

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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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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SEE OUR PROGRESS

in San Francisco

Jesse Cottonham

Human Performance
Senior Specialist

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New city homeless czar grew from grassroots

Years of organizing in TL SROs primed Dodge for the job

By MARJORIE BEGGS

SAM DODGE SQUEEZED a lot into the half-hour before his weekly meeting at the Navigation Center with staff of city departments and non-profit agencies. He checked in with the front desk supervisors and the living room/kitchen coordinator, checked out the condition of a few center “dormitories” where up to 75 people can be housed, and talked on his cell phone, putting out fires and sounding every inch the new director of the Mayor’s Office of Housing, Opportunity, Partnership & Engagement — HOPE.

Dodge spent most of 2014 as deputy to HOPE Director Bevan Dufty, homeless czar. Then, when Dufty announced his retirement Oct. 12, Dodge was appointed to take over the slot.

The 7-month-old Navigation Center, Dodge’s brainchild, has become the centerpiece of HOPE. Located on Mission Street off 16th, it will take in entire encampments of homeless, plus their pets, providing beds, food, clean bathrooms and no strict curfews. And they can stay until a case manager finds them more permanent housing, which now is taking an average two months.

Overall, clients are staying at the center an average 51 days before they “exit” to permanent housing or shelters, family or friends, or have an “unstable exit” — mostly just walk away back to the streets.

The center is Dodge’s baby, and he’s quick to acknowledge its kinks.

“At today’s meeting — with representatives from DPH, HSA, DPW, SFPD, Budget Office, the Controller’s Office, Episcopal Community Services and HOPE — we spent some time going over the metrics the controller is thinking of using for rating the Navigation Center’s work,” he said. Among them are weekly stats on housing placements and exits and numbers of those still at the center after a year.

Those at the meeting talked about individuals who moved out the previous week and the next groups moving in — six people from two encampments, from the Cesar Chavez/101 area and 14th and Mission.

“And,” Dodge said, “we also dived into some issues Navigation Center staff have been grappling with — lack of documentation, IDs, working with injection drug users.”

Those are problems and client populations that the congenial, conscientious Dodge, 40, has tended to for most of his career among the down and out.

After two years as a union organizer for the California Nurses Association and the SEIU, he became a fixture in the Tenderloin, beginning in 2000 as a Tenderloin Housing Clinic tenant organizer and a year later founding and directing THC’s Central City SRO Collaborative. He supervised 12 staff and 30 peer or-



“My time in New York really set me up for this San Francisco job.”

Sam Dodge
HOPE DIRECTOR

ganizers who advocated to force SRO landlords to keep their residential hotels safe and habitable, trained tenants in organizing skills, including how to monitor for safety hazards, and convened annual tenant meetings.

“Sam’s someone I really trust in his new position,” says Sara Shortt, executive director of the Housing Rights Committee of S.F. who was Dodge’s colleague during those years. “He comes from a perspective that’s very aware of the realities of people on the street. He’s also compassionate and a real roll-up-your-sleeves person.” It’s a great combination, she adds. “He has heart and understanding, plus he’s a pragmatic problem-solver.”

Dodge says his work in Tenderloin SROs primed him for the new job — “SROs are at the nexus between homelessness and housing,” he says — but what he did afterward honed his skills.

He left the city in 2007 and spent a year helping a buddy set up a bee operation on his Oregon farm. Next stop: New York City, the proverbial city that never sleeps.

Dodge probably didn’t sleep much for the five years he lived there. He took classes nights and weekends at Columbia University toward a master’s in public policy, and much of that time also worked full time for the city Department of Homeless Services in its Manhattan Street Homeless Solutions unit, which shelters nearly 60,000 nightly. And he got married. And his first child was born.

When he returned to San Francisco in 2014, Dodge worked as a DPW analyst, helping investigate issues at homeless encampments, coordinating with social services and collecting data, but soon Dufty tapped him to be his deputy director.

“My time in New York really set me up for this San Francisco job,” Dodge says. He notes that the similarity of the



PHOTOS BY PAUL DUNN

Sam Dodge, HOPE director, left, uses the minutes before the weekly Navigation Center meeting to answer calls in the courtyard — an airy, attractive place ringed with portable buildings where clients and staff, above, can meet, eat and socialize.

two coastal cities — super high rents that push many into homelessness — is overshadowed by weather differences.

“The seasons have a big bearing, the extreme cold and heat there,” he says. “A court settlement in 1979 gave people the ‘right to shelter,’ and New York now has 58,780 people in 255 shelters compared to 1,200 here.”

Surprisingly, however, the two cities count the same number of street homeless, 3,500. (San Francisco reported a total 6,686 homeless in January, but of those, 3,100 were considered “sheltered,” living in public or private shelters, cars, or other places “not designed for or ordinarily used as a regular sleeping accommodation for human beings.”)

“To me, the comparable street homeless numbers says New York’s right to shelter works,” he says. “But New York also has a parallel system, transitional shelters they call ‘safe havens,’ that are comparable to our Navigation Center.” New York’s 10 safe havens have more than 670 beds.

