

# *Lower Haight Local*

November 2025



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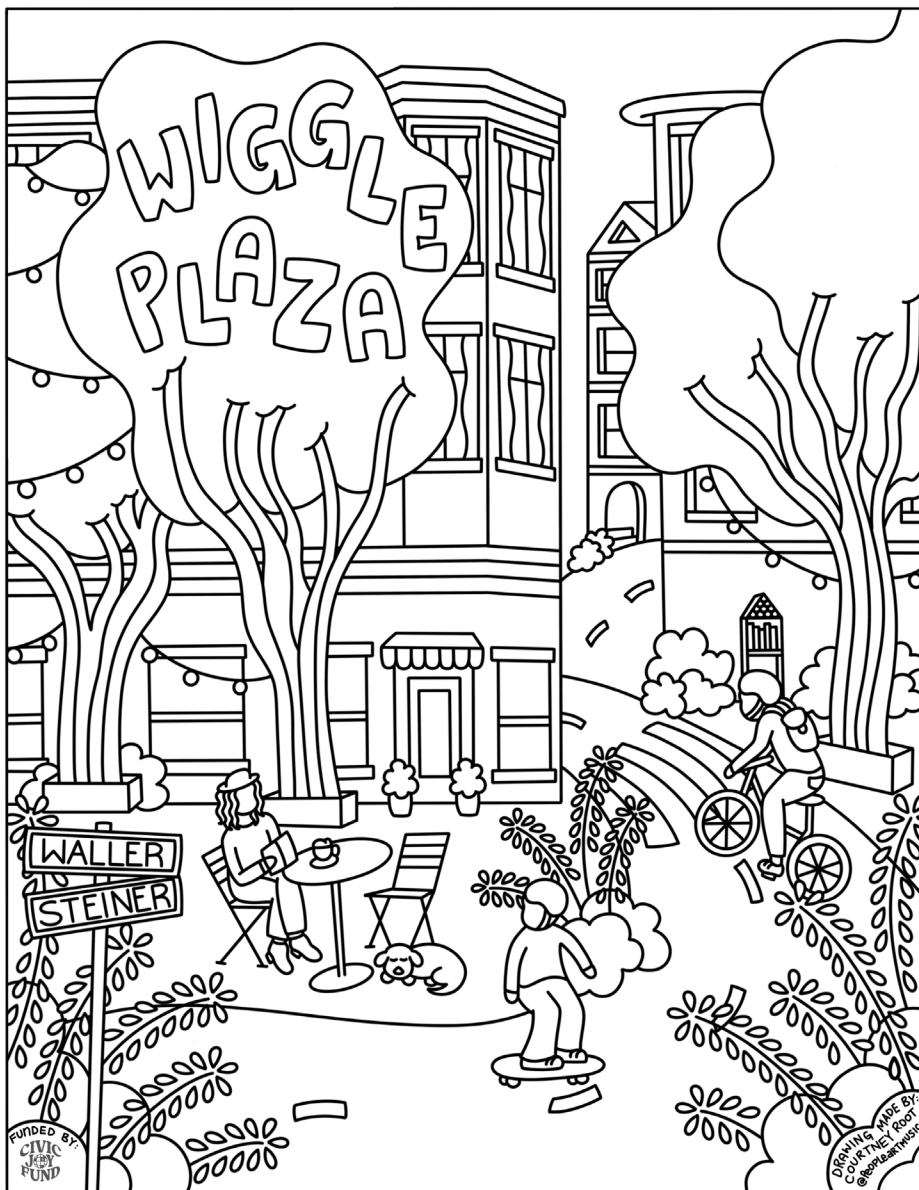
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## Wigglefest Recap

by Molly Hayden

On a crisp late San Francisco summer morning recently, Steiner street hosted another Wigglefest: a celebration of The Wiggle's past and future. Wigglefest is held twice a year, but it looked a little bit different this time. It grew a few blocks! Steiner was opened to people from Duboce to Waller, both on foot and all kinds of wheels.

Passersby connecting with neighbors, Duboce Park, plants from Flora Grubb Nursery, local musicians, a mural on the window of a long dormant building, a reading garden, mindful bubbles, face painting, chalk, games - they all found a temporary home in the street for all who encountered them. It begged the question heard from many that day: why can't it be like this all the time? If you're interested in helping make that happen, get in touch.

[sfwigglefest@gmail.com](mailto:sfwigglefest@gmail.com)

Enjoy this coloring page, made by Courtney Root (@peopleartmusic on Instagram) to commemorate the occasion.

