

Oops: Boeddeker bidding snafus force a 3rd call

Park hours slashed over dope and sex

By Tom Carter

THE ARRIVAL of the wrecker's ball at Boeddeker Park to start its \$6 million makeover is postponed until October because of yet another glitch in the paperwork-plagued bidding process. Construction was to start this month.

Meanwhile, park hours for the children's area have been cut because dope dealing and sex activity have returned, a Rec and Park supervisor said.

Tenderloin Capt. Joe Garrity is happy about the delay: National Night Out can be held at the park after all, Aug. 7, 3 p.m. to 6:30 or 7 p.m. Likely, too, there'll be another noon music concert in August.

The contractor with the winning redo bid made a paperwork mistake, necessitating a new bidding process. CLW Builders Inc. neglected to list a subcontractor, said Philip Vitale Jr., Trust for Public Land project manager. Rebidding that started June 21 ran afoul of city regulations, too, and was tossed out. A third call for bids went out in late July, said the TPL's Trudy Gruber, which the city will try to expedite, cutting the process from four weeks to two. Construction is expected to take 18 months.

Park hours now are noon to 3 p.m. weekdays, closed on weekends. But the children's area, which is fenced off and has its own gate, is no longer open from 9 a.m. to 6 p.m. to kids with adults.

Betty Traynor, Friends of Boeddeker Park chair, said, "While the park is closed for renovation, Friends of Boeddeker Park invites TL neighbors to join us in planning future activities and especially to increase the hours open for the new park."

Park staff in off hours discovered dope dealing and people having sex in Boeddeker's northeast section near the locked Ellis Street gate, according to Steve Cismowski, a Rec and Park area supervisor. So the kids' hours got chopped because the city can only afford a half-time park director on weekdays.

Gruber said Trust for Public Land, which is Rec and Park's partner in the makeover and led the fundraising to make the renovation a reality, was studying wheelchair accessibility to the new park's stage, a subject resident Ed Evans had raised at the previous meeting.

And a two-month needle problem has passed. Cismowski said that people have stopped tossing used syringes over the fence into the park. ■

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CENTRAL CITY



SAN FRANCISCO

REVERSAL OF FORTUNE



PHOTO BY MARK DONEZA

Machine Coffee has moved into the niche near Showdogs that a year ago was home to a Belgian waffle maker who didn't make it. The wood and much metal inside is from the Warfield.

Old businesses dying, moving as new ones arrive

By Tom Carter & Jonathan Newman

MARKET STREET'S shifting sands and rising values are wrecking some old businesses as new ventures elbow their way into the heart of the city. Some companies have vast numbers of techies with tastes that don't now fit the soiled neighborhood, particularly between Fifth and Seventh streets, the original mid-Market destination.

Others are businesses that don't know what the future will bring, but probably more money miseries.

It's a shakeup on Market Street — pure and not so simple.

While many merchants struggle in a stagnant economy, new enterprises — some temporary, others planning permanence — are sprouting between Seventh and Fifth streets. Six new ventures there are generating foot traffic, hoping consumer spending will follow.

It's not a stampede to the central city, but the herd is moving, prodded by one new face appearing after another, the surprising rescue from bankruptcy of CityPlace's planned

250,000-square-foot retail mall, and Assessor Phil Ting's announcement last week that the assessed value of property citywide in 2012 had jumped 4.2% — an increase of \$6 billion on the tax rolls. Much of that growth, Ting said, comes from office building sales fueled by the tech boom and the revenue stream of rising commercial rents.

The city's reversal of fortune, however, is no consolation to a merchant who's losing a lifelong business.

Ray Keishk, owner of City's Finest Fashions at 1017 Market St., where you can get any cool thing from a Buster Posey jersey to orange pants — and pretty cheap — is folding his tent after 15 years. His building was sold. No lease renewal will be offered.

"Even if I could get a lease, I don't know I would stay," Keishk says, looking out one morning at passing bicyclists. "Business has been bad. There's nobody on the street."

Half a block up at Kicks, a store with hip-hop clothes, Sam, the owner, echoes his brother Ray's statement.

"I was open at 9 today," Sam says, "but I didn't make my first sale until 1. It's dead. Nobody wants my stuff."

After 30 years on Market Street, he says people used to come downtown to shop, tourists, out-of-towners, too. Now the weekday foot traffic is working people going to and from jobs and not looking up. Weekends, he adds, are "like a desert, like the Financial District." Old customers keep him barely

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PHOTO BY TOM CARTER

People having sex in the northeast corner where Boeddeker adjoins Ellis Street has caused park hours to be cut.

Central Market CBD: Expansion survey gets new deadline

By TOM CARTER

VOLUNTEERS from the Central Market CBD will be traipsing around SoMa hyping the virtues of the district's benefits to property owners, trying to persuade them it's a good idea to expand the district more than just one block south to Howard Street.

The results of a 22-question survey finally mailed to 300 owners in the current district and 1,000 more in the proposed expansion area in late July will likely determine whether the notion that bigger is better will be a hard sell. The survey was to go out in June and be returned by July 6. But after a CBD contingent met with two SoMa advisory committees, the survey was postponed, questions were added and the proposed southern boundary slightly enlarged along Eighth Street.

The new survey deadline is Aug. 17.

The outreach volunteers are promoting a "cleaner and safer" neighborhood, said Rob Edwards, from the MJM Management Group the CBD hired to smooth the renewal. They're pushing sidewalk cleanliness, neighborhood security and a better business climate based on the achievements of the current district. The CBD's patrolling community guides get some credit for improving business conditions.