As deputy director of HOPE, Dodge got the opportunity to use that East Coast model. An anonymous donor came to him, he says, and offered \$3 million “with no strings” if the city would “do something about the street homeless.” The conceptual idea and framework for the Navigation Center were his, he says, and he scouted and found the location, helped supervise the construction with DPW and managed the budget. Of the \$3 million, two-thirds went to center buildout and operations, one-third to permanent housing for those leaving the center.

He found the site in December — a 36,000-square-foot parcel with 12 aging but freshly painted portable build-

ings, five of them dorms, ringing a large courtyard filled with picnic tables under white tents — and the center opened three months later. Marshall Elementary School, then Phoenix Continuation High School, occupied the site, which had been vacant since 2002. Dodge credits Dufty with leading the way in getting Mission District residents and business owners to accept the center. “NIMBY is a big issue — it always is — but Bevan got them to not only accept but welcome the program.”

More centers are needed. In September, the mayor allocated \$3 million in city funds to expand the program and approved plans to master lease 500 SRO units to house people leaving the Navigation Center. Dodge heads up that Streets to Homes initiative, too. Among SROs slated for that program are the Civic Center and Drake hotels, he says.

Shortt is confident that Dodge, given his ability to work within the system, social justice background and “position against criminalizing homelessness,” will get high marks from public and private stakeholders.

“Sam really cares about housing and homeless issues,” she says. “My only reservation is whether he’ll be able to tolerate the pressures that may come with the job and the administration he’s working under.”

On his way into the weekly meeting in one of the portable buildings, Dodge stopped in the courtyard to pet a small dog unleashed but sticking close to his owner. Of the 236 people who’ve cycled through the Navigation Center since it opened, 16% have brought pets. That’s about 40 dogs, Dodge estimates.

“I love dogs,” he says. “It’s so nice to have them in my days.” ■

Newsman brutally attacked

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The hospital released Hedin Oct. 11, gave him back the two bundles of Extras he was carrying and cautioned him to limit the time he spent watching TV or using his cell phone, computer or reading.

“Nothing like this has ever happened to me,” Hedin said recently, still in some pain and walking gingerly. “I have always liked the neighborhood. I get around it and see a lot of familiar faces. People thank me for the papers.”

Hedin, also a bass player in several

bands and a substitute teacher for San Francisco Unified School District, figures being laid up will have cost him at least month of work.

But, wobbly still, not even two weeks later he helped get the rest of the October edition distributed.

Police told Hedin he couldn’t view the street surveillance video, in case he has to testify in court, because it could affect his recollection of the incident.

Bolden is scheduled to appear in court on the “battery with serious injury” charge the day before Thanksgiving. ■

CENTRAL CITY

EXTRA!

NEWS IS A COMMUNITY SERVICE
SAN FRANCISCO

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Cooking for 3,000

Inside new dining room with chefs, guests

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the dishwashing area efficiently — it's now on the upswing.

"It was like wearing a new pair of shoes," said Executive Chef Char Marsden, who has been at St. Anthony's on and off for more than 13 years. Marsden, 53, an Aussie who has been cooking since age 18, said, "We got a few blisters, but now we're starting to hit our stride."

Blisters, indeed.

The sheer size of the place — nearly half again the size of the old dining room — can cause feet to ache, especially for the 45 to 60 volunteers who hustle back and forth delivering and returning food trays.

"There's a lot of walking, and they (volunteers) are up there in age," Marsden said.

"You realize how big it is when you're carrying a tray and go back there 40 times a day. You could walk 6 miles in a day doing that."

St. Anthony's diners, though, probably haven't noticed. For them, the spacious new dining room is a godsend.

"They could not believe that this place was built for them," Marsden said. "Their reaction has been overwhelming gratitude."

Dining room manager Lydia Bransten, 49, who began her St. Anthony's career in 2006, says, "What we're trying to create here is a dignified, respectful place for people to come in and eat in community. Having that reflected in the space in which they're eating is really important. And because the dining room is not as tight, folks are more comfortable, and when you're more comfortable you're more pleasant."

The new dining room was needed to accommodate the "changing face of hunger in the Tenderloin," says St. Anthony's communications associate Jessie Brierley. "With a population that's growing and changing, it was important that St. Anthony's have a flexible space."

That changing face of hunger over the years has prompted St. Anthony's to change its menus to accommodate the fluctuating population. Meals now are typically healthier and more varied.

Diners are offered a well-balanced selection of meals that consist of an entree, starch, vegetable, fruit and dessert with fruit juice, Tang or water to drink. Entrees rotate daily and typically include roast chicken, baked salmon,

pizza and chili, with specials like pasta puttanesca, ginger lentils and chickpea curry.

Once in a blue moon there's a beef dish, such as about five months ago when chefs made 3,000 hamburgers on the kitchen's two 6-foot-long grills.

"We had the whole Tenderloin smelling like a Burger King," Marsden said, noting that at the old dining room chefs were unable to grill food.

That hamburger experiment was wildly successful, but hasn't been repeated. Too expensive. A typical meal with beef costs \$2,500, Marsden said.

The executive chef, who spent her career in the restaurant business before joining St. Anthony's, plans menus a month at a time.

She normally has about 60 combinations of meals to choose from and bases her decisions on food she knows she'll always have — such as turkey, chicken and hot dogs — and then augments the meals if special items magically come her way.