## Note From The Editor

November is our fourth monthly issue - I can hardly believe it! I am so thankful for the contributors who made it happen this month. It's amazing to see such a mix of new and familiar faces working to create the magazine we want for our neighborhood. An extra thank you to those who donated this month to help get the November issue to print. Sam, RS, Kaz, Marshall, Emma, Natala, Denji, and more - your contributions help keep this alive! We're currently getting our 501(c)(3) status to make sure that future donations are tax deductible. This month, we also raised some funds through hosting the October edition of the 'Date My Friend' event, offering another path to sustainability beyond donations only. More than ever, I'm so excited about the impact of the magazine on our community.

As always, this is your paper. Get involved to help make it what you want!

To stay up to date, follow us on Instagram [@lowerhaightlocal](https://www.instagram.com/lowerhaightlocal)

To support us financially (to support print costs), go to [lowerhaightlocal.com/donate](https://www.lowerhaightlocal.com/donate)

To help write/edit/anything, go to [lowerhaightlocal.com/help](https://www.lowerhaightlocal.com/help)

Anything you want to say / respond to? Email [hi@lowerhaightlocal.com](mailto:hi@lowerhaightlocal.com) or DM us.

Cheers,

Joel Reske



Homepage: <https://www.lowerhaightlocal.com/>



## Obituary

# Ragazza

by Nick Adeyi

RIP to a Real One.

Neighborhood mainstay Ragazza served its last pies this March after fifteen years of feeding the Divisadero corridor. The restaurant finally shut its doors after a five-year battle with increasing prices and declining visitorship that never recovered after the pandemic, according to co-owner Sharon Ardiana. Patrons of the beloved establishment flocked there on closing night for their last bites of Ragazza's signature Neapolitan-style pizzas, armed with letters of gratitude for the restaurant's lasting imprint on the neighborhood. In turn, many left with copies of the restaurant's final menu – keepsakes of its farewell tour – and bear hugs from Greg Hinds, Ragazza's co-owner and gregarious front-of-the-house general manager.

Eating at Ragazza felt as close as you can get to eating in someone else's home without taking your shoes off. In a city with about as many fancy Italian restaurants as software engineers, Ragazza stood out for being unpretentious, affordable, and reliably delicious. That they managed a decade and a half as rents skyrocketed is a testament to their simple approach to food: highlight local, seasonal ingredients while keeping a strong lineup of mainstays. In the spring, a local asparagus pie topped with first of the season Salinas spears, provolone, mozzarella, ricotta, chili flakes, preserved lemon, and smoked bacon. In the fall, "Miss Figgy": black Mission figs, caramelized onions, thyme, fontina, arugula, and prosciutto. Sweet corn in July; crisp persimmons in November. Year round, the

"Bianca" (onion crema, shaved garlic, preserved lemon, aged Italian provolone and wild arugula), the "Moto" (tomato, calabrian chilies, portobello mushrooms, red onions, sausage, and mozzarella), and the "Amatriciana" (tomato, pancetta, chilies, pecorino, oregano, and an egg). They put an egg on a pizza. It was good.

Ragazza was the kind of place that made you want to be a local – and made you feel like one – from the moment Hinds enthusiastically greeted you at the door. The wine list punched above its weight; you could split a carafe with a friend. For dessert, there was always tiramisù.

Ragazza is survived by Gialina in Glen Park, which has been serving the neighborhood since 2007.

Also, they had a damn good kale salad.



Illustration by Natalie Quek: @nataliequek.studio

**Cover art:**  
Helena Van Hemmen

**Edits and other help:**  
Siena Applebaum  
Lucy Segraves  
Molly Hayden  
Annalise Wulf  
Emma Conroy

**(continued)**  
Roan Beck  
LoHaMNA  
Caleb Reske

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## Story

# Free Art Friday

by Emily Liu

A few Fridays ago, I was running late hurrying up Scott street to meet some friends at Third Wheel Coffee when an envelope on the ground caught my eye: “Open me!” The envelope perched against a gold-framed print of tinned sardines, which itself leaned against a doorway painted with two koi. A mural I must have passed a hundred times, but this time distinctly fishier.

The loopy handwriting inside told me I had stumbled across a community art project stewarded by Orli B, the SF resident behind @sf.freeartfriday. Every week she hides a free piece of artwork somewhere in the city and posts a clue on Instagram for eagle-eyed San Franciscans to trace. Or in my case, to randomly come across minutes after the video is posted.