If it expands, Central Market CBD would become the largest of the central city's triumvirate of CBDs. The Civic Center CBD, a little more than a year old, covers 35 whole or partial blocks and includes prominent city buildings and Civic Center Plaza, running west to Gough Street. Its budget last year was \$744,000. The Tenderloin CBD, approved seven years ago, has a \$1.15 million budget and takes in 29 blocks. Central Market's budget would jump to more than \$2 million with new boundaries encompassing more than four dozen blocks.

The CBD now runs on a formulated \$535,000 budget from property owner assessments, but this year grants, late payments and Redevelopment funds that paid for community guides jumped it to \$791,000. Public space beautification and safety get 65% of that.

"It's not a tax," Edwards cautioned at the CBD board meeting in July, "but an assessment." The charge nonetheless shows up on an owner's property tax bill and, when paid, the city treasurer sends the money to the CBD.

The 6-year-old CBD runs from Fifth to Ninth on Market Street and includes parts of Stevenson and Jessie streets, with Mission Street its occasional southernmost border. It has until next May 31 to reinvent itself with the city and can



SOURCE: CENTRAL MARKET CBD

alter its boundaries with permission from the property owners, plus Board of Supervisors approval. The CBD proposes to grow from 218 parcels to 1,336, an actual lot area increase of almost five times the current 930,979 square feet.

Edwards assigned board volunteers and nonboard members to certain buildings from a list of the current district's top 25 assessed building owners. Some are new owners.

The highest Central Market CBD assessment is 1231 Market St. (the former State Compensation Insurance building) at \$38,408. Lowest is \$113 for a Mint Collection condo at Mint Plaza.

"We can adjust parameters and, as surveys come back, we'll plot them," Edwards said. "Nothing is set in stone."

To expand, the district needs at

least 30% of the area's property owners to agree to be assessed. Then the supes have to approve a ballot for all owners to vote on the final version. Passage requires 50% plus one voting yes.

If 100 owners vote, for example, Edwards said, 51 yeses would carry it, and all 1,300 property owners in the district would pay the CBD assessment.

The law says 50% plus one carries the day, but MJM's David Chappell, who ran the discussion at the CBD's June meeting, said the supes won't approve unless the result represents a cross section of owners. "The supervisors wouldn't like no small condo owners and all big property owners," Chappell said.

In deciding which property owners to contact, Ross Portugeis, a commercial realtor in the area who volunteered to

help with outreach, asked: "Can you neglect going to an owner who has never spent a nickel on anything?"

"Yes," said Edwards, who has worked on CBD expansions in Los Angeles and two in Washington, D.C. "And a whole load of people won't vote at all."

Someone else wanted to know if an owner can pass-through the CBD assessment to tenants. Yes, Edwards said. He said he handled the creation of a CBD in Ventura that was spearheaded by tenants who knew they'd have to pay the assessment. The pass-through, he said, should be promoted to owners.

The CBD planned to meet with homeowner associations this month. It will show them the current district's range of assessments from condos to large properties. ■

City attorney wins \$20 to \$1,800 paybacks for Money Mart borrowers

By JONATHAN NEWMAN

IF YOU got a short-term loan from Money Mart from 2005 through 2007, or an oversized payday loan in 2007, City Attorney Dennis Herrera says you might be owed some money.

There is \$7.5 million sitting in a restitution fund the nationwide payday lender/check casher agreed to in the recent settlement of a lawsuit Herrera filed in '07.

Money Mart didn't admit to charging usurious interest rates or engaging in unlawful business practices — it just coughed up the millions to end the legal proceedings.

Herrera and Treasurer Jose Cisneros stood in front of the plywood-covered windows of the Money Mart at Market and Seventh streets July 26 to announce news of the settlement. Paybacks will vary — from \$20 for some to \$1,800 for those who swallowed Money Mart's offer to loan at interest rates up to 400%.

Half of any unclaimed restitution funds will go the city and half to a nonprofit ded-

icated to educating consumers against financial ripoffs. Either way the city already gets \$875,000 as part of the settlement.

Money Mart has 10 outlets in San Francisco, behind only Seattle in urban payday lenders/check cashing services density. Better to use regulated lenders and financial institutions, Cisneros said, citing the city's outreach efforts to educate consumers through its Bank on San Francisco, Payday Plus SF and CurrenC SF programs, which alert wage earners to the leniency of federally regulated banks, offer fair interest rates and payback schedules for payday loans and tout the safety of direct deposit accounts.

Individual claim forms are available at cityattorney.org or call the city attorney's settlement hotline at (866) 497-5497. The deadline for filing is Oct. 1.

Next up? Herrera says he will soon announce a restitution settlement against another payday lender, Check 'n Go, a nationwide chain with three outlets in San Francisco. ■



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Soup Mama Sumi, Dalt's special chef

She treats neighbors to monthly simple, but prep-heavy, feasts

By TOM CARTER

SUMI MONOARFA is the woman of the hour at 2 p.m. on Tuesday, July 17. She has prepared a free hot meal for residents of the 177-room Dalt Hotel. She and her menu have been announced in big letters on a sign in the lobby already suffused with a tantalizing aroma to make even indifferent mouths water.

For five years, Sumi has offered these monthly meals and in the process has become a cherished Dalt institution, a food angel who fervently holds healthy eating paramount.

She's standing in the basement community kitchen smiling at her spread of food, sweating slightly, welcoming 80 maybe more men and women, many of them disabled, most of them old, who arrive by twos and threes over the next hour. Those without food containers take the Styrofoam bowls that Sumi offers and tell her how great the food is, how wonderful she is. Those missing out know that later they can stop by her fifth-floor room and get leftover meals she refrigerates.