"My reservation book (for guests) is always full here," Marsden said, grinning. And through it all she tries to focus on their health, offering food that is both tasty and nutritious.

"We are using much more fresh and even frozen food and vegetables than we used to," she said.

And the dining room's guests flock to the healthy stuff. Right?

Umm, not so much.

Many live on hamburgers and French fries when they have money to spend, so that compels Marsden to periodically "pull fast ones on them." That means mixing vegetables and meat or meat and beans so they have to eat the healthy with the tasty.

"They usually say, 'This is good, you know, because it has a hunk of meat in it.'"

Adds Sanchez: "Our clients are a fragile population. They don't have the same immune systems as your average person has, so we try to make sure that the ingredients we use are fresh and that we're putting out a safe meal every day."

The dining room serves 2 million pounds — 1,000 tons — of food a year. Onsite and off it stores 4 tons of food, and also keeps on hand a three-day supply of canned earthquake emergency food, some of which it adds to meals once a year, then replenishes.

The dining room obtains most of its food from three sources: individual and

corporate donors, the S.E.-Marin Food Bank and BiRite Foodservice Distributors. Up to a quarter is donated.

Four tons sounds like a lot of food, but St. Anthony's six chefs — three in the prep area downstairs who organize the food, and three upstairs who prepare it — are careful to avoid waste.

"We try to balance out our quantities," Sanchez said. "It's a fine line. You don't want to run out, but you also don't want to have too much leftovers."

Leftover food is quickly placed in the kitchen's rapid-cooling "blast chiller" to be stored for future meals.

"What was cooked today may not be able to be used tomorrow, but we can store it and the next time we serve that meal we can add it to it," Sanchez explained.

The kitchen crew begins preparing each day's meal at 6:30 a.m. to be able to start serving at 10. By 2:30 p.m. the kitchen's clean, ready for the next day.

Staff clean as they go.

"You are never resting; there is always something to do," Sanchez said.

Part of that may be due to all the new-fangled appliances he and his colleagues have at their disposal — which must be painstakingly cared for. They include six new 55-gallon steam kettles that can each cook 100 pounds of food at once, two 6-foot-long grills, three Baxter ovens that can cook 13 sheet pans of food simultaneously, and a combination steam/convection oven.

"We just have more equipment now and are able to produce more food more efficiently," Marsden explained. "It's probably not any faster than it used to be, but it makes it tastier and we can accomplish more."

By most reasonable predictions, St. Anthony's Dining Room will continue to accomplish more in the years ahead just to keep up with demand — for Marsden a lamentable prospect.

"I wish I didn't have this job," she said, not because she doesn't like it but because the number of down-and-out guests is growing.

In a city famous for its wealth and prosperity, the jarring sight of people lined up around the block for free meals is disconcerting.

"What I see on the street is that our clientele is increasing," she said. "And the crowd now is younger and younger, and there are women and families. It's heartbreaking." ■



Clockwise from top left: Chef Teresa Huang, left, and volunteer Rob Holstead move food into the prep area where three chefs work. A guest digs into a satisfying meal that includes ham and collard greens over barley, and an assortment of healthy side dishes such as polenta and an English muffin. Volunteer Patricia Davis bits her stride while serving during the height of meal service. Chef Sonya Trejo, left, and kitchen trainee Chip Daughtry make polenta in one of six new 55-gallon steam kettles. Lydia Bransten, dining room manager, center, chats with a guest, left, and a volunteer at the start of a weekday meal service. "What we are trying to create here is a dignified, respectful place for people to come in and eat in community," Bransten says.



Plinking in the park

Boeddeker piano a joyful surprise

BY MARJORIE BEGGS

PUT A PIANO in a garden — or anywhere unexpected — and people will come, smiling, surprised, wanting to touch, play, listen. That's what artists-musicians Dean Mermell and Mauro *ffortissimo* discover every time their 2-year-old Sunset Piano project places a piano outdoors somewhere.

Boeddeker Park was the latest spot. The upright stood in the park's Celebration Garden for two-plus weeks until mid-October, drawing young and old, accomplished players, chop-stickers and many who'd never before pressed a piano key.

"The first day it was here, a lovely, older Cantonese-speaking woman was attracted to the men from Sunset Piano playing it," says Kasey Asberry, creator and volunteer coordinator of the Celebration Garden, a mix of ornamental and edible plants in the park's northeast corner. "She was very shy, kept motioning that she

didn't play, but they encouraged her to sit down and touch it."

She did, experimenting, listening carefully to the results.

"She was so intent, it didn't matter that she was unschooled — she was truly playing music," Asberry says.

Sunset Piano is the brainchild of *ffortissimo*, born Di Nucci, who's adopted the name *ffortissimo*, abbreviated *ff*; the musical designation for "loud." He launched the project on Half Moon Bay's bluffs to bring what he saw as an out-of-favor instrument back to the esteem it deserves. He and Mermell collect and restore the pianos themselves, then send them out into the world.

They've placed pianos in U.N. Plaza several times and hauled 12 grand pianos to Golden Gate Park's Botanical Gardens for 12 days in July.

Betty Traynor, longtime head of Friends of Boeddeker Park, read about the project and stopped by the Botanical Gardens to check it out.

