Mid-Market merchants rip city’s ban on private cars

Hasn’t helped business, they say

**BY DANIEL POWELL AND GEOFF LINK**

**T**he mayor and supervisors recently applied a variety of Band-Aids to Market Street’s festering midsection:

- Eastbound cars were restricted from 16th to Sixth streets starting Sept. 29.
- In October, 11 empty storefronts were dressed up with art so they don’t look so forlorn.
- Green Pods — Greenery is used to extend a store or restaurant onto the sidewalk to enliven the street scene.

It’s all an effort to revitalize the street. Timothy Papandreou, assistant deputy director of the Municipal Transportation Agency, told a group of Market Street merchants last month, to make it “the premier street for San Francisco.”

City officials want Market Street to become a European-style boulevard with light, calm vehicular traffic, mostly bicycles, with an outdoor culture geared around cafe and restaurant patio dining, all to happen by 2013 when Market Street is to be repaved from Van Ness to Embarcadero.

We are creating a body of knowledge as we prepare for the repaving of Market Street,” Papandreou said.

So far, at least this much has been learned:

- **Green Pods — Market Street Grill (1231 Market St.)** was first and is still the only Green Pod venue, though “an art school and an art-oriented store” are planning to go Green Pod, the merchants meeting was told by Astrid Haryati, the mayor’s office greening director.
- **Art in Storefronts — The effort is intended to ‘quickly transform the face of properties to make them available for leasing,’ Haryati told the meeting. No leases were reported by mid-December.**
- **Traffic Calmng — 150 fewer vehicles an hour east of Eighth Street, about half the normal flow, traffic on Mission Street increased 15%, Muni gained 50 seconds from Eighth to Fifth. Before the study, bicyclists made up 60% of the traffic, during the study 75%.**
- **Eastbound cars have the discretion to turn off Market at Tenth but must turn at Eighth or Sixth. Three parking offices are stationed at Eighth and one or two at Sixth. After the officers leave, many vehicles violate the ban, the study found.**

The effort hasn’t been without speed bumps. Jason Hailey, an artist hired by the city to paint a 100-foot-long mural across the front of the old Hollywood Billiards building, was stabbed during a robbery attempt on his paints. And some mid-Market merchants are angry at the city for what they feel is an unasked-for role in an experiment.

**“The biggest challenge besides the homeless is parking.”**

Al Choi

manager, Piper’s Jewelers

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Food Bank pantries each week feed 22,000 households

**BY MARJORIE BEGGS**

**O**n a chilly morning in mid-November, Maria Cecilia Bautista was first in line for the food pantry at Bessie Carmichael School. Behind her were 60 other parents eager for the weekly giveaway to begin.

“I have two children, so this really helps,” she said. “It’s very important to my family.”

When Anna Colindres, the school’s volunteer pantry coordinator, signaled the opening of the pantry at 8:30 a.m., Bautista began moving along the tables, smiling as she filled two shopping bags with the bounty: green apples, celery, small red yams, oranges, white potatoes, canned peas and green beans, chicken broth, bottles of fruit juice, chicken gravy mix. And there were special treats because of the coming holiday: a frozen whole chicken — any meat is a rarity at the pantry — and a few chocolate truffles. With care, she could make the food last for a couple of meals, she said.

Bautista has been coming to this South of Market pantry for two years, though she has a job and so does her husband, making their family part of alarming nationwide statistics. The USDA — which has renamed hunger “food insecurity” — says that in 2008, 49 million people, 17 million of them children, didn’t have enough to eat, and today’s still-sour economy will make 2009’s tallies even worse.

“Food banks tend to be the canaries in the coal mine of the national economy,” said JC Dwyer, with the Texas Food Bank, interviewed for a recent PBS “NewsHour” segment on hunger in America. “It’s absolutely tied to the recession. Food banks” — there are 200 nationwide — “are seeing a 50% increase I’m requested.”

By 9:15 a.m., the food was gone. Colindres said lines topped out at 50 people last year. She’s not surprised that the number keeps rising.

Bessie Carmichael is one of the San Francisco Food Bank’s 200 food pantries,
Federal judge trims city’s grounds on SRO mailbox suit

T he city’s legal fallout challenging the U.S. Postal Service suspension of individual mail delivery to SRO residents survived its first challenge Nov. 5 when U.S. District Judge Jeffrey White denied a USPS motion to dismiss. Judge White did dismiss the city’s request for a ruling that would declare its 2006 Residential Hotel Mail Receptacle Ordinance does not interfere with federally regulated postal operations. He also shot down the city’s claims against individual defendants — U.S. Postmaster John Potter, a Postal Service vice president, Michael Daley, and S.F. Postmistress Noemi Luna.

