

New SoMa Health Center finally opens

\$47 million project: clinic plus housing

BY TOM CARTER

WESTBROOK Plaza, a SoMa project 20 years in the making, was dedicated June 9 as the city's first combo housing and health center in San Francisco forged from the ground up by a public and private partnership.

The \$47 million project on Seventh Street between Folsom and Howard houses the new nonprofit South of Market Health Center, a state-of-the-art medical and dental clinic occupying 20,000 square feet on two floors in one of the plaza's two Mercy Housing Corp. buildings. Together they contain 49 units of low-cost family housing.

The five- and four-story buildings were financed by the Redevelopment Agency, tax credits and loans from U.S. Bank, Wells Fargo and National Cooperative banks.

Master of Ceremonies Charles Range, health center executive director, told 80 well-wishers baking under a noon sun in the breezeway between the buildings that the health center board in 1991 had voted to build a new facility with no inkling how that would be achieved. The old SoMa Health Center, established in 1973 three blocks

away at 261 Minna St. was staffed and outfitted by the U.S. Department of Health and Human Services. But the building, a gift from a private citizen, was severely damaged by the 1989 Loma Prieta earthquake.

Over the past 15 years, the west SoMa neighborhood has seen the rise of 2,210 new units of affordable housing and increasing health care needs for adults and children.

The half-acre complex, owned and operated by Mercy Housing, is named after activist Elouise Westbrook, who came from Texas in the 1940s and settled South of the

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CENTRAL CITY

EXTRA

SAN FRANCISCO

30 YEARS OLD



PHOTO BY LENNY LIMJOCO

At his stand on the market's west side, Morgan Hill farmer Tony Nello was "swamped" by customers on opening day in 1981 and continues to do brisk business.

The super market

Heart of the City a success since Day One in 1981

BY TOM CARTER

HEAR of the City Farmers Market will champion its 30 years at U.N. Plaza in September, having successfully connected local farmers to the city's famously low-income central city residents while continuing to move toward a healthier San Francisco.

The food nation innovation, announced on circulated flyers in five languages, began Sunday June 14, 1981. Trucks laden with fresh produce, and hailing from Sebastopol to Winters to Fresno, rumbled onto the red brick plaza at daybreak, crunching stray needles and lost crack pipes, and rudely waking a homeless encampment near the federal building. Heart of the City thus became the San Francisco's second outdoor market behind the larger one, Alemany Farmers' Market, off Interstate 280. And it was an immediate success. Just about every stall sold out that day.

Heart of the City market featured 15 farmers its first day. Now, during peak summer months, more than 90 fill the plaza and 100 names are on a waiting list. That day, \$14 of produce was paid for with food stamps. Today, food stamp sales are nearing \$4,000. In a statistic that reflects the demographics of the neighborhood, roughly 75%

of all food stamps accepted at farmers' markets in the city are spent here. Crowds that numbered in the hundreds soon became 1,000, and the market added Wednesday as a second day.

On a festooned stage Sept. 14, the day designated to celebrate Heart's big 3-0, anticipated guest speakers Mayor Ed Lee and District 6 Supervisor Jane Kim are expected to heap praise on the win-win market that nonetheless has had struggles with economic downturns and setbacks from city policy.

In contrast to the Alemany Farmers' Market, which is run by the city, Heart of the City is independent, a nonprofit with a board of directors consisting of five farmers elected by farmers and two at-large members. The market originally was a joint project of Greater Market Street Development Project and American Friends Service Committee. But, in 1982, it got its own 501(c)(3) tax exemption and has paid the city only a \$1 annual rental fee ever since. The Real Estate Division issues its license.

"In the beginning, people couldn't wait for the market to open," says Tony Nello, a third-generation farmer from Morgan Hill who was here in 1981. "Some were here before dawn. Southeast Asians. We were swamped."

Nello has 120 acres and a 600,000-square-foot greenhouse for flowers, a smart business addition he made to his fruits and vegetables when the medfly scourge threatened California produce in the 1980s. He's a farmer 24-7, he says, having started at age 6, shunning toys after school for growing plants. He was a good student and a fast runner who the high school track coach tried to

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PHOTO BY TOM CARTER

Marian Snelgro, granddaughter of the plaza's namesake, cuts the ribbon with Health Center Director Charles Range at her shoulder.

SoMa Health Center opens with housing

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Slot. She advocated for better housing and health care and was a charter member of the SoMa clinic when it opened. Skillful and unflagging over 60 years, Westbrook served on many boards and presided over the San Francisco Housing Authority Commission. In 1999, the National Association of Community Health Centers gave her its Lifetime Achievement Award.

Westbrook, 96, could not attend, but was represented by 10 family members, including the youngest, Evelyn Snelgro, 4, her great-great-granddaughter.

"This helps fulfill the city's objective (to provide more low-cost housing)," said Mayor Ed Lee, one of more than a dozen speakers over 2½ hours. "I want the governor to come here and see how we've done this," he said, making a pointed reference to Redevelopment's role, providing about a third of the project funds for the clinic, Range said. Its \$4.5 million bought the land and started construction and, as a result, banks got on board and completed the financing.

Westbrook resident Jocelyn Kwa, a single mom with two kids, said through tears that she was "trying just to survive" when her name was chosen from a pool of 2,000 in a housing lottery. She and the children occupy an 880-square-foot, two-bedroom



Dentist Gemma Ferrer, in her state-of-the-art dental clinic with six chairs in the SoMa Health Center, will soon be joined by a second dentist.

apartment. "I just feel so lucky," she cried.

The main building on Seventh Street houses the health clinic and 30 units above. The four stories of housing behind it face Moss Street and contain 19 apartments, a laundry, multipurpose community room and computer room with five PCs for residents' use.