"I thought, why not see if we can bring a piano to Boeddeker too," she says. Mermell said yes, Traynor got the okay from Boeddeker staff, and the piano was delivered two months later.

"I really didn't know what to expect, but the piano was treated with respect and appreciated by all," Traynor says. "Going around with the flyers to tell neighbors about it, I always got big smiles. Some people were puzzled: 'Outside, not inside?' But then they got it — there would be 'music in the air' at Boeddeker."

Mermell told The Extra in an email that surprise and delight is common when someone encounters a piano outdoors. "It's out of context. Like good art, it causes people to re-evaluate their place in the world, and perhaps be more open to wonder."

Official sponsorship of the Tenderloin event was through Rec and Park, Friends of Boeddeker and U.C. Hastings' Demonstration Gardens, which partners with the Friends to cultivate the Celebration Garden. Asberry is director.

Asberry, who plays piano "a little," volunteered to watch out for this one, covering it every night and before she watered the garden so it wouldn't get wet.

"One day, just as I was putting away the hose, an elder gentleman came up the steps slowly and walked to the piano," she recalls. "I rushed over, uncovered it

and said he should feel free to play, that it was here for him. He asked, 'Really? Just for me?'"

He sat and, without sheet music, launched into a Bach piano concerto.

"Though I was wearing heavy work boots, I couldn't help but dance," Asberry says.

Another day, four children, cousins, squeezed onto the piano bench, plinking away.

She taught them some listening games, dividing the keyboard and playing four-part, call-and-response songs, and, she says, ignored their dirty hands: "Washing hands first — it's one of those rules you just don't break with playing piano, but they played their parts so joyfully and deliberately, it didn't seem to matter."

The piano was so popular, Traynor got its run extended for two days, then held a farewell party, inviting the neighborhood.

Traynor hopes to bring the piano back to the park in the spring.

"I play a little and did sit down and play some chords. It really had a nice sound — I'll be practicing for its reappearance next year."

Mermell says that piano now is in storage with more than two dozen others, awaiting the next round of placements in the spring. ■



PAUL DUNN

On the piano's penultimate day at Boeddeker, gospel musician, teacher and Demonstration Garden staffer Rodney Wright, 69, plays for Samuel Gonzalez, 7.

OBITUARIES

JIHAD SALAAM Struggled to find peace

A man who called himself Jihad Salaam died Oct. 9 at St. Francis Hospital at age 45.

In his early 20s, Mr. Salaam adopted Islam and a new name. In Arabic, jihad means struggling or striving, salaam is peace.

By all accounts, Mr. Salaam spent many years as a child in foster care and for years was homeless as an adult. At the end of his life he was wheelchair-dependent.

A ragged memorial for Mr. Salaam unfolded Oct. 22 at Sixth Street's Baldwin House Hotel, where he had lived since January.

In the hotel's cavernous lobby, smelling of paint and disinfectant, five employees of Tenderloin Housing Clinic, the new Baldwin management, were seated in plastic chairs before a makeshift table adorned with bells and incense by Michael Mallory of Quest4Light, a lay ministry of eclectic doctrines who presides over the memorials. As residents and visitors milled in and out of the noisy lobby — bare of decoration save the impassive globe-eyes of four new security cameras — the memorial launched fitfully.

Staff apologized for the absence of flowers on the table, offering cookies instead. Delay ensued while a case manager went off to fetch a picture of Mr. Salaam to place on the table altar.

In the midst of a soft, soothing chant playing on Mallory's iPod, a custodian entered, slamming her wheeled yellow bucket of suds against the janitorial closet, dropping her mop with a clatter.

The assembled absorbed the shock of the disruption as staff shared remembrances of Mr. Salaam, particularly his intense, cantankerous nature and his penchant for inflicting verbal abuse on them. Occasionally, Mr. Salaam displayed a mordant wit in his diatribes, they said.

All agreed that Mr. Salaam had been dealt much difficulty in his life, but he had reached one dream in his short time at the Baldwin. "He got his own space, his own key to his own room where no one could tell him what to do," a case manager said. ■

— Jonathan Newman

ROEM "BUTCH" SIOSON 'Fun to be around'

Roem Sioson, who came to San Francisco from the Philippines in the 1970s and never went back, left a lot of enthusiastic friends behind last month when he died down the hall from his room — 119 — at the Vincent Hotel. He was 59.

"I can't believe his nephew's not here," said one of the handful of fellows who gathered, along with Amelia Rudberg and Jessie, two women from the Tenderloin Housing Clinic, a supervisor and a staffer on her first day of work, in the Vincent's community room for a memorial service led by Michael Mallory, of Quest4Light, on Oct. 27.

Facts were difficult to discern — one friend said he thought Mr. Sioson had a son and a daughter, another said he had two sons — but the collective affection and admiration were loud and clear.

"He was a good man, had a good heart, cared about his friends and about everybody," said Rick, speaking right up once Mallory had made some introductory remarks and led the group in "Amazing Grace."

"For us who knew him, we're gonna miss him," another said, "but he'll always be in our hearts. He knew a lot of people, he had a lot of friends, a lot who aren't here."

"Definitely!" another said.

