The newly reconstituted Citizens Advisory Committee for Central City communities’ connection to the largesse from the Twitter tax-break firms – met in mid-July for the first time after being out of action for 3½ months.

The city attorney’s office was there to give the members a lesson in the strict do’s and don’ts of their committee work pointing out potential problem areas like the procedural technicality that put the CAC out of commission in early April.

The resuscitated panel, proscenium with procedural matters, put off dealing with the tax-break companies’ first quarterly reports, which were all in hand, but the committee decided not to discuss them.

Nine days before the meeting, on July 9, the Board of Supervisors rubber-stamped its Rules Committee’s nominations for the CAC – reinstating Steve Suzuki and Brad Paul and seating Peter Masak, Julian Dash, Jeff Kostisy, Antoinetta Stadman and Stephen Tennis.

The eight members present elected Seat 2 newcomer Masak to be chairman and set the committee’s next meeting date: Sept. 5. Dash was nominated vice chair, but Masak, the rookie, said having two newcomers as officers was not a good idea. The panel agreed and moved on.

Vice Chair Mara Blitzer led the meeting. A key item on the agenda was to finally review the first-quarter reports on the benefits the firms had agreed to provide.

“Those are the first written reports that we’ve received, so it’s really exciting,” Blitzer said. “But I’d like to make a comment that we’ve received, so it’s really exciting. ‘Irfan Ali, who has owned Cadillac Market for six years, hadn’t heard of the city’s fresh food program, but doesn’t think it will pay off in his store at the rough corner of Filld and Hyde.

The Tenderloin, which still has no full-service grocery often is portrayed as an arid food wasteland. It’s a food desert,” said Stephen Tennis, a TL activist working on the model corner store effort.

The reality is that the Tenderloin has ready access to affordable fresh produce in one of the city’s largest outlets, the three-times-a-week Heart of the City Farmers Market. Also, the neighborhood has almost three dozen food pantries serving thousands of residents with fresh produce and other healthy foods supplied by the San Francisco Food Bank.

What the Tenderloin lacks, however, is what San Franciscans in most other neighborhoods take for granted: They can walk a block or two to a corner store and pick up some fresh food for a snack or quick meal filler.

The TL has 70 corner stores, according to a recent survey by the 10-member Tenderloin Healthy Corner Store Coalition. While all but eight sell alcohol and cigarettes, more than half carry no fresh produce.

Certainly the availability of alcohol in the neighborhood is ubiquitous — a representative of Southern Wine and Spirits, the nation’s largest liquor wholesaler, calls the Tenderloin “one of the most competitive retail liquor markets in Northern California.”

Mar’s ordinance tries to encourage the mom-and-pops to adjust the ratio of healthy to unhealthy products they sell. “Encourage” is key. The program sweetens the transition.

Store owners can get help learning how to make a profit selling healthy eats, store redesign to enhance product appeal, and grants and loans for façade improvement, equipment and a redesign consultant. And the city will assign a staffer to the program full time.

To get that help, corner stores must agree to devote 35% of their selling space to healthy foods and limit square footage for tobacco and alcohol to 20%. They don’t have to stop...
Nice turnout to say so long to the captain

Tenderloin shows up in force for Garrity’s heartfelt farewell bash at Hotel Brown

By Mark Hedlin

A CROSS-SECTION of the community — police, politicians, merchants, friends, family and residents — came out to the Tenderloin restaurant the second Tuesday in July to congratulate Tenderloin police Capt. Joe Garrity as he geared up to hang up his captain’s saber. He’ll be overseeing half of the city’s 10 police districts from an office in the Hall of Justice.

“It was pretty much a unanimous decision among the deputy chiefs to bring him over. He’s got tremendous respect, as he does in the community.” Deputy Chief of Operations John Lof tin, Garrity’s new supervisor, told The Extra. “He was a natural.”

District 6 Supervisor Jane Kim sponsored the event with U.C. Hastings Law School, Farmer Brown and Tenderloin Station, according to flyers.

“Everyone is here because they know how Joe has touched our lives,” Kim said. “Someone who’s we do knows our names is so important.”

Kim also introduced the new Tenderloin captain, Jason Cherniss, Garrity’s successor. Cherniss worked under narcotics when the station was in the basement of the Hibernia Bank.

Sunny Angalo, Kim’s aide, had prepared a small 4x4er helmet mounted on a stand. She had also placed a “TL logo over the Niners” and invited the guests to sign Kim presented Garrity with the helmet and a bottle of Lagavulin single-malt scotch, the supervisor’s favorite. “It tastes like pig,” she announced. “That’s why I like it — bacon!”

“Everyone is here because they know how Joe has touched our lives,” Kim said. “Someone who’s we do knows our names is so important.”

Tenants’ rights advocate Latornya Jones, of the SRO Collaborative and Sisters Rising Group, serenaded the captain and his wife, Elizabeth, with a cappella version of “Summertime.”

And on July 9 date also marked the occasion of Kim’s birthday, red velvet cake was served along with the hot dogs — strips of chicken and sweet potatoes and more exotic tidbits from the Farmer Brown kitchen.

Then, as the July 9 date also marked the occasion of Kim’s birthday, red velvet cake was served along with the hot dogs — strips of chicken and sweet potatoes and more exotic tidbits from the Farmer Brown kitchen.

