

# Feedback



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



By Lenore Conroy

HAFP board members are an extraordinary group of men and women. They represent the very 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, supporters, 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.



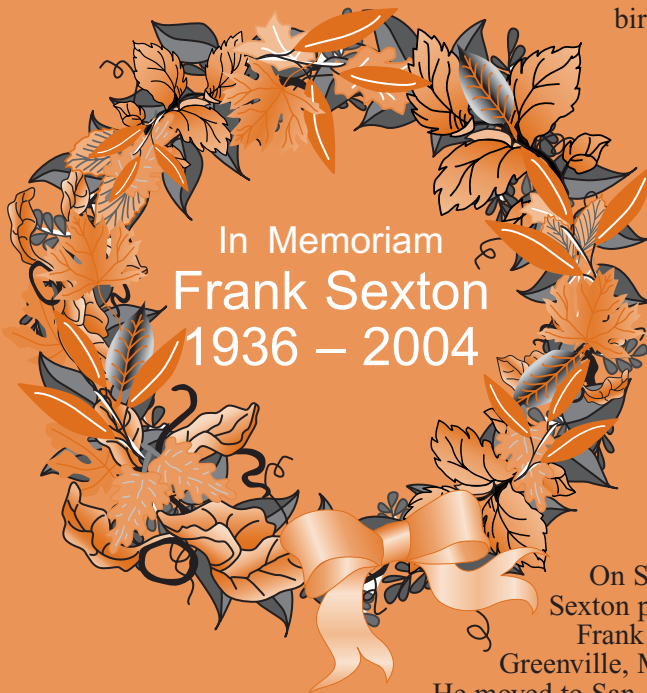
HAFP President Peter B. Albers

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 president 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 homelessness. 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.

## Insider News



In Memoriam  
Frank Sexton  
1936 - 2004

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!



On September 9, 2004 HAFP's beloved Frank Sexton passed away. Frank was born on November 25, 1936 in Greenville, Mississippi where he went to school.

He moved to San Francisco in 1955 with his first wife, where they raised their six children.

Frank retired from the local 261 Construction and Labor Union and began regularly volunteering with the Haight Ashbury Food Program. He was a regular volunteer for the next seventeen years!

Frank remarried after his first wife and three of his children passed away. Frank is survived by two sons, Frank Jr. and Marvin, one daughter Marguerite, his second wife Willie Ann, step-daughters Angelinea Trammell, La Shoyne and Ommie Townsend, grandchildren, great grandchildren, and friends.



Members of Frank's family - September 2004

## 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 O**. These propositions, together, offer us the opportunity to help our neighbors in need at little cost to ourselves.

(continued on page 3)



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

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## Feedback

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## HAFP Staff

Devra Edelman	Executive Director
Nyna Pais-Caputi	Employment Specialist
Rodney Davis	Security Team Coordinator
David Gensley	Driver and Assistant Chef
Meghan Graber	Job Training Coordinator
Keith Haliday	Food Service Coordinator
Ray Moisa	Interim Development Associate
Ash Remwa	Operations Manager
Dan Vegas	Chef Instructor
Judy Woods	Food Program Director

## Special Recognition



Frank Sexton Sr.

The Haight Ashbury Food Program specially recognizes the continuous contribution of Frank Sexton in helping HAFP achieve its mission over a 20 year period! During this period he did whatever the Community Kitchen needed done: prepare and cook meals; pick-up food from the food bank and donors; repair whatever broke; unclog whatever clogged; intervene in a dispute to keep the peace; teller and keeper of HAFP history. We all miss you very much! We know life begins and ends. Our memories of you and all that you did will live on.

## Vital Statistics

### COMMUNITY KITCHEN

HAFP serves a hot, nutritious lunchtime meal four days a week, 52 weeks a year.

Number of meals served in FY 2004	61,195
Average number of meals served per month	4,871
Average number of meals served per month to seniors	672
Average number of meals served per month to parents and children	417

### JOB TRAINING

Number of culinary students trained to date (Class 21)	148
Percentage of enrolled students earning a Certificate of Completion (COC)	82.5%
Percentage of students with a COC becoming employed	81%
Percentage of students remaining employed for one year or longer	66%
Average starting wage for employed students	\$10.85/hr.

**Haight Ashbury Food Program**  
www.thefoodprogram.org

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1525 Waller Street  
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**Job Training & Resource Center**  
270 Divisadero Street  
San Francisco, CA 94117  
415.503.4480 fax 415.503.4482



## Graduate Spreads Joy & Nourishment

By  
Meghan  
Graber

"I would like to take a minute and express my delight at having another one of your students on my payroll." "He sets 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 staff, 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 all who come for breakfast happy and not only that but he goes out of his way to try to get more patients, family members and staff to come into the dining room and eat." These words were written by the supervisors and co-workers of Mr. William Downs, graduate of Class #18 and breakfast cook 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 has kept in constant contact with the HAFP staff since his graduation in September 2003 and has flourished in his position at the convalescent home. I went to visit him during his morning shift a couple months ago and was overwhelmed by the love the staff and clients had for William. Co-workers came up to me and said, "This guy is so great! He makes my day every

morning when I come down for breakfast" while William stood proudly behind the counter where he serves up the breakfast fixings.