Families that qualify for the unfurnished, one-, two- and three-bedroom units must earn no more than 60% of Area Median Income levels, \$67,860 for a family of four.

The health clinic opened in May with 42 full-time administrative, IT and medical employees, headed by three doctors. It expects to double its multiethnic patient load from 75 a day at the Minna Street clinic to 150 a day, or 10,000 patients a year — 65% of them expected to be uninsured. Many are double- or triple-diagnosed with mental health, substance abuse and chronic medical conditions, Range said.

The clinic, closed Sundays, charges on a sliding scale based on federal poverty guidelines. It is one of the 10 facilities comprising the San Francisco Community Clinic Consortium, which includes Curry Senior

Center, Glide Health Services and Saint Anthony Free Medical Clinic.

The dental clinic is especially impressive: six chairs with the latest equipment. And the patient load, most with cavities and gum disease, is about 20 a day, up 20% from Minna Street, said Dr. Gemma Ferrer, now the only dentist but soon to be joined by a second.

"Everything here is top of the line," said Range. "We were only going to have one chance at it, and I wanted it to last a long time."

People are awed by the quality. "When people come in off Sixth Street their demeanor changes," Range said. "They're polite and cooperative. They'll take care of it. That's the attitude."

The old Minna Street building, formerly a warehouse that was a gift from Adelm LoPrest, will be the next project. Range wants to turn it into a mental health clinic, costing \$4 million.

"We get a challenging clientele down here and we need to meet the challenge," Range said. "We'll call it the LoPrest Clinic." ■

Frank Mackey, like all other tenants, had to furnish his 665-square-foot, one-bedroom apartment on the third floor of the four-story building on Moss Street.



PHOTOS BY TOM CARTER



The Knox and Bayanihan House SROs provided by the Tenants and Owners Development Corporation (TODCO), has an open wait list for low-income affordable housing.

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GOOD NEWS

MUSIC LOVERS Bankrolled by \$4,100 in TL CBD grants, Boeddeker Park's stage will offer at least seven summer and fall music concerts. People in Plazas music got \$2,100 and returns to Boeddeker Park for the first time in three years at noon on July 19, Aug. 16 and Sept. 20, it was announced at the Friends of Boeddeker Park's May meeting. At least four more concerts will be scheduled for the park through a \$2,000 CBD grant to the Friends. Chair Betty Traynor said the jazz group Melvin and the Mellotones, which cancelled June 21 as the first concert in that series and was replaced by a jazz trio, plays Aug. 14. In another announcement, tai chi sessions will continue at the park on Thursdays, 11 a.m. to noon. ■

— TOM CARTER



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'As We Live It' 38 ways to perceive the world — a remarkable exhibition at City Hall

BY ED BOWERS

IMAGINE entering the lobby of City Hall, taking the elevator down to the basement, and entering a large room where 38 pairs of eyes are put inside your mind so that you can see how 38 different artists perceived the world through 94 works of art.

That is what the San Francisco Arts Commission and the San Francisco Study Center have generously contributed to the city, a cultural opportunity easy to access and of genuine significance not only to the art community, but to anyone open to understanding and respecting the unlimited creativity of the human mind.

The artists represented at this show are participants of the San Francisco behavioral health system.

Not that this factor has any significance when it comes to evaluating the quality of this art. If every artist was eliminated from the pantheon of art because he or she had a problem that needed to be dealt with, libraries would be filled with crossword puzzles and the museums reduced to exhibiting coloring books.

The first piece I observed upon arrival was "Preparing for the Dance," a painting by Charles Blackwell, a legally blind artist I have known and respected for years. The figure in this painting has a white outline, which very effectively conveys a primordial energy generated by the dancer, rather like that of an African shaman going into trance. It's a joyous work.

One of the artists in attendance, Michael King, who exhibited an untitled pastel of a starkly handsome face of someone who could be a street person, explained that he loves the creative process because it makes him feel like he's not wasting his days. On the contrary, Mr. King is bringing beauty into the world.

I observed that some of the paintings made use of words in order to extend their effects and clarify their meanings. For instance, Anamar's painting, "I Don't Reflect What I Feel," is a beautiful still life whose title adds poignancy to the work. Use of this title effectively conveys the artist's struggle to tran-

"As We Live It" features 94 works by 38 clients of San Francisco's Community Behavioral Health Services. The free exhibit runs through Sept. 9 in the basement gallery at City Hall. 8 a.m. to 8 p.m. Monday through Friday.

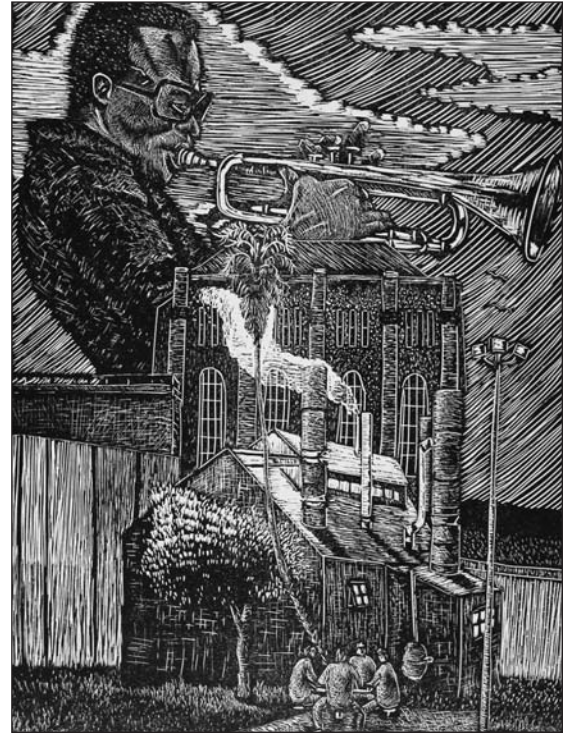
scend ugliness through art. The ability of an artist to generate beauty in spite of what he is really feeling is quite a skill. Real art is a transformative experience.

