

Notes from the Haight Ashbury Food Program

FALL 2003

Feedback

Welcome to the Fall 2003 edition of Feedback, Haight Ashbury Food Program's newsletter chronicling the events, stories and people effecting our organization. You may notice we have expanded the size of the newsletter and changed some of our content; this is an effort on our part to keep those in the HAFP family—volunteers, donors and clients—updated on the latest news and happenings.

We also think that when you donate money, food or your time you should know exactly how that resource is being used here at our organization. Lastly, you should know of the wonderful things that are happening here just because of that—wonderful things are happening! We are changing lives and attempting to solve the hunger issue each day because of your amazing support—you should know about it!

You are invited to submit comments, suggestions, ideas, articles, quotations, recipes etc. to Feedback, 270 Divisadero, SF; 941 17 Attention: Editor.

From HAFP's Executive Director

by Devra Edelman

"There can be no peace until the hungry are fed."

In 2003 the Haight Ashbury Food Program is celebrating our 20th year of promoting peace through feeding the hungry. Since our founding in 1983, we have promoted peace within our community and beyond with the simple action of opening our doors to provide meals for all of our neighbors in need. While our original mission - to promote the principle that freedom from hunger is a right, not a privilege - has remained the same throughout the years, HAFP has grown from a small "soup kitchen" into a multifaceted community resource center. Today, when one comes to our community kitchen, they are served much more than soup and bread - they are served a delicious, hot meal prepared by participants in our job training project that includes choice (meat or vegetarian), fresh produce and lots of love.



Devra Edelman
HAFP Executive Director

The job training students who spend 12 - 16 weeks learning cooking skills and preparing for employment in the food service industry and the many people who volunteer with HAFP on a daily basis to make our meal service possible are our advocates for peace. These individuals are not only fighting hunger on a daily basis within our community - they are learning skills for fighting hunger within their own lives and through their future careers. The majority of the alumni of our job training project obtain self-sustaining employment that allows them to feed themselves and their families while at the same time feeding others, including people who are homeless, seniors, children and youth.

While hunger is spreading throughout the world due to war, drought and extreme poverty, we must remember that hunger is also spreading within our own backyard. The number of people who come to HAFP for a meal has increased by almost 40% within the last year alone, many of whom are seniors and children. Yet, while the needs are increasing here at home, billions of federal dollars have been diverted toward war and state and city budgets are cutting social services to reduce their deficits. Beyond calls for peace and justice, this situation requires us to reach out to our neighbors in need - through volunteering, donating food and money and learning about the issues facing those who feel hunger on a daily basis. I therefore urge you to become an advocate for peace and be part of the solution to the hunger within our community.

Have a comment? Want more details on how to become an advocate for peace through promoting the right to freedom from hunger? Contact Devra at devra@thefoodprogram.org.

"Either war is obsolete or men are."re."

Richard Buckminster Fuller

Hunger for Success

by Kevin Cartwright

"Thou shouldst eat to live not live to eat."

Socrates

Jeremy Hunter is a survivor. His path to the Haight Ashbury Food Program and, subsequently, into the Food Service industry has been a journey through self-destructive behavior, drug addiction, and, ultimately, redemption. At nineteen years of age, Jeremy is one of the youngest graduates from the HAFP Job Training Project in December 2002. During his time in the program, he exhibited an exceptional work ethic, as well as a strong interest in developing a long-term career in cooking. With the guidance of Chef Dan Vegas and fellow classmates, Jeremy was able to navigate the program and excel at a very high level.

But negotiating life wasn't nearly as effortless or seamless as being in a job training project. In fact, his life has been a series of hardships and travails. All there was to do [for a youth] was party and wreak havoc. I got into a lot of trouble. I ended up getting into a pretty big beef, looking at a lot of prison time, and I just faced my realities and my drug addiction and asked the judge for help. Fortunately for me he thought I needed help too."