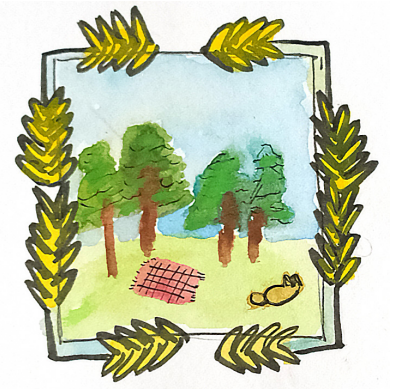
The project is new this year, inspired by a similar one in Atlanta and her growing ceramics hobby: “I was accruing things that had no place to go. And I just like injecting moments of whimsy wherever I can and so over the holiday period last year I was like, let’s do this thing.”

Orli started by sourcing artwork just from her own overflowing ceramics collection, then from artist friends, and now a quarter of her drops are from strangers just reaching out to her to contribute. She doesn’t do all the drops herself either. One Friday, she had the artist herself place the week’s piece and a couple came across it immediately: “It sounds like the couple had been having a rough go of it and then they got to find this magical little memento and the artist got to see the joy that it brought to people. And I was like, oh, there’s value in me removing myself from this. This is something that comes with community building and scaling the impact – how do I not be the bottleneck?”

Another Friday, when Orli was out of town, a neighbor placed the piece. It was a lightbulb moment: “This is a community art project, community being the operative word. I can rely and lean on others to help make this happen. People actually enjoy being a part of art in whatever capacity they can be.”

This is the heart of what Free Art Friday is all about: how easily we can brighten each others’ days. “If somebody can be like, this crazy amazing thing happened, that’s all I ever really want. Life is hard and it’s a slog and San Francisco can be difficult. So if you can inject moments of joy, it’s so worth it. You can do a small thing that makes someone’s day better, expanding the ways in which we can be good to each other.”

I took that tinned sardines print home and it lives in our living room now, right above the Lower Haight Local garage. If you’d like to contribute or learn more about Orli’s project, you can find her on Instagram @sf.freeartfriday



Illustrations by Ariel Feingold-Shaw

## Feature

# Koshland Gardener Feature

by Lucy

Next time you see your neighbor, stop and say hello! They might just share some wisdom with you.

Sara Vasquez is a new Community Gardener at Koshland Garden as of May 2025. She grew up helping her parents on their farm in Spain and mostly helped them with harvesting, but now is growing her own fruits and vegetables here in San Francisco! She stumbled across the garden while on a walk with a friend and became entranced by its beauty and whimsy and she just knew she had to get involved. After 2 years on the waitlist, she finally got a plot! Starting a garden may be hard, but is much easier when you have a large community behind you. This garden has given her a network of people who share a common goal and love to exchange expertise.

Every gardener knows the feeling when you've watched your precious crops grow all season long, and right when you're ready to harvest... they mysteriously disappear. Since Koshland Garden is an open garden to the community, she has had to become clever while planning her crops. Instead of planting bright red tomatoes that stand out from the leaves, she chose to grow Smurf Cherry Tomatoes that turn an almost black color to camouflage them from predators. With a little planning, and a lot of play, you may have a larger harvest than you hoped for. Though sometimes Karl the Fog does not help... unfortunately mold has spread over a few of the gardener's crops! But Sara stays positive and flexible and has learned to let go of expectations with the effects of the changing weather, pests, and other uncontrollable factors.

Sara's excitement for gardening has spread to other community members that meander through the colorful garden rows. She tells a story about a mom and her child walking around the garden admiring the beautiful flowers. She shared with them the delicious scent of pineapple sage and the child's eyes lit up. This sparked a sense of wonder and the child began to wander around the garden smelling every plant their little nose could reach. Sara has been on the receiving end of mentorship by Bob, another community gardener, who introduced her to many unexpected edible plants. Being able to share these experiences with others is important to pass down knowledge and traditions.

If you would like to check out Sara's plot, make your way to #22. She's currently growing tomatoes, lettuce, zucchini, parsley, and potato volunteers!

*Disclaimer: Koshland is a space for anyone to enjoy, but please be aware that harvesting is only to be done by the individual community gardeners of the plot. Please do not take produce, herbs, or flowers from the garden. If you would like to get involved in the garden, apply to be placed on the waitlist or join volunteer days!*



Illustration by Lillie Huang

Lillie Huang



# Haight of Flavor

by Tamara Kahhale

November is here - with more fog, wind, and rain rolling in comes the start of our winter growing season, from our favorite leafy greens (or maybe just mine) to bright citrus. Curl up with a cup of hot apple cider and don't let the cold get you down with these seasonal goodies! (*Divis Farmers' Market: Sundays, 9am - 1pm, DMV parking lot, Fell/Oak*)

## Pomegranates

The ripest will be a deep ruby color, and heavy for their size (heavier pomegranate = juicer seeds!). Pro tip: to deseed, cut in half, push the middle out, hit the back of the fruit with a wooden spoon, and enjoy!