Garrisoning for Garrity:

Front row, from left: Sunny Angalo, District 6 legislative aide; Supervisor Jane Kim; Cmdr. Joe Garrity and wife Elizabeth; back row: Christine Hayrub, District 6 youth commissioner, John Nulty, activist, Supervisor David Campos, TL Capt. Jason Cherniss, Michael Nulty, activist; Byron You, former Tenderloin hotel owner.

The group takes no votes or positions. Meetings last only an hour and the agenda is strictly followed. People attending come away with solid information about the environment.

The moderator’s and coordinator’s positions are voluntary, supported by an organization in-kind contribution to the community TNDC did the honors before Network Ministries.

Hope’s role is to keep agenda topics moving and discourage extraneous, confrontational discussions. Wong listed her responsibilities:

• Keep an ear to the ground for emerging concerns and TL news.
• Contact knowledgeable people to present the topic.
• Create the agenda, assigning times to topics. Summarize each topic. Include name and contact info of presenter.
• A week before the meeting, email the agenda and confirm attendance with presenters.

Arrive 15 minutes before the meeting to open the Police Community Room. Set up tables and chairs. Distribute copies of the agenda and circulate attendance sheet.

Wong figures she spends about three days a month on Collaborative business. She can be contacted at 928-6209 or susie@networkministries.org.

When the Collaborative was fatering in 2010, an informal poll of regular attendees found what most wanted it to hang on. “The issues are still out there,” Hope said at the time. “Things haven’t gotten much better in the neighborhood, even if there are more organizations.”

Still true,” she says today. “It’s good to have people from all different points of view and backgrounds sharing. It’s an important gathering.”

Central Market CBD doubles in size

BY JONATHAN NEWBAM

CENTRAL MARKET CBD’s 16-month effort to expand ended successfully July 25 when the Board of Supervisors got the results from the ballot mailed to property owners in June. The ballot in favor sailed home a winner with 71%. More than half the owners in the business district — 56% — did not vote, and, as the combined endorsements of those owners in favor was less than one-third of the total assessments of $1.18 million, with a majority of voters approving the ballot and that majority responsible for paying more than 50% of the voted assessments, the system of weighted voting carried the day. The

By Mark Hedlin

New Cmdr. Joe Garrity was given a modified, mini Sirens helmet, signed by his Tenderloin faithful.

Central Market CBD officially begins its 15-year span Jan. 1. But can begin collecting the assessments on 800 parcels this fiscal year. New assessment notices will be sent to property owners in a few weeks with the first installment payment due Nov. 1, just like property taxes.

Now that it’s twice its original size with a budget bigger by $450,000, the CBD must hire a new leader.

Executive Director Daniel Hurtado announced his retirement, effective Aug. 30. Hurtado has been the CEO since the CBD’s inception in 2006. The Extra’s call to him about his future plans were not returned.
Grand Liquors lost its permit, was reinvented as Tip Top grocery

By Tom Carter

Tip Top Grocery Market at Taylor and Turk doesn’t sell alcohol, but the owner would like to.

‘Beer and wine would be nice,” Karim Rantisi says. He’s standing near his store’s well-kept deli. ‘Everybody’s selling beer and wine. But I’m not pushing it. It’s something he thinks the neighborhood, or at least his average custom- er, wants. ‘You know, I’ve been a grocer in the immediate vicinity for 24 years, and he knows the business. I think. I want to do what the neighborhood wants. I think. What can I do for the neighborhood?"

Rantisi’s eyes, almost expressionless, seem to verge on sadness — or anger. He looks blankly in the direction of his old store that he lost four years ago. Grand Liquors, on the intersection of Turk and Polk streets at 67 Taylor St. It’s still empty. But his figures suggest that just two years ago, Grand Liquors, on the intersection of the 28-block Tenderloin special use district created by the mayor’s office was hot to offer permits for new liquor stores in the Tenderloin. ‘Pretty ironic."

Jack’s family — 14 men, women and children in all — took a 50% drop in income from lost liquor sales. ‘But we had no choice,” he says. ‘Plus, they had to pay for the Tip Top build-out."

Rantisi, 46, has made Tip Top a beautiful store with a full line of groceries and wines. He misses his old store that he lost four years ago, Grand Liquors, on the intersection of the 28-block Tenderloin special use district created by the mayor’s office was hot to offer permits for new liquor stores in the Tenderloin. ‘Pretty ironic."

But the crammed, 1,200-square-foot store was iconic in the way it had everything — fresh and frozen meat and poultry and fresh and frozen fish. also, it accepts EBT and credit cards.

‘Beer and wine would be nice,” Rantisi says. ‘nothing wrong with it. For me, if I want new design, I don’t know how this works. But I’m willing to try. ‘But the problem is still no kitch- ens in SROs. No kitchens, no buyers.” He adds: ‘Fruit is okay.”

Rantisi knows well the caves that come with City Hall incentives. The city offered to help him four years ago during his move to Tip Top. OWED talked of PG&e energy rebates on Rantisi’s sky-high electric bills. Re- bates didn’t work out. They offered consultation, too. What Rantisi got were a poster touting fruits and vegetables and another for dairy products, both obscured now by his necessary protective metal gate. Outside he got an 8-by-6-foot mural on the wall next to the door; it’s signed JACE. Rantisi can’t remember which city agency helped provide these three years ago.

The mural shows a lovely tan woman in a sleeveless gown holding a basket of fruit. But someone has scratched out her eyes.