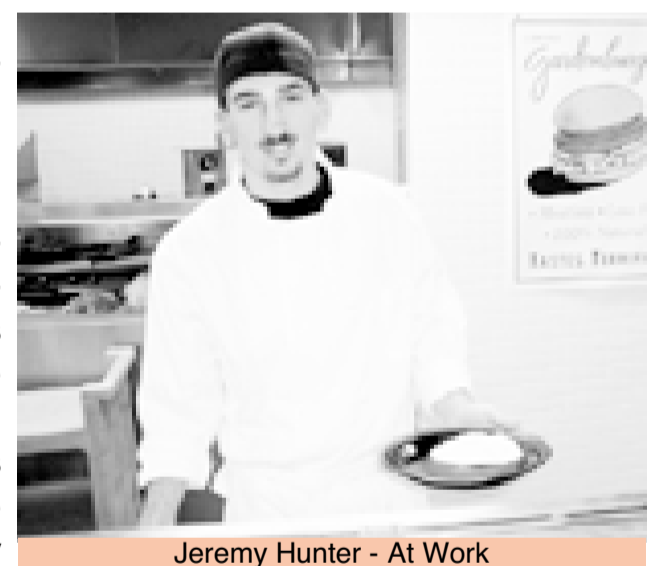
Jeremy moved to San Francisco to enter Seton Hall, a St. Anthony's primary drug treatment program. While volunteering at St. Anthony's Dining Hall, he discovered cooking was his true calling.

"I came to the Haight Ashbury Food Program in Fall 2002 seeking an opportunity to fulfill my cooking aspiration". He found a great learning environment, structure, and validation for his developmental goals, "cooking where the food is actually fresh, and you actually do have to chop up things and put things together and make things from scratch, it opened my eyes up to what I really wanted to do.

Just being able to see my own progress within those three months was exciting." Over that period, Jeremy struggled at times with his attitude and perspective, often needing to adjust his personality to working with a peer group more than twice his age. However, for a nineteen-year-old dramatically seeking change in his life, he exceeded his own expectations.

Presently, Jeremy cooks at Noe's Café located inside the State Building on Golden Gate Avenue. "I want to make this my career for the rest of my life, and my goal within five years is to be a number two or one Line Cook at a good restaurant. I want to be a Chef before I'm thirty. That's in ten years."

With our participants' varying life circumstances and barriers to employment it is often difficult to find programs that succeed in preparing individuals for fulfilling long-term employment. With its 89% success rate, The Haight Ashbury Food Program's Food Service Job Training Project actually works. Without the opportunity provided by HAFP's Job Training Project, Jeremy may not have been able to succeed in accomplishing his dreams. It costs money to maintain our program and funding sources are diminishing in these shaky economic times. Programs like ours are beginning to rely more heavily on contributions from individual donors. It costs \$60 a day to put someone like Jeremy through our job training project, only \$60 a day to change someone's life by assisting them on the road to self-sufficiency.



Jeremy Hunter - At Work

"If you would lift me up you must be on higher ground"

Ralph Waldo Emerson

Did You Know?

Money raised through individual giving remains the most consistent source of fundraising for non-profits?

That means your personal donation to our 2003 Annual Appeal is critical and essential to maintaining our programs. "A PLACE AT OUR TABLE" is reserved for you to volunteer to share a meal and to donate as generously as you can to our Annual Appeal.

* Donating is now easier than ever - go to www.thefoodprogram.org and click on "Donate Now"! Or, send your donations to: HAFP, 270 Divisadero Street, San Francisco, CA 94117

With the help of private donations, opportunities for successful job training, placement and retention can continue to be available for folks like Jeremy.

Feedback

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Volume 2 Issue 3

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Judy Woods - Food Service Director

FOOD CHAIN

7:00 am Doug, the Food Service Supervisor, opens up the kitchen for the day and begins to set up.

7:30 am Dave begins work and picks up, on a typical day, donations from:

Cala Foods	St. Francis Hospital
Costco	Bay Bread
Bell Markets	Seton Hospital
Tom's Market	Tom's Produce
Real Foods	UCSF Hospital
Paws	Pier 33
Coffee Tea & Spice	Cindy's Market
Escape from NY Pizza	Food Runners
Ashbury Market	Freedom from Drugs/Alcohol
St. Mary's Hospital	SPCA

and drops it off at the community kitchen on Waller Street

8:00 am Doug, Dan, 15-30 volunteers, and 8-12 job training students arrive and begin setting up the dining room and kitchen for food preparation and cooking. (If a large group of volunteers is there, Judy, our Food Service Director, gives a 30-45 minute orientation about the food program)

8:30-10:30 am Approximately,

100 - 200 lbs meat	75 - 150 lbs pastry
75 - 150 lbs vegetables	50 - 150 lbs bread
100 - 175 lbs fruit	

is prepared and cooked ...cut, sliced, diced, boiled, and baked to our chef's specifications, at 8-10 workstations, manned by our students and volunteers. Some of the food is stored for the next day.

