The word “community” has several definitions: 1. an interacting population of various kinds of individuals in a common location 2. joint ownership or participation 3. a social state or condition. All of these definitions of community can apply to the articles presented in this Fall 2004 Issue of Feedback. After all, we do call the kitchen on Waller Street in the Haight our Community Kitchen. Community is not relegated to boundaries as indicated by our friend from England, Corky McGuiness, who wrote an article about her volunteer experience and the composting cooperative in Berkeley featured on our last page. We ask you to read more about the HAFP community and invite you to join if you have not already.

You are invited to submit comments, suggestions, ideas, articles, quotations, recipes, etc. to: Feedback, 270 Divisadero, SF; 94117 Attention: Editor.

Reflections of an Outgoing President

H AFP board members are an extraordinary group of men and women. They represent every definition of a working board: their sleeves always in the rolled up position and ready to do what needs to be done. For many years the board was the staff for the food program, so their understanding of the services HAFP provides and the challenges we face, are based on first hand knowledge. In their present role as board members they are advocates for the homeless and disenfranchised members of our community, fundraisers, recruiters, support- ers, fiscal guardians, and volunteers. I am grateful to each and every member of the HAFP board for the time and talent they so freely give to the organization. I am touched beyond words by their humanity and their generosity.

I know with certainty that our present staff of 10 dedicated, hardworking, employees is the force that drives the success of our organization. I could not be prouder or more inspired by the level of professionalism and commitment I have observed in our Community Kitchen and our Job Training Program. Our staff literally performs miracles, under some of the most difficult and unpredictable circumstances. They do their jobs with grace and efficiency. They are smart and talented, resourceful and compassionate people, who understand the complex problems of our homeless and hungry clients.

I know the experience of serving as board presi- dent has enriched my life and changed me forever. It has been a privilege to work among all of these remarkable people. Hundreds of volunteers, Urban High School Students and Faculty, donors, Job Training Program students and alumni, and our clients, have taught me so much about the human spirit and the human heart.

I am delighted that Peter Albers will assume the responsibility for leadership of the board, and I have every confidence that the skills he brings to his role as president will increase our effectiveness in solving the problems of hunger and homeless- ness. Having had the good taste to marry the lovely niece of founding member Ken Hecht, Peter enjoys a special status as a second generation, legacy - board member.

In Memoriam

Frank Sexton
1936 – 2004

Fall 2004

Haight Ashbury Food Program
270 Divisadero Street
San Francisco, CA 94117

Feedback

Congratulations to Board Member Ed Bolen and his wife Lydia Johnson on the birth of their first child – Mateo!

Congratulations to Board Member Charis Denison and her husband Scott Hummel on the birth of their second child – Finn!

Get out the vote on November 2, 2004

Please join HAFP and our fellow San Franciscans as we all come together on election day and vote YES on local propositions J, K, and 0. These propositions, together, offer us the opportunity to help our neighbors in need at little cost to ourselves.

(continued on page 3)
I would like to take a minute and express my delight at having another one of your students on my payroll.” He set a higher standard and raises the bar daily not only for himself, but also for those who work with him.” He is extremely friendly with our patients and families. He is an excellent cook and has done an outstanding job with our breakfast buffet and salad bar.” “He is always pleasant, bends over backwards to make sure all who come for breakfast feel happy and not only that but he goes out of his way to try to make patients, family members and staff to come into the dining room and eat. The comments were written by the supervisors and co-workers of Mr. William Downs, graduate of Class #18, who passed the test at the Nob Hill Healthcare Center in San Francisco for 1 year.

William is one of HAFP’s “success stories” and he certainly deserves every compliment he receives. He kept in constant contact with the HAFP staff since his graduation in September 2003 and has flourished as a cook at the Convalescent Home. I went to go visit him during his morning shift a couple of months ago and was over-whelmed by the love the staff and clients had for William. Co-workers came up and said, “This guy is so great! He makes my day every morning when I come down for breakfast” while William stood quietly behind his counter where he serves up the breakfast fixings.