I want new design, I don’t know how this works. But I’m willing to try. ‘But the problem is still no kitch- ens in SROs. No kitchens, no buyers.” He adds: ‘Fruit is okay.”

Rantisi uses the store’s well-kept deli. ‘everybody’s selling beer and wine. But I’m not pushing it. It’s something he thinks the neighborhood, or at least his average custom- er, wants. ‘You know, I’ve been a grocer in the immediate vicinity for 24 years, and he knows the business. I think. I want to do what the neighborhood wants. I think. What can I do for the neighborhood?"

Rantisi’s eyes, almost expressionless, seem to verge on sadness — or anger. He looks blankly in the direction of his old store that he lost four years ago. Grand Liquors, on the intersection of Turk and Polk streets at 67 Taylor St. It’s still empty. But his figures suggest that just two years ago, Grand Liquors, on the intersection of the 28-block Tenderloin special use district created by the mayor’s office was hot to offer permits for new liquor stores in the Tenderloin. ‘Pretty ironic."

But the crammed, 1,200-square-foot store was iconic in the way it had everything — fresh and frozen meat and poultry and fresh and frozen fish. also, it accepts EBT and credit cards.

‘Beer and wine would be nice,” Rantisi says. ‘nothing wrong with it. For me, if I want new design, I don’t know how this works. But I’m willing to try. ‘But the problem is still no kitch- ens in SROs. No kitchens, no buyers.” He adds: ‘Fruit is okay.”

Rantisi knows well the caves that come with City Hall incentives. The city offered to help him four years ago during his move to Tip Top. OWED talked of PG&e energy rebates on Rantisi’s sky-high electric bills. Re- bates didn’t work out. They offered consultation, too. What Rantisi got were a poster touting fruits and vegetables and another for dairy products, both obscured now by his necessary protective metal gate. Outside he got an 8-by-6-foot mural on the wall next to the door; it’s signed JACE. Rantisi can’t remember which city agency helped provide these three years ago.

The mural shows a lovely tan woman in a sleeveless gown holding a basket of fruit. But someone has scratched out her eyes.

I want new design, I don’t know how this works. But I’m willing to try. ‘But the problem is still no kitch- ens in SROs. No kitchens, no buyers.” He adds: ‘Fruit is okay.”

Rantisi uses the store’s well-kept deli. ‘everybody’s selling beer and wine. But I’m not pushing it. It’s something he thinks the neighborhood, or at least his average custom- er, wants. ‘You know, I’ve been a grocer in the immediate vicinity for 24 years, and he knows the business. I think. I want to do what the neighborhood wants. I think. What can I do for the neighborhood?"

Rantisi’s eyes, almost expressionless, seem to verge on sadness — or anger. He looks blankly in the direction of his old store that he lost four years ago. Grand Liquors, on the intersection of Turk and Polk streets at 67 Taylor St. It’s still empty. But his figures suggest that just two years ago, Grand Liquors, on the intersection of the 28-block Tenderloin special use district created by the mayor’s office was hot to offer permits for new liquor stores in the Tenderloin. ‘Pretty ironic."

But the crammed, 1,200-square-foot store was iconic in the way it had everything — fresh and frozen meat and poultry and fresh and frozen fish. also, it accepts EBT and credit cards.

‘Beer and wine would be nice,” Rantisi says. ‘nothing wrong with it. For me, if I want new design, I don’t know how this works. But I’m willing to try. ‘But the problem is still no kitch- ens in SROs. No kitchens, no buyers.” He adds: ‘Fruit is okay.”

Rantisi knows well the caves that come with City Hall incentives. The city offered to help him four years ago during his move to Tip Top. OWED talked of PG&e energy rebates on Rantisi’s sky-high electric bills. Re- bates didn’t work out. They offered consultation, too. What Rantisi got were a poster touting fruits and vegetables and another for dairy products, both obscured now by his necessary protective metal gate. Outside he got an 8-by-6-foot mural on the wall next to the door; it’s signed JACE. Rantisi can’t remember which city agency helped provide these three years ago.

The mural shows a lovely tan woman in a sleeveless gown holding a basket of fruit. But someone has scratched out her eyes.
What mom-and-pops say about keeping it fresh

Mohammed Meflah, 12, poses in front of the produce at his father’s no-alcohol Green Valley market on Ellis Street, next door to the Red Sea Market that does sell liquor and cigarettes. Khalid Meftah also owns K&S Produce Market, which is ranked by the Healthy Corner Store Coalition at No. 2 in the Tenderloin, Bushuarch Ali boxes down the sidewalk in front of his bakshish shop on Geary Street, which is a destination for Muslims from across California.

**California Produce**

*No. 1 in the neighborhood*

California Produce is the only four-star corner store in the Tenderloin. It has 300 square feet and stocks mostly fresh fruit and vegetables, maybe the closest to a supermarket selection this side of Market Street. It’s in the prosperous northwest corner of the neighborhood. It displays its wares attractively along sidewalk in front of the store with colorfully scalloped awnings over clean boxes brimming with apples, tomatoes, cucumbers and cabbage. The store entrance is where Ali keeps fruit, to waste, he said. Bags of chopped-up heads of lettuce, which six heads at a time, any more would go to waste, he said. Bags of chopped-up lettuce sell better, he added. Near the store entrance is where Ali keeps fruit, such as bananas, apples and oranges, in cardboard boxes on a shelf. At one time he even tried to sell tofu, but it went bad because no one bought it.