10:00 am Workstations in the dining room are broken down. The dining room is cleaned and made ready for a noontime meal.

10:30 am Doug assigns volunteers their positions in the dining room.

11:00 - 11:30 am The cold food is put out followed a little later by the hot food.

Tickets are handed out to clients in the Panhandle and a line of people forms outside the door.

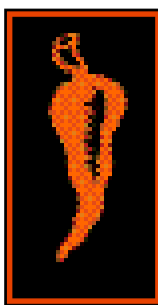
11:30 - 1:00 pm After around 5 working hours a meal is served to 300-600 hungry people. It is a nutritious meal consisting of:

Soup (veggy and meat)	Fruit Salad
Entree (veggy and meat)	Pastry
Vegetables	Bread
Salad	Coffee/Water/Juice

Left-over bread and fruit are put out for the clients.

1:00 - 2:00 pm Kitchen and Dining room get mopped, scrubbed, swept and sanitized. Everyone goes home, and relaxes. Waiting for an early start the next day.

Interested in donating food or volunteering?
Call or Email Judy Woods at (415) 566-0366 or
judy@thefoodprogram.org



20th Anniversary Celebration

by Meghan Graber

Twenty years ago, the Haight Ashbury district was a very different neighborhood than it is today. There was no Gap, there was no Ben and Jerry's, there were few businesses and even less restaurants. But there was a burgeoning hunger and homelessness issue. It pervaded the streets of the neighborhood, spilling into the park, already home to many; soon there was a crisis at hand. People of all ages and races were hungry and looking for something--anything--to fill their empty stomachs. After a few concerned members of the community put their heads together, a tiny soup kitchen on Waller street was born. That was in 1983. On May 18, 2003, the Haight Ashbury Food Program celebrated its 20th Anniversary with a "Dinner at Sunset" at the Golden Gate Club in the Presidio.

Ken Hecht, a founding member of the Haight Ashbury Food Program and one of the honorees at the event, recalled some of the differences between the program when it first started 20 years ago and today: "The place was a whole lot shabbier, there was very little money, there was one paid employee and we thought the food program was a response to a temporary crisis." And though the neighborhood has changed greatly over the past 20 years, the need is still there. HAFP honored Ken Hecht for his ongoing commitment to fight hunger in our community through the California Food Policy Advocates, an organization that fights



Honorees Mark Salkind (left) and Kenneth Hecht.

hunger through advocacy and public policy on a statewide level. As Ken Hecht said, the organization has changed, yet we are still fiercely committed to treating everyone in HAFP's family with the dignity and respect they deserve. "We don't just feed people, we care about them", said Judy Woods, our Food Service Program Director and another honoree at the 20th Anniversary celebration. Judy was homeless and addicted to drugs when she first started coming to the program for lunch. She graduated in the first Food Service Job Training class and soon was heading up the volunteer activities at the kitchen. Judy was honored for her daily commitment to the people we serve.

The third honoree at the 20th Anniversary was Mark Salkind, head of the Urban School of San Francisco. Mr. Salkind fostered the relationship between his students at the

Urban School and HAFP through a Service Learning Program that requires students, freshmen through senior years, to be involved in the community in different capacities. We simply would not have survived these past 20 years without the steady stream of volunteers helping out each day preparing and serving nutritious meals to our clients. Many times those volunteers are groups of students from the Urban School. Mark Salkind was thanked and honored for nurturing this important relationship.