Van Johnson, a longtime friend, said that one of Mr. Sioson's sons had been shot. Another said Mr. Sioson had been separated from his children's mother for a long time. He'd been a carpenter,

at least part-time, but more recently subsisted on welfare.

Johnson, 65, said he'd known Mr. Sioson 10 years. "We'd go catch Dungeness crabs. Get a crab net at the hock shop for \$20, put some chicken in for bait, and dangle it into the water. Boil 'em, and have a party," he recalled. Johnson lamented that the week before, when Mr. Sioson died, it was on his birthday. "He was like a brother. We all homeless, he's not. He's got 10 overnights a month, he'd get off the streets a while" by letting him stay.

"You'd love to see him coming and hate to see him going. But you wouldn't want to hear him, 'cause it was like a pinched nerve!"

Alvin
FRIEND OF ROEM SIOSON

"He'd always tell us about the islands. He's got a big family, a rich family, real rich. His dad died last year. He was sad for a while. We helped him out. He was supposed to get \$90,000. He didn't get it yet." Now, the money will go back into the same legal limbo that kept Mr. Sioson from getting it sooner, Johnson figured.

"I called him the noodle king," Rick said. Apparently, Mr. Sioson, who everybody knew as "Butch" or "Butchie," looked out for his friends, constantly providing them little containers of noodle soup to stay fed.

"We should have had some at this memorial," one person kidded. Instead, there were cookies and coffee, and, late in the proceedings, a man showed up offering a small pizza.

"We had a lot of parties here. He didn't share the crab, but he was the cup of noodles king, for sure," one said.

"You eat! I take care of my people. I love you guys!" Those were his words," Rick recalled.

"As far as sharing his food, bottom line, he had a good heart," Rick said. "I think he had a sister he used to get lumps from. It was good!"

"He liked his pleasure, like everybody else. Butchie was like that. When he came home sick, had got a little drink at the store and couldn't make it up those stairs, I would help him," Rick said.

"He used to say, 'I'm the bad boy. You guys know better than that.'"

"He was a good Giants and 49ers fan," a man named Mark said. "I watched a lot of ballgames with him. Instead of 'Beat L.A.,' he'd say, 'Eat L.A.!'"

"He was a fun guy to be around," said Alvin. "Always giving what he can. He had a loud voice. You'd love to see him coming and hate to see him going. But you wouldn't want to hear him, 'cause it was like a pinched nerve!"

"He cared about his friends. For a person like that to have that kind of heart, I'm really gonna miss him. I never knew his real name, we just called him Butch. He always gave us a lot of lectures. I just loved his heart."

"I'd see him across from Glide. They'd be partying. I'd just keep on rolling. He was OK, from what I seen," said another, recalling that Mr. Sioson would drink on the street and hang out at "whywham" — Youth With a Mission, down the block and across the street from Glide — where they could play billiards and pingpong.

"God bless your spirit, Butch. I hope it rubs off on us and I hope you make it to heaven."

"God asks one thing of us, and that's to plant his seeds, and it looks like Roem has done his job," Mallory said. ■

— Mark Hedin

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Eating well during pregnancy is important. The Women, Infants, and Children (WIC) Nutrition Program can help. WIC serves pregnant women, new mothers, infants and young children under five years old who meet 185% or below of the federal poverty income level. WIC benefits include nutrition and breastfeeding education and support, checks to buy-healthy foods (such as fresh fruits and vegetables) and referrals to low cost or free health care and other community services.

Enrolling in WIC early in your pregnancy will give your baby a healthy start. Also, WIC staff can show you how you and your family can eat healthier meals and snacks. Migrants are welcome to apply as well.

San Francisco WIC has six offices throughout the City. For more information, call (415) 575-5788.

This institution is an equal opportunity provider.

REQUEST FOR PROPOSALS FOR THE Terminal 3 Pop-Up Retail Concession Program

The Airport Commission has commenced the Request for Proposals (RFP) process for the Terminal 3 Pop-Up Retail Concession Program. This opportunity is comprised of one retail location measuring approximately 304 square feet, located in Boarding Area E of Terminal 3. The space will be move-in ready with fixtures provided, and will require minimal costs to start up. The successful proposer will be offered an agreement term of twelve months. This concession is intended for the nonexclusive sale of retail merchandise reflective of the Greater San Francisco Bay Area.

The Informational Conference is on Tuesday, November 10, 2015 at 10:00 a.m. at the Terminal 2 Partnering Conference Room No. T2-2-205 at San Francisco International Airport.

Please see <http://www.flysfo.com/business-at-sfo/current-opportunities> on or about October 23, 2015. For additional information, feel free to contact Trevor Brumm, Principal Property Manager, Revenue Development and Management, at (650) 821-4500, or via email at SFOConcessions@flysf.com.

Board of Supervisors Regularly Scheduled Board Meetings November Meetings

OPEN TO THE PUBLIC –Tuesdays, 2:00pm, City Hall Chamber, Room 250.

- November 3
- November 17

The 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 correctly. No liability is assumed by the City and County of San Francisco or the newspapers for errors and omissions.

CNS#2810065

ANGEL MORET
Macho and tender, too

Angel Moret probably would have appreciated the low-key scene in the spacious lobby of his longtime home, the Seneca Hotel on Sixth Street, as his memorial service got under way.