Ronnie Goodman's block prints have as their subject life as a prisoner in San Quentin, an experience Goodman has had firsthand: He spent five years incarcerated. Carved in linoleum, they are extremely dynamic and detailed, and combine images of spirituality and jazz to convey the flames of survival and hope, which every prisoner must cultivate to survive the punishing darkness of the federal prison system. If I had money, I'd buy them all.

I was really impressed with Ron Takeuchi's two portraits of cats, "Kitty Cat" and "The Billionaire Cat." The billionaire cat has such a king of the hill, smug and lordly expression that his persona explodes off the canvas. As a cat, he is cute as pie. As a person, I think I'd avoid him.

Magic, science and art have had an intimate relationship for centuries, as is clear in Jeff Roysdon's work. His painting, "Walkie Talkie," displays a walkie-talkie with prisms of color fanning out from it. It is a brilliant way of expressing the invisible spectrums of light that communicate to us directly from a multicolored universe that, when contemplated, appears scientific and magical.

As someone who loves surrealist art, I was thrilled by John Wotipka's work. This reclusive artist stands with the best painters in America, and his extraordinary technique conveys an immense emotionality and a vibrant translation of images of the unconscious into the form and fabric of art. His "Interaction 11" explores the power of both the conscious and unconscious mind interacting together at the same time. His self-portrait is one of the best communications of major

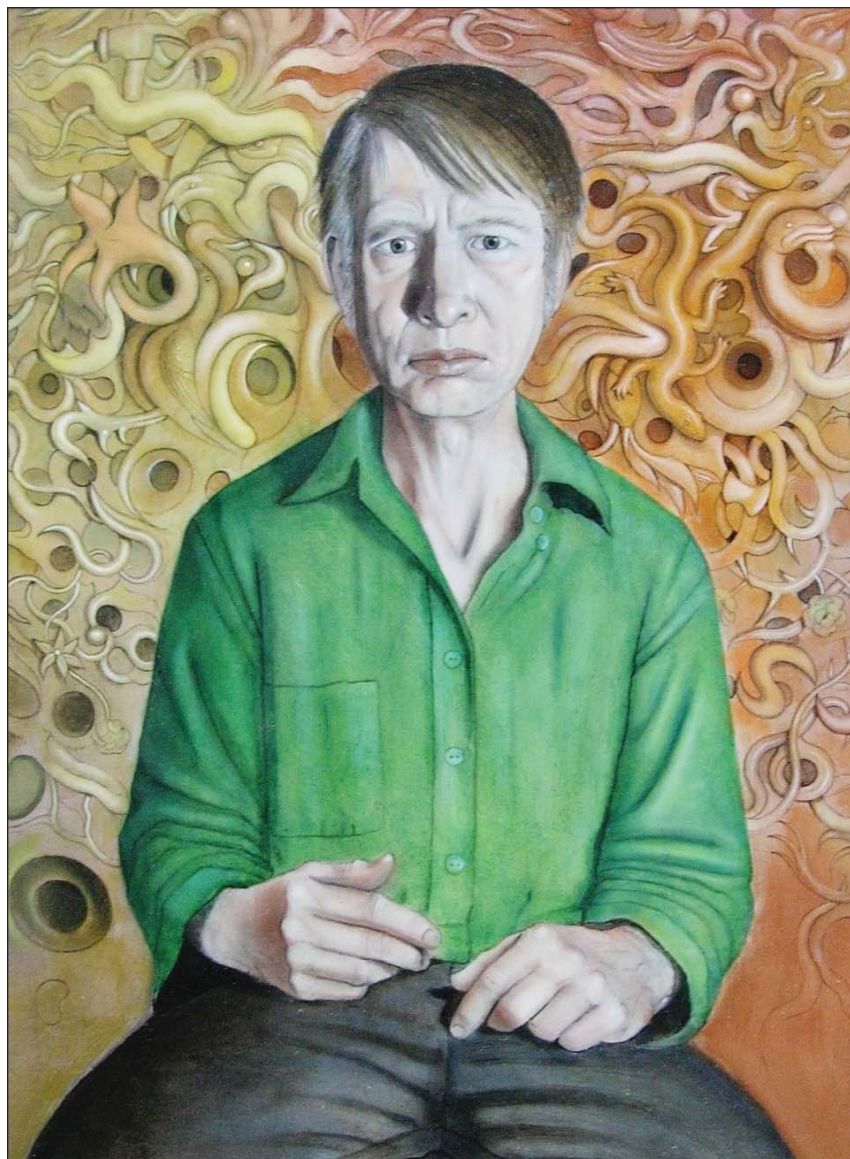


Ronnie Goodman carves his visions of spirituality and jazz into blocks of linoleum in finely detailed depictions of survival and hope.

depression that I have ever seen.

Raisa K's tapestry wall hanging, "Ukrainian Folk Song," is a striking portrait of a woman with an angelic demeanor, but with an intensely mischievous, almost demented, expression coming from her eyes. To look at her is to remember her.

I have only done a cursory review of eight of the 38 artists represented at this exhibit. I can assure the reader, however, that numerous other pieces on display are well worth seeing. ■



This self-portrait by surrealist John Wotipka rivals Edvard Munch's "The Scream" for its personal intensity.