Honoree - Judy Woods



Food Service Job Training Project

by Sirona Nixon

In 1997 the Haight Ashbury Food Program, once a basic soup kitchen providing free meals to the hungry and homeless in the Haight Ashbury community, expanded to include a culinary job-training project that prepares homeless, unemployed and low-income people for employment in the growing food service industry of the San Francisco Bay Area. HAFP has since been successfully providing job training and placement services to those in need in the Haight Ashbury community for over six years. Our Food Service Job Training Project (FSJTP) is based on the principle that it isn't enough to feed people for a day but it is essential to help people feed themselves and others for a lifetime, going beyond feeding the hungry to address the root causes of poverty. Since its inception, our training project's success rate in placing graduates into jobs has remained at or above 85%. We believe our success is evidenced, not only by the high number of graduates who retain employment, but also by the personal growth students undergo during each twelve week class and the strong bonds of support and friendship created among the participants.

Our intensive twelve-week class includes training in the kitchen, cooking theory and life skills in the classroom. The life skills portion of our program helps students understand various barriers to employment, training them in self-sufficiency, reliability, responsibility and how to be a valuable asset to any food service establishment. Our students also get the hands-on experience of preparing and serving a six-course meal for up to five hundred people everyday. Skills learned include knife techniques, menu and recipe planning and seasoning and spicing. Our training also includes preparation for passing the ServSafe examination for safety and sanitation in the kitchen.

Cooking students with their Job Training Coordinator. (left to right, Otis, Meghan, William, LaJuana, and Martin.

Successful completion of our rigorous class demonstrates dedication and dependability. By providing continuous support to our participants, the program doesn't end after graduation. Lifetime job-placement support and services are offered to all of our students, including post-graduation worksite internships, and other training opportunities.

The HAFP is preparing to graduate the 18th FSJTP class! Class 19 begins on November 3, 2003.

A call to employers: In order to continue improving our job placement and retention percentages while expanding and improving we need your help! YOU can host an internship, hire a graduate, host a site visit, or participate in providing other post graduate services.

More information? Contact our Job Training Coordinator, Meghan: (415) 503-4482.
E-mail: meghan@thefoodprogram.org, Website: www.thefoodprogram.org

A very special thank you to everyone who made our celebration such a wonderful success!

Recipe for Success

- 8 - 12 Motivated and Determined Students
- 6 Talented Kitchen and Job Training Staff (Dan, Meghan, Judy, Dave, Doug, and Frank)

Sprinkle Inspiration from 121 Job Training Alumni and guest lecturers.

Mix cooperation; gently fold in Esprit De Corps.

Toss with a passion for cooking and hands-on experience.

Blend encouragement for each student along with:

1	Book	\$ 67
1	Uniform	\$ 50
1 pair	Shoes	\$ 100
1 set	Professional Knives	\$ 90
4	Fastpasses	\$ 180
	Training Stipend	\$ 300
	Training Services	\$ 747
	Paid Internship	\$1,466

Bake for 12 - 16 weeks and Enjoy the results:

HAFP has enrolled a total of 121 individuals in 18 job training classes, with an average graduation rate of 80.5%, representing 91 out of 113 graduates. HAFP has placed an average of 88.6% of

The Board of Directors and Staff invite you to join us in honoring the 18th graduating class of the Food Service Job Training Project. On Monday the twenty-ninth of September two-thousand-three from twelve noon to two o'clock in the Haight Ashbury Food Program Community Kitchen.

1525 Waller Street
San Francisco

Lunch will be served at noon.
Awarding of diplomas at one o'clock.
Please RSVP to Meghan Graber at 415.503.4480

Food Service Job Training Project

FSJTP graduates (78 out of 88) in employment with an average starting wage \$9.57/hr since the program's inception and \$10.33/hr during the past two years. At least 91% (68 out of 75) of our employed graduates have retained employment for 90 days, 69% (45 out of 65) have remained employed for 180 days, and 67% (42 out of 63) have remained employed for 360 days following their initial employment.

Reality Check Prop N

by Susannah Conroy

How much cash does it really cost to care?

Background:

Last November, a San Francisco voting majority passed "Care not Cash," mayoral candidate Gavin Newsom's proposition that promised to reduce the amount of cash given to single adult recipients of general assistance. A dramatic decrease in the General Assistance stipend for single adults



Community Kitchen Line

from between \$320 and \$395 to \$59 per month will not be easy, despite assurances of increased support services. According to Prop N, the with-

held funds would be invested in expanding support services including affordable housing, mental health care, and substance abuse treatment programs. However, at present, there are long waiting lists for affordable housing and substance abuse treatment programs. For many, living on the street is preferable to the unsanitary and dangerous conditions of our city's shelters.