The menu took her a couple of days to bring forth: Moroccan lentils, fruit salad and dessert squash.

In a medium crock, Sumi spoons around pieces of iceberg lettuce, cantaloupe, red plums and fruit cocktail in Light Ranch Dressing, all ingredients gleaned from the Food Bank's hotel drop the day before. Often, residents give her all or some of their share, knowing she'll use it for community meals. People leave food outside her fifth-floor door. A case of cauliflower or broccoli is common; sometimes, like chocolate bars, it's a tip.

Vegetarian lentils are simmering in a 5-quart Crockpot next to 15 pounds of lentils seasoned with beef bullion and bones steaming in a gleaming white 8-gallon roaster. Both batches are imbued with a half-dozen spices, cumin slightly dominant. Her squash dessert is an experiment. Sumi washed a bushel of acorn squash, cut them in half, then baked, scooped out and filled them with mashed figs seasoned with brown sugar and a pinch of Chinese tea powder. With the skin so soft, you could eat the whole thing, or just the filling. And it's all absolutely healthy, a theme Sumi trumpets religiously.

At her elbow is Stephen Long, a three-year Dalt resident. He's her cheerful, devoted helper and gave her the big roaster as a gift.

"I help as much as I can," Long says, dishing lentils. "I'm blessed financially and try to give back as much as I can. There are some people here who wouldn't get to eat today if it weren't for Sumi. So many people needed help, and she saw it and stepped up to the



Sumi Monoarfa works on the acorn squash for dessert.

SUMI'S BBQ RIBS, PORK OR BEEF

After washing the ribs, I poke holes in the meat with a fork and rub seasoning on one side. My seasoning is a homemade Cajun blend that I got off the Internet, plus cumin. Add a little water to the roasting pan and broil on high for 10-15 minutes, or until the meat has a nice crust. Then turn the meat over and season the other side and broil for another 10-15 minutes. After both sides have a crust, add a little more water, cover with foil and bake the meat at 375 to 425 degrees until tender or the meat starts to separate from the bone. Baste the meat once or twice during baking, but never turn it over.

The BBQ sauce is usually a

mixture of bottled hickory smoke and honey BBQ sauce to which I add diced onions and minced garlic, dried red peppers, bay leaf, brown sugar and yellow mustard. Cook it on low for about 15 minutes, stirring occasionally to keep from sticking and to make sure the sugar is not clumped.

I then drain most of the meat juice into a glass jar to save and freeze for future soups. Then add the BBQ sauce to the meat and broil it for about 5 minutes or until it is like a dark paste on the meat. If you leave the juice from the meat in the pan, it will make the BBQ sauce runny and it won't stick to the meat.

plate, so to speak." Her barbeques, he admits, are his "awesome favorite — but all of her soups are delicious."

The TNDC-owned and -managed Dalt is filled with the poor and many don't know how to cook. After she moved in nearly eight years ago, Sumi began to notice that much of the Food Bank deliveries went unused. She started corralling the excess to provide occasional meals for everybody. Five years ago she locked in the last Sunday of every month, sometimes spontaneously adding more days.

"By the 10th of the month, some people have minimum money," she explains, "and when the social workers make a meal to honor the month's birthdays, and they're serving chicken, I might do a potato salad so the money they save

can go for more chicken for everyone."

Juneteenth was an example. When social workers did pork ribs, Sumi said, as she sat in a neighborhood coffee shop, she made 30 pounds of potato salad. She's wearing small, gold hoop earrings, her black hair is pulled back. Her handsome round face breaks into a smile when she recalls bells going off in her head when they announced barbeque chicken was planned for the tenants' meeting eight days later.

"I thought right away — beans and Spanish rice," she says, beaming. "We've been getting tons of beans and everybody loves them — pinto beans and red and white, especially on a cold day."

It takes her three to four days to prepare a meal. Nevertheless, she's cooking con-



Above: Dalt resident Mike Niemcyk (right) is served by Sumi and her volunteer assistant Stephen Long. Left: More than half of the Dalt residents enjoyed her meal of lentils, fruit salad and squash-and-fig dessert.

PHOTOS BY MARK DONEZA

stantly. When Food Bank drops, say, a case of bell peppers, or a load of carrots, much of it comes her way. She can spend a whole day cutting and peeling before precooking and putting food in the plastic containers she buys at a dollar store to freeze in a refrigerator that Dennis Katrones, a former resident, gave her.

Sumi, 60, grew up in an extended family in the East Bay that included four brothers, three sisters, cousins and close friends. Her father is Indonesian, her mother is black. As a teenager she did much of the cooking using her trusty Betty Crocker cookbook and knowledge she gained by watching relatives cook. She loved it. She also worked in restaurants to supplement the family income.

On top of it all, she seemed naturally generous. The Baby Name Wizard Website's dictionary definition of her full name, Sumiyati, says it's a traditional Indonesian name: "Su" means kindness in Javanese and combines with the Arabic "miati" meaning hundreds — "thus 'Sumiati' means a lot of kindness."

She was a self-employed paralegal and tax expert for 22 years. But after five years in Europe in a marriage that went south, she got sick and returned to the Bay Area, settling in the Tenderloin.

Sumi's cooking has strong Asian and Cajun influences. She's found wondrous recipes and cooking shortcuts on the

Internet, including a Website that adjusts a recipe for any number of people to be served.

Her efforts and deeds are far-reaching. Hell-bent on healthy eating, she'll mix white rice that everyone likes with the brown rice nobody likes, just to edge everybody closer to the healthier brown. "And they eat it!" she exclaims, like she's scored a goal. She'll also sneak into a dish a veggie like cauliflower — that some people tell her they hate — yet, surrounded by flavor, they gobble it up.