No photo of him graced the little altar, moved at the last minute from beneath the TV to under a large painting of a woman rising, phoenix-like, from flames atop the Seneca. She was surrounded by cityscape and human figures joined hand-in-hand, the words "Unity," "Peace," "Love," "Home" and "Hope" written across their backs.

As lay minister Michael Mallory made his preparations, it seemed that the hotel's social workers might outnumber friends or family on hand to pay their respects.

But, as the service proceeded, more people joined in, stopping by and stepping forward to share memories of the Cuban emigre and Vietnam War veteran. Some spoke, some signed a journal Mallory provided — one in Spanish — most did both. More than a dozen of Mr. Moret's neighbors were there when things wrapped up.

Among the last to speak was a heavily tattooed man who said he'd heard that one of his Seneca neighbors had died, but didn't know who. "I was really sorry to hear, just now," he said. "When I came to the building, he was one of the first people I talked to."

Many others also spoke of how Mr. Moret had been sort of an unofficial mayor of the SRO, often present in the lobby or on the corner outside, sizing everyone up and making sure that communal events, such as the Tuesday donut hour or the distribution of hot meals, proceeded in a fair and orderly fashion.

From all accounts, and there were many, Mr. Moret was a kindly but tough fellow who appreciated people's efforts on his behalf but never really got comfortable, or let anyone else get comfortable, with the idea that he needed anything from anybody.

"He didn't want anybody to help him. He was stubborn," recalled a woman who said they would tease each other about age, "cause I'm older than him." Before launching into a verse of a gospel song about "a land where we will never grow old," she said they would joke about such a place, with Mr. Moret telling her, "You're already there!"

"God bless you, Angel," she concluded.

'There were two Angels'

Rahsan Brown, his case manager at the Seneca, said: "There were two Angels. One was an old school Cuban, macho." The other, he said, was "one of the sweetest guys you ever met. He cared about everybody other than himself, even when he was at his sickest. He didn't tell anybody about his health until he couldn't hide it anymore. He went out the same way, his old stubborn self."

Mr. Moret moved into the Seneca in the early '90s and was in his 60s when he died Aug. 17, Brown told The Extra. "I believe he has children somewhere," he said.

"Because of his machismo, he was very, very proud," Brown recalled. "He did not want help no matter how badly he needed it, if there was any way he could do it himself." But then, he continued, laughing, "He would get livid. 'You guys don't do shit!'"

Brown remembered telling Mr. Moret how his attitude left social workers in a no-win position.

But then, Brown said, there would

be "very tender moments. He would put his pride to the side, you could see how much it hurt him, even just to accept food." Brown said, "In all my years — 10 — as a social worker in the TL, I'd never seen that before.

"I know I get mad, yell and scream a lot, but I appreciate you," Brown said Mr. Moret would sometimes tell him. "Never stop fighting for me." The last time they were together, Brown said, Mr. Moret made a point of expressing his appreciation one more time. "I love you. I'm so thankful," Mr. Moret told him.

"I knew that moment, it was probably the last time. I'm glad he was able to give me some type of peace. It could have been the other Angel," Brown said. "My last memory is the most tender moment we've ever shared. In that moment, he did that purely for me, that final declaration about how he felt about me." In his line of work, Brown said, things don't always go that way.

Mr. Moret, whose room overlooked the Sixth and Stevenson corner of the hotel, preferred to be outside at that corner, watching the street scene unfold. "He liked to be outside," Brown said, despite its gritty contrast to his Caribbean origins. "He came from someplace beautiful."

Buffed before illness

Brown also said that Mr. Moret kept his room tidy as a pin, and plainly worked out on the free weights he kept there. He was buffed, several people said, until his illness — perhaps stomach cancer — caused him to lose maybe 50 pounds.

"It's a tough one, I'm going to miss him a lot," said Greg Zuniga, who seemed to have the most information about Mr. Moret's life.

After fleeing Cuba as a teenager following that country's 1959 revolution

and then fighting with the U.S. Marines in Southeast Asia in 1962-64, "when we weren't officially in Vietnam," Mr. Moret then moved thousands of miles across the country to San Francisco after living "under the bridge" in Miami.

"He was political, he could not go back home," Zuniga said. "I believe he did a stint in jail or prison, but he got to retire.

"He earned the right to be here," said Zuniga. "He went out like a man."


Zuniga recalled how, with other Seneca residents, they would gather at Mimi's — the now-closed Manor House restaurant in the Tenderloin that was rent-subsidized by TNDC — for affordable meals. He also said Mr. Moret was a constant presence at coffee or lunches in the lobby of the Seneca, which is managed by Tenderloin Housing Clinic.



It was "like a breakfast club," another resident, George Graves, recalled. And Rick, a Seneca resident since 2005, described how they would meet in the lobby for far-ranging gabfests, despite Mr. Moret's struggles to work through language barriers. They'd watch movies, watch "the game," discuss scripture, lifestyle, good times, sad times, what to do about critical situations and more, Rick said.

"He was an honest, everyday person who would take time to listen, try to relate, with a curiosity so he could understand and try to give feedback. We were brothers from another mother."