The Tenderloin Healthy Corner Store Coalition gave the Cadillac a two-star rating out of five, almost 4.5 percent. Aligned interest in the city’s proposed healthy foods program, shrug his shoulders and said he needed to think about it. A moment later he admitted that he likes his store the way it is. Just then a man stumbled into the market to buy alcohol. He barked at the owner Ali, telling him to quit talking and tend to business. 

*California Market*

*People don’t want organic*

The Cadillac Market is located on a particular stretch of Hyde Street notorious for public displays of smoking crack, consuming alcohol, urinating, defecating and drug dealing. People hang out on the sidewalks 24 hours a day like it was their living room. Such behaviors are not unusual in the Tenderloin, but markets located in the more extreme areas have great incentive to sell liquor and junk food.

Irfan Ali, who’s owned the Cadillac Market for six years, hadn’t heard about the Healthy Foods Retailer Incentive Program, but doesn’t think it will work in his store.

People around here don’t want organic, said Ali as a customer leaned over the counter and ratted off which lottery scratchers he wanted to buy. Four people waited in line, each holding either a tall can or 40-ounce bottle of Old English malt liquor.

Ali does offer some healthy food options. In a refrigerator just right of the counter, he has heads of lettuce, which he said sell “all right.” He gets five or six heads at a time, any more would go to waste, he said. Bags of chopped-up lettuce sell better, he added. Near the store entrance is where Ali keeps fruit, such as bananas, apples and oranges, in cardboard boxes on a shelf. At one time he even tried to sell tofu, but it went bad because no one bought it.

The Tenderloin Healthy Corner Store Coalition gave the Cadillac a two-star rating out of five, almost 4.5 percent. Aligned interest in the city’s proposed healthy foods program, shrug his shoulders and said he needed to think about it. A moment later he admitted that he likes his store the way it is. Just then a man stumbled into the market to buy alcohol. He barked at the owner Ali, telling him to quit talking and tend to business.

*Hyde & O’Farrell Market*

*Fresh food ‘moving very well’*

Moe, the owner, proudly points to a tidy display of health-looking melons and other fresh fruit, crediting his participation in the WIC program for a recent upswing in his fresh food sales. “It’s moving very well,” he said. However, that display and the other space he has devoted to produce is plainly less than 5% of retail space; and Moe said it would be unrealistic to expect that he would do more. “I don’t think any liquor store around here has more vegetable and fruit than I do.”

*New Prince Market*

*Up their asses*

Wael Masarweh, owner of the New Prince Market at Eddie and Hyde streets, received a call from the Arab American Grocers Association asking him to attend a meeting about a new city program to encourage corner stores to sell healthier foods.

Masarweh couldn’t make the meeting, but he really wanted to go. Not because he was interested in the program, he just wanted to give the city a piece of his mind.

Masarweh’s corner store has been in the Tenderloin for more than 20 years. It’s located right in the thick of it, surrounded, he said, by alcoholics, drug addicts and dealers. Many patrons are low-income people who live off government assistance, who come here to take advantage of the many services offered. His store profits from the sales of cheap malt liquor and junk food.

“I sell 30 cases of King Cobra in a week, but I can’t sell a single case of lettuce in a month,” Masarweh said. People in the Tenderloin just don’t buy healthy, he said; he knows; he tried selling healthier foods about 1½ years ago.

“Every store has the same shit,” he said. “I wanted my store to be different.”

He started stocking more produce and dedicated a row of shelves to high-fiber cereals and fancy organic cookies, crackers and sauces. He even stocked organic, gluten-free, milled grain products.

“When I sell organics and healthy food it makes me feel better,” Masarweh said. “Yet it doesn’t work.”

No one bought them. The grains sit on the shelf untouched, collecting dust. Customers preferred the cheaper cereals, and much of the produce rotted.

Masarweh would only try to sell healthier foods if the city paid him what he normally makes — or more. Or, the city could remove all his current patrons and replace them with higher-income, healthier ones. That, too, would work, he said.

“Otherwise, the city can show their incentives up their asses,” Masarweh said. “I’m not in business to please the city; unless it makes me money.”

*Empire Market*

*Throw more than half away*

Owner Alex Alluah: “We have produce. The most important things they need, we have it. Oranges, potatoes, lemons, avocados, bananas.” But, he said, “Not so many people buy it. We throw more than half away.”

*Delias*

*The issue is delivery*

Owner Bill Maltianni says of the proposed ordinance: “I’m aware of it. It’s a good thing.” He said produce distribution is a challenge. “I wish there was a
Fresh food in the Tenderloin has long been a topic in Central City, South of Market, and some kiosks, coverages to stories about the farmers’ market and neighborhood food pantries.

In July 2007, we surveyed the Tenderloin for stores carrying fresh food. As I walked every block I noted which mom-and-pop stocked a dozen or more varieties of fruits and produce, counting 24 such niches of neighborhood nutrition but leaving out the two dozen that had only onions, potatoes, apples and bananas and such minimal staples.

At the time, then-Del. Mark Leno, D-San Francisco, had an interesting piece of legislation that would have created a pilot program that would give incentives to mom-and-pop grocers in poor neighborhoods to stock fresh fruits and vegetables. It also would have given rebates to food stamp holders who bought fresh.

The measure passed AB2384 and Gov. Schwarzenegger signed it, but then he pulled it back as a fast one. He didn’t provide for the $500,000 in his budget that the pilot was to cost. The bill went dormant.

