360 NEWS

The latest shops, goods, and happenings in the Bay Area and beyond.

edited by CHERYL LOCKE cheryl@7x7.com



Art takes the spotlight in an unexpected neighborhood.

Potrero Hill is bustling anew with artsy activity. Making headlines is Yves Béhar's **Fused Space**, the art and design exhibition gallery that opened next to his design studio, FuseProject, in June 2013. Cool-girl-about-town Jessica Silverman (whose own gallery is expanding to a larger location in the Tenderloin) curates the rotating shows of contemporary work (fusedspace.com). Fused has a prime location near California College of the Arts and the Wattis Institute. And with some of the biggest names in the biz packing up their tony downtown galleries and heading to art's newest 'hood, Silverman is in good company.

Jack Fischer, a fellow settler on the hill, cites "a ridiculously greedy rent increase and a staleness in the air downtown" for the move of Jack Fischer Gallery to Potrero Avenue (jackfischergallery.com). And newcomer Catharine Clark of Catharine Clark Gallery chimes in, touting the area's long-thriving art community (cclarkgallery.com). "The influx of galleries is new," she says, "but we are joining a scene that has been developing for decades."

It was really Todd Hosfelt who paved the way. He opened **Hosfelt Gallery** on Utah Street in the fall of 2012 (hosfeltgallery.com). For him, it came down to mother nature. "Works of art, particularly oil paintings, look best in natural light," he says. "This is the sunniest part of town, and my space is completely naturally lit." —BRYAN ANTHONY



REFUEL

MARKET & RYE

Bigger is better at the city's second location of Market & Rye, where more space and a full kitchen guarantee hearty refreshment for hungry gallery hoppers. Opened on De Haro Street in 2012, the Potrero Hill outpost of chef Ryan Scott's West Portal restaurant serves all the old favorites, including cornflake-crusted fried chicken sandwiches, Momma Pat's Cobb salad, and a BLT punched up with brown sugar, rosemary, and black pepper. —B.A. // marketandrye.com