Although not always obvious, “in his blood” because his father was a chef at Reo General Hospital in Marin and his mom was constantly making delicious soul food for the family, it took many years to channel that passion for food into a positive direction. William worked in kitchens at various restaurants and convalescent homes but his home life was dis-sturbing him from his culinary goals. His fami-ly was supportive and loving, but one by one, his close family members left and he was passed away in the last 20 years of his life. William attributes these sad deaths in his life to the beginning of a long crack and alcohol addiction. During these years of addiction William found himself un-employed, in and out of jail and depressed—“the whole nine yards.” And then on November 1, 2002, “the best thing that ever happened to [him] occurred”–he tested positive for the first time and was referred to our parole officer and was court ordered to spend 6 months at a drug treatment facility. At St. Anthony’s Foundation, William learned to let of his fear and anger, feel his sadness in a healthy way and set goals. One of those life goals? To get back into the food industry. Since many other clients of St. Anthony’s had participated in HAFP’s Food Service Job Training program, William heard about our program through posi-tions word of mouth. The day he came in for an interview, he was so excited and enthusiastic and begin the process of slowly becoming self-reliant. He continued, “I’ll never forget what he said in front of all the guests at his graduation from HAFP, “Hello, my name is William. I am a grateful recovering addict. And today, I am happy to say, I am a chef!!” The room burst into applause. Which brings me back to the day that I visited William at Nob Hill Healthcare Center—it seemed as if his co-workers, clients and all other staff and clients were all applauding him for doing something truly wonderful in the face of the duties of the job, but for being the great person that he is. The HAFP family is so proud of him and I am so happy to applaud William for exceeding his goals and succeeding in life.

A Creative Kitchen

By Corky McGurn

C reativity is a word that extends far beyond the usual perception of it: the arts. It is not only the painter, the actor, the composer or the musician who are creative. Of course, there are levels of creativity, but definitional depth is the depth of the imagination involved.

What, you may well be asking, does this have to do with HAFP?

I first encountered the HAFP as a volunteer in April 2004. I had been walking by the Divasades office window for months on my regular walk from San Francisco to London, England. The description of its mission on the window resonated with long held ideals of mine and I emailed Judy to ask if I could volunteer periodically when I was in San Francisco. I was set the tone for what I was to experi-
ence. The realization far surpassed any expectations I may have had. Judy turned out to be a one-in-a-
million person, that is for sure. Added to her welcoming warmth was what I encountered day after day as I pitched in to do the tasks I was assigned. An amazing sort of way an atmosphere of real love for people had been cultivated there. It struck me as being the fullest sense of the word with the respect for the entitlement of each individual person. It was to have his or her own dignity: to have that dignity whatever happened in the person’s past or everything around them. One way the work is done when it is fin-
ished. Humor of the most engaging sort offers his seriousness, when that is necessary. Every single per-
son in the room matters to him as does his dedication to the job he is trying to do.

With both care. Not only does he care: he cares with an empathy that enables him to imagine what others feel. This may be a caring that is born out of his own adversity in life: that I cannot say. All I know is that he taught me a compassion for the human spirit that comes across as absolutely genuine. It is the sort of compassion that defies a depth of imagination rare but so important in the troubled world in which we live today. I have a creative- ity that ranks with the best.

Knowing him and working with him has enriched my life. It has been one of the highlights of my HAFP experience.
Welcome to HAFP

The HAFP Board would like to welcome its new President, three new board members and three new staff members. Thank you for participating in HAFP’s very important mission.

I have been a San Francisco resident for six years where I live with my loving wife Cassia Holstein.

I work as an Alliance Business Manager for a San Jose based BEA Systems, a worldwide developer of enterprise software solutions. I have served as HAFP’s Board Member for four years before taking on the responsibilities of its Board President. I’m honored that my colleagues have chosen me to assume these duties.

Like those around me, I joined the HAFP board in support of those whose most basic needs remain unmet.

One personal goal in joining the board is to use my skills to work diversifying the organization’s funding base by developing earned income strategies that fit well with the program’s mission.

I am an experienced nonprofit manager, the owner of Radiant Nonprofit Management, an administrative services firm, and an inexperienced devotee of the potter’s wheel.

Last fall I asked my friend Bruce Cohen if I could make some photographs of the people of the Food Program. Lenore, Judy and Dave were most helpful and welcoming, and before I knew it I was photographing a community, but becoming personally caught by the warmth, humanity and spirit of dedication of the place.

The photo project is still a work in progress, but as I find other ways to become involved, the rewards always require the effort. HAFP is a very special community and I am honored to serve on its board.

I have been an educator, artist, and activist in San Francisco for the past eight years. I am currently the Director of Service Learning at the Urban School of San Francisco.

I returned to the nonprofit world in the暖手 of Administrators for Summerbridge National. In the following years I held positions as Dean of Students and Director of Summerbridge San Francisco as well as Assistant Director of Service Learning at San Francisco University High School.