Ken Hecht of California Food Policy Advocates in Berkeley was incensed.

He called the paltry sum less than small peanuts — “chump change.” He said the governor should have ponied up after publicly supporting the measure. He called now-state Sen. Leno to see if, after six years, there was any new development regarding AB2384, or its ideas.

One positive fallout from the bill, Leno said, was that it had appealed to the federal government because it addressed affordability in low-income communities and accessibility to fresh food. It was a strike against type 2 diabetes too.

“He’s willing to do it, but we’re here to make money. Anything for the community, we’re willing to do it. The community’s always first.”

**STARLIGTH MARKET**

You’re stuck with it

Part-owner and manager J.J. simply said, “We cannot sell everything. We like to sell good stuff, of course. “ He buys his produce at the produce market under the highway on Jerrold Street, which may be more than the store can deliver. For the first six months, three months then after we see how they’re going. If you want me to expand, I’m gonna have to cut down other stuff. We’d love to do it, but we’re here to make money. Anything for the community, we’re willing to do it. The community’s always first.”

**SALAMU HALAL MEAT**

We have our community

Bashir Ali said that his customers come, like, 20 miles, 100 miles, to shop there. “It’s a special place for them,” he says. “Cause it’s kosher, it’s halal.” The store also specializes in Mediterranean foods they offer that are hard to find elsewhere. “They have a lot of good stuff, you must try it,” he said.

**SUPERETTE MARKET**

It’s good news

Warish, working the counter, when asked of Mar’s bid to improve neighborhood demographics change, he said, the market might change as well, to accommodate families and students, but for now, “People don’t buy too much.”

**J&d Deli**

Not interested

Word about the new healthy food program hasn’t yet spread to all the corner stores of the Tenderloin. J&D Deli owner Brian Panday said he’s health-conscious, but has not heard of the Healthy Food Retailers Incentive Program.

“I don’t eat junk food,” Panday said pointing to the purple grapes he was eating behind the counter. Panday might treat his body like a temple, but his store is a different story. It has racks of junk food with a steady stream of customers who make a beeline to the cold beer. He’s not interested in carrying healthier foods. It’s too costly, he said, and time-consuming. In fact, Panday doesn’t carry any produce.

Panday said neighborhood people use food stamps and WIC to purchase food. His store isn’t authorized to accept either. The business was red-flagged years ago because of the previous owner, said Panday, who bought J&D Deli in 2007.

Another reason the healthy foods program won’t work for him, he said, is because he can’t cut back on liquor. The program demands that a store dedicate 55% of its floor space to healthy foods, and no more than 20% to tobacco and liquor. He said a lot of his profit comes from selling booze.

Plus, he added, if people want fresh produce they can go to any number of stores nearby, like across the street at Heir Thanh. Or they could go block up to K&S Produce Market or two blocks over to California Produce. Both stores took the top two slots in the Tenderloin Neighborhood Healthy Shopping Guide, while J&D got two stars, ranking 50th of the 54 stores that participated.

**SALAMA HALAL MEAT**

We have our community

Bashir Ali said that his customers come, like, 20 miles, 100 miles, to shop there. “It’s a special place for them,” he says. “Cause it’s kosher, it’s halal.” The store also specializes in Mediterranean foods they offer that are hard to find elsewhere. “They have a lot of good stuff, you must try it,” he said.

**FOX LIQUOR AND DELI MARKET**

Go to the farmers market

Sam, working behind the register, animatedly pooh-poohed the notion of improved fare. “I’ve known for a long time,” he said. “It doesn’t work.” But the people who shop at his store, he said, “don’t have money to buy the good stuff.” They want to fill their stomachs. “They have the farmers market, they can go there.”

**FOX LIQUOR AND DELI MARKET**

Do our best to get it

Jesse Dhillon, the new owner of Fox Liquor and Deli, first heard about the Healthy Food Retailer Incentive Program while listening to news radio. He got interested and began preparing the store for a healthier flair.

“We’re going to do our best to get into it,” he said, referring to the new program. His parents, co-owners of the store, agree. He said.

“Certain neighborhoods, healthy food works for them,” he said. “Our type of people — working people who live off Social Security.”

Gell wanted to know if the city would buy out neighborhood grocers in need of healthier food. “I don’t think it’s feasible,” he said. “You can buy a pound of chicken for either $1 or you can buy a pound of chicken for $6.”

He said, pointing out the cost difference between free-range organic and cooped-up birds fed chemicals.

Dhillon said that because they are on the western edge of the Tenderloin, the transition to stock healthier will be easier than for stores farther in. ■

**CENTRAL CITY EXTRA / AUGUST 2013**

**CENTRAL CITY EXTRA / AUGUST 2013**
City will help 4 of Tenderloin’s 70 mom-and-pops

The savory aroma of sweet potato and black bean chili filled the 201 Pacific Community Room of the coalition’s July 11 curtain-raiser — members of the coalition gathered to discuss the search for the first store to be redecorated as part of the program.

“First, we’ll get the stores down to 10, using a multi-dimensional three-developed criteria and community feedback from the dot mapping,” Marjorie Beggs, a resident of Tenderloin, said.

The food coalition is what greeted the crowd at the coalition’s July 11 coming-out party. Attendees were asked to bring a sample of their tendermap — blue ones where they felt safe shopping, yellow ones where they’d like to have a new store.