"Cooking from scratch is an art and I love it," Sumi says. She doesn't measure anything, dumps spices into her hand to ogle amounts she likes, but won't taste anything because her taste buds are fading. She's so confident, she goes "by smell only."

Sumi cooks only with olive oil, includes as many fresh ingredients as possible, and uses no salt — "It's bad for you. People can bring their own." Trader Joe's gives the Dalt unsold bread and much of it falls to Sumi. Residents generally disdain the healthy 9-grain type — until she turns it into soup croutons. Suddenly, they like it.

Others hear her message and appreciate that she's looking out for them. Her meals get people contributing, draw them together, even if for just a joyous blip of communal feeling in the community room.

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Mid-Market blocks changing — some old



PHOTOS BY MARK DONEZA

The Renoir Hotel that anchors the partial block on Market Street at Seventh has been sold and now everything is temporary, including FoodLab, which features a new pop-up restaurant every 30 days and the Trailhead sidewalk planter boxes that act like an art installation plus the Trailhead store.

▶ CONTINUED FROM PAGE 1

afloat. But when his brother's store goes, he says, the business footprint diminishes and fewer customers will show up.

No hotel concierge is going to point a tourist in his direction, he says. He's just a hard-working guy, he says, who treats his customers right. "Call me," he tells a man who buys a Giants shirt, cap and black Levis, "and I'll send you pictures (of his latest merchandise)."

The city with its mid-Market incentives is behind the change and he's hurt by it and doesn't know if he can stay in business. But he's not sore about the inevitable revival because it's good for the city. One day, he'd like to have the mayor's ear for two minutes: "After 30 years, they ought to give us something."

A few doors away at 1011 Market, Fits Fashion owner Sandra Saybe stands at the counter, reflecting on her 20 years in business. She agrees that when Ray goes, it will diminish the block's commercial pull.

Her shop has a wide range of inexpensive clothing, from flashy white and red suits in the window to flowered tights flying on hangers in the entrance alcove. But business has been down for four years.

"Tourists are too scared to come and shop here," she says. "They stop at Fifth. Sixth to Ninth is really a tough area." The week before, she saw two teenagers across the street attack two older men, taking from one everything in his wallet.

"Money and credit cards," she says. "There goes the vacation."

Even so, she's fearless. "I'm not afraid to walk out there because God is in my heart," she says. Asked if she's making money: "I survive."

Estimating foot traffic depends on where you're standing. To Zane Kaplan of the famed Kaplan's supply store that his founding father opened in 1939, and to Al Choi at the 50-year-old Piper's Jewelers across the street — both ensconced in dark stores — things are "about the same." Unlike neighboring clothing merchants, Kaplan sees a lot of Eu-

ropean tourists lusting for Levis and Leatherman tools. "They're steady, know what they want and are good spenders," he says.

On the corner at Market and Sixth streets, though, Assistant Manager Sarah Shaw at newbie-on-the-block Pearl's Deluxe Burgers sees the outside clearly from behind her register. "There's an uptick" of techies on the street in recent months, she says, and Pearl's is catching some of that traffic, but in unknown numbers.

The Renoir Hotel's Market Street face at Seventh trumpets A Temporary Offering — three new enterprises in previously vacant spaces on the block taking the gamble: Rio Grande bar, featuring colorful cocktails crafted by the Bon Vivants; SF FoodLab, a pop-up restaurant space for a series of local culinary stars to pitch inventive luncheon fares each for a month; and Trailhead, an unusual "experimental retail project" assembled by the innovative Luggage Store Gallery that sells locally roasted coffee from Post Street's Farm:Table, denim wares sewn by Holy Stitch and pots of live herbs and plants harvested from the Tenderloin National Forest in Cohen Alley. All opened in June.

FoodLab's Gavin Crymes says the weekday 11 a.m.-2 p.m. lunches are going well. "We're getting decent numbers for lunch," he says, on a day featuring a Japanese menu by Oni Onigilly. But he's unsure what four "new-age, Mexican-style dinners" from pop-up Bueno East planned for Friday evenings in August will bring: "As you may know, foot traffic at night around here isn't too good." Crymes anticipates using the Renoir space until next spring and will soon add Saturday brunch by Crepe Madame, the next pop-up up.

Outside Trailhead's tiny space at the triangle of Market, Jones and McAllister streets are new rough wooden planter boxes created by Oakland's Hyphae Design Laboratory of TL toilet fame. They offer sidewalk seating and a streetscape of dwarf trees and tough native plants in hardpan compacted soil.

"It's an attempt to bring some of



Julian Dash tailors and trims Holy Stitch's denim streetside at Trailhead.

the natural world to the urban experience," said Luggage Store Director Darryl Smith. He says the street installation and tiny store will be there for at least six months, but he's "hoping it's more like a year, maybe two." Much depends on how long it takes the Renoir to become a boutique

hotel. Trailhead, funded by the city's Grants for the Arts and nonprofits Intersection for the Arts and SFAC ARtery Project, is readying video and art installations and looking to the future.

A half-block east, Machine Coffee has nestled into a closet-size space

businesses going out, new ones coming in



Left: Chad Hasagawa *Luggage Store Gallery* artist, doubles as barista for *Farm:Table* at *Trailbead*. **Above: Louis Cambell** (left) and *Little Cafe* owner *Abraham Wahedy* fire up the grill.

adjacent to Showdogs. Its decorated with metal and wood gleaned from sound and rehearsal rooms of nearby Warfield Theatre and basic industrial lights shaded by Mason jars, touches it hopes will entice nearby Zendesk and Burning Man staffers as well as pick up some walk-up Four Barrel coffee drinkers who sip alfresco at sidewalk seating.