White ruled that the city’s challenge can go forward on federal right of privacy and constitutional freedom of speech and assembly grounds.

Next up — a court-ordered mediation between the parties, which could conclude by the end of January.

— JONATHAN NEWMAN

Federal Building Post Office customers fear it will close

BY TOM CARTER

Customer loyalty alone could save a post office, then the patrons of the Federal Building post office at 450 Golden Gate Ave. needn’t worry about the branch’s closure by the U.S. Postal Service. But they are sweating.

The changing dynamics affecting postal service in the Tenderloin over the last 18 months continues, and no one’s sure of what will shake out or how permanent solutions will be.

Postal authorities, as they scramble to stem billion-dollar losses nationwide, held a town hall meeting Nov. 16 to get customer feedback on the Federal Building’s full-service branch. It could be shuttered because of its declining revenues.

About 50 patrons attended the meeting in the Federal Building, including several who spoke fervently to keep the branch operating, especially law offices, lawyers and others in the building that count on it for more than the office for the last so long as part of their rental agreement that closing it might be a breach of their lease with the General Services Administration.

More than half of the audience filled out a three-page Postal Service questionnaire asking how much they used the branch and requesting comments.

The response was “overwhelming,” said spokesman James T. Wigdel. “The general consensus is they use it and they want it to stay open and remain as is. But I didn’t look at every one.”

Branch consolidation is one of many economies the Postal Service is making. In June, the Federal Building, McLaren and Bernal Heights offices were on the agency’s list of 413 branches nationwide under consideration.

But four months later — and just days after the November meeting — McLaren and Bernal Heights were spared. The new list of 241 branches includes them but kept the Federal Building under scrutiny.

San Francisco Postmistress Noemi Luna said in a news release that considering the customer feedback on the two branches, their finances and lease agreements, it made sense to keep them open.

The feedback came through letters, but Wigdel wouldn’t say how many. No town hall meetings were held for those communities.

At the Federal Building meeting, Wigdel directed that the discussion and questions focus only on the Federal Building branch. First he read a news release reporting that the Postal Service lost $3.8 billion in its 2009 fiscal year ending in October and predicted — as mail volume continues to decline — a $7.8 billion loss for 2010.

The Federal Building branch receipts were down 28.5% over the last two years, Wigdel said. The building lost some of its employees to the new Federal Building at Mission and Seventh streets in that period. Later, Wigdel would not give any dollar figures or say the last year the branch was profitable, nor would he discuss losses at the other two branches on the list.

“I don’t discuss financials,” he said.

The Tenderloin depends on the Federal Building branch more than ever since the Civic Center Branch at 1015 Hyde St. branch, which has never had retail services, took out its stamp machine and reduced lobby hours two years ago. Neighborhood activists as late as last year when the Postal Service said it was responding to community pressure for changes and vowed to renovate 101 Hyde and start full retail services.

No timetable was given.

Earlier this year, the upgrade was called off, the post office citing its dire financial condition.

The Civic Center branch has retail boxes and a general delivery window open daily except Sunday 10 a.m. to 2 p.m.

Adding to neighborhood angst has been the promised demise of the city service Fox Plaza P.O. at 1390 Market. Its building was slated to be supplanted — by condominiums, but the down economy has saved the plan.

At the Federal Building meeting, Wigdel said the day’s community input would be weighed along with findings from field offices. He would then make a recommendation and higherups would make the decision, possibly in December.

But he assured everyone nothing would change before the holidays — 101 Hyde has a 120-day lease.

The lawyer from the office with five other lawyers seemed certain of his next move if the Federal Building branch closes. His attorneys don’t have time go anywhere else, he said.

“We are locked into the postal system here,” he said. “I feel we’ll approach OSA to back out of our lease. I’m sure we’re not the only agency affected this way.”

— JONATHAN NEWMAN

CORRECTIONS

N the October issue, The Extra mistakenly published the abbreviations of the Tenderloin’s alcohol and pool Use District, which includes 90 Turk St., where Tip Top Grocery is located.

N the November issue, “Marketing Mid-Market,” we erroneously reported that David Addington owns the Market Street Building housing Sundog Restaurant. He does not own that building, he is co-owner of the restaurant.
What is the Safe Haven Campaign?

We start from a standpoint that everyone deserves to walk the streets in safety. Safe Havens are rooted in the idea that it takes an entire community to increase the peace in our neighborhood. This means involving everyone in the solutions to the problems we face. We reject scapegoating and racial profiling. We reach out to working-families, seniors, small-business people, immigrants, straight and queer folks, service providers, housed and homeless people, those struggling with addictions, and youth. We understand that people who have at times in their lives participated in activities that have harmed the community, can also play a role in improving it.