The 10 stores will be winnowed to three this month. Food Justice Leaders will visit to the stores they surveyed with feedback pack¬et and asking merchants if they want to be part of the pilot. Susan Gondola, the redesign consultant, then will evaluate the three for adaptability and with the coalition select one of the three most likely to succeed.

On one of the biggest roles, and one of our greatest challenges, is to gain the small store owners’ trust,” said Lar¬ry Brucia, president and CEO of Silicon Valley Community Foundation. “It’s a comprehensive model that shows how community and city government and business can work together for change,” she says.

While the Food Justice Leaders will help plan food selection with mer¬chants, Brucia and her colleagues will ‘rebrand’ the stores, he says. With the 30%-20% selling area requirements, they’ll measure the space and existing shelving, suggest which items need to be rearranged, identify new products, and how best to display them. Once changes have been ap¬proved and storage units ordered, the physical store’s face will take shape, says two years, Brucia says.

Mar’s program, the ordinance co-sponsored by Supervisor Jane Kim, Malia Cohen, and David Chiu, is getting under way at a time when an abun¬dance of new and affordable food may be available to TL residents. It may not be steps away from their homes, but it’s not far.

The Heart of the City Farmers Market offers fresh produce — as well as fresh fish twice a week — and 88% of residents in the coalition’s survey say they regularly shop there. And at the end of every market day, farmers do¬nate hundreds of pounds of fresh stuff to the neighborhood.

Food pantries are another ready source of healthy food. Of the SF Food Bank’s 240 pantries citywide, 33 are in the Tenderloin, where annually, the pan¬tries distribute 10 million pounds of food, enough for 2.760 people a week, most living in supportive or senior-only housing. Still, most fresh food can only benefit a neighborhood as needly as the Tenderloin.

The presence of a large number of stores selling low-quality foods in a community can undermine public ef¬forts to promote health,” states Mar’s ordinance. “[It sends] a message that normalizes the use of unhealthy pro¬ducts as part of one’s lifestyle.”

July 30, the full Board of Supervi¬sors unanimously passed the legisla¬tion, which will increase the number of the corner stores in the Tenderloin.

— Brian Ikner and Jon Neuman contributed to this report.

20 hear report on big 1st year

— Maryrose Biggs

The savoury aroma of sweet potato and black bean chili filled the 201 Pacific Community Room of the coalition’s July 11 curtain-raiser — members ‘report’ back to the community. Food was as much a highlight as the presentations.

Samples of healthy foods ringed the room: hummus for dipping raw vegetables and whole-grain tortilla chips, dates, strawberries and water flavored with masses of sliced cinn¬amus. A long stretch outlined for the sweet potato and black bean chili, served up with brown rice and salad by A.A.I.M.s. volunteers Robert Harris, Vera Pittman and others.

A trigger was a table laden with the chili’s ingredients — onions, gar¬lic, spices, lime, tomatoes, corn and, of course, sweet potatoes and black beans — and behind these a white board listing each ingredient which would cost to make enough to feed four people. The total was an eco¬nomical $8.02 or $1.92 per serving. With the first four stores settled down, coalition coordina¬tors Jessica Estrada and Ryan Thayer, TNDG staff, described representative of healthy and fair labor practices.

of food stamps and WIC, tobacco and al¬cohol, sales, advertisements, consum¬er education, community investments and fair labor practices.

The resulting 12-page ‘Healthy Shopping Guide’ is a multipurpose tool.

Residents can see which stores carry the healthiest food, the Food Justice Leaders will use the guide to educate merchants about their scores, and the goal, they tell the coalition members — the search for the first store to be rede¬signed under the program.

City will help 4 of Tenderloin’s 70 mom-and-pops

The savoury aroma of sweet potato and black bean chili filled the 201 Pacific Community Room of the coalition’s July 11 curtain-raiser — members ‘report’ back to the community. Food was as much a highlight as the presentations.

Samples of healthy foods ringed the room: hummus for dipping raw vegetables and whole-grain tortilla chips, dates, strawberries and water flavored with masses of sliced cinn¬amus. A long stretch outlined for the sweet potato and black bean chili, served up with brown rice and salad by A.A.I.M.s. volunteers Robert Harris, Vera Pittman and others.

A trigger was a table laden with the chili’s ingredients — onions, gar¬lic, spices, lime, tomatoes, corn and, of course, sweet potatoes and black beans — and behind these a white board listing each ingredient which would cost to make enough to feed four people. The total was an eco¬nomical $8.02 or $1.92 per serving. With the first four stores settled down, coalition coordina¬tors Jessica Estrada and Ryan Thayer, TNDG staff, described representative of healthy and fair labor practices.

of food stamps and WIC, tobacco and al¬cohol, sales, advertisements, consum¬er education, community investments and fair labor practices.

The resulting 12-page ‘Healthy Shopping Guide’ is a multipurpose tool.

Residents can see which stores carry the healthiest food, the Food Justice Leaders will use the guide to educate merchants about their scores, and the goal, they tell the coalition members — the search for the first store to be rede¬signed under the program.

City will help 4 of Tenderloin’s 70 mom-and-pops

The savoury aroma of sweet potato and black bean chili filled the 201 Pacific Community Room of the coalition’s July 11 curtain-raiser — members ‘report’ back to the community. Food was as much a highlight as the presentations.

Samples of healthy foods ringed the room: hummus for dipping raw vegetables and whole-grain tortilla chips, dates, strawberries and water flavored with masses of sliced cinn¬amus. A long stretch outlined for the sweet potato and black bean chili, served up with brown rice and salad by A.A.I.M.s. volunteers Robert Harris, Vera Pittman and others.