On the other side of Market across Sixth Street, the year-old Little Cafe now barbeques chicken and ribs on a sidewalk propane grill.

Owner Abraham Wahedy says business was horrible when he started in the longtime Preet's Cafe spot.

"There was nobody on the street. It was scary. Now, it's getting better, but there's still not a lot of people yet." He pointed down the block: "Between here and Seventh Street a lot of those businesses are dying." The propane grill won't be operating daily until Wahedy gets a portable barricade in place, as requested by the Fire Department.

Street rumor has the giant retail-

er, CVS, taking ground floor space in the Odd Fellows building at Market and Seventh streets for a major drug-store/pharmacy.

The humble Oriental Restaurant, anticipating displacement by CVS, will move from the Odd Fellows building east to 1063 Market St., site of the defunct Fotodepo, with owner Warren Li seeking ABC approval to relocate his current beer and wine license.

Demolition of half a block of Market, between Fifth and Sixth streets

is set to begin before year's end now that the bankrupt CityPlace project was rescued by Texas real estate mogul Cypress Equities and New York lender Carlyle Group. They now own the land and the preapproved plans for a five-story retail mall with 200 underground parking places, but they are changing the mall's name to Market Street Place. A rumored anchor tenant upon completion in 2015 is J.C. Penney, returning after quitting the corner of Market and Fifth streets 40 years ago. ■

GOOD NEWS for...

VOTERS The November election is three months away and Community Housing Partnership's organizing arm is looking for a great poster to help get out the central city vote. Painters, graphic artists, photographers — visual artists of all stripes — are invited to submit their ideas for the chance to win a \$100 gift card for first place or \$50 card for second place. The poster can highlight local issues like affordable housing, jobs and health care, but it can't promote any candidate or political party. Drop off your poster design at the front desk of the Senator Hotel, 519 Ellis St., or send a 300 dpi image to James Tracy, jtracy@chp-sf.org. Deadline — no exceptions — Fri., Aug. 12, noon. Info: jtracy@chp-sf.org or 260-9496.

NEIGHBORHOOD Five awards totaling \$116,980 are coming to the Tenderloin to make it cleaner, greener and more attractive, courtesy of the city's Community Challenge Grant Program. Funding for the matching

grant program comes from local businesses that designate 1% of their business tax to support it. This summer, \$832,600 in grants went to 28 businesses, schools, nonprofits and other community groups citywide for small-scale improvement projects such as sidewalk landscaping, public artwork, graffiti and litter cleanup, community gardens and gathering spaces. In the Tenderloin, TNDC got \$15,000 to restore the murals at its Ambassador and Dalt hotels. The TL CBD's \$35,000 grant will help offset the cost of installing an eco-friendly, moveable composting toilet and vertical garden, and the Market Street Association will use its \$15,000 award for its annual decorative holiday snowflake program. Also, DISH (Delivering Innovation in Supportive Housing), property managers for five TL SROs for the homeless, received two grants for pavement improvements and sidewalk landscaping: \$30,000 from the general matching program and a special \$21,980 Urban Watershed Stewardship Grant, a part of the program supported by SFPUC. Info on applying for the grants, given once or twice a year: sfgsa.org/index.aspx?page=4264.

SHOPPERS The Tenderloin may not have a full-service grocery store yet, but residents are about to get a big boost when it comes to buying fresh produce: Beginning Aug. 3, the 31-year-old nonprofit Heart of the City Farmers Market in U.N. Plaza will add Fridays to its Sunday and Wednesday markets. Now locals won't have



PHOTO BY LENNY LIMJOCO

Farmer *Grace Teresi*, right, at the expanding Civic Center farmers' market.

to wait more than two days to buy perfectly ripe berries and peaches, greens, mushrooms and scores of other healthy foods. "The idea came from the farmers on our board of directors — their customers had been asking for another market day to round out the week," said Kate Creps, market operations manager. Fridays promise to be as bustling as Wednesdays, with residents and central city area workers shopping for the weekend, though the hours will be cut slightly, opening at 7 a.m. but closing at 2 p.m. instead of 5 or 5:30 p.m. There'll be plenty of farmers — 45 of them, the same as on Sundays, and just seven shy of the big midweek market. Info: hocfarmersmarket.org.

GOOD EATS The lush, productive Tenderloin People's Garden, which opened two years ago at McAllister and Larkin streets, is expanding — up. Using a \$7,500 grant from the TL Community Benefit District and another \$8,500 from the U.S. Green Building Council, TNDC and the CBD are jointly launching a vertical garden project on the south-facing wall of the city's unused steam utility building. The green wall, planted with some decorative but mostly edible plants, is expected to increase the garden's productivity by up to 50%. There are challenges. "We can't mount the plantings directly on the building because it has landmark status," says Dina Hilliard, CBD executive director, "so we'll have to construct a separate structure that slides up against the existing wall." Materials and labor, structural engineering costs, an irrigation system, stipends for residents to work the garden, plants, and a mural on the wall contribute to the project's \$29,000 price tag. Steve Woo, TNDC's community organizing manager, says they're trying to raise the rest of the money and hoping to get donations of materials and professional services. Local architect Geoffrey Barton has been the pro bono project manager since its inception. Permitting for the project is under way and the wall is expected to be ready for planting by late fall. ■

If you have some good news, send it to tom@studycenter.org or marjorie@studycenter.org.



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RAJHA MOLER
Grew up living in a mental hospital

In all likelihood, Rajha Moler was happier in the last few months of his 66-year life than he'd ever been before, somehow forgiving his mother who put him as a 12-year-old in a mental hospital, his home for his next five formative years.