"Before his illness, he was really buffed, a weightlifter," Graves said. "When he came back from the hospital he'd gone through this radical transformation from being buffed to being rail thin. I hoped he was going to make a comeback but I was proved wrong." ■

— Mark Hedlin


HOUSING APPLICATIONS ARE BEING ACCEPTED FOR THE KNOX AND BAYANIHAN HOUSE





The Knox **Bayanihan House**

Please go to 241 6th Street, San Francisco, CA for applications

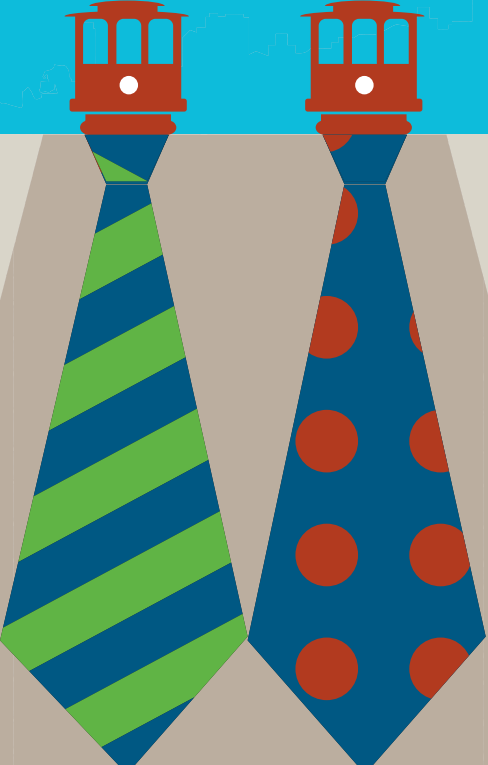
The TODCO Single Room Occupancy (SRO) Housing Waiting List is open for the **Knox and the Bayanihan House**. If your name is currently on any TODCO Housing Waiting List and you would like information on your current status, please call the TODCO Marketing Office at **415-957-0227** on Fridays' only.



Building	Size & Amenities	Max/Min Household Income Limits	Rent as of Feb. 1, 2015
The Knox SRO located at 241- 6th St. & Tehama is accepting applications and has an OPEN WAITLIST	SRO – 1 Person or Couple	1 person	Move-in deposit
	Room size: 10 ½ x 18	\$34,600/year	\$687
	(Semi-Private) bathroom 7 x 7	2 person	Monthly rent
	Unit amenities: sink, microwave, refrigerator, 2-burner stove, closet, single bed	\$39,520/year	\$687 plus utilities
	Building amenities: small gym, library, private lounge, roof top garden, community kitchen, laundry facility, 24 hour staff & surveillance	Minimum income of \$1,374/month	
Hotel Isabel located at 1095 Mission CLOSED WAITLIST	SRO – 1 Person	1 person	30% OF INCOME
	Shared bathroom	\$34,600/year	Requires a
	Unit amenities: sink, microwave, refrigerator, 2- burner stove, closet and single bed	No minimum income	Certificate of Homelessness
		Closed	
Bayanihan House (Non-assisted units) located at 88 – 6th St. & Mission. OPEN WAITLIST	SRO – 1 Person or Couple	1 person	As of Jan. 1, 2015
	Room single: 10½ x 12, shared bathroom	\$30,275/year	Move-in deposit
	Double occupancy: 12x12, shared bathroom	Couple	\$590
	Unit amenities: sink, microwave, refrigerator, 2-burner stove, closet, single bed	\$34,580/year	Monthly rent
	Building amenities: community kitchen, 24 hour staff & surveillance, laundry facility	Minimum income of \$889.40/month	\$590
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COMMUNITY CALENDAR



Christian Cagigal's "The Pandora Experiment" shows at EXIT Stage Left, 156 Eddy St., through Nov. 21.

SPECIAL EVENT

Cadillac Hotel fundraiser, Nov. 14, noon-5 p.m. 380 Eddy St. 10 musicians from a range of genres play to help fund essential hotel electrical work. Free event, donations accepted. The Cadillac, a historic SRO, hosts free concerts weekly.

ARTS EVENTS

"The Pandora Experiment" by magician and EXIT Theatre artist in residence Christian Cagigal, described as an "alchemist of the imagination." EXIT Theatre, through Nov. 21, EXIT Stage Left, 156 Eddy St. Info and tix: brownpapertickets.com.

Bubblegum Garbage Party. Guest comics answer questions, tell their jokes, improvise scenes at PianoFight, 144 Taylor, Nov. 7, 7-8:30 p.m. Info and tix: pianofight.com.

Aurora Mandolin Orchestra, Nov. 8, 2-4 p.m., Main Library, Koret Auditorium. Free concert by this orchestra of professional and amateur musicians playing classical, contemporary and popular pieces on mandolin, mandola, mandocello, guitar, string bass, accordion, flute and percussion. Info: sfpl.org.

Thursdays at Noon film series, Main Library, Koret Auditorium, noon-2 p.m. Nov. 12: "North by Northwest" (1959); Nov. 19: "To Catch a Thief" (1955). Info: sfpl.org.