A trigger was a table laden with the chili’s ingredients — onions, gar¬lic, spices, lime, tomatoes, corn and, of course, sweet potatoes and black beans — and behind these a white board listing each ingredient which would cost to make enough to feed four people. The total was an eco¬nomical $8.02 or $1.92 per serving. With the first four stores settled down, coalition coordina¬tors Jessica Estrada and Ryan Thayer, TNDG staff, described representative of healthy and fair labor practices.

of food stamps and WIC, tobacco and al¬cohol, sales, advertisements, consum¬er education, community investments and fair labor practices.

The resulting 12-page ‘Healthy Shopping Guide’ is a multipurpose tool.

Residents can see which stores carry the healthiest food, the Food Justice Leaders will use the guide to educate merchants about their scores, and the goal, they tell the coalition members — the search for the first store to be rede¬signed under the program.

City will help 4 of Tenderloin’s 70 mom-and-pops

The savoury aroma of sweet potato and black bean chili filled the 201 Pacific Community Room of the coalition’s July 11 curtain-raiser — members ‘report’ back to the community. Food was as much a highlight as the presentations.

Samples of healthy foods ringed the room: hummus for dipping raw vegetables and whole-grain tortilla chips, dates, strawberries and water flavored with masses of sliced cinn¬amus. A long stretch outlined for the sweet potato and black bean chili, served up with brown rice and salad by A.A.I.M.s. volunteers Robert Harris, Vera Pittman and others.

A trigger was a table laden with the chili’s ingredients — onions, gar¬lic, spices, lime, tomatoes, corn and, of course, sweet potatoes and black beans — and behind these a white board listing each ingredient which would cost to make enough to feed four people. The total was an eco¬nomical $8.02 or $1.92 per serving. With the first four stores settled down, coalition coordina¬tors Jessica Estrada and Ryan Thayer, TNDG staff, described representative of healthy and fair labor practices.

of food stamps and WIC, tobacco and al¬cohol, sales, advertisements, consum¬er education, community investments and fair labor practices.

The resulting 12-page ‘Healthy Shopping Guide’ is a multipurpose tool.

Residents can see which stores carry the healthiest food, the Food Justice Leaders will use the guide to educate merchants about their scores, and the goal, they tell the coalition members — the search for the first store to be rede¬signed under the program.

City will help 4 of Tenderloin’s 70 mom-and-pops

The savoury aroma of sweet potato and black bean chili filled the 201 Pacific Community Room of the coalition’s July 11 curtain-raiser — members ‘report’ back to the community. Food was as much a highlight as the presentations.

Samples of healthy foods ringed the room: hummus for dipping raw vegetables and whole-grain tortilla chips, dates, strawberries and water flavored with masses of sliced cinn¬amus. A long stretch outlined for the sweet potato and black bean chili, served up with brown rice and salad by A.A.I.M.s. volunteers Robert Harris, Vera Pittman and others.

A trigger was a table laden with the chili’s ingredients — onions, gar¬lic, spices, lime, tomatoes, corn and, of course, sweet potatoes and black beans — and behind these a white board listing each ingredient which would cost to make enough to feed four people. The total was an eco¬nomical $8.02 or $1.92 per serving. With the first four stores settled down, coalition coordina¬tors Jessica Estrada and Ryan Thayer, TNDG staff, described representative of healthy and fair labor practices.

of food stamps and WIC, tobacco and al¬cohol, sales, advertisements, consum¬er education, community investments and fair labor practices.

The resulting 12-page ‘Healthy Shopping Guide’ is a multipurpose tool.

Residents can see which stores carry the healthiest food, the Food Justice Leaders will use the guide to educate merchants about their scores, and the goal, they tell the coalition members — the search for the first store to be rede¬signed under the program.

City will help 4 of Tenderloin’s 70 mom-and-pops
too. It was 1988. The high school drop-out had wrestled for years with his sex identity. As a Jobs Corps graduate he took construction jobs and worked as a hospital orderly before embracing a war against injustice as a social activist and becoming a new personality. In his late 40s, he finally transformed into a woman, gained great confidence, became a “newly discovered person” and changed her gender identity. The aged, the homeless, and dispossessed in settings from moments behind bars to the courtroom:

Ms. Jazzie Collins, a familiar sight in SoMa, had bright eyes, toothy smile and open acceptance. She was not what you would expect of a person named Jazzie Collins, nor of a person who, according to the later testimony of some who knew her, was undergoing a sex change. She was the kind of person a person who, according to the later testimony of some who knew her, was undergoing a sex change. She was the kind of person who, according to the later testimony of some who knew her, was undergoing a sex change.

I met Jazzie at the beginning of her sexual transition, and I am writing this story of her life because I want to tell that story. I was a friend of hers, and I have been a part of her life for several years.

Jazzie was a pagan, she began adding, that the two had had interesting discussions about the world. When she went to work, she wore dresses, and she was known for her sense of style. She was known for her sense of style, and she was known for her sense of style. She was known for her sense of style, and she was known for her sense of style.

And she was one of the 10 most unforgettable characters I have known in my life, the woman said. “And I and both believed in the unity of life,” she said. “You and I and both believed in the unity of life.”

“Was she real?” a woman said, then read a poem that ended, “I am not beautiful. I am a social activist and a human being. My name is Jazzie Collins.”

