it healthier. “We’re thinking, ‘Of course, people are going to eat it.’” Dore said of the packaged noodles. “We don’t want it to go to waste.”

Attendance at the Pantry’s initial class in January at the 76-unit Rose was sparse, about a handful. Others passed through the room to pick up sweet potatoes and other items the Food Bank dropped off earlier that day. Those there were eager to participate.

One was Franklin Croney, 58, a former money management case manager who weighed 450 pounds when he became homeless in 2007. He moved into The Rose several months later, but couldn’t shake the depression that caused him to gain weight until he needed a wheelchair to get around. A few years ago, through the help of others, he decided to lose the weight. He’s lost more than 130 pounds, and is no longer in a wheelchair.

Croney doesn’t use The Rose’s kitchen; he says it’s not convenient. He is very proud of the infrared oven he bought after the hotel caught him with a skillet he wasn’t supposed to have. He said the skillet was a greasy way to cook anyway. Croney said preparing his own food cheaply is important for him to continue losing weight.

“I don’t have to worry about going to the store for fast food anymore.”

Amy Orlandi, nutrition education program coordinator at the Food Bank, which started its own classes last summer, geared toward SRO limitations and sometimes using unfamiliar fresh vegetables from its giveaways, said it’s hard to say how popular the classes are. A handful to a dozen show up, depending on whether the SROs promote the classes. Some residents were professional chefs, others don’t boil water. But it’s important they have a choice on what they eat and how it’s prepared, she said.

“People come from all backgrounds. It just gives people more options.”

Franklin Croney, a resident of Mercy Housing’s Rose Hotel, prepares meals in his room, trying to cook as healthily as possible under the circumstances so that he can continue to shed pounds. He has a refrigerator, a luxury that not all SRO residents have in their rooms. He brings out the pork chops and puts them on the grill of his electric oven, 13 minutes per side. The potatoes are frozen, and he’ll put them in the microwave that sits on milk crates for three minutes, then keep them warm in the oven. Finally, he’s ready to eat and sits on a chair in the middle of his room.

While waiting for his meal, neighbors dropped by to check on him, with management also calling. Croney said a resident broke the elevator, and he had not left his room for three days. He has trouble with the stairs. They wanted to know if he needed help getting the potatoes and onions donated as part of their Wednesday drop-offs, or the cooked food that sometimes comes by. One friend brought a container with fish on purple cabbage and yellow and orange lentils.

“You can actually eat like this on Sixth Street,” Croney said. Mimicking a large bone to his mouth, he said: “I do my King Henry the Eighth at night.”

— Eric Louis
Cooking options in SROs vary by hotel

All ban hot plates; allow microwaves; most of the renovating hotels have community kitchens

BY MARJORIE BENGGS AND ERIC LOUIE

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definition, SRO rooms don’t have kitchens, and if the hotel is not owned or managed by a nonprofit, their residents are unlikely to have access to a communal kitchen. Not until the past two decades have nonprofits had full access to a kitchen.

When they do, there can be downsides. Hoffman says sometimes they get overcrowded, and some residents don’t respect others’ personal property with respect. And then people get uptight,” she said.

Almost all of TDNC’s 31 buildings have community kitchens, says Hatty Lee, the property manager of six SROs, says all its 450 supportive housing units have microwaves and mini-refrigerators. “But we’re in old buildings with structural limitations, so putting in other cooking equipment with no open flames is allowed. No hot plates.

The problem is complicated, Gaeta said in an email. “We do unit inspections with the pest control service every month, which allows us to provide the structure to some degree,” Gaeta wrote in an email. “That said, hot plates and other full cooking setups are highly encouraged.”

What keeps nonprofit owners and managers from doing more for their residents is complicated, Gaeta said in her email. “The electrical systems in the old SRO buildings are not always equipped to deal with modern needs (microwaves, fridges, TVs and lights opened for over 20 years,” Ricks said. “He was always there for others, always,” Ricks said. “He was always there for others, always.”

Scotty, who had been living with Mr. Slobin’s best friend and Ricks backed him up.

“I tell you, he was always there for others, always,” Ricks said. “He was always there for others, always.”

When you look at the tenants of the SRO Collaborative’s 16 SRO hotels, all master leased by the same nonprofit.

An SRO Collaborative survey found that only a third of SRO residents have access to community kitchens. But conditions can discourage use.

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Public defender affirms city stance: No forced treatment

by Mark Hegen

Forced treatment is a big issue in San Francisco, where chronic inebriates and mentally ill people run up disproportionate costs at S.F. General, according to public defender inspection reports by the criminal justice system.