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Super market – central city’s

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recruit. But Nello told him, “I’ll do it if you pay me as much as I make working on the farm.”

Nello, 55, is married and with five kids. One, in school clothes, is unloading boxes near Nello’s longtime vegetable and flower stall at the west end of the market. Nello dresses in black. With his thick, drooping mustache, steady eyes and wide-brimmed black hat, he looks like he’s right off the “Lonesome Dove” cowboy movie set.

He looks straight ahead, his hands at the waist-high row of open boxes, fingers rolling lazily over potatoes like a man hustling his pocket change. Multiple inspections by the city and state Agriculture Department add up, he says. Some state inspections cost \$65 an hour.

“Their money is guaranteed, ours isn’t. So costs are way up, but business is pretty good.”

The city charges farmers \$153 quarterly to park during market days on Hyde Street and a \$20 increase is set to kick in soon. And for state market inspectors looking for fraud (selling something the farmer has not registered with the state to sell), their charge of 60 cents per farmer per unannounced inspection is proposed to go to up \$4.

Unlike city health inspectors who drop in on restaurants to check hygiene at no cost, state ag inspectors rake in revenue for checking farmers’ stalls.

On the market’s first day Al Halluna trucked in 10 tons of squash, onions, peppers, Napa cabbage — his best seller — melons and cucumbers. He nearly sold out.

“It was wall to wall people,” he says with a grin. “It’s not as good now as it was — it will never be — but it’s a good market and it holds its own. I told my wife, ‘We’ll do it one year.’



Certified organic almond and fruit grower Francesca Cipponeri, with daughter Anna, says people bo

Ha! Here I am!” three decades later.

Halluna is a few feet from his stand, greeting customers while his son-in-law and two grandchildren weigh produce and tend the till. His parents started farming in 1946 on 5 acres outside of Merced, then expanded to 60 acres, plowing with horse and mule. It still amazes

him they were that “tough.” He has 70 acres and uses a tractor.

“Customers have changed,” he says. “It used to be families from all over San Francisco, but not so much now. It’s mostly workers from the neighborhood. But they’re starting to come back and so is the market — it’s kickin’, it’ll be fun, a family thing.”

In the early ‘80s the market added Wednesdays and by mid decade added Fridays. But two years after Christine Adams became market manager in 1987, she saw that Fridays were “unprofitable” because the neighborhood was “oversaturated,” and cut Fridays.

John Garrone started the summer of ‘82, driving in a VW van loaded with white mushrooms only — little, big and open caps (which don’t last as long as closed but have more flavor). The big crowds were mainly SoMa Filipinos and Tenderloin residents, especially Southeast Asians and Chinese.

“The Greyhound station was still on Seventh then,” Garrone, wearing a pink button-down dress shirt and jeans, says from behind his Far West Fungi counter filled with a dozens types of mushrooms from Moss Landing. “Market Street had skid row on one side and the Tenderloin on the other with an emerging Southeast Asian population and no grocery stores,” he says. “But outdoor markets, everyone knows. They’re worldwide. People were practically waiting for us to open. Times were good.”

Garrone’s parents were Santa Clara County farmers but he was a San Francisco police dispatcher in 1981. Then, a retired Balboa High School music teacher advised him to get into mushrooms. So he and his schoolteacher wife, Toby, took the plunge. They rented a Hunters Point warehouse for a dime a square foot after the Navy pulled out. Sawdust, which is what the mushrooms grow in, was free for the taking.

Now, Garrone fungi-farms 60,000 square feet. He sells shitake, king trumpets, morel, porcini, lion’s mane, white and yellow tree oysters and maitake — specialty mushrooms — in addition to white button, crimini and portabella, all in most supermarkets but seldom as fresh. Sawdust costs him \$600 a week, to be certified organic is \$4,000 a year, and he has hefty electric bills from controlling temperature, humidity and air circulation, all unusual operating costs.

“But I’ve kept pricing pretty much the same,” he says. “I’m old-fashioned — less than retail, more than wholesale.”

The Wednesday crowds he sees now are largely local workers and neighborhood residents; Sundays are an after-church young crowd and families, “probably with a good representation from Hayes Valley, the Mission and SoMa.”

Market reaching out to the community

THE Heart of the City market continually evolves. A year ago, its board hired Kate Creps as operations director to begin to reach out to the community and to “re-image” the market. She has planned a number of “eating healthy” after-school sessions, culminating with the youngsters touring the market and hearing from the farmers. She has colorfully redesigned the Website, created a Facebook page and is launching a monthly email newsletter to farmers and customers. This summer there is to be a neighborhood children’s art contest — the theme is thanking the farmers. Winners will receive bags of groceries at the 30th anniversary celebration.

“It’s all about making healthy choices,” Creps says. “It’s hard in the Tenderloin to access healthy food — the corner markets are limited.”

On market days, Creps assists Christine Adams, market manager since 1987, who has cut her hours and become co-manager with her son, John Fernandez.

Part of the new market look includes alfresco lunching with tables and chairs under a large canopy. A half dozen hot food vendors, allowed into the market eight years ago to raise more money (the trucks pay \$43 a day, farmers pay \$30 for a space), will be supplemented soon by specialists. “We don’t want to duplicate anything in the neighborhood,” Creps says. “I’m looking for people who create specialties, like baked goods, to bring to the market.”

The fish concession recently moved across the plaza to where the live chickens were sold near the east side of the federal building. The chickens were a regular concession since the 1980s. But animal activists began picketing and complaining loudly about how the chickens were treated. The activists went to court, and May 27 the board banned the live chicken vendor.