The problems we face in the Central City area weren’t started by any single group, so they can’t be solved by any single group either. We organize for solutions that are effective, socially just, and provide alternatives to the endless cycles of violence and incarceration.

Safe Haven sites are small businesses, churches, non-profit offices, residential hotels, and other places in the Central City that have designated themselves as a safe place for community members. If you ever have a physical emergency or feel threatened or endangered, you can visit one of these 48 sites for “15 minutes and a phone call.”

1. Gene Friend Recreation Center - 270 Sixth St
2. City Produce - 174 Sixth St
3. Due Chinese Food - 1001 Market St
4. Tony Baloney's - 1091 Howard St
5. ST Prent - 1008 Mission St
6. Donut World - 299 Market St
7. San Christina Hotel - 1000 Market St
8. EZ Pizza - 39 Taylor St
9. Central City SRO Collaborative - 48 Turk St
10. Rescue Mission Thriftstore - 163 Turk St
11. Ambassador Hotel - 65 Mason St
12. Little Delhi - 63 Eddy St
13. Café.com - 120 Mason St
14. Empress Hotel - 144 Eddy St
15. William Penn - 160 Eddy St
16. Cool Super - 199 Eddy St
17. TNDC admin office - 201 Eddy St
18. TNDC admin office - 215 Taylor St
19. Downtown Grocery - 299 Eddy St
20. Youth With a Mission - 357 Ellis St
21. CCCDC - 201 Turk St
22. LA Café - 201 Turk St
23. Boys and Girls Club - 115 Jones St
24. Mercy Housing - 111 Jones St
25. St. Boniface Church - 133 Golden Gate Ave
26. HNW/TL CBD - 135 Golden Gate Ave
27. Hospitality House - 290 Turk St
28. Horenst Hotel - 385 Eddy St
29. Barbier Shop - 451 Ellis St
30. Concourse Hotel - 473 Ellis St
31. Grocery Store - 491 Ellis St
32. Kim Huong Café Shop - 325 Leavenworth St
33. Empire Market - 399 Eddy St
34. Peerless Hardware - 154 Leavenworth St
35. Art Studio/CCCH - 146 Leavenworth St
36. Big Boy Market - 180 Golden Gate Ave
37. Shu-yu Lang YMCA - 203 Golden Gate Ave
38. Celtic Coffee - 142 McAllister St
39. Morty’s Deli - 388 Golden Gate Ave
40. 168 New Star Restaurant - 400 Eddy St
41. Senator Hotel - 519 Ellis St
42. Tuong Phong Market - 608 Ellis St
43. J and D Market - 664 Ellis St
44. Essex Hotel - 604 Ellis St
45. Coalition On Homelessness - 468 Turk St
46. Amstel Watson Apartments - 650 Eddy St
47. PeaceQuest Hotel - 835 O’Farrell St
48. Bread and Butter Market - 888 O’Farrell St
double the number six years ago. A pantry is simply a group of people who get food from the Food Bank. Founded in 1987, the Food Bank delivers enough produce and staples to feed 22,000 households a week, about 7% of the city’s total.

A quarter of the pantries are in the central city; 31 in the Tenderloin and 18 South of Market. Of these 49 pantries, 26 are held at supportive housing sites, either SROs or apartment buildings. 10, called Brown Bag Pantries, are in seniors-only housing, six are targeted to children and offered at schools, child care centers and family service agencies, five are at churches and community centers, and two are at immigrant-serving agencies.

Tenderloin pantries gave away almost 2.5 million pounds of food to 2,769 people in the 12 months beginning in October 2009 — that’s about 17 pounds of food a week per person. The South of Market pantries have equivalent weekly totals, putting 1.6 million pounds of food on the tables of 1,750 residents.

Besides its pantry network, the Food Bank operates five other programs, including a popular shopping program. Staff of 200 nonprofits that serve meals to the poor plus about 100 pantry coordinators shop weekly at the Food Bank’s 55,000-square-foot warehouse in Dogpatch, at 23rd and Pennsylvania, a cavernous space that can hold 220 million pounds of food.

The shoppers buy staples by the pound — rice and beans for 18 cents, for example, oats for 22 cents, bread for 4 cents, and peanut butter at $16.56 for a case of 12 jars, and much more. Pantry coordinators who shop are supplementing the basic groceries that the Food Bank delivers to every pantry, whether its staff come in to shop or not.

The basics include produce that comes into the warehouse in stunning quantities. Last summer, the Food Bank’s Website announced “40,320 pounds of artichokes today!” And soon after: “First stone fruit of the season — 38,000 pounds of fresh peaches!” and “Today’s fruit of the day — 1,980 cases of grapes!”

The Food Bank gets this produce from two sources. Twice a week, the Food Bank delivers about 12,000 pounds of fresh fruit and vegetables that are slightly misshapen, too small to be sold or otherwise not sellable. For 10 years, the market’s been putting aside this bounty for the Food Bank.