"Building the Golden Gate Bridge: A Workers' Oral History," author Harvey Schwartz reads from his new book, book signing, Nov. 12, Main Library, 6-8 p.m., Latino/Hispanic Rooms A & B. Info: sfpl.org.

A Place of Her Own, Nov. 19-Dec. 11, SOMArts Cultural Center, 934 Brannan. Exhibition of visual artworks, large-scale installations, sound sculptures and more by 20 artists, ages 24-89, expressing their hopes and dreams for how and where they'd like to live. Free public opening event Nov. 19, 6-9 p.m. Info: somarts.org.

REGULAR SCHEDULE HOUSING

Tenant Associations Coalition of San Francisco, 1st Wednesday of each month, noon, 201 Turk St., Community Room. Contact Michael Nulty, 339-8327. Resident unity, leadership training.

HEALTH AND MENTAL HEALTH

CBHS Client Council, 3rd Tuesday of month, 3-5 p.m., 1380 Howard, Room 515. Consumer advisers from self-help groups and mental health consumer advocates. Public welcome. Info: 255-3695. Call ahead as meeting location may change.

Healthcare Action Team, 2nd Wednesday of 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 Chionsini, 703-0188 x304.

Hoarding and Cluttering Support Groups, weekly

meetings at various times, conducted by Mental Health Association of San Francisco, 870 Market St., Suite 928. Info: 421-2926 or mentalhealthsf.org/group-search.

Legal clinic, 4th Thursday of the month, 507 Polk St., 10 a.m.-noon. Legal help for people with psychiatric or developmental disabilities who need help with an SSA work review, sponsored by People with Disabilities Foundation. Sliding-scale fee. By appointment only: 931-3070. Info: pwdf.org.

Mental Health Board, 3rd Wednesday of the month, 6:30-8:30 p.m., City Hall, room 278. CBHS advisory committee, open to the public. Call: 255-3474.

Tenderloin Healthy Corner Store Coalition, 4th Thursday, 3 p.m., Kelly Cullen Community Building, 220 Golden Gate Ave., 2nd floor auditorium or 5th floor gym. Public invited to discuss legislation that encourages corner stores to sell fresh food and reduce tobacco and alcohol sales. Info: Jessica Estrada, jessica.healthyretail@gmail.com, 581-2483.

SAFETY

SoMa Police Community Relations Forum, 4th Monday of each month, 6-7:30 p.m. Location varies. To receive monthly email info: 538-8100 x202.

Tenderloin Police Station Community Meeting, last Tuesday of month, 6 p.m., police station Community Room, 301 Eddy St. Call Susa Black, 345-7300. Neighborhood safety.

NEIGHBORHOOD IMPROVEMENT

Alliance for a Better District 6, 2nd Tuesday of each month, 6 p.m., 230 Eddy St. Contact Michael Nulty, 820-1560 or sf_district6@yahoo.com, a districtwide improvement association.

Central Market Community Benefit District, board meets 2nd Tuesday of month, Hotel Whitcomb, 1231 Market St., 3 p.m. Info: 882-3088, <http://central-market.org>.

Friends of Boeddeker Park, 3rd Thursday of the month, 3:30 p.m., park clubhouse, Eddy and Jones. Info: Betty Traynor, 931-1126.

Gene Friend Recreation Center Advisory Board, 3rd Thursday of month, 5 p.m. Works to protect SoMa resources for all residents. Gene Friend Rec Center, 270 Sixth St. Info: Tim Figueras, 554-9532.

Tenderloin Community Benefit District. Full board meets 3rd Monday at 5 p.m., 55 Taylor St. Info: 292-4812.

Safe Haven Project, 4th Tuesday of each month, 3 p.m., 519 Ellis St. (Senator Hotel). Contact: 563-3205, x115, or centralcitysafehaven@gmail.com.

SoMa Community Stabilization Fund Advisory Committee, 3rd Thursday of month, 5:30 p.m., 1 South Van Ness, 2nd floor. Info: Claudine del Rosario, 701-5580.

Tenderloin Futures Collaborative, 3rd Wednesday of the month, 11 a.m.-noon, Tenderloin Police Community Room, 301 Eddy. Presentations on issues of interest to neighborhood residents, nonprofits and businesses. Info: 820-1412.

SENIORS AND DISABLED

Mayor's Disability Council, 3rd Friday of month, 1-3 p.m., City Hall, room 400. Call: 554-6789. Open to the public.

Senior & Disability Action (formerly Planning for Elders/Senior Action Network), general meeting, 2nd Thursday of month, 9 a.m.-noon, Universal Unitarian Church, 1187 Franklin St. SDA Housing Collaborative meeting, 3rd Wednesday, 1 p.m. HealthCare Action Team meeting, 2nd Wednesday, 1010 Mission St., (Bayanihan Community Center). For info about SDA's Survival School, University and computer class schedules: 546-1333, www.sdaction.org.

DISTRICT 6 SUPERVISOR

Jane Kim, member, Land Use Committee, School District, Transportation Authority; chair, Transbay Joint Powers Authority Board of Directors; vice-chair Transportation Authority Plans & Programs Committee

Legislative aides: Sunny Angulo, Ivy Lee and April Veneracion

Jane.Kim@sfgov.org, 554-7970

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