None of the half-dozen mourners at Mr. Moler's June 15 memorial at the William Penn Hotel knew that melancholy fact. He had lived at the SRO only three months. What his neighbors knew was that the short, plump man who was turning bald was friendly, kind, gentle. One mourner said he thought Mr. Moler had been homeless a long time.

His third floor, across-the-hall neighbor said he hoped he was resting in peace.

Mr. Moler died June 3 in Sacramento. No one knew why he was there, or the cause of his death.

"But he was very happy to be here," said Megan Smith, William Penn tenant counselor.

Mr. Moler had come from Seattle at some point, she said, but had no family. He volunteered often and regularly at a recovery program on Sixth Street. "He wanted to give back to the community — he said it was fulfilling for him," Smith said. "And he had a lot of friends there."

Smith had the Sixth Street address on file, plus phone numbers of two friends.

Weeks later, one of the friends, Jonathan Zingkhai, sat at his desk in SoMa perusing his file on Mr. Moler for The Extra. Zingkhai is recovery program manager for City Team, a West Coast ministry serving the poor and disaster survivors. Its San Francisco location houses 26 men at 164 Mission St. and has an alcohol and drug recovery



Rajha Moler fishing from the bank of Lake Del Valle where he "surrendered" to God in 2009.

program. Mr. Moler lived there in 2009 and again in 2011. His drug of choice was cocaine — powder first, then free-base and crack — for 40 years.

In his biographical information for City Team, Mr. Moler had written that he was born in a home in the Midwest "where they didn't want me," Zingkhai read. His mother put him in a mental hospital at age 12. When he was 15, his estranged father — before going into the hospital for surgery — said he'd come get him out after the operation. The two would live together. But the father died and the teenager was left waiting, abandoned again. Mr. Moler came to California when he got out.

"I was in India when he died," Zingkhai said, looking up. "I was close to him. We had stayed in touch. But he disappeared for a month. I didn't hear from him. Then a social worker called and told me."

Zingkhai resumed with the file. Mr. Moler was troubled by his mother's unconscionable

action, forever agonizing and asking why she had left him in an institution. "He was very confused by that," Zingkhai said. "He said once his mother said he looked too much like his father and she didn't want to see him."

But at the end of his life, Mr. Moler managed to find "compassion" for his mother, Zingkhai said, because he had changed.

Mr. Moler had been homeless 30 years, and in and out of jail for 20 years. He lived under the freeway at Seventh and Harrison streets much of the time, another friend said.

He came to City Team in 2009 and stayed five months without completing the rehab program. He was quiet and seemed self-absorbed. Once, Zingkhai took a small group of men on a five-day camping trip to Lake Del Valle south of Livermore. He took Mr. Moler aside to fish with. Alone on the sunny bank, Mr. Moler began telling his life story, often crying uncontrollably. Zingkhai said

he finally said, "I have only one hope, that's God, no family only God. How do I learn lessons from God?" Zingkhai told him he had to "surrender" his life to God. "And that day he did it."

Mr. Moler left City Team for a year, but returned in late 2010. He again entered a year-long rehab similar to the 12-step AA program. He graduated in November 2011 in a class of five, including his friend Steven Mulloy.

"Rajha laughed a lot," Mulloy said. "People wanted to talk to him, be around him. That's why I chose to be with him. He was my mentor."

Before Mr. Moler went off on his own, he told Zingkhai he had forgiven his mother. "He thought he'd meet her in heaven," Zingkhai said.

He often came by to volunteer answering the phone.

Zingkhai and Mulloy figured he had gone to Sacramento to see an old cocaine buddy.

The Sacramento coroner's office could only confirm the date of Mr. Moler's death, that he died in "his residence," and that his cause of death could take six months to determine. ■

— TOM CARTER

PAUL K. MATLOCK
Pain defined him

Ten people sat in a tight circle in the Civic Center Residence community room, remembering Paul Matlock, who died July 1. Almost everyone who spoke at the July 11 memorial recalled the suffering that defined Mr. Matlock's last days.

Resident Tanya Wells said she'd known him since he moved to the Civic Center Residence five years ago. "Paul was a very strong and sensitive man, and he always knew how to make me laugh, even if he wasn't well and was in a lot of pain."

Wells talked about the need to express our feelings to others. "I'm so glad I was able to let Paul know I loved him a lot," she said. "That's so important — that we know someone cares."

Mr. Matlock was 51 when he died in the hospital. Born in Texarkana, Texas, he was the fourth of eight children and moved to San Francisco with his family when he was 11. He attended public schools in the city and later worked as a detailer at Volvo and Chrysler Dodge dealerships and for the Red and White Fleet ferries.

Neighbor Steven Royston said he used to cook for Mr. Matlock: "I knew him from a friend who also went to dialysis. Paul was a cool dude. They used to call him 'Chicken George' in the neighborhood, I think because he had such a good soul. I'm gonna miss him."

Starre Cannon, a social worker at the SRO since September, got to know Mr. Matlock pretty well, she said, and found the news of his death shocking, though she knew he was very sick. "He was such a polite, kind man," she said. "I'm so glad he's not in pain anymore."

Mr. Matlock had a "nice, quiet spirit about him and I liked him a lot," added Anthony Caldwell, who became emotional talking about his neighbor. "He suffered — we all do — but I did what I could to be there for him. I didn't find out right away that he had died."

"I never got to say goodbye to him."