The other source is through Farm to Family, a four-year-old California Association of Food Banks program started by Gary Maxworthy, a San Francisco Food Bank board member. Today, California’s 40 food banks buy imperfect but perfectly fresh produce from 80 growers and packers participating in Farm to Family. The food banks pay next to nothing: 40 pounds of apples for the retail cost of one jar of apple sauce, for example.

ADOPT-A-PANTRY

The San Francisco Food Bank distributed 56.5 million pounds of food in 2009, half of it fresh produce, enough for 1.4 million meals a day. That’s up 30% from 2008.

The other 50 million pounds — the basics, staples, and dry goods that fill pantry shelves and have a long shelf life — are bought wholesale by the Food Bank.

“Food is our primary commodity,” Rashba says. “It’s what we do.” Rashba is the Food Bank’s chief operating officer. She and the board members who run the Food Bank have set a goal of raising $20 million by 2011 to pay for the warehouse’s expansion. Rashba thinks it’s a doable mission.

The Food Bank works to keep its costs low so that the donations it gets from the public can buy as much food as possible. “Our donors are helping us buy food, not just going to the Food Bank to get food for themselves,” she says.

The Food Bank gets donations from a variety of sources — individuals and corporations, foundations and institutions. Rashba notes that the Food Bank’s donor list is included in the organization’s printed materials. “We talk about our donors in our communications,” Rashba says.

The Food Bank does not sell, endorse or recommend any specific insurance product.

The Health Insurance Counseling and Advocacy Program (HICAP) is a state-sponsored, volunteer-supported program that provides free counseling to people with Medicare about their benefits, rights and options, and other health insurance related questions. HICAP provides unbiased information to help you make an informed decision for your individual health care needs.

HICAP does not sell, endorse or recommend any specific insurance product. HICAP services are FREE and include individual counseling and assistance as well as community education services.

ATTENTION: Call us to see if you qualify for “EXTRA HELP” with your drug costs!

Contact HICAP at 1-800-434-0222 for an appointment.

San Francisco HICAP funding through Department Aging and Adult Services.
Yolanda Villasenor, who has lived at The Rose for two years and said that with her fixed income, food barely stretches to the end of the month. “I may go buy a little meat to add to the rice bowl.” Laurence Heard, a Rose resident since 1997, says there’s plenty of variety in the weekly pantry, though he, too, would like more meat. Once, he recalled, there were turkey links, a special treat to him.

“No question — this is our most popular program at the Rose,” said Keith Bussey, the hotel’s support services manager.

For any food left on the tables after everyone has gone through the line, people queue for seconds. This day, the leftover bounty is likely to include produce from the two 50-pound sacks of onions and one 50-pound bag of potatoes. One man said he’d made a pile of potato salad.

After people have a shot at seconds, unclaimed food is left out for a few hours after the pantry officially closes for the day. “We leave it on the table and it will go,” Bussey said with certainty.

NO LEFTOVERS

The outdoor food pantry line at Hospitality House’s Tenderloin Self Help Center, at 290 Turk St., stretches up the block to Leavenworth and moves glacially. People holding small orange tickets are still waiting their turn an hour after a metal door is rolled up, exposing a small, unfinished garage piled high with food.

Unlike the line at Bessie Carmichael, where many parents tote babies and seem to know each other, and the one at The Rose, where fellow hotel residents banter while they wait, this is a line of mostly strangers. They’re quiet, serious-looking, while they wait, this is a line of mostly strangers. They’re quiet, serious-looking, and they shift their weight and crane their necks to see what food is up ahead at this Wednesday’s pantry, which the center calls “Veggie Day.”

Apples and potatoes, celery, canned vegetables, dry white rice, stove-top stuffing, chocolates and whole chickens cram the tiny space. Three volunteers and April Valentine, activities peer advocate, make sure everyone gets a chicken, if they want it, and some of each of the other items.

Standing apart from the line, a man talks loudly. He says some people will take a chicken and try to sell it around the corner. “This isn’t an issue I’ve dealt with,” center Program Manager Elvis Byrd told The Extra. “But we have the attitude that once everyone has gone through the line, people are welcome to come and take a ticket. The manager thinks hear said he’d be back next week.

Hunger is real and, for many, persistent. One more statistic: Between 2006 and 2008, the number of seniors in America living alone who visited food pantries jumped 81% — from 225,000 to 408,000.

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Valentine explained that anyone was welcome to come and take a ticket. The man thanked her and said he’d be back next week.

“Sure, the need is getting greater — I think about half the people in our line are homeless,” Byrd said. “Last year, our weekly pantry numbers held steady at around 50 people. Now it’s way above 60.” Valentine says the number in line this day was more like 100.