The Dilemma:

The current system has clearly left our hungry and homeless neighbors out in the cold. But is a drastic reduction in monthly government aid the way to reform it? Is a \$59 per month budget even feasible in a city with the sixth highest cost of living in the nation? What expenses does a person incur when presumably they have everything necessary to survive? If San Francisco can guarantee adequate food, housing and medical care to those in need, why should anyone have to spend \$59 at

all?
The Challenge:

Supposing the city provided you with 3 meals a day, lodging and medical treatment, how long do you think \$59 would last? Not being sure ourselves, we enlisted the expertise of a true budgeting master, a volunteer and client of HAFP who is homeless. We gave "R" \$59 and asked him to keep a log of how he spent the money and how long it took to do so.

"R's" Results:

Crocker's Locker (San Francisco) \$43 storage unit
Laundromat \$3.25
5 cups of coffee (1.35/1 cup) \$6.75
Toothpaste, razors, shaving cream, bath soap, notebook \$5.43

"R" reports that: "spending my money very conservatively, and for nothing illegal, I was still barely able to stretch it a week." After 7 days, of careful budgeting and only 57 cents remaining "R" was below the minimum amount he needed to add airtime for the phone he uses to seek employment, make appointments and talk to his General Assistance counselor.

Reflection:

It is important to consider what human needs were not covered for the remainder of the month such as laundry, purchasing clothing, telephone, entertainment, car or bicycle maintenance. Should we also consider how individuals would be able to plan and save on \$59 a month?

With homelessness looming as the biggest issue the city of San Francisco continues to face, and the mayor's race in full swing, candidates are focusing attention on "Care not Cash." Concerned San Franciscans, tolerant and compassionate, are hoping for viable alternatives to the ongoing crisis. Without access to basic services or sufficient cash stipends to purchase necessities, citizens of San Francisco who are critically in need of services, will continue to struggle. Their struggle impacts on every member of our community.

Feeding A Crowd

This year our 20th Anniversary "Dinner at Sunset" was catered by Betty Zlatchin Catering. Betty Zlatchin is no stranger to HAFP. A longtime resident of the Haight, her husband Carl has been on our board of directors since the founding of our organization in 1983. Betty has been a strong supporter of the work we do. Her catering company produced the most delicious meal for the crowd of 150 who attended the celebration held at the Golden Gate Club in the Presidio on May 18th, 2003.

It was a pleasure to work with Betty and her supremely professional staff. During the planning process Betty fondly recalled HAFP events held in the early days, when guests were invited to the Community Kitchen for the annual celebration.

Recently Betty Zlatchin Caterers was voted one of the top four caterers by San Francisco Focus Magazine, one of the top 10 in the San Francisco Chronicles article "Catch a Perfect Caterer," and listed first by the Nob Hill Gazette, Betty's catering and full event planning company has grown immensely during the last few years. Betty is one of the most sought-after caterers in the Bay Area. She is on the preferred list of most fine venues, and many large corporations are among her customers. Her company also supports the arts community, as well as the homeless, and the AIDS foundation.

Visit the website of Betty Zlatchin Catering for more information about her full service event planning. www.bettyzlatchin.com

Enjoy a taste of Red and Yellow Pepper Soup, a recipe Betty's son and business partner, David Zlatchin, graciously shares with our readership.



