

ZINA G. GREENE  
3133 CONNECTICUT AVE., NW • SUITE 1014  
WASHINGTON, D.C. 20008  
(202) 332-3010

ZONING COMMISSION  
District of Columbia

Case 86-26  
Exhibit 525

RESUME

CONSULTANT -- 1979 to 1981; 1987 to Present

Expert Witness -- Zoning, Land-use, Low- and Moderate-Income Housing, and Fair Housing.

- Covington and Burling, Washington, D.C.
- Devoe, Shadur, Krupp et al, Chicago, Illinois
- Wilkes and Artis, Washington, D.C.
- Lawyer's Committee for Civil Rights Under Law, Washington, D.C.

Advisor -- Mortgage Lending

- U. S. League of Women Voters
- Displaced Homemaker's Network

Consultant -- Housing and Community Development

- U. S. Commission on Civil Rights
- HUD, Office of Planning and Development

Contractor -- Lending: Discrimination and Affirmative Practices

- Potomac Institute, Washington, D.C.
- HUD, Office of Fair Housing and Equal Opportunity
- Federal Reserve Board, Division of Consumer and Community Affairs
- Comptroller of the Currency, Consumer Activities Division
- Comptroller of the Currency, Customer and Industry Affairs Division
- 1987 Fair Housing Seminar Series, Chicago, Illinois
- Center for Community Change, Washington, D.C.

RECENT PUBLICATIONS

Financial Institution's Community Development Corporations Forum Conference Report, Federal Reserve Board and Comptroller of the Currency, 1988  
Lender's Guide to Fair Mortgage Policies, The Potomac Institute, Washington D.C., 1980. Reprinted by HUD (Chicago Region) 1987.  
A Woman's Guide to Fair Mortgage Credit, 1980

EDUCATION

University of Michigan: Architecture, 1954-56  
Illinois Institute of Technology: Architecture, 1956-57; City and Regional Planning, 1957-60. Master of Science in City and Regional Planning.

BOARDS and COMMISSIONS

Commissioner, D.C. Commission for Women  
Board Member, Illinois Institute of Technology Alumni Association  
Member, Mayor Barry's Ward 3 Executive Committee

ZONING COMMISSION  
District of Columbia  
CASE NO.86-26  
EXHIBIT NO.525

PREVIOUS EXPERIENCE

1978-1979 DIRECTOR FOR CIVIL RIGHTS, U.S. COMPTROLLER OF THE CURRENCY

Responsible for the identification and encouragement of policy initiative and affirmative action by national banks for the protection of customer's civil rights. Responsible, also, for creating a system to monitor home mortgage lending decisions by national banks for violations of the Fair Housing Act.

Specific activities and accomplishments include:

- ° Developed the Fair Housing Home Loan Data System to monitor fair mortgage lending, including: concept, regulations, and guidance material for banks.
- ° Conducted studies and intensive interviews with bankers to learn mortgage lending practices and underwriting standards in order to more effectively monitor mortgage lending practices for discrimination.
- ° Using census tract data, developed prototype technique for analyzing Home Mortgage Disclosure Act data for fair housing and community reinvestment.
- ° Developed agency prototype for the Comptroller's CRA assessment of poor performers. Guided, as chair, first inter-financial agency effort to develop a uniform format for using data in enforcing the Community Reinvestment Act (CRA).

1972-1978 PROGRAM ANALYST, OFFICE OF FAIR HOUSING AND EQUAL OPPORTUNITY, HUD.  
Responsible for integrating the affirmative requirements of fair housing and Title VI (non-discrimination in federal program benefits) into HUD's community development, rehabilitation, environmental, planning (701), and relocation programs.

Specific activities and accomplishments include:

- ° Developed regulations and guidance material which integrated affirmative fair housing and equal opportunity requirements into the Community Development Block Grant Program and the Urban Development Action Grant Program. Interpreted these policies to HUD field staff, civil rights and other organizations, and to city officials.
- ° Developed a program management data system for FH&EO Area Office programs and activities.
- ° Identified and developed the fair housing and equal opportunity data needs and reporting requirements for computerized analysis in most HUD program areas.
- ° Represented Fair Housing and Equal Opportunity on major research panels and task forces in fair housing, fair lending and community development.

1970-1972 DIRECTOR, MONTGOMERY COUNTY (MD) PROJECT FOR LOW-AND MODERATE-INCOME HOUSING, Metropolitan Washington Planning and Housing Association.

Coordinated the legislative effort and formed the legislation that presently requires moderately priced housing as a part of all residential development in Montgomery County; organized an effective citizens constituency for low-and moderate-income housing; conducted an "at place" survey of over 7,000 employees in Montgomery County to determine low-and moderate-income housing demand generated by the labor force; as consultant to county government, proposed innovative housing and planning techniques.