## Feijoas

Also called pineapple guava, this delicious fruit has a flesh that is generally scooped out with a spoon. They can be eaten like that (and are so sweet!) or they can be added to a loaf, kind of like a banana bread.

## Carrot

Root veggies in general are sweeter in the colder months, since cold weather triggers the plants' natural defense mechanisms of converting starches into sugars, which helps prevent the water in their cells from freezing. Use them as a base in a tomato soup, in a spring roll, maple glazed as a side, or my personal favorite, a delicious carrot cake:

## Carrot Cake

300g all purpose flour (~2.5 cups)  
2 teaspoon baking powder  
1 teaspoon: baking soda, salt, cinnamon  
½ teaspoon nutmeg  
1½ cup vegetable oil  
220g brown sugar (~1 cup)  
200g white sugar (~1 cup)  
4 eggs, room temperature  
2 teaspoons vanilla  
300g grated carrots (5-6 carrots)  
~1 - 1½ cups mix-ins (pecans, walnuts, raisins, etc.)

## Frosting

1 8oz block cream cheese (room temp)  
1 cup unsalted butter, room temp  
400g powdered sugar (~4 cups)  
1 teaspoon vanilla



Illustration by Siena Applebaum



Illustrations by Siena Applebaum

## Instructions:

1. Heat the oven to 350°F and grease two 9-inch round cake pans.
2. Whisk together sugars, oil, eggs, and vanilla.
3. In a separate bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, and nutmeg.
4. Pour wet ingredients into dry mixture, and mix until just combined. Fold the carrots and any other mix-ins into the batter.
5. Divide batter evenly into pans and bake for 30 - 35 minutes.
6. Mix the frosting using a hand or stand mixer. Beat the butter until soft and smooth, then add the cream cheese until fluffy. With the mixer on low speed, gradually add the sugar. Once combined, add the vanilla until soft and spreadable.

To assemble, frost one layer before placing the other layer on top, then frost the top and sides. Decorate how you want, and chill the cake for ~30 minutes to set the frosting before cutting. Keep leftovers (if there are any) in the fridge for up to a week!

## Poem

# The Apartment Poem

by Brenda Ray

The apartment in San Francisco is our apartment. Wood floors and beaming bright slats of light coming through the window or a cool breeze on a fall night. There is jazz playing through the speakers and our cats are curled up next to us or each other on a small blue cat bed. There is grease in the kitchen and steak sizzling. There is Drew's dutiful knife chopping against the cutting board and the small flesh of a vegetable wiggling beneath his thumbs.

There is a fan churning somewhere in an all white bathroom, where the kitten likes to sit and watch me bathe. Sometimes she crawls on top of my naked body, in the center of the pool, like I am a mom island she has come to visit.

My fiancé, soon to be husband, takes the other cat and places her on the door frame above our family room. There she sits and purrs or meows till we bring her down.

I am sleepy in the winter and peaceful in the summers. I am sunshine and rain and every good and bad thing that has ever happened to me has happened to us both, now. The house which is not really a house but a space where the two of us live together is becoming a home. Slowly, slowly, as the soup cooks on the stove, as the candles burn bright through the afternoon, as he reads one sentence to me from his book, then another, then another. We are falling in love with each other in the best way, in the new way or the old way. We are learning together what it is. This home we've built in each other. This home we've built in ourselves.



Illustration by Maia McDay

## November Events

DM @lowerhaightlocal on Instagram to get your event featured!

**November 9th, 16th, 23rd, 30th** - Lower Haight Clean Up - 10am Waller & Fillmore

**November 10th** - LoHaMNA (Neighborhood Association) Monthly Meeting, see [lowerhaight.org](https://lowerhaight.org) for details

**November 11th** - What Communities Need: A Discussion With Lower Haight Local @ The Commons

Joel will be hosting a discussion about Lower Haight Local, and how we can together provide the things our community needs. Schedule: (1) intros (2) brainstorm about what we need as a community (3) how we can use the magazine / network to promote and provide these things. Leave with some action items!