I have lived in the bay area for 28 years where I drove trucks for a living. A worsening drug addiction destroyed my life and turned it to chaos. As part of my efforts to rebuild my life I enrolled in the Haight Ashbury Food Program’s culinary class #7. After graduating I was employed in the food service industry.

In 2002 I returned to HAFP and started volunteering as a relief cook.

In January 2004 I was hired by HAFP as the Food Service Coordinator.

I have been associated with HAFP since the winter of 2002. I had just moved from India, where I worked for a biotechnology and aroma and fragrance manufacturing company, and was looking to make a career change from the corporate world to the non-profit. I did a short stint at the ARC as an instructor before being hired by HAFP in May 2004. I couldn’t have asked for a more fulfilling job — “helping people feed themselves.” I also feel blessed to have such a wonderful set of co-workers, very dedicated to HAFP’s mission.

I began volunteering at HAFP in 1992 as a way of giving back to the Haight Ashbury Food Program, which was providing food for me and my family.

Although I began working full time as a case manager at the Episcopal Community Services, I remained connected to HAFP and the people they serve.

After five years of working as a case manager I took time work to pursue a degree in social work. I enrolled at San Francisco City College where I need one more semester before getting my Associate of Arts degree.

I hope to apply my social work training and skills at the Haight Ashbury Food Program. It has been a wonderful experience working with everyone at the HAFP. They have made me feel very welcome.

Carl Munger Dining Room

In a dedication ceremony to be announced today, HAFP’s Community Kitchen Dining Room will be named the “Carl Munger Dining Room”, to honor the man whose vision of community started it all. Carl Munger (see footnote), as head of San Francisco’s Urban School, a private high school, was a key participant in establishing HAFP 21 years ago.

Carl’s vision of community enabled him to enlist others in the fight against hunger in the community. Carl and other participants, at the time, thought they were addressing a temporary problem in the community. However, it wasn’t a temporary problem and today HAFP is still working hard to eliminate hunger in the community. Remarkably, so are two of the original participants in Carl’s vision of community, Ken Hecht and Edward Shinneman.

Carl’s vision of community still permeates the Community Kitchen’s dining room. Today several generations of community members, including many students from the Urban School of San Francisco, are still working together in HAFP’s Community Kitchen dining room to eliminate hunger.

Currently, the dining room is undergoing a renovation that will be completed in November 2004. The major renovation includes upgrading the dining room and large restroom to comply with Americans with Disability Act guidelines, improving access for our handicapped guests. The dining room will get a new ceiling, new lighting fixtures and a new exit door.

The Community Kitchen staff, volunteers and class #21 have simply been amazing during the renovations. They devised a plan that enabled them to prepare and serve a hot nutritious meal to our guests while accommodating the general contractor’s construction schedule. HAFP would like to thank all of those who made these improvements possible.

The Mayor’s Office on Community Development provided a Community Development Block Grant. Bay Architects and Associates provided the plans, specifications, drawings and overseeing of the general contractor. General contractor JMA Construction and owner Jim Ma have taken a personal interest in our project.

Project Manager Jacky Eng was always on the phone making sure things went smooth. The building owner, Hamilton United Methodist Church timely responded to all our requests in support of the renovation.

The Haight Ashbury Food Program’s Food Service Job Training Project received temporary approval from the State of California’s Bureau of Private Post-Secondary and Vocational Education (BPPVE) on July 7, 2004.

BPPVE – part of the California Department of Consumer Affairs –

San Francisco Propositions J, K and O

(Checked from page 1)

Join the staff of Haight Ashbury Food Program and other service providers in the city and remember to vote YES on Propositions J, K and O on November 2nd!!!!

Propositions J, K and O are extremely important to the vitality of many services in the city: if they fail, San Francisco will be facing an immediate $25 million in cuts this fiscal year along with losing an estimated $80 million/year of annual revenue.

Proposition J is part of a comprehensive budget plan to protect the basic city services.

Other California cities have closed or reduced essential services at health clinics, fire stations, mental health facilities, parks, and vital programs for the poor, disabled and the elderly.

Prop J will help protect our basic services by adding one quarter of one percent to the sales tax.

Prop J will raise $34 million annually to help preserve essential services.

Prop K will also help protect those basic services by closing a loophole in the business payroll tax that allowed certain businesses to avoid paying their fair share and restoring a gross receipts tax on businesses earning more than $500,000 per year. San Francisco lost more than $150 million annually for four years, to help San Francisco live up to its promise of being a compassionate city.

