



Catherine Wargo

Web Contributor • San Francisco

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Fabuloid

2199 Mission St & 18th St • 415-335-0400
www.fabuloid.com



photo: Catherine Wargo

The word “fabuloid” (a noun, not an adjective) is defined as “one who could not be otherwise.” This locally-owned clothing store that carries only San Francisco-designed and -made clothing is just that. The colorful window of the Mission Street store will catch your eye, and if you’re there at the right time, it might even be open. Fabuloid’s hours are, “Wednesday-Friday 5 pm-9 pm whenever we can and Saturday-Sunday noon-9 pm.” Anyone with a full-time job who pursues a

passion on the side understands why the obscure hours make perfect sense. The owners, Chrissy Kaufman and Schuyler Brown, decided if they didn’t do this now, they never would. Fabuloid is a boutique store overflowing with refreshing designs not found in every other retail outlet in the city. Adventurous shoppers who go out of their way not to be seen in this season’s Gap sweater love Fabuloid. If you’re tired of your boring zip-up hoodie jacket, stop by and purchase one emblazoned with china-patterned blue and white flowers or brown stripes like the reincarnation of the rec room sofa your parents had in the ‘70s. Fabuloid offers custom fitting and styling sessions at their studio in Bernal Heights. Get in line—behind me.

Funky Door Yoga

1334 Polk St • 866-436-9642 • www.funkydooryoga.com



photo: Catherine Wargo

Some people think that doing yoga is a natural part of living in California, which is not entirely untrue given the number of locals who participate in the activity. Funky Door Yoga has taken one of the most intimidating of yoga practices and made it accessible. Bikram yoga was founded by Bikram Choudhury, a renowned and accomplished yogi who trained in India. The practice involves completing 26 prescribed poses in a warm room during a 90-minute class. Actually, it’s a very hot room between 100 and 105 degrees and there is much sweat involved. Why so hot? The

heat allows your muscles to stretch more easily. Bikram is also based on the “tourniquet” effect—the twisting and squeezing of your internal organs, which flushes out your cardiovascular system. You can’t miss the entrance to Funky Door Yoga—the half-naked cartoon characters point the way. The décor in the studio is Cartoon Network-meets-the-circus-meets-an-upscale-gym. Funky Door offers a very generous beginner package—one month of unlimited yoga for \$29 and the promise that you will look better naked. What have you got to lose except a few (dozen) pounds of water weight?



Catherine Wargo is a freelance writer, editor, and translator who resides in fabulous San Francisco. She is most at home while traveling, and has done so extensively on every continent except Antarctica. You can also find her writing in the *Newspaper for the Expo for the Artist and Musician*. She is working on her first novel, “Uncommon Ground,” forthcoming from anyone who wants to publish it.

Kamei Restaurant Supply & House Wares

525 Clement St • 415-666-3688



photo: Catherine Wargo

On Clement Street in the Richmond, in what some people in the city are now calling “New Chinatown” sits the young homeowner’s (or renter’s) new best friend (Ikea is out). This superstore is the official supplier for many local restaurants. The aisles and aisles of beautiful, eclectic, and diverse Asian-inspired dishware are staggering. Tea kettle? Sure. Garlic press? Absolutely. Baking sheet for nine dozen

cookies? If you have an oven big enough for that kind of production, they’ve got you covered. Since restaurant owners shop in bulk for dishes, glasses, and silverware, the goods are extremely reasonably priced—there’s no Crate and Barrel \$15.99 for one cereal bowl nonsense. From large serving platters to tiny wasabi dishes, Kamei has every size of bowl imaginable. Restaurant-quality kitchen tools such as non-stick spatulas, noodle strainers, tongs abound. This store makes moving, gaining or losing a roommate, or getting married way less painful.

Chutney

511 Jones St & O’Farrell St • 415-931-5541



photo: Catherine Wargo

Boldly opening up across the street from the venerable Shalimar (the Indian/Pakistani dining choice of those in the know for years), Chutney is making quite a name for itself. The large space, free *real* chai in the back (none of this Oregon chai-cinnamon and cloves bullshit) and simple, efficient service complement the amazing food. The drill is simple: get in line, choose one of the dirt-cheap platters, take a number, sit down. A plate of lettuce, onion, and lemon will magically appear at your table along with water that you will definitely *need* later. Munch if you’re hungry, but remember that the best is definitely to come. Grab a Shasta from the back fridge (I think it might even be free). If it’s Friday or Saturday night, try to avoid dinner time; large Indian families seeking down-home cooking visit on the weekends and the testament to Chutney’s authenticity can make a table hard to come by. With a real tandoori oven behind the counter, any of the tandoori meat is phenomenal, and I have become completely addicted to the chicken tikka masala. Saag paneer is also a superstar and naan is the perfect thing to scoop it all up with. Top it off with free chai and head to the counter to pay your bill. Super secret: if the line is long, you do not have to stand in it to pay. Just sidle up and pay the small fee for your feast, and waddle out into the Tenderloin, sated and happy.