A woman halfway back in the line wonders aloud, to no one in particular, “Is there bread up there today? I like bread!”

For the holiday, local bread companies donated 11,000 whole wheat loaves to the Food Bank, according to Media Manager Stacy Newman. The precious staple went only so far. The Rose Hotel pantry got some. Bessie Carmichael and Tenderloin Self Help didn’t.

As the line dwindled, a neatly dressed senior approached Valentine and asked politely, “Is this line just for people who live in the Tenderloin? Or is it for anyone? Do you just get in line?”

Happy Holidays
To the Neighborhood!

90 Turk St.

Offering a 10% senior discount with the purchase of $25 in food items with the presentation of this coupon

Our prices fit the budgets of the neighborhood

No cash value; expires 6/30/10

Central City Hospitality House’s Annual Holiday Art Sale

December 11 2009-January 29, 2010

Artist Reception: Wednesday, December 16, 5-7 PM

Community Arts Program 146 Leavenworth (and Turk)

M. W. F: 11-6 PM Tu, Th: 10-6 PM and by appointment 415-749-2183
‘Doing away with private cars’

Continued from page 1

they want no part in. ‘No one from the city came in here and told us what they were going to do,’ said Andrew Vasquez, a long-time employee at Kick’s clothing store, at 1071 Market St. ‘They just went about doing it. Business is bad, and with the street closures it’s ridiculous. Instead of giving us customers, they’re pushing them away.’

‘Bicyclists really love this,’ Papandreou said, ‘so do taxi drivers. People say that now they can hear the birds and the sound of stilettos. So do shop owners. People say that now they can hear the birds and the sound of stilettos. People say that now they can hear the birds and the sound of stilettos.

‘The city doesn’t do enough to help the small businesses along this part of Market Street. The city gets more sales taxes from the big corporations than from the small store owners. The city doesn’t do enough to help the small businesses along this part of Market Street. The city gets more sales taxes from the big corporations than from the small store owners.

‘We have the data for autos, pedestrians and bicyclists. What is happening at the storefront level is what we need you people to tell us.’

So Central City Extra interviewed a number of mid-Market merchants to hear how the city’s improvement efforts have affected their businesses. What we learned is that not one merchant wants cars off Market Street, and none could discern an effect on their business.

ELECTROMANIA, 1083 Market St.

K YONG Son Pak emigrated from Korea in 1983. He’s owned and operated Electromania, a TV, DVD, music system, cell phone and camera outlet on Market near Seventh Street for more than 20 years. He doesn’t think traffic rerouting is a meaningful response to the mid-Market Street blight.

‘The city doesn’t do enough to help the small businesses along this part of Market Street. The city gets more sales taxes from the big corporations than from the small store owners. He cited the irony of the city’s anti-auto policy and the requests of CityPlace to build underground parking two blocks away. ‘The big corporations, the Wal-Marts, need the people to drive automobiles, so they need parking,’ he said.

Pak has observed the traffic-calming at work since it started in late September.

‘The city has parking officers at Eighth Street and at Sixth Street all day. It would be better to have foot patrol officers on Market, one at Seventh and one at Sixth Street, then people could walk and shop.

‘Look up the block. Every day they are selling stolen merchandise on the corner. At least once a month there’s a robbery, or a stabbing on the corner. The city buys hotel rooms least once a month there’s a robbery, or a stabbing on the corner. At least once a month there’s a robbery, or a stabbing on the corner.

‘Some drink too much, some do drugs, some treat the street like a restroom. Every day I clean in front of the store. Market Street won’t be better until people get better. On Sundays it’s dead. No cars, no people walking and shopping. Doing away with private cars seems silly. After all, it’s a street.’

PATRICK & CO., 1390 Market St.

J AMES Patrick’s family has been in business on Market Street since 1873. ‘Traffic isn’t causing businesses to fail,’ he says.

‘The city doesn’t do enough to help the small businesses along this part of Market Street. The city gets more sales taxes from the big corporations than from the small store owners. He mentions that he supported the recent-defeated Measure D that would have illuminated the strip with flashy signage. What the area needs, he says, is ‘the willingness of the building department and city fathers to consider good development strategies for the area, and they’ve chosen not to do that,’ he said, citing a defeated redevelopment area proposal. ‘Make it less expensive to build — we need businesses there.’

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CIGARETTES FOR LESS, 1053 Market St.

P ATRICK & Co. has been a fixture in San Francisco since 1873. James Patrick, grandson of the founder, and his son Jamie oversee their two office supply stores on Market Street — one in the Financial District, the other at Fox Plaza.