Proposition O is a non-binding policy statement by San Francisco voters. It recommends that Proposition J monies “be expended to support and expand programs for trauma and emergency services, housing, and vulnerable communities, including seniors, the disabled, children and homeless veterans and families.”

So don’t forget to support those most in need in our city by voting YES on Props J, K and O! 

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So don’t forget to support those most in need in our city by voting YES on Props J, K and O!
The Haight Ashbury Food Program (HAFP) is able to provide hot, nutritious meals and quality job training for our neighbors in need because of the intricate network of supporters who donate their time, money, knowledge, and other resources to our cause. These supporters range from our neighbors who stop by to lend a helping hand when prepping the food for the day to foundations and government agencies that provide grants to help us pay for our programs. This column will be an ongoing column that highlights the stories of supporters and the wonderful work that they do—both for HAFP and for the larger community. While we know that we cannot highlight everyone who gives to HAFP, we hope that through this column we can in a small way express the gratitude that we have for those who make it possible for the Haight Ashbury Food Program to exist.

As you may see in the list of HAFP’s FY 2004 donors (to the right), there are many individuals and institutions that provide monetary donations to HAFP. To initiate this column, we have decided to highlight one of our long-time foundation supporters—Mazon: A Jewish Response to Hunger. Mazon is one of the largest privately supported philanthropic organizations addressing hunger in America. The Hebrew word for “food” seeks to “repair the world.” With these words in mind, Mazon contributes to HAFP because “HAFP is a highly effective program of food provision, job training and placement, advocacy, and connections to supportive services. They operate a model food program job-training program, with an impressive graduation and job placement rate. The organization’s gateways services go beyond referrals and use the food program as sites for identifying people’s eligibiity for government benefits and helping them access them. Because of Mazon’s focus on longer-term solutions to hunger, we are also impressed by their role as advocates. HAFP provides leadership, expertise and energy to a plethora of coalition efforts including California Food Policy Advocates, California Hunger Action Coalition, San Francisco Human Services Network, Workforce Investment Board, Committee of California Community and citywide coalitions focused on welfare reform, living wage, employment rights and the homeless. In addition to advocating for systemic change and policy solutions to hunger, HAFP focuses on community outreach and education... In terms of the institutional strength of applicant organizations, MAZON looks for groups that have a broad and diverse base of local support. HAFP provides a balanced funding stream from funding by government, foundations and individual contributors, and is a strong management organization. Deva has provided exceptional leadership, and HAFP has a strong and active board of directors. This combination of high quality services, vocal and passionate advocacy, organizational vitality and strong leadership give us the confidence that our modest grant helps make a tangible difference in lives of San Francisco’s low-income and homeless population.”

Thank you Mazon for supporting HAFP throughout the years and for playing a key role in our ability to provide healthy meals, in-depth job training, resources and referrals for our community and to advocate for policies and systems that work toward ending hunger and homelessness!

The Haight Ashbury Food Program (HAFP) has begun to explore the possibility of diverting the food waste generated by our Community Kitchen into “vermivms,” also referred to as worm bins. These worm bins transform food waste into high quality fertilizer, which is then used by gardeners and growers. The high quality fertilizer produced by worms is referred to as castings.

As part of HAFP’s exploratory process we started a small worm bin and filled it with waste from our Community Kitchen. This worm bin has enabled us to gather some data and to learn about using worm bins to help manage food waste. The waste that is transformed by these worms does not end up in our already over-burgeoning landfills, it ends up nourishing gardens, plants and crops. We also talked with groups and individuals who have been using worm bins for many years. One of the groups we spoke with is Berkeley Worms (BW), a non-profit cooperative that has been tackling organic recycling for the University of California at Berkeley since 1993 using both worm bins and windows (a thermophilic process). BW sells their castings to a local nursery and donates most of their compost to neighborhood gardens. Many thanks to Paul Rogge (front, second from left) whose enthusiasm for organic recycling is absolutely contagious. Paul, when asked about composting said “Composting is incredibly rewarding, empowering, and educational. The Food Project’s worm composting endeavor is full of potential. I wish them the best of luck!” Paul graduates from Berkeley this year and has visions of creating a municipal organics recycling program that hones the homeless and unemployed.

BW can be contacted at 510.643.0440 and compost@ocf.berkeley.edu, their website is www.ocf.berkeley.edu/~compost.

Company: Berkeley Worm Cooperative Group

Worms and Waste
By Ashten Remwa

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- That means your personal donation is critical and essential to maintaining our programs.

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