Trying to control his tears, Caldwell said he was grateful for the opportunity to speak about what the loss meant to him. It's a sentiment heard often at memorials in Tenderloin SROs, where relationships may appear casual but provide tangible friendships. ■

— MARJORIE BEGGS

★ ★ ★ Tenderloin Star: SRO Soup Mama, a very special chef

▶ CONTINUED FROM PAGE 3

People chip in dollars to cover the cost of expensive meat dishes. Her sister in San Jose regularly sends money. And now her nephew has caught on. He is organizing community meals in an Oakland public housing project.

Things threaten to get out of hand whenever Sumi gets a case of apples, though. Soon, it's applesauce time. She makes a batch with cinnamon and brown sugar, and once again, watching out for her flock, makes another without sugar for diabetics.

"People go nuts for it," she says. "They want to take it outside and sell it."

People help her in any small way they can, "like washing dishes," she says. But she does the heavy lifting. "When you're a cook you are particular about your pots and pans — and everyone knows how meticulous I am about cleanliness."

Her artistic kitchen temperament can flare, too. "I'm too bossy and I can get real grouchy."

For neophyte cooks facing common disasters, she has a few quick tips: Burned rice loses the burn taste when you throw a slice of bread on top; burned beans, though, need a submerged sterling silver spoon to do the job. For too much salt, throw in a potato.

Before a meal, she spends quality prep time in the basement kitchen working alone at night to avoid the more popular daytime usage. She's permitted to cook after the kitchen's normal 10 p.m. closing time, and sometimes goes until 3 a.m. On a Friday night she was working on the Sunday meal, pushed up on the calendar because of a conflict. She had washed down the kitchen with Clorox, as always, and would work until midnight managing a case of acorn squash and other vegetables to add to the lentils, and raiding her spices in a grocery bag next to her shiny mound of pots and pans.

Four residents were there early on, two watching TV, one woman baking cornbread, and Roberto, bleary-eyed, hanging out but eager to talk about Sumi.

"She's the soup lady!" he blurts. "Oh, every time I miss it, I feel terrible. And you can go to her home, and she'll give you food from the bottom of her heart. She's beautiful. A soup mama. Like a big sister."

But the next day, the Dalt's only elevator to the basement broke down.

Sumi canceled Sunday's meal because she'd have to move all the food and equipment down from the fifth floor, then walk it down a flight of stairs. The menu shifted to Tuesday. By then, the elevator was fixed.

"I think I'm a natural-born caregiver — I do it for me, though."

Sumi Monoarfa

Tuesday's 2 p.m. timing is not ideal. It's close to noon and many residents have already visited soup kitchens. Even so, Sumi announces seconds are available and taking food to friends is okay with her, a policy that isn't in effect when the social workers make the meals.

"Oh, I appreciate it," said Darryl, 31, among the first through the line, his fourth free Sumi meal. He's clutching three containers and headed for the door. "It's like nothing I've ever had before." But he said he lacked the words to find a comparison, except food at Martin de Porres, a soup kitchen on Potrero Avenue.

Lynne and Marcus, seven-month residents, are eating at a table sampling the fare for just the second time. Lynne, with Aimes Supportive Living Services, teaches nutrition to disabled persons. She praises the food as healthy and nutritious and soon has seconds on salad.

"A lot of people here don't know how to cook and some of the seniors can't get around," she says. "Sumi is giving support to people where she lives."

In no time, Darryl is back for seconds. "I just wish she could get something from the mayor's office, a plaque or something," Jaycee, finishing a plate at another table, says to her friend Ms. C, the lady who made cornbread Friday night.

"It reminds me of my mother," Ms. C says. Her mother, Mrs. Curry, was famous in the Bayview for cooking government food and serving crowds of poor folks in her garage.

"She does a great job and she's a great lady," Ms. C says, "but she needs her own kitchen. It's too small here and she needs to help more people."

Sumi has thought of that, actually an apartment where family could visit and stay overnight, too.

"I need a one-bedroom," she says. "My space is starting to close in on me, and I'm getting too old to travel much — they can come to me. But if I move, I'll continue doing this."

"I think I'm a natural-born caregiver — I do it for me, though. It's a joy and it's appreciated. I am so rewarded. Imagine when people come up and say, 'When will you cook again?'" ■

COMMUNITY CALENDAR

SPECIAL EVENTS

National Night Out, Tue., August 7, 3-7 p.m., Boeddeker Park. Seniors, families and children are welcome to the annual event that includes food, prizes, games, and education about crime, drug prevention and anti-crime programs. Meet SFPD officers and let criminals know that the community is committed to fighting crime.

Olympic viewing parties, Aug. 7 and 11, 9 a.m.-4 p.m., Civic Center, live, big-screen broadcast sponsored by SF Rec and Park. Free family fun day includes Olympic skills games, gourmet foods, kids' arts and crafts. Info: sfrecpark.org/Calendar.aspx?#?i=4

2nd annual Family Fun Fest sponsored by YWAM (Youth With A Mission) and Because Justice Matters, Aug. 18, Tenderloin Children's Playground, 570 Ellis St., 1-4 p.m. Event includes BBQ, photo booth, face painting, crafts, music and dance, bounce house, balloon animals, games and prizes, and, for each child, a free backpack and school supplies. More than 300 children and adults attended last year's Fun Fest. Info: becausejusticematters.org/economic-inequality/what-we-do/family-fun-day.

ART EVENTS

People in Plazas concerts: Mint Plaza, noon: Aug. 10, West African funk band Wontanara; Aug. 17, Fromagique with Bombshell Betty, burlesque; Aug. 24, Robin Campbell Band, sultry rock; Aug. 31, Mexican band Sabrosito; U.N. Plaza, noon: Aug. 7, salsa band Ritmojito; Aug. 14, Celtic blues rock band Blue on Green.