“It was a painful decision,” Creps says. “The market did nothing wrong, but the legal fees were threatening us.” ■

— TOM CARTER



Heart of the City
Co-Manager Christine Adams, seated, and Kate Creps, left, operations director, staff the food stamp table where all food stamp purchases are recorded and exchanged for cash to the farmers.

s main source of fresh food



PHOTOS BY LENNY LIMJOCO

bought greater amounts of produce 25 years ago.

Twenty-five years ago “people bought bigger,” says Francesca Cipponeri, who farms 45 acres in almonds and fruit in Hughson (between Modesto and Turlock) with husband Vince, who stays in the field working with his son Vince Jr., and grandson, Ryan. They’ve been at the market since 1986. “Several pounds. Now they pick exactly, maybe a piece or two more. They were making jelly and jam. Now it’s easier to buy it in a store.”

She’s one of five organic farmers at the Wednesday market. She was 16 and living in Italy when she married Vince, and they came to Northern California to begin a farm life. They started at Heart of the City in 1986. Years later, she realized the family operation had to go organic when she had to warn her grandson not to eat fruit off the tree without washing it. Her husband agreed. Three years later, in 2003, they were certified.

“We’ve been very happy since,” she says. “I don’t contribute to people getting sick and we’re helping save the environment.”

Her prices are high — \$10 for the cheapest pound of almonds — but the quality has a fine reputation, her record number of customers now, by her count, attest. She wishes she

could lower prices but farming organic is a lot more work. Every year she and her husband think they’ll do better financially, but “it’s the same, maybe a little more. But not enough to change your lifestyle.”

Customers are better educated now “and choose wisely,” she says.

Across the way, Grace Teresi, from San Juan Bautista, has a different take. She’s standing barefoot in jeans and work shirt next to her flatbed truck, multitasking and enjoying it. She orders her help around, chats with customers and this reporter, while haggling over her shoulder with a restaurateur who wants a \$3 break on a \$15 flat of strawberries until he finally gets it.

“People know the difference between good food and bad,” Teresi says, “but the practice isn’t there. They get scared, overwhelmed by information and don’t know what to do half the time. I’m sort of sad, but what are you supposed to do?”

Teresi first came to the market in 1982, a “23-year-old greenhorn,” to work in her mother’s space, after having a tough time selling to restaurants the specialty items she grew: baby carrots, French beans and miniature squash with flowers. “When Reagan ended the three-martini lunch and (corporate) people couldn’t spend more than \$100 a month, it put the kibosh on me.”

Times aren’t so hot now, either. “Crappy,” she says. “Ask any farmer. When the economy is good, business is good — we went from dot com to dot bust.”

Teresi says even though food prices are adjusted for inflation they are so cheap they’re “disgusting.” She “can’t get \$1.50 for a head of lettuce” while costs climb. She holds up an empty, thick cardboard box and says it cost her \$2.40.

Compounding the economic downturn is the lack of competition. In 1982, she says there were eight shippers in the Castroville area, Monterey County. Now there’s one.

“All went bankrupt or were swallowed up,” she says. “Salinas is in the same boat, consolidated. How can that be any good for someone selling produce? That tells the story.”

Meanwhile, big grocers are stocking shelves with produce from Mexico, she says.

“When are people going to wake up and buy local-grown? It’s all coming from Mexico and it’s consolidated into one distributor, one firm. Shippers are getting bigger and the small guys are gone. That’s why the farmers’ market is important. We’ll go out of business unless the customers come to us. Everywhere, it’s the same problem.”

Standing under a noontime sun, she seems

oblivious to the milling crowd and the serenades from a Chinese violinist at one end of the market, a boogie woogie pianist at the other, and a flutist in the middle, near her stall, playing over a recorded Andean music background. “Exclusivity is gone,” Teresi says, and she sees herself struggling now in worldwide competition, even with snow peas.

“It’s harder now than when I started,” she says. “I’d like to see the farmers’ market where it should be — for that, we need to train young people how to eat.” ■



What did you buy at the Farmers’ Market today?

Asked June 29 at Civic Center

Sal Mora, Tenderloin



I usually buy bok choy, green- or red-leaf lettuce, flowers, oranges and cherries. The oranges and cherries are for me, so I have something to nibble on, and the flowers are for the ladies at the church I go to. I have a lot of lady friends, and they love flowers! The lettuce and bok choy are for the chickens I keep at the Howard Langton Community Garden. I raised them from babies, and I’m pretty close to them.

Michelle Bouchet, Golden Gate Heights



I’m buying items for a crudities platter. They’ll be hors d’oeuvres for an event to promote the work of an artist I know. I used to shop here every Sunday when I lived in the neighborhood. This is a great farmers’ market. It doesn’t have the crush of people that the market at the Ferry Building has.

Janie N., San Francisco



I bought broccoli, chard, bell peppers and lemons. The chard I sauté with olive oil, garlic and red-wine vinegar. I do the peppers with red onions, sauté them with green bell peppers and add egg whites for a scramble in the morning. I also bought some yam leaves for a mental health program I work for — I buy all the veggies for them weekly. I bring the cook recipes I get from all the vendors here from other countries.

Michelle I., Nob Hill



I got daikon, green veggies, shrimp, fish, cherries and peaches. A lot of it is to make tempura for my family, and my mom likes a lot of boiled vegetables. We’ll also do stir-fried shrimp and garlic. I shop here often — the produce is fresh, it’s cheap, it’s good, and we’re helping out the local farmers.

Gary D. Mallin, Sunset



I bought lettuce, onions, radishes, cherries and peaches. Also some wild striper that you can’t get at other places. I’m basically making salads and eating as much raw food as I can. I shop here often — it gives me an excuse to come out this way. It’s convenient and easy. A lot of farmers’ markets are upscale. This one is proletarian, not bourgeois. It caters to people who are struggling to make the middle class. They didn’t come here in a Lexus, unlike the one at the Ferry Building.