‘The venerable mid-Market strip seems to be at an all-time low, James Patrick says, estimating that ground-floor vacancy could be as high as 80%-90%.’ ‘About 7 or 8 p.m., just count the rolling doors that are down — it’s not rocket science,’ he says. ‘But we do think that Market is a good street historically. It will be much worse if there’s no traffic.’

He’s not in favor of the recent closure to private auto traffic. ‘It will reduce the vitality of Market Street all along the street,’ Patrick says.

‘You need the vitality to sustain the businesses. What will happen is it will become sparsely traveled other than taxis, streetcars and bicycles. People will cross the street at random and you’ll have a whole other set of problems. Traffic isn’t causing businesses to fail. Would you rather have gaitie shows and no traffic, or businesses and traffic?… When Mary Jane from Walnut Creek wants to come to San Francisco, she wants the confidence that she can get across Market Street easily. Without that, Patrick figures, ‘she’ll go to Walnut Creek shopping instead.’

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HIDDEN TREASURES, 1015 Market St.

Hidden Treasures, a store filled with handmade clothing and jewelry from India, Tibet and Africa, nests on Market near Sixth Street. Eddie, the owner and proprietor, does...
Seems silly. After all, it's a street.

He says more market Street needs.

It's grubby, misbehaving street people that are the damper, he says. Yee spent years studying the street. He was chair of the Mid-Market Project Area Committee that worked 10 years on a Redevelopment Agency plan from Fifth to Tenth street. But the plan was buried by the Board of Supervisors.

“The street needs to get rid of vagrants,” Yee said. “Not all of them are homeless.”

“People talk about a pedestrian mall but that can’t happen until we take care of certain issues. Another one is lighting. (Market Street) is not conducive for safe walking. Issues another one is lighting. (Market Street) is dark around here, too. Brightening it up will help get people going into shops and businesses.”

Yee believes that before there can be a successful revitalization, the city needs to start offering better incentives to Market Street property owners.

MARKET STREET DEVELOPMENT ASSOCIATION, 870 Market St.

Right now, we haven’t gotten a lot of feedback about the traffic restrictions,” said Carolyn Diamond, executive director of the association that represents many businesses along the Market Street corridor. “Some retailers are saying they don’t see a difference, but it’s a time of year when they’re really busy, so it’s hard to tell what the numbers mean.

She’s sure that all her members would like more information about extending the car restrictions. “There is some fear and trepidation about it,” she said.

Diamond also believes the city isn’t doing enough to acknowledge the “elephant in the room — public safety.”

— Merchant interviews were conducted by Daniel Powell, Mark Hedlin, Jonathan Newman, Tom Carter and Marjorie Beggs.

DOLOCE & SALATO, 1145 Market St.

DOLOCE & Salato used to be Caffe Trinity at 1145 Market St. since the 1980s. Erin Sherwood has worked at Dolce & Salato since Trinity was reincarnated in January 2009.

Business is good — “We ARE making it,” Yee said. “Not all of them are homeless.

“People talk about a pedestrian mall but that can’t happen until we take care of certain issues. Another one is lighting. (Market Street) is dark around here, too. Brightening it up will help get people going into shops and businesses.”

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LORETTA FLORENCE PHILLIPS
Advised with Tenderloin activism

Loretta Florence Phillips, one of the Alexander Residence’s longest-residents, overcame a crippling childhood and a concealed alcoholism to eventually find peace and stability in the Tenderloin. Mrs. Phillips began life in New Orleans in 1922 with two strikes against her. She was born with polio, and her mother died in childbirth. The devastating viral infection that put people in leg braces and confined them in institutions forever changed her. At age 11, she was sent to live with a little girl – and she never saw her child again. All that she knew was a string of foster homes and institutions, and a more-than-30-year-old recovered polio. Her father raped her when she was 13 and she was homeless in Chicago before they had adequate welfare. The authorities took her child away and she never saw her child again.

Her husband, John Melone, died Oct. 8 at a hospice in Richmond, the Contra Costa County Coroner’s Office could find no relatives. Neither could staff at Canon Kip in San Francisco, where he had been first a client, then a volunteer for many years.

At the Nov. 12 memorial for Mr. Melone at Urban Unitarium, a speaker after another praised his tenacity and fitness in advocating for senior housing and health care rights. Personal anecdotes were spare. “He was a fighter — I’d see him every day at Senior Action Network, where he was an activist for health, housing, and Filipino American artists, get a permanent home for Elders health care action team member. “He was a voice for the voiceless.”

Mr. Melone was a fighter, a political ally, one of the first volunteers for our computer center 15 years ago,” said Hene Kelly. “He contributed to our idea that we should have seniors only-time at the center.”

John just didn’t talk about himself,” said Hene Kelly, board member of Senior Action Network and the Alliance for a Better District 6. “He was a social worker in the Tenderloin. He was a social worker in the Tenderloin. He was a social worker in the Tenderloin. He was a social worker in the Tenderloin.