<https://luma.com/two1nbgn>

**November 14th** - Cuban Jazz @ Wave Collective, see <https://www.wavecollectivespace.com/>

**November 19th** - Art Party for Lower Haight Local

Come make art for the magazine! All the art you see in this issue was made at this event the month prior :)

<https://www.lowerhaightlocal.com/november-art-night>

**November 20th** - 'Date My Friend' - a dating fundraiser for Lower Haight Local

Pitch your friend to an excited audience, and meet your (single) neighbors! This event is typically 23-33 crowd, we'll be hosting an event soon for 33+. Details at <https://www.lowerhaightlocal.com/date-my-friend>

**November 20th** - 5:30-6:30pm Lower Haight Monthly Social @ Woods Lowside

**November 10th, 17th, 24th** - Bad Art Club @ The Faight, see <https://www.thefaight.com/events>

**December 4th** - Lower Haight Art Walk - 4-8pm, live music 6-8pm

**December 5th** - Duboce Triangle Neighborhood Association Monthly Clean Up - 12pm at Duboce & Steiner



## ACROSS

- They come in black and chocolate
- Inventor's protection
- Western character in a black hat
- One leading a feudal existence?
- A choice question often presented in orange and black
- Head or heart condition
- Units of wisdom
- Chicken Tikka \_\_\_\_
- The "M" in YMCA

## DOWN

- First Lady between Hillary and Michelle
- Rarely visited web site?
- Sound heard after slamming a few
- Black mabma, for one
- One calling the kettle black
- Number needed to tango
- Vapor rising from a hot cup
- Make blank
- Aired again
- They may interrupt streams
- Tachometer meas.
- LAX screeners



## Free Refills

## Wayback Machine

"I'm gonna take your mom to prom," declared Aiden.  
"My mom's, like, *old*... why would she—"  
"No, Brayden. *Her* prom."  
"Bro, that was in the '90s. How would you even—"  
"Jenny—I mean, your mom—will have zero armor against modern rizz."

Aiden saunters to the jukebox, taps a few numbers—and PWOOOOMSshhhzz—vanishes in a sparkly mist of warm butter and maple syrup.

"No way." "What happened?"

"He didn't pay for his pancakes!" cried Libby, the waitress.

And then they all did it. YOLO, I guess.

Jukebox playlist: [cozycubs.club/wayback](https://www.cozycubs.club/wayback)

<b>THAT'S THE WAY (I LIKE IT)</b> KC & THE SUNSHINE BAND 1975	<b>BACK TO LIFE (HOWEVER DO YOU WANT ME)</b> SOUL II SOUL 1989
<b>ONE WAY OR ANOTHER</b> BLONDIE 1978	<b>BABY GOT BACK</b> SIR MIX-A-LOT 1992
<b>ANY WAY YOU WANT IT</b> JOURNEY 1980	<b>EVERYBODY (BACKSTREET'S BACK)</b> BACKSTREET BOYS 1997
<b>WRONG WAY</b> SUBLIME 1997	<b>BACK THAT AZZ UP</b> JUVENILE 1999
<b>THE WAY</b> ARIANA GRANDE 2013	<b>SEXYBACK</b> JUSTIN TIMBERLAKE 2006
<b>TURTLES ALL THE WAY DOWN</b> STURGILL SIMPSON 2014	<b>BACK ON 74</b> JUNGLE 2023

Read the witness statements to reconstruct the events surrounding the six high school seniors who disappeared after selecting songs from the jukebox.

- The six teens played six unique songs, and each kid picked a song from a different decade.
- Aiden ordered pancakes and played a song from the '90s.
- Raiden's song was newer than Kaden's, but older than Jadynn's.
- Brayden squinted at Libby when she told him "add protein powder" was not on the menu. He ordered the milkshake anyway.
- Kaden and the customer who ordered onion rings chose songs that were two years apart.
- They weren't even, like, soft-launch, but Zoey felt low-key dumped when Aiden literally picked time travel over her.
- The vegetarian and the person who played a song about butts were the only two who went back to odd-numbered years.
- The three sandwiches (BLT, Grilled Cheese, Patty Melt) all went to kids who picked songs by J-named artists.
- Raiden and the BLT kid both snorted when their friend shouted "Cowabunga, Dude" before playing the Turtle song.
- Jennifer, Brayden's mom, considered going back to warn her younger self about Aiden. But instead, she and Libby sat in blissful silence and finished the onion rings.

	Aiden	Brayden	Jadynn	Kaden	Raiden	Zoey	BLT	Grilled Cheese	Milkshake	Onion Rings	Pancakes	Patty Melt
197_	×										×	
198_	×										×	
199_	○	×	×	×	×	×	×	×	×	×	○	×
200_	×										×	
201_	×										×	
202_	×										×	
BLT	×											
Grilled Cheese	×											
Milkshake	×											
Onion Rings	×											
Pancakes	○	×	×	×	×	×						
Patty Melt	×											

answers & more



www.cozycubs.club