Ying Yang of Red and Yellow Pepper Soup

RED PEPPER SOUP

1/4 cup	Olive Oil	1 ea.	Jalapenos Pepper, (diced with or without seeds, minced)
1 cup	Onions, chop, (1 small onion or 1/2 large onion)	3 cups	Vegetable Stock (very low sodium or no salt)
1 tsp	Fennel Seed	1 small	Tomato, peeled, seeded, chop
1 sprig	Thyme, fresh	to taste	Salt
1/2 leaf	Bay Leaf	to taste	Black Pepper
2 cloves	Garlic, minced	splash	Sambuca Liqueur
1Tbs	Basil, fresh chop	1/4 cup	Creme Fraiche Lime Zest
6 ea.	Red Bell Peppers, (seeds and ribs removed)	1 bunch	Chives

Heat oil over medium heat. Add onions, fennel, thyme, bay leaf, garlic and 1/2 teaspoon salt. Saute about 2 minutes until onions are soft. Add peppers, 1/2 teaspoon salt and jalapeno. Saute on low heat until very soft about 45 minutes, stirring often. Add the stock, tomatoes, and basil whisking until smooth. Cook over medium low heat for 15 minutes. Puree in blender/ food processor, strain through fine strainer. Return to pan, adjust seasonings and add splash of Sambuca or Pernod.

YELLOW PEPPER SOUP

Use the same ingredients and amounts, but substitute yellow peppers and yellow tomatoes, if no yellow tomatoes they can be omitted.

To serve, add a swirl of lime scented creme fraiche with a few sprigs of chive for a garnish. To get Ying/Yang effect, pour red and yellow soups from two separate pitchers concurrently into same bowl or martini glass.

(Can be made up to 2 days in advance. Can be served hot or cold. Do not add Sambuca until ready to serve)

Copyright © 2003 Betty Zlatchin Catering

Great New Additions

The HAFP Board would like to welcome two new board members, two new staff members, and one college intern to HAFP. THANK YOU for participating in HAFP's very important mission...



John Snyder - Board

My association with HAFP began 17 years ago after my divorce in 1985. My son would go to his Mother's part of the holidays and I didn't have family in the area, so I started volunteering with the HAFP for the Thanksgiving and Christmas day dinners. It is very satisfying work, and I look forward to working as a Board member on special fund-raising events. I also volunteer for the San Francisco AIDS Foundation and civic events. I work as the Subcontract Administrator for the California Institute for Energy Efficiency University of California, Office of the President.

Cathy deCristofaro is the One Stop Coordinator for the Private Industry Council of San Francisco. She staffs the Local Workforce Investment Board's One Stop Operation and Services Committee, which is charged with overseeing the development of a universally and seamlessly accessible workforce development system in San Francisco.



Cathy deCristofaro - Board

One of Cathy's new responsibilities is to chair HAFP's Strategic Planning Committee. The committee members look forward to working with Cathy in her new capacity.



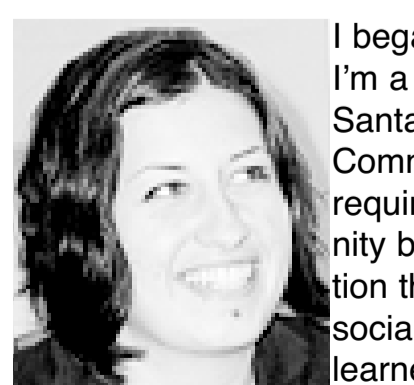
Meghan Graber - Job Training Coordinator

I started working at HAFP on January 6th 2003, and am now preparing for the 18th class graduation. I moved here from Seattle where I worked at a legal services clinic as case manager and advocate for low-income residents facing eviction. I am originally from Chicago and was drawn to the West Coast by its progressive politics and vibrant culture. I feel that the mission of HAFP resonates with my commitment to social justice.



Dave Gensey - Driver/ Assistant Chef

My experience at HAFP started in December of 1998, with two weeks of volunteer work prior to the start of HAFP's second cooking class in January. I have been in the non-profit business of feeding the hungry ever since. The fact that I have come full circle and now work at HAFP means the world to me and my wife, Debora, of twenty years. I feel privileged to work with the HAFP family.



Sirona Nixon - Intern

I began at HAFP in April 2003. I'm a 4th year student at UC Santa Cruz majoring in Community Studies. My studies require that I intern at a community based non-profit organization that is working toward social change. While here I learned how community kitchens and job training projects can be used to address the root causes of poverty and hunger. It was an honor interning at HAFP.

Insider News

In May of this year our new and improved website went live with the help of the Bay Area Video Coalition and its web development class. We would like to thank BAVC for developing the new site, and especially for helping us make the site completely accessible to those with disabilities. Check it out at www.thefoodprogram.org.