One of Ms. Collins’ personal victories was losing her fear of public speaking. Even if her words were sometimes off-color, she was known for her strength and courage. She was known for her strength and courage.

She had served five years on the board of the Trans March, which included the annual Gay Pride Parade, and was vice chair of the city’s LGBTQ Aging Network.

The California Legislative Lesbian, Gay, Bisexual and Transgender Caucus was her home in a community on the Assembly floor in the Capitol during LGBT History Month in June.

She was not only a great writer. She was not only a great writer. She was not only a great writer. She was not only a great writer. She was not only a great writer.

She volunteered to run monthly book sales at the Arlington Hotel, the woman said. “I’ll have to tell Paul about this.”

Paul and I both loved music, good food and good books. He filled a part of my heart,” she said. Paul and I both loved music, good food and good books. He filled a part of my heart,” she said. Paul and I both loved music, good food and good books. He filled a part of my heart,” she said.

Paul and I both loved music, good food and good books. He filled a part of my heart,” she said. Paul and I both loved music, good food and good books. He filled a part of my heart,” she said.
Tax-break panel regroups, learns of city’s strict rules

they stand to benefit from CBA activ-
ties in any way and at any time. White warned: “It is not sufficient for you to
simply recuse yourself” on a case-by-
case basis.

Meadallian spoke up to protest the
ban on future benefits. “Seems like it
requires a crystal ball,” she said.

“There are some gray areas,” White
conceded.
The panel spent a not-inconsider-
able portion of its meeting discussing
new wording in its rules regarding at-
tendance. The committee had been
blurinded in early May when the city
administrator announced, on city at-
torsey advice, that four members were
designed to have resigned from the
panel for unexcused absences even
though they had notified colleagues or
the city administrator that they would
be unable to attend various meetings.
The city administrator also said that
the city had been blindsided in early May when the city
administrator announced, on city at-
torsey advice, that four members were
designed to have resigned from the
panel for unexcused absences even
though they had notified colleagues or
the city administrator that they would
be unable to attend various meetings.
The city administrator also said that
the city had been blindsided in early May when the city
administrator announced, on city at-
torsey advice, that four members were
designed to have resigned from the
panel for unexcused absences even
though they had notified colleagues or
the city administrator that they would
be unable to attend various meetings.
The city administrator also said that
the city had been blindsided in early May when the city
administrator announced, on city at-
torsey advice, that four members were
designed to have resigned from the
panel for unexcused absences even
though they had notified colleagues or
the city administrator that they would
be unable to attend various meetings.
The city administrator also said that
the city had been blindsided in early May when the city
administrator announced, on city at-
torsey advice, that four members were
designed to have resigned from the
panel for unexcused absences even
though they had notified colleagues or
the city administrator that they would
be unable to attend various meetings.
The city administrator also said that
the city had been blindsided in early May when the city
administrator announced, on city at-
torsey advice, that four members were
designed to have resigned from the
panel for unexcused absences even
though they had notified colleagues or
the city administrator that they would
be unable to attend various meetings.
The city administrator also said that
the city had been blindsided in early May when the city
administrator announced, on city at-
torsey advice, that four members were
designed to have resigned from the
panel for unexcused absences even
though they had notified colleagues or
the city administrator that they would
be unable to attend various meetings.
The city administrator also said that
the city had been blindsided in early May when the city
administrator announced, on city at-
torsey advice, that four members were
designed to have resigned from the
panel for unexcused absences even
though they had notified colleagues or
the city administrator that they would
be unable to attend various meetings.
The city administrator also said that
the city had been blindsided in early May when the city
administrator announced, on city at-
torsey advice, that four members were
designed to have resigned from the
panel for unexcused absences even
though they had notified colleagues or
the city administrator that they would
be unable to attend various meetings.
The city administrator also said that
the city had been blindsided in early May when the city
administrator announced, on city at-
torsey advice, that four members were
designed to have resigned from the
panel for unexcused absences even
though they had notified colleagues or
the city administrator that they would
be unable to attend various meetings.
The city administrator also said that
the city had been blindsided in early May when the city
administrator announced, on city at-
torsey advice, that four members were
designed to have resigned from the
panel for unexcused absences even
though they had notified colleagues or
the city administrator that they would
be unable to attend various meetings.
The city administrator also said that
the city had been blindsided in early May when the city
administrator announced, on city at-
torsey advice, that four members were
designed to have resigned from the
panel for unexcused absences even
though they had notified colleagues or
the city administrator that they would
be unable to attend various meetings.
The city administrator also said that
the city had been blindsided in early May when the city
administrator announced, on city at-
torsey advice, that four members were
designed to have resigned from the
panel for unexcused absences even
though they had notified colleagues or
the city administrator that they would
be unable to attend various meetings.
The city administrator also said that
the city had been blindsided in early May when the city
administrator announced, on city at-
torsey advice, that four members were
designed to have resigned from the
panel for unexcused absences even
though they had notified colleagues or
the city administrator that they would
be unable to attend various meetings.
The city administrator also said that
the city had been blindsided in early May when the city
administrator announced, on city at-
torsey advice, that four members were
designed to have resigned from the
panel for unexcused absences even
though they had notified colleagues or
the city administrator that they would
be unable to attend various meetings.
The city administrator also said that
the city had been blindsided in early May when the city
administrator announced, on city at-
torsey advice, that four members were
designe...