Grace Teresi, right, started at her mother’s stand 30 years ago in good times. She struggles now to pay bills and says business is tougher than ever.

Free toilet gets reprieve until 2012

BY TOM CARTER

THE Tenderloin CBD voted in June to extend its free bathroom program at Rescue Mission for another six months despite low usage during the 90-day pilot earlier this year that cost the CBD an average \$5 a flush.

The experiment made the toilet available to the public weekdays February through April, 10:30 a.m. to 5:30 p.m. On average, only 11 people a day used it.

As before, the CBD will fund the project with \$1,300 a month for supplies and a toilet monitor, at \$9.79 an hour, to keep order and compile data. To the \$7,800 total the board is adding \$500 this

time for plumbing repairs, to be tapped only if needed. The toilet at 140 Turk St. reopens July 1.

Board President Clint Ladine, a Rescue Mission employee, said he had worried about the lack of repair money in the pilot budget — the mission would have had to handle mechanical problems — so he bought a snake. Ladine used it once on one stoppage, he said. Otherwise, the project went trouble-free.

The CBD's Public Rights of Way Committee that recommended the six months also asked the mission to post the toilet's operating hours and disseminate a flyer with a map on it. No outreach had been done before.

"Folks don't know where it is and when it's open," Dina Hilliard, interim manager, said.

Renting porta-potties to enhance the campaign wasn't discussed. The PROW committee will take that up at its next meeting and also compare the costs of renting a storefront to install a public toilet, Hilliard said later.

In other action, the board approved a 1.5% hike in the annual property assessment for the district's 658 property owners. The committee hadn't raised the assessment in two years and, under its rules, it could have jumped the rate 2.8% per annum, based on the CBD's Consumer Price Index guideline. The hike will add \$14,000 to the roughly \$1 million 2011-12 budget and will help offset buying a sidewalk

cleaning machine for \$80,000.

The search for an executive director is continuing following the resignation of Manager Elaine Zamora in February, when Hilliard, her associate manager, took over as interim head. Compass Point has been hired by the mayor's Office of Economic and Workforce Development to create the job description and conduct a search, survey the nine-member board and train it and the new hire on procedures, roles and management. The deadline for applications is July 5. It could be late August before the board does the hiring, Hilliard said.

Meanwhile, she is trying to get her \$55,000 salary adjusted upward. Zamora started at \$80,000 but was reduced somewhat when Hilliard was hired as her assistant. Hilliard said she voluntarily took on the additional responsibilities without a pay hike until April 1, when a new hire, retitled executive director, was expected. But the process has stretched on.

"In August I don't even know if I'll have a job," Hilliard said.

Her salary was on the agenda but when Ladine announced the board would go into executive session to consider it, OEWD's Trina Villaneuva reminded him that because the agenda didn't state an executive session would be held, according to the Brown Act, the board couldn't take it up. It had to be announced at least 24 hours in advance, she said.

The matter was scheduled for a special session, June 24. ■

OBITUARIES

GREGORY ENGLISH 44 years in San Francisco

Gregory English's sister Gwendolyn and a handful of his friends gathered at the West Hotel on June 14 to remember the former shoe salesman and mechanic who'd lived there only a few months after his nearby residence of more than two decades burned down.

Rev. Glenda Hope officiated at the memorial service in the hotel basement. After some prayers, Monica, a social worker at the hotel, opened the reflections part of the memorial by recalling how "regardless of how he was feeling, one thing he always promised me was some down-home cooking — 'I'm gonna make you some down-home cooking.'"

"He's always going to be in my heart because he was always there when I needed him," one resident said. "He was my buddy, always kind to me."

Gwendolyn English tearfully described how she and Gregory, their mom and a younger brother, Fenton, arrived in California on the Greyhound bus from Shreveport, La., back in 1967 to rejoin her father, Willie, 74, who still lives in Oakland.

"I've been taking care of Gregory all my life," she said, but as his sickle cell anemia had worsened in the last couple of years, she said, "We got extra close."

The siblings were longtime residents of the Franciscan Towers, on the next block of Eddy, and relocated to the West after a fire shuttered that building earlier in the year.

Mr. English's illness had cost him an eye and then a leg. Nonetheless, his sister said, "He was just the type of person that always kept a positive attitude."

Everyone who spoke said that despite the challenges his poor health presented, he was unfailingly smiling and cheerful. Mr. English was 50 when he died, leaving behind his sister, father and two daughters, Adrianna and Kristiana.

Amanda, another hotel resident, recalled them passing time sitting in the sun outside on Eddy Street. "Every once in a while our wheelchairs would get locked together. We were really close!" ■

— MARK HEDIN



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July Performances



July 8th, 2011, 7-9pm

Stoking the Fire, Stringing the Harp
Performance and Conversation featuring Storyteller Brian Rohr! Themes include: feeling lost, unexpected compassion, artistry and renewal.

\$10 Suggested Donation
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July 15th, 2011, 7-9pm

Anthology Release Party & Performance

Bay area writers and poets will read from our new anthology of creative writing and visual arts, *Living in the Land of the Dead*.



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www.faithfulfools.org 234 Hyde Street (415) 474-0508



GET CONNECTED

CENTRAL MARKET

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All CMCBD Meetings are open to the public.

Help us create a clean, safe and inviting Central Market. Get connected to the Central Market Community Benefit District (CMCBD).

All CMCBD meeting notices and agendas available at the San Francisco Public Library and at www.Central-Market.org.