At his annual Justice summit, held this year March 19 at the Main Library, Jeff Adachi hosted a panel discussion, "Forced Treatment: The Conflict Between Constitutional Rights: Can They Coexist?"

Several panelists referred to Laura’s Law, the state’s 2002 response to a triple slaying by a Grass Valley mental health client. It provides for committing people to treatment programs, even against their will.

But, as panelist Eduardo Vega, executive director of the Mental Health Association of San Francisco, pointed out, that law, AB 1421, has been implemented in only Nevada County where it’s been applied to just four individuals.

Another panelist, Kara Ka Wa Chien, managing attorney in the public defender’s office, told The Extra that San Francisco is unlikely to follow Nevada County’s example, although city officials dating back to Mayor Newsom in 2003 have advocated doing so.

"For San Francisco, the way I see it is that there is a tendency to look for something different from Laura’s Law to make it more effective. Laura’s Law is very controversial in a way."

"Patients’ rights advocates have problems with it," she said, "and if not patients’ rights, the people who work with it."

"It’s not like 5150,” she pointed out, where a professional or an officer makes a determination that a person is unsafe to him or herself or others. Under Laura’s Law, she said, "If I’m a landlord and I don’t like my tenant, I can call someone to get this person assessed."

There are currently some systems in place under which people, willing or not, can be committed for an extended period of time, Chien said, by a 14-day extended treatment regimen and then a 50-day temporary conservatorship of the individual is found to be a danger to others or himself or herself.

Police Chief Greg Suhr complained about the stage that such conservatorships “take an act of God” to get, but Chien disagreed, pointing out that there are approximately 800 people in San Francisco already in that pipeline.

While some clients of San Francisco’s Department of Public Health two years ago began a voluntary program, the Community Independent Support Pilot Project, whereby clients who might otherwise become LPS-designated wards of the state are assigned a caseworker who makes decisions on the patients’ treatment and can administer medications. Though only nine people are currently in the program, Chien said, it has yielded a 65% reduction in costs for those individuals.

A city evaluation of the program found that the costs of stabilizing the first six individuals in the program for the first 12 months of their participation was a bit more than $250,000. In the prior 12 months, the city had spent more than $700,000 providing them with acute care.

"The reason it does well is because it’s voluntary," Chien said.

"If you don’t like it, you don’t do it, and we should. It’s the kind of thing to do," he said.

Adachi is exploring the San Diego program, which tackles addiction, a need distinct from that which mental health professionals serve, Chien said. Some of the needs do need to be done, he said.

Fancher Larson, senior advocate at S.F. Mental Health Clients’ Rights Advocates, told The Extra, while pointing out that Laura’s Law “calls for a lot of services to be made available that we don’t have."

"The thing with the system," she said, "is once they have the capacity to do something like that, they overdo it. They can pick ‘em up for not taking their meds and institutionalize them and take away their freedom. People have a right to due process."

When treatment works, Chien said, "it works because of the person accepting that they need some kind of help."

"As a public defender working with the populations who are in the system," she said, "there are three things that work: Therapy, medication and support groups for social skills, rehabilitation and peer support, and good case management. If you force someone, it only works during the time you force them."

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Public defender remembers

Dr. Kazue Togasaki, one of the first two Japanese American women to get a medical degree, was an obstetrician but is now bereavement counselor at the Manzanar relocation center, April 1942.

Continued from page 2

...few years before I retired, there was only one other person working here in this neighborhood, so I just started over again. I set up practice here in this neighborhood, because the area should have areas where a professional or an officer can make decisions on the patients’ treatment programs, even against their will. Laura’s Law, she said, “If I’m a landlord and I don’t like my tenant, I can call someone to get this person assessed.”

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“The reason it does well is because it’s voluntary,” Chien said.

Panelist Deni McLagan of San Diego described that city’s “serial inebriate” program, of which she is associate director, which treats people who have accumulated five “drunk in public” citations. She said that arrests and health care costs have dropped and that 50% of the clients complete the entire program, and 76% complete at least a month’s worth of treatment.

Suhr complained that San Francisco no longer authorizes 50-day hold, “it’s no fun arresting a drunk,” he said, “but my outcomes show that they benefit from it have to do something to get the person to stop putting the poison in their system.”

“We don’t do it, and we should. It’s the kind thing to do,” he said.

Adachi is exploring the San Diego program, which tackles addiction, a need distinct from that which mental health professionals serve, Chien said. Some of the needs do need to be done, he said.