1958-1970 URBAN PLANNER in public agencies and private firms in Chicago, Illinois, throughout the mid-west, Hayward, Calif., and in Montgomery and Prince Georges Counties, Md.

IN ADDITION...

1969-72 MEMBER, Housing Technical Committee, Washington Council of Governments (WASH COG)

1976- OWNER AND REDEVELOPER of Commercial property in Washington, D.C.

1981-87 OWNER AND OPERATOR of a restaurant, wine bar and jazz club in Washington, D.C.

# Park Place Cafe Restaurant

**P**ark Place, the answer to Washington's idea of a Paris bistro, with an outside cafe, weather permitting, is devoted to casual chic, good cuisine, and entertainment. There's an intimate dining room on the first floor, the large main dining room on the second floor complete with bar has live jazz Friday and Saturday, classical music is featured at Sunday brunch.

The decor has a contemporary flair with cane back chairs, soft candlelight, fresh flowers, crisp linens, plum walls, and eclectic paintings. You will enjoy the casual ambience, free wine tasting, and the varied clientele. The appetizers sing of the French countryside, with *pate maison*, a well spiced country peasant goose liver pate with fresh greens and crisp french bread. The *mussels au Pernod*, are fresh, plump, steamed with butter laced with the robust flavor of garlic, and a hint of Pernod. A delightful presentation in appearance as well as taste is the oven-baked *brie*, decorated with fresh strawberries, grapes, slices of apple, and french bread. If you want a light appetizer so you can enjoy the rich onion soup with a thick cheese crust, try either the fresh *artichoke vinaigrette*, or *bleu cheese with crudites*.

Some of the seafood entrees include the moist, fresh-from-the-sea flavor of bluefish with dill butter, sometimes the special of the day; *coquilles St. Jacques*, an elegant dish gently sauteed with shallots, the scallops tender and succulent with mushrooms, bathed in pure cream and delicate white wine, or shrimp Creole, jumbo pink shrimp tossed with *al dente* slivers of tomato, green peppers, onion, garlic, and mushrooms, on a bed of fluffy rice.

For robust appetites the filet mignon *Marchand de vin*, is a tender, flavorful and satisfying dish, juicy, with the flavor of red wine, shallots, and a touch of garlic. Fresh, firm seasonal vegetables and meaty roast potatoes complement the meal. Veal Francaise is milk-white, moist, fork tender, dipped in egg and sauteed gently in a lemon butter sauce. An assortment of sparkling-fresh crunchy vegetables complete the dish with a splash of color and flavor.

WHO'S WHO IN AMERICA'S RESTAURANTS©

2651 Connecticut Avenue, Northwest  
Washington, D.C. 20008  
(202) 667-2701

- Owner: Zina G. Greene
- French/Continental cuisine
- Priced moderate
- Open for lunch and dinner seven days;  
Sunday brunch
- Accepts reservations and all major credit cards
- Private party facilities for up to 150
- Live jazz on Friday and Saturday, live classical music for Sunday brunch



Zina Greene of the Park Place Cafe, "where you could . . . feel comfortable in different moods."

## D.C.-based Jazz

### PARK PLACE CAFE

2651 Connecticut Ave. NW. 667-2701.

Park Place offers a sophisticated, attractive restaurant setting for its shows every Friday and Saturday night by a regular series of local and occasional out-of-town jazz performers. You should definitely call ahead here — particularly for the most popular nights, such as recent dates by Tim Eyermann and Sharon Clark — because the room is small and reservations are taken only for dinner (entrees range \$7 to about \$15). Cover charge is \$5; if you don't have dinner, there's a \$5 food or drink minimum.

—R.P.

WEEKEND / THE WASHINGTON POST / August 22, 1986

## ON THE TOWN

**Park Place Café**, 2651 Connecticut Ave., NW (667-2701). Live entertainment on weekends in a cozy, stylish restaurant.

*The Washingtonian*/October 1986

## Salads

<b>Spinach Salad</b>	4.95
Fresh Mushrooms and Hard Boiled Egg	
<b>Almond Chunky Chicken Salad</b>	7.95
<b>Salad Nicoise</b>	6.95
White Albacore Tuna & Fresh Vegetables	