Learn more about the CMCBD's Board of Directors Meetings and Committees, and how you can get involved.

415 957 5985 | www.central-market.org

CMCBD Board of Directors Meetings

Second Tuesday of Every Month, 3-5 p.m.,
Hotel Whitcomb, 1231 Market Street, Second Floor

The Central Market Community Benefit Corporation (CMCBC) is a non-profit, 501(c)(3) community-based organization formed in 2006 to provide programs and services to improve the quality of life experienced in the public realm of San Francisco's Central Market Community Benefit District (CMCBD)

COMMUNITY CALENDAR

COMMUNITY: REGULAR SCHEDULE

This month's calendar is abbreviated because of space concerns. The full calendar will return next month.

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. www.sfgov.org/sffdntert, or Lt. Arteseros, 970-2022.

SoMa Police Community Relations Forum, 4th Monday of the month, 6-7:30 p.m. Location varies. To receive monthly email info: Meital Amitai, 538-8100 x202 or mamitai@iisf.org.

Tenderloin Police Station Community Meeting, last Tuesday of the 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, 1st Wednesday of the 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 the month, Hotel Whitcomb, 1231 Market St., 3 p.m. Information: 882-3088, <http://central-market.org>.

Friends of Boeddeker Park, 2nd Thursday of the month, 3:30 p.m., Boeddeker Rec Center, 240 Eddy St. Plan park events, activities and improvements. Contact Betty Traynor, 931-1126.

Gene Friend Recreation Center Advisory Board, 3rd Thursday of the month, 5 p.m. Board works to protect SoMa resources for children, youth, families and adults. Gene Friend Recreation Center, 270 Sixth St. Information: Tim Figueras, 554-9532.

North of Market/Tenderloin Community Benefit District. Full board meets 3rd Monday of every other month, 5:30 p.m., 134 Golden Gate Ave., 292-4812.

SoMa Community Stabilization Fund Advisory Committee, 3rd Thursday of the month, 5:30 p.m., 1 South Van Ness, 2nd floor. Info: Claudine del Rosario 749-2519.

South of Market Project Area Committee, 3rd Monday of the month, 6 p.m., 1035 Folsom St. Health, Safety and Human Services Committee meets monthly on the 1st Tuesday after the 1st Monday, 1035 Folsom, noon. 487-2166 or www.sompac.com.

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. Information: 928-6209.

Tenderloin Neighborhood Association, 2nd Friday of the month, 842 Geary St., 5 p.m. Nonprofit focuses on health and wellness activities to promote neighborly interactions. Info: tenderloinneighborhood@yahoo.com.

SENIORS AND DISABLED

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

Senior Action Network, general meeting, 2nd Thursday of the month, 9 a.m.-noon, Universal Unitarian Church, 1187 Franklin St. Monthly programs, 965 Mission St. #700: Senior Housing Action Committee, 3rd Wednesday, 1:30 p.m. Call for health program and Senior University: 546-1333 and www.sfsan.org.

DISTRICT 6 SUPERVISOR

Jane Kim
Chair of Rules Committee,
member of Budget & Finance Committee
and Transportation Authority
Legislative Aides:
Matthias Mormino and Viva Mogi
Jane.Kim@sfgov.org, 554-7970

City and County of San Francisco

TWO REQUESTS FOR PROPOSALS at SAN FRANCISCO INTERNATIONAL AIRPORT: LUGGAGE CART LEASE AND OPERATING AGREEMENT

Informational Conference: 7/13/2011, 10:00 a.m.

Location: SFO Business Center, 575 N. McDonnell Road, 2nd Floor Conference Room

The Lease is for the installation, operation, and management of SFO's luggage cart service, including the free luggage cart program in the Federal Inspection Services. The proposed minimum acceptable financial offer, which will also be the successful Proposer's MAG for the first year of the Lease, is \$610,000. The proposed term is five years with one two-year option.

INTERNATIONAL TERMINAL AUTOMATED RETAIL LEASE

Informational Conference: 7/14/2011, 10:00 a.m.

Location: SFO Business Center, 575 N. McDonnell Road, 2nd Floor Conference Room

The Lease is comprised of three (3) locations at SFO's International Terminal for the operation of automated retail units. The proposed minimum acceptable financial offer, which will also be the successful Proposer's MAG for the first year of the Lease, is \$500,000. The proposed term is five years with one two-year option.

Both RFP documents are available online at <http://www.flysfo.com/web/page/about/b2b/conces/>.

SAN FRANCISCO RESIDENTIAL RENT STABILIZATION & ARBITRATION BOARD

Did you know you may be due interest on your security deposit? *Chapter 49 of the San Francisco Administrative Code* requires landlords to pay interest annually on deposits held on residential property. Landlords are required to pay interest on all monies held over one year, regardless of what the deposit is called. Interest payments apply to all residential rental units in San Francisco, including those exempt from the Rent Ordinance. If your rent is subsidized by a government agency, the interest payment requirement does not apply. Usually, the security deposit interest is due the same month the landlord first received the deposit. From March 1, 2011 through February 29, 2012, the interest rate on security deposits is 0.4%. More details about security deposit interest can be found at www.sfrb.org. Information on over 80 topics of interest to landlords and tenants is available in English, Spanish, and Chinese by calling 415-252-4600.

