

## SoMa pot club OK'd under city's tough new rules

Some say permit process could cut the outlets to 10

BY TOM CARTER

A LOW-PROFILE South of Market pot club bent on being the city's prototype dispensary under new medical marijuana regulations got its permit approved 6-1 by the Planning Commission in January. It's a hearing process that will weed out most of the pot clubs in San Francisco.

The Green Door is the third to get the nod among 27 existing clubs that must reapply and be heard by June 30 if they want to remain in the evolving medical pot business. Owners and planners say that some won't bother, others won't measure up and that no more than 10 will make the grade.

The Green Door made it by following the letter of the law. The pharmacy had been operating since November 2004 at 843 Howard St., four doors from the California Academy of Sciences. Regulation changes brought it back before the Planning Commission for a third time where its patients and others lauded it as a "model" dispensary.

**"It's a gem South of Market and adds good character to the neighborhood."**

Denise Dorey  
GREEN DOOR NEIGHBOR

"It's a huge, huge victory," said co-owner, 33-year-old Michael Nolin, after the 90-minute hearing.

But not all owners will be so fortunate, said Larry Badiner, Planning Commission counsel. "There could be five or six or 10 or so."

San Francisco voters approved the use of medical marijuana in 1978, but it wasn't until 1996 that the state's voters passed Proposition 215 — the Compassionate Use Act — entitling suffering Californians to medicinal marijuana if a doctor recommends it. But that law didn't say how pot was to be made available, leaving it to local authorities. Now, entrepreneurs run 250 dispensaries, collectives and delivery services for the state's 200,000 patients. San Francisco, with 8,500 patients, had 33 outlets at one point.

In 2005, the Board of Supervisors approved tighter regulations, prohibiting on-site smoking in existing dispensaries within 1,000 feet of recreation areas and schools and new clubs from locating that close. They must be located in "green zones," most of which are concentrated downtown and South of Market, and have good security. Operators needed FBI background checks and they had to go before the Planning Commission.

The Green Door had considerable support. State Sen. Carole Migden wrote to the commission urging approval. She praised the Green Door's "safe and affordable access without any adverse effects on their community." Supervisor Chris Daly wrote on Jan. 10 to Nolin, commending the pharmacy's professionalism and charity, and said, "Please keep up the good work."

▶ CONTINUED ON PAGE 6

St. Anthony's finds a bit of TL history

PAGE 2



## SENIOR GRADUATION DAY

Grassroots guerrillas now ready for action

PAGE 4

## OBITUARIES AND MYTH ABOUT SUICIDE DURING HOLIDAYS

PAGE 7



**FoodsCo manager Ric Clonce refunds the protesters' money for the spoiled food.**

# CENTRAL CITY

# EXTRA

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## SR. U IN ACTION



PHOTOS COURTESY SENIOR UNIVERSITY

Bayview residents left their Senior University session to protest in front of FoodsCo supermarket.

# Fresh food fight

Bayview supermarket stonewalls seniors, but they say it's not over

BY TOM CARTER

SENIORS can't sit around waiting for good things to fall out of the sky for them. That theme popped up in the Tenderloin's third session of Senior University in December. They must act to get their due. And if they need inspiration, they can draw on their Bayview-Hunters Point counterparts.

It was last July when the Bayview-Hunters Point class met in the police station. The session was so stimulating that two dozen seniors, led by a 75-year-old disabled woman, left en masse and descended on a supermarket a block away to demand that it stop selling spoiled food and improve access for the disabled.

It was an important illustration of Tenderloin-based Senior University's grassroots organizing in action. Sr. U. is a program of the TL's Senior Action Network.

Prior to their protest, the seniors had shopped at FoodsCo, buying "fresh" produce they said was spoiled and items being sold beyond their expiration date. They planned to present the stuff to store manager Ric Clonce.

"The fruits and vegetables were rotten and moldy," Bayview resident Beverly Taylor, who led the group, told The Extra. "The meat was stinky and when you held a package your hands smelled bad."

"And you can never park in the (store's) handicapped section because people were just sitting there all day who weren't handicapped and the doorway was crowded with people selling things. In the produce section, there was water all over the floor."

"It just wasn't clean enough, not like Bell or Safeway or the other FoodsCo on Folsom Street."

FoodsCo is a Central and Northern California chain owned by Los Angeles-based Ralphs Grocery Co., owner and operator of 450 stores, including the Cala/Bell stores in the Bay Area. Ralphs is a division of Kroger Co., the nation's largest food retailer, in Cincinnati.

Taylor, director of volunteers for

▶ CONTINUED ON PAGE 4