## Sandwiches

<b>Hamburger</b>	4.95
½ pound Beefburger	
*With Swiss, Mozzarella, Cheddar or Bleu Cheese (.50 extra)	
<b>Bar-B-Que Beef</b>	6.95
Fresh Roasted Beef on Hamburger Bun with our Special Sauce	
<b>Chunky Chicken Salad</b>	5.95
Homemade, Served on French Bread	
<b>Roast Beef</b>	5.95
Fresh Roasted Beef on French Bread	
*With Brie, Swiss or Bleu Cheese (.50 extra)	
<b>Hickory Ham</b>	4.95

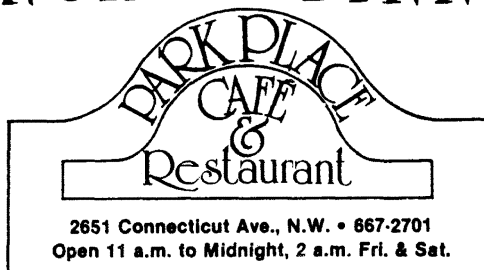
## Entrées

<b>Filet of Fresh Blue Fish a la Meuniere</b>	8.95
Sauteed with Lemon Butter and Parsley Served with Potato, Vegetable, Bread & Butter	
<b>Steak Maitre d'Hotel</b>	10.95
N.Y. Strip Steak with Herb Butter Served with Potato, Vegetable, Bread & Butter	
<b>Chicken Madeira</b>	7.95
Chicken in Madeira Wine Sauce Served with Potato, Vegetable Bread & Butter	
<b>Vegetable Quiche or Ham and Onion Quiche</b>	6.50
Served with Salad	
<b>Omelette du Jour</b>	4.95
Served with Potato, Bread & Butter	

## LUNCH

## DINNER

## Entrées



## Soups

<b>Onion Soup</b>	2.95
French-style topped with Cheese Crust	
<b>Lobster Bisque</b>	3.25
<b>Soup du Jour</b>	2.50

## Appetizers

<b>Shrimp Cocktail</b>	6.95
<b>Mussels au Pernod</b> (in season)	5.75
Steamed with Butter, Garlic and Pernod	
<b>Paté Maison</b>	4.75
<b>Glazed Mushrooms</b>	5.95
Sauteed fresh mushrooms with Hollandaise Sauce.	
<b>Bleu Cheese and Crudités</b>	2.95
Raw Vegetables and Blue Cheese Dip	
<b>Cheese in the Oven</b>	3.95
Melted Brie with Almonds, Fruit Garnish and French Bread	
<b>Fresh Artichoke Vinaigrette</b> (in season)	3.75
<b>Caviar Noir</b>	5.25
with Sour Cream, Onions and French Bread	

### EARLY DINNER SPECIAL 5 to 7:00 p.m. Daily

Garden Salad or Soup du Jour  
select from:  
¼ Roast Chicken with Champagne Sauce  
Bluefish du Jour  
Meat Special du Jour

Ice Cream

10.95

Coffee/Tea

<b>Scallops St. Jacques</b>	13.95
Scallops with White Wine, Mushrooms and Cream	

<b>Shrimp Creole</b>	11.95
Jumbo Shrimp with Spicy Tomatoes, Green Peppers, Onions, Garlic & Mushrooms; Served over Rice Pilaf	

<b>Vegetable Creole</b>	9.95
Vegetables in place of Shrimp	

<b>Bluefish du Jour</b>	10.95
"Catch" du Jour	please ask your server

<b>Meat Special du Jour</b>	9.95
-----------------------------	------

<b>Steak Maître d'Hotel</b>	11.95
N.Y. Strip Steak Topped with Herb Butter	

<b>Steak Special du Jour</b>	12.95
------------------------------	-------

<b>Medallions of Filet Mignon</b>	14.95
<b>Marchand de Vin</b>	
Beef Tenderloin with Red Wine, Shallots and Garlic	

<b>Veal Sauté Français</b>	13.95
Veal Scallopini with Butter, Lemon and Chopped Parsley	

<b>Veal Sauté Madeira</b>	13.95
Veal Scallopini Topped with Madeira Sauce with Mushrooms	

<b>Roast Chicken</b>	Quarter 7.95, Half 10.95
Celery-Walnut Dressing, Sautéed Apples with Champagne Sauce	

<b>Chicken Breast Sauté Madeira</b>	9.95
Boned Breast of Chicken in Madeira Sauce with Mushrooms	

<b>Paella Mexicana</b>	14.95
Lobster, Mussels, Shrimp, Scallops & Fresh Fish in Casserole with Rice, Tomato and Exotic Herbs & Spices	

<b>Chicken Pasticcio</b>	10.95
Chicken, Italian Sausage, Peppers, Onions, Mushrooms, Cream and Parmesan Cheese Sauce with Shell Macaroni	

<b>Pasta du Jour</b>	
----------------------	--