John was a fighter — I’d see him every day at Senior Action Network, where he was an activist for health, housing, and Filipino American artists, get a permanent home for Elders health care action team member. “He was a voice for the voiceless.”

Mr. Melone also spent hours at the computer at Senior Action Network, where he was an activist for health, housing, and Filipino American artists, get a permanent home for Elders health care action team member. “He was a voice for the voiceless.”

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and they grew closer.

It was a role reversal from what she remem-
bered best of their former life.

“Tony was holed up in his room, laughing
madly,” the man said gleefully. “He’d ‘glued
his door shut’ and covered the windows with black
paper.”

“Yeah,” the neighbor said, “he was really enjoy-
ing himself.”

“He was comfortable in his own skin,” the
woman said. “He had no conscience to worry
about.”

“He was generous from the heart,” added anoth-
er, “a cool dude with many characters.”

A woman who once had him around the
block said his wheelchair was ‘his spaceship.’ It had
bells and whistles even ‘hidden daggers,’ Allen said,
‘in case he got caught in the red light district with
his pants down.’

“He was handsome, full of life and optimism.
I was really proud of him,” Allen said. “Then Mur-
phy’s Law took over. He got despondent and
wasn’t eating right. I couldn’t get him out of it.”

When Mr. Pugliesi didn’t answer calls for a cou-
pel of days, on Nov. 2 Allen and two staff members
went into his room and found him dead. Mr. Pugliesi
was 47. The medical examiner said cause of
death was pending.

At his memorial, a few of Mr. Pugliesi’s favorite
things were on a table against the wall: a baseball
cap with an embroidered marijuana leaf, a picture of
a handsome white dog in a gold frame, a plas-
tic toy three-wheel motorcycle and on it a buff
rider with silver helmet and sunglasses, a small wooden box
with collage of tiny racecar pictures, a thick silver keychain
with a marijuana leaf on the end. Behind these items was a bou-
quet of white roses, carnations and pinks.

On the wall were two roses and carnations.

“I used to look at him like he was stuck on stu-
pid,” said Lawrence. “I couldn’t understand why he
took a toll. Many details of his life before he moved into
the Empress four years ago remained unknown, but
staff said he has family in Brooklyn and Illinois.

In recent months, drugs, alcohol and AIDS
apparently took a toll. His health began to fail, he
lost weight and was in pain he ignored. But nine
days before he died, he said he got clean and was
full of life and optimism.

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quet of white roses, carnations and pinks.
The daily migration around food in the Tenderloin is a sort of verbal chain letter requiring swift action and the ability to handle moral dilemmas without guilt. To leave the line at St. Anthony’s for a sandwich can get resuscitated, can’t a sandwich for the poor have mayonnaise?

In a world where a carpenter can get resuscitated, can’t a sandwich for the poor have mayonnaise?

The Trust for Public Land’s Mary Masciullo puts Betty Traynor’s mock-up of the makeover. Ideas for $3 million park makeover all in

**By Tom Carter**

Everybody agrees on one thing: Boeddeker Park’s ugly, prison-like fence, inside and out, must go. Folks from the Tenderloin for more than a year. The park hasn’t changed much since 1884.

The basic design will go to the Arts and Crafts Council. The park’s west and south sides will be terraced every 3 to 4 feet across and also with a walkway around, wide brick walkway that divides the park, the foreboding fencing is removed. Now, there’s a design that includes their ideas, a $3 million overhaul that is funded and spearheaded by the Trust for Public Land with Rec and Park cooperation. The design draft is the result of public input at five public outreach meetings.

**PLAN TO ARTS COMMISSION**

The winner was landscape. A picture of the park’s diversity. The park’s diversity, its boundaries, its opportunities on Saturdays 11 a.m. to around 4 p.m.

**TDCLY BIG LAWN, BASKETBALL COURT**

An 80- by 45-foot lawn suitable for field hockey at Reo Boedecker, and with a perimeter walk, would occupy that southwest corner. Above the lawn would be a high school-size basketball and all-purpose court. The sunken, amphitheater-like plaza, $5 feet across and also with a walkway around, would be in the middle of the park near a new clubhouse facing Eddy Street.

Brian Milman, project architect, said the clubhouse will be “5 or 6 feet” higher than the sidewalk so people stepping out of it and into the park will be at eye level. The one-story clubhouse will also have floor-to-ceiling glass walls and an attached recreation and exercise room next to the park entrance steps, or ramp, on Eddy. Planned, too, is a “living roof” with plants and grasses that require little maintenance. Solar panels are being vetted for it.

Outdoor lighting is undecided as is the kind of replacement fencing.