SAN FRANCISCO RECREATION AND PARKS DEPARTMENT

SF Rec and Park and VISA present free big screen broadcasts of the Women's World Cup at Civic Center Plaza JULY 9TH, 13TH and the final match JULY 17TH! Including kid's activities and soccer skill games! Find more info. at <http://www.worldcupsf.com/>

SF Rec and Park and the SF Parks Trust present Play Day on the Green, a free event at Marina Green for the entire family, featuring games, carnival rides, arts and crafts, live entertainment, giant inflatable's, kite flying and food for sale! Wednesday, August 3, from noon to 3 p.m. For more information, visit us at <http://www.sfrecrecreation.org/>

Zip Trek is back at Justin Herman Plaza! Building on our success from last year's pilot program, SF Rec and Park and Zip Trek Tours offer an exciting new way to see the Embarcadero area and Ferry Plaza. Fly through the air 80-feet above ground for an exhilarating experience you won't want to miss.

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.

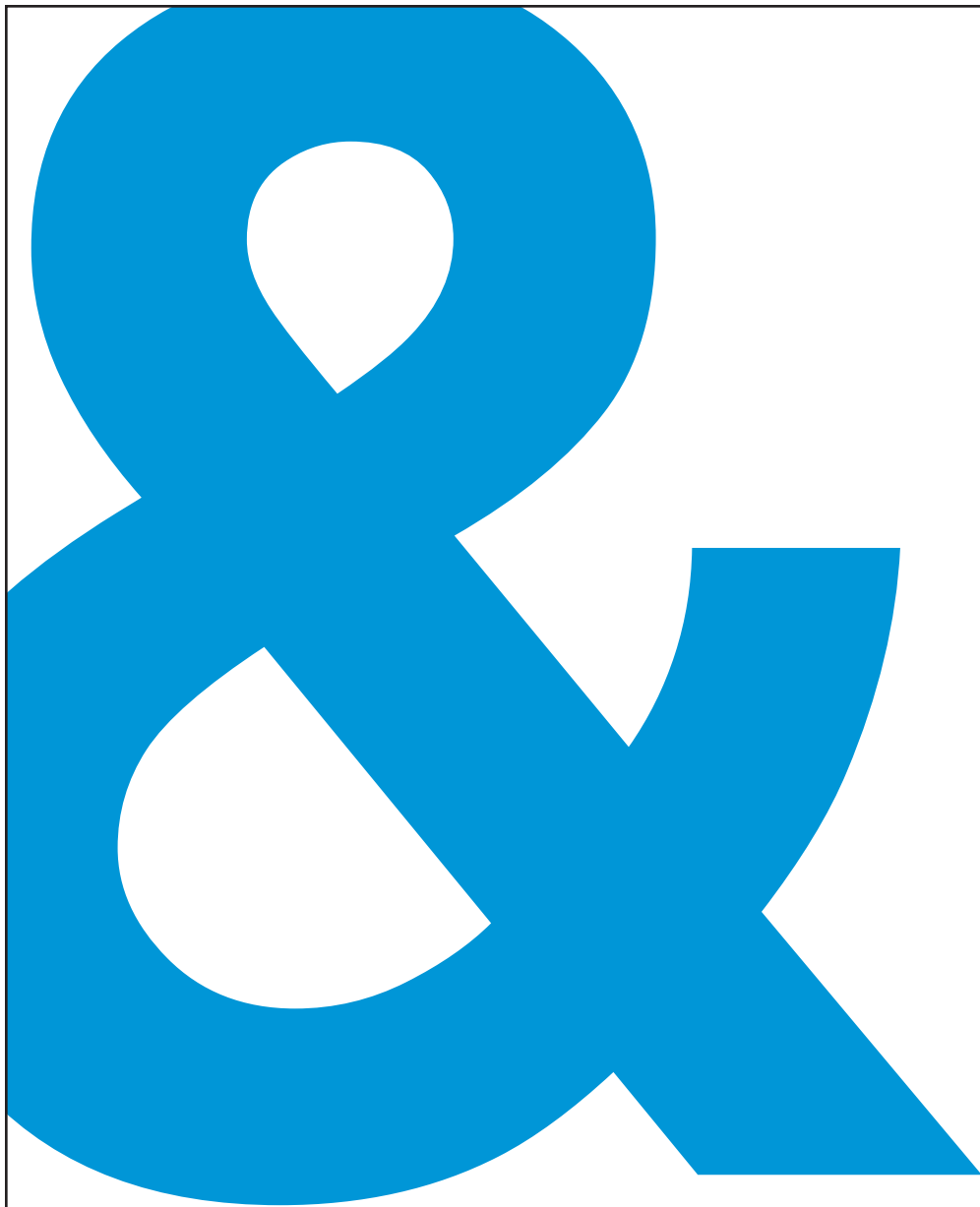
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AT&T customers, including those who join us from T-Mobile, will see significant service improvements from the merger. The addition of T-Mobile's spectrum resources and thousands of cell sites will quickly increase capacity and coverage, resulting in better call reliability and data speeds.

Mobile data traffic on AT&T's network has grown 8,000% over the last four years. With tablets, cloud computing, and a new generation of bandwidth-hungry devices on the horizon, demand is expected to increase an additional 8-10 times by 2015.

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Through the integration with AT&T, T-Mobile customers can continue to enjoy innovative technologies, devices, and services for many years to come. They will have the freedom to keep their existing pricing plans and phones, and will benefit in the future with expanded capabilities.

T-Mobile customers will also benefit from network enhancements — such as improved coverage in remote regions and access to AT&T's planned next generation networks.

Reaching more of California with LTE.

LTE technology is a super-fast way to connect to the Internet. The combination of AT&T and T-Mobile will allow AT&T to expand its LTE wireless broadband network to cover over 98% of California residents. That means one million more people in California, many in small towns and rural areas, will get access to LTE due to the merger.

Our customers will get a stronger network. The state will get a new choice for broadband. And more of California will get access to a cutting-edge wireless network and all the opportunities it brings.



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