On June 25th HAFP took a trip to Washington DC to attend the America's Second Harvest Community Kitchens Conference hosted by the DC Central Kitchen. Congratulations to Guy Arevelo and Dave Gensey, both graduates of the FSJTP, who received scholarships to attend the conference.

HAFP is excited about our upcoming collaboration with the Bread Project, training low income and homeless people in baking. This collaboration will make it possible for graduates of our program to go on to gain new skills in the field of baking.

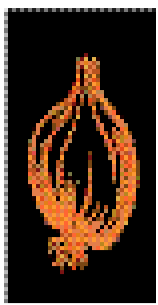


HAFP has introduced its 20th anniversary collector's t-shirts, displaying one of artist Mark Licari's fantastic HAFP community kitchen murals! Mark Licari is a young artist known for his imaginative, spontaneous, energetic, and whimsical paintings of common objects that challenge and collide with our common perceptions. You can conveniently purchase these new t-shirts and other items on-line at www.thefoodprogram.org/cgi-bin/store/commerce.cgi and help feed others in the process!

HAFP was awarded a grant from the San Francisco Mayor's Office on Community Development, to improve the accessibility of our restrooms and dining room.

"A hungry man is not a free man"

Adlai Stevenson



The Dutch Connection

by Barbara Belder and Manon Voorwinde

In May 2003, two girls from the Netherlands and friends since high school, visited the Haight Ashbury Food Program to learn about the HAFP-program. Barbara Belder's and Manon Voorwinde's goal was to determine whether the HAFP-method could also work in the Netherlands, Europe. In this issue of the HAFP-Newsletter, they tell you about their experiences in San Francisco.

Learn and be inspired! That was our goal when we came to San Francisco. We found out about the Haight Ashbury Food Program on the website of Kitchens in National cooperation (Kitchens Inc.), and we decided to see for ourselves if a kitchen like the HAFP could work in our own little country. Why? Because the way the HAFP works (feed hungry people, use food that otherwise would be thrown away and educate people to become cooks) is wonderful and different from any project in the Netherlands.



Barbara Belder, HAFP's Chef Instructor - Dan Vegas, and Manon Voorwinde (left to right).

Warm Welcome:

Of course, there was one best way to find out what the HAFP is really about, get in that kitchen and work! We will never forget our first day at the kitchen on Waller Street, how Judy gave us a warm welcome, how Doug charmed us into chopping onions and how Dan quickly taught us how to do it properly. There was something warmly chaotic going on in that small building on Waller Street. Food coming in, people preparing it and talking with each other, the great smells coming out of the kitchen and the faces of the people enjoying their meals. We immediately knew that whatever we would do with our HAFP experiences in the Netherlands, a Dutch HAFP-project should have that same warm and friendly atmosphere. We hope we will be able to grasp that kind of magic.

Busy:

We interviewed a lot of people who are related to the HAFP: staff, board members, sponsors, visitors, volunteers - this is how we tried to get a complete picture of the organization and the way HAFP works. Next to helping out on Waller street, we spent our three weeks in San Francisco keeping ourselves busy interviewing people, doing research in the SF public library and visiting the San Francisco Foodbank. We found out that everybody really took the time to talk to us and to give us lots of information. People's friendly and open attitude gave us the chance to really learn a lot about HAFP, how it is organized, how it works, with volunteers, how sponsors are found, how the logistics of the food is organized, how the training project works. We used all that information in our newsletters which we sent to friends, colleagues and our families in the Netherlands. We left San Francisco with our heads full of information and ideas and two hearts with one wish, to make a Dutch connection to the HAFP!

A Tiny Start:

A lot of people responded very positively to our newsletters. Back in the Netherlands, we wrote our own project plan called Fris&Co. With this project, we want to use the HAFP-concept and apply (parts of) it in Dutch cities. Amsterdam seems to be ready for this Dutch connection. So, a tiny Fris&Co—anti-waste project will start in Amsterdam in De Kloof (a drop in center for homeless) this autumn. To be continued!

Special Thanks to the Haight Ashbury Food Program's 2002 – 2003 Supporters:

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Job Training Internship Hosts

Baker Places
The Beach Chalet
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