S.F. Arts Town Hall (formerly S.F. Arts Forum), Mon., Aug. 20, 6 p.m., Lam Research Theater, Yerba Buena Center for the Arts. Journalist Belva Davis will moderate this conversation with supervisorial candidates about how they see arts' role in the city. The forum also will educate them and the public about arts' effect on youth education, the city's economy and our diverse residents. Register for the free forum, hosted by 46 arts groups, at startstownhall.com.

REGULAR SCHEDULE

HOUSING

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

HEALTH AND MENTAL HEALTH

CBHS Consumer Council, 3rd Monday of the month, 5-7 p.m., 1380 Howard St., room 537, 255-3695. Consumer advisers from self-help groups and mental health consumer advocates. Public welcome.

Healthcare Action Team, 2nd Wednesday of the 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.

Mental Health Board, 2nd Wednesday of the month, 6:30-8:30 p.m., City Hall, room 278. CBHS advisory committee, open to the public. Call: 255-3474.

SAFETY

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

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, 2nd Tuesday 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. Works to protect SoMa resources for all residents. Gene Friend Rec Center, 270 Sixth St. Info: Tim Figueras, 554-9532.

North of Market/Tenderloin Community Benefit District. Full board meets 3rd Monday at 4 p.m.. Call 292-4812 for location or check nom-tlcbd.org.

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.

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.

AUGUST 29—SEPTEMBER 2

BERNAL HEIGHTS OUTDOOR CINEMA
www.bhoutdoorcine.org
showcasing local filmmakers

ADMIT ONE

Aug 29 Roccapulco Supper Club
3140 Mission St

Aug 30 Bernal Heights Park
Folsom St gate

Aug 31 Film Crawl
Cortland Ave

Sept 1 Precita Park
Folsom St and Precita Ave

Sept 2 El Rio
3158 Mission St *Must be 21*

Admission-FREE Check www.bhoutdoorcine.org for schedule

FIVE DAYS OF SCREENINGS & FILM EVENTS

PLUS Filmmaker panel, Networking+meetup & After party

City and County of San Francisco August 2012 Monthly

Settlement with Money Mart/Loan Mart requires restitution to customers statewide over fraudulent lending, marketing practices: You may be qualified

San Francisco City Attorney Dennis Herrera and Money Mart (also known as Loan Mart) have reached a settlement requiring Money Mart to repay California consumers who took out "pay day advance" loans. You may be eligible for repayment if: 1) you borrowed a pay day advance loan (sometimes called a "Cash 'til Payday" loan) at a Money Mart store between January 2005 and July 2005, or 2) you borrowed an installment loan (sometimes called a "CustomCash" loan) at a Money Mart store between July 2005 and March 2007. If you or someone you know may qualify for restitution, please call the Settlement Hotline at (866) 497-5497, or visit www.sfcityattorney.org to complete a claim form.

Office of Citizen Complaints

The Office of Citizen Complaints (OCC) is the City and County of San Francisco Department that investigates civilian complaints against San Francisco police officers and makes policy recommendations to improve relations between the community and the police.

You are the starting point of civilian review. We rely upon you to bring to our attention concerns with police officers and with Police Department policies.

The OCC is staffed by a diverse group of civilians who have never been San Francisco police officers and it is a separate office from the Police Department. If you have a complaint you may make it:

in person or by mail at 25 Van Ness Avenue, Suite 700 San Francisco, CA 94102, by phone at 415-241-771, by fax at 415-241-7733, or at a district police station.

We can arrange a staff presentation to your school or community group so that you can learn about what we do and how to utilize the OCC process. You can learn more about us on our website at www.sfgov.org/occ

Final Call for 'Hearts in San Francisco' Artists

Bay Area artists have only a few more weeks to submit their renderings for the 2013 Hearts in San Francisco series. **San Francisco General Hospital Foundation** (SFGHF) announces the final request for design submissions, part of the eighth annual Heroes & Hearts Luncheon. The chosen heart artworks will be auctioned at the luncheon with proceeds benefitting patient care and life-enhancing programs at San Francisco General Hospital and

Trauma Center. For more information contact Elaine Lan, elan@sfgfhf.net.

Artists are invited to download applications at www.sfgfhf.net and submit with renderings by the August 6, 2012 deadline.

Alert SF

Alert SF is a free system that allows users to sign up to receive text and/or email alerts from the Department of Emergency Management (DEM) during an emergency in San Francisco. Topics include: major traffic disruptions, watches and warnings for tsunamis and flooding, post-disaster information, and other alerts. To sign up, go to: <https://www.alertsf.org/>.

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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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.

If you are looking for a safe and comfortable place to call HOME surrounded by compassionate residents and a caring staff, The Knox and Bayanihan House are designed with you in mind.

All of our rooms have a two-burner stove, refrigerator, single or full sized bed with a closet, along with outstanding amenities in each building. The income limits for these affordable properties are as follows:

	Maximum / Minimum Income Limit
Knox:	1 person - \$34,600 per year (maximum income) \$854 per month (minimum income) Rent: \$545.00 Deposit \$545.00
	2 person - \$39,520 per year (maximum income) \$854 per month (minimum income)
Bayanihan:	1 person - \$30,275 per year (maximum income) \$854 per month (minimum income)
	2 person - \$34,580 per year (maximum income) \$854 per month (minimum income) Rent: \$545.00 Deposit \$545.00

For more information or to pick up an application for The Knox and Bayanihan House, please stop by the lobby of the TODCO Marketing Office located at 241 - 6th Street in San Francisco.

If you have a disability that prevents you from fully participating in this process please call (415) 957-0227.



TDD: (415) 345-4470