The park’s west and south sides will be lined with trees, “poplar, mostly,” Milman said. “We’ll keep just about all the trees.”

**THE SCULPTURES STAY**

The two park sculptures will remain. Bruce Hasson’s ark — animals sculpted in a dark granite block symbolizing the park as a sanctuary for families, and Anthony’s Smith’s globe with 12 inset faces representing the Tenderloin’s diversity.

 Supporters of the San Francisco Parks Trust will help keep the whole park open on Saturdays, which is from around 9 a.m. to about 4 p.m. through December.

The design draft opens the park up and makes it more inviting, a prime goal of the trust. A mockup of the design was on display in the Boeddeker clubhouse at the fifth and final outreach meeting Oct. 20. Two signature characteristics had been eliminated: the “B” that divides the park and the massive wrought iron entry gate at Eddy and Jones.

**Mark Parsons has lived — and eaten — in the Tenderloin for more than a year.**

“My Take” is a new feature of The Extra that offers neighborhood writers an opportunity to reflect on life in the Tenderloin in 600 words or less. Email manuscripts to mytake@studycenter.org.
NOTICE: SECTION 8 VOUCHER HOLDERS

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SPECIAL EVENTS
Boeddeker Park toy and gift giveaway for kids plus refreshments, Dec. 18, 11 a.m.-1 p.m. Gifts are donations from the community. Info: 290-2019.
SOMArts Annual Holiday Party, Fri., Dec. 18, 5:34 Brannan St., 6-9 p.m. Bring a potluck dish to share and a wrapped white elephant gift ($20 maximum value). Dinner, photo booth, other games. Info: 383-1414.
Christmas caroling through the Tenderloin, Dec. 20, 4:30 p.m. Gather at 559 Ellis St. Sponsored by S.F. Network Ministries. Info: 928-6209.
Interfaith Memorial for Our Homeless Dead, Dec. 21, 5:30 p.m. City Hall, room 400. Awards ceremony, door prizes, refreshments. Info: 928-6209.

COMMUNITY CALENDAR
Tenant Associations Coalition of San Francisco, 11th meeting, Alliance for a Better District 6, Jan. 12, 6 p.m., 230 Eddy St. Contact Michael Nulty, 820-1560 or michaelnulty@sisf.org.
Friends of Boeddeker Park, 2nd Thursday of the month, 3:30 p.m., Boeddeker Rec Center, 240 Eddy St. Call 624-4309 or admin_communityleadershipalliance.net.
National Alliance for the Mentally Ill-S.F., 2nd Wednesday of the month, 5-7 p.m., 301 Eddy St. Contact David Villa-Lobos, admin@communityleadershipalliance.net.
Interfaith Memorial for All Our Homeless Dead, Dec. 21, 5:30 p.m., 2nd Saturday of the month, 9-noon, St. Call Susa Black, 345-7300. Neighborhood safety.
The Arc, 1500 Howard St. at 11th. Emphasizes good planning and activities and improvements. Contact Betty Traynor, 931-1126.

COMMUNITY: REGULAR SCHEDULE

ART EVENTS
Michael Nulty, 339-8327. Resident unity, leadership training.

SAFETY
Neighborhood Emergency Response Team Training (NERT), Central city residents can take the S.F. Fire Department’s free disaster preparedness and response training at neighborhood locations. See www.sfsgov.org/sfright, or call L. Artereson, 970-2222.
Sotoka Police Community Relations Forum, 4th Monday of the month, 6-7:30 p.m. Location varies. To receive monthly e-mail info: Mental Amart, 538-8100 x202 or mmtaxaltist@otl.org.
Tenderloin Police Station Community Meeting, last Tuesday of the month, 6 p.m., police station Community Room, 301 Eddy St. Contact Susa Black, 345-7300. Neighborhood safety.

NEIGHBORHOOD IMPROVEMENT
Alliance for a Better District 6, 2nd Tuesday of the month, 6 p.m., 230 Eddy St. Contact Michael Nulty, 820-1560 or st_dist@sisf.org, a districtwide improvement association.
Boeddeker Park clean-up, 3rd Saturday of the month, 9-noon, organized by the Friends of Boeddeker Park. To RSVP to work or for information, call Betty Traynor, 931-1126.

Central City Democrats, meets four times a year, 301 Eddy St. Community Room. Information: 339-VOTE (8683) or centralbusinessoffice@sanfrancisco.org.


SENIORS AND DISABLED
Mayor’s Disability Council, 2nd Wednesday of the month, 6 p.m., Civic Center. Sponsored by S.F. Network Ministries. Info: 928-6209.

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   • The seasonal flu vaccine is different than the H1N1 vaccine.
   • Talk to your doctor about what vaccines are right for you.

Find out how to stay healthy during the flu season visit
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