Fancher Larson, senior advocate at S.F. Mental Health Clients’ Rights Advocates, told The Extra, while pointing out that Laura’s Law “calls for a lot of services to be made available that we don’t have.”

“The thing with the system,” she said, “is once they have the capacity to do something like that, they overdo it. They can pick ‘em up for not taking their meds and institutionalize them and take away their freedom. People have a right to due process.”

When treatment works, Chien said, “it works because of the person accepting that they need some kind of help.”

“As a public defender working with the populations who are in the system,” she said, “there are three things that work: Therapy, medication and support groups for social skills, rehabilitation and peer support, and good case management. If you force someone, it only works during the time you force them.”

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COMMUNITY CALENDAR


SPECIAL EVENTS


Death in the Tenderloin literary presentation, Apr 13, 9-420 p.m., Park Branch Library, 1633 Page St. Central City Extra Reports: Tom Carter and Marjorie Beggs talk about the content and making of the book, which will be on sale at the event. Info: 620-9105.

Poetry Projection Project: A WritersCorps screening (2-3 p.m.) and reception (3-4 p.m.), Apr 13, Yerba Buena Center for the Arts, 700 Mission. Free Festival of short videos, 5 minutes or less, based on youth writing, produced by professional and emerging filmmakers of all ages. WritersCorps, a joint project of the S.F. Arts Commission and S.F. Public Library, places professional writers in community settings to teach creative writing to youth. Info: Alexandra Wiler, WritersCorps, 252-2546 alexandra.wiler@sfgov.org.

S.F. Arts Commission and S.F. Public Library, youth writing, produced by professional and emerging artists. —

COMMUNITY: REGULAR SCHEDULE HOURS

Tenant Associations Coalition of San Francisco. 16 Wednesday of each month, noon, 201 Turk St., Community Room. Contact Michael Nulty, 339-8327. Resident unity, leadership training.

HEALTH AND MENTAL HEALTH

CBHS Consumer Council. 3rd Monday of each month, 5-7 p.m., 1300 Howard St., room 507, 285-0985. Consumer advisors from self-help groups and mental health consumer advocates. Public welcome.

Healthcare Action Team. 2nd Wednesday of each month, 1010 Mission St., Bayanihan Community Center, 11 a.m.-12:30 p.m. Focus on increasing supportive home services, expanded eligibility for home care, improved discharge planning. Light lunch. Call James Chosno, 703-0188 x4304.

Mental Health Board. 2nd Wednesday of the month, 6:30-8:30 p.m., City Hall, room 218. CBHS advisory committee, open to the public. Call: 236-3474.

SFDHA Police Community Relations Forum. 1st Monday of each month, 6-7:30 p.m. Location varies. To receive monthly email list, 538-6100 x402.

Tenderloin Police Station Community Meeting. last Tuesday of each month, 6 p.m., police station Community Room, 301 Eddy St. Call Suzi Black, 349-7200. Neighborhood safety.

HOUSING APPLICATIONS ARE BEING ACCEPTED FOR SINGLE ROOM OCCUPANCY BUILDINGS (SRO’S)

Please go to 241 6th Street, San Francisco, CA for applications. The TODCO Housing wait list is open for the BAYANIHAN HOUSE AND THE HOTEL ISABEL. If your name is currently on any TODCO Housing Waiting List, you would like information on your current status please call the TODCO Marketing Office at 415-957-0227 on Fridays only.

Building Name/Occupancy Limit Max./Min. Income Limit Rent
Hotel Isabel

1995 Mission Street (Homeless Project Based Section 8)
Located at 98-5th Street & Mission

OPEN WAITING LIST

Seattle 1-person In the unit there is a sink, microwave, refrigerator, 2-bedroom door, single bed, community kitchen, 24-hour staff & surveillance, laundry facility
1 person
$54,669 a year
No Minimum Income
$954/month

Bayanihan House (Non-Assisted Units)

1231 Market St., 3 p.m. Info: 882-3088, http://centralcityextra.com

Alliance for a Better District 6, 2nd Tuesday of each month, 6 p.m., 330 Eddy St. Contact Michael Nulty, 820-1560 or sf_district6@yahoo.com, a district-wide improvement association.

Central Market Community Benefit District. Board meets 3rd Tuesday of month, 3rd floor, SF City Hall, 100 Market St., room 301, info: 231-2672.

Friends of Bedford Park. 3rd Thursday this month, 3:30 p.m., Police Station Community Room, 301 Eddy St. Call Suzi Black, 349-7200. Neighborhood safety.

A participant to the WritersCorps Project Apr 13 at 18C.

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