Although cooking was "in his blood" because his father was a cook at Ross General Hospital in Marin and his mom was constantly making delicious soul food at home, 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 distracting him from his culinary goals. His family was supportive and loving, but one by one, his close family members became ill and 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 unemployed, 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 at a routine drug test with his parole officer and was court ordered to spend 6 months at a drug treatment facility.

At St. Anthony's Foundation, William learned to let go of his fear and anger, feel his sadness in a healthy way and set life goals. One



William Downs at work

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 Project, William heard about our program through positive word of mouth. The day he came in for an interview, he was so excited to start the class and begin the process of slowly becoming self-sufficient. During the 12 weeks I spent with William I realized I was being graced with a truly genuine, honest and loving person. He deserved the 2nd chance that HAFP offered him and embraced the challenge to change his life. 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, supervisors and clients were all applauding him for not only meeting and exceeding the duties of the job, but for being the great person that he is. The HAFP family wants to join in on the applause and congratulate William for exceeding his goals and succeeding in life!

## Judy Woods' Reply to Corky

The Haight Ashbury Food Program is such a special place. The combination of our clients, job training students, staff and the great number of wonderful volunteers from all over the world are what make our program work. We have had volunteers from all over the globe—the Netherlands, England, Canada, Africa and across the United States. Students from schools in the Bay Area and from youth groups all across the country come to work at and experience our Community Kitchen. Some students volunteer at our Community Kitchen to fulfill community service requirements needed for graduation. Other students are from youth groups, like the Center for Student Mission (or CSM) or Youthworks.

Each volunteer or group gets a warm welcome, a short, informal orientation about the history of our program, a little of my personal history, why volunteers are so important to HAFP and then it's downstairs to meet Keith.

Keith Haliday is the Food Service Coordinator who is also a graduate of the Job Training Program. He finds jobs for all the volunteers and keeps everyone in our dining room laughing. When the volunteers first arrive, they are a little apprehensive about what to expect. After they are there for a little while, they relax and start having a good time. Volunteers must have fun and feel they are of use if we want them to come back and volunteer with HAFP again.

If you have a day or just a few hours, we at HAFP would love to have you volunteer — we guarantee you will have a great time and a delicious meal to boot. We learn from volunteers and they learn from our program.



## A Creative Kitchen

By  
Corky  
McGuinness

Creativity 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. The defining feature 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 Divisadero office window for months on my regular visits to San Francisco from 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. Her reply set the tone for what I was to experience. 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. In an amazing sort of way an atmosphere of real love for people had been cultivated there. It struck me that I was loving in the fullest sense of the word with the respect for the entitlement of each individual there to have his or her own dignity: to have that dignity whatever happened in the person's past or even present. That sort of atmosphere does not appear miraculously. It reflects the outlooks of the people existing and working in a cooperative way with a sense of the community. But the whole is the sum total of its parts and individuals stamp their own mark on such an atmosphere. For me, one person stands out for the significant

role he plays directing as he does the diversity of people working there all with their own stories: Keith Haliday. In many respects, he strikes me as a being similar to a conductor of a symphony orchestra who, skillfully, and with TLC manages to weld together a variety of instrumental sounds produced by so many different individuals.

In my years working in the groves of academe, I have encountered many people acting in some sort of managerial capacity, each one revealing flairs for one or the other aspects of group leadership. Rarely have I experienced a manager with the unusual combination of gifts that Keith so obviously has. It is no exaggeration to say that he stands out as being very special indeed. He is a natural at managing, combining in the most superlative way all the essential ingredients to be deemed truly creative. He knows intuitively how to direct people in a balanced way. While firm with his demands for high standards he always remembers to acknowledge his thanks and regard for the way the work is done when it is finished. Humor of the most engaging sort offsets his seriousness, when that is necessary. Every single person in the room matters to him as does his dedication to the job he is trying to do.

Keith cares. Not only does he care: he cares with an empathy that enables him to imagine what others feel like. It may well be a caring that is born out of his own adversity in life: that I cannot say. All I know is that he has a compassion for the human spirit that comes across as absolutely genuine. It is the sort of compassion that reflects a depth of imagination rare but so important in the troubled world in which we live today. His is a creativity 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.



Peter Albers

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

I work as an Alliances Business Manager for San Jose based BEA Systems, a worldwide developer of enterprise software solutions.

I have served as an HAFP 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.



Ariana Spiegler

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



Peter M. C. Choy

not just photographing a community, but becoming personally caught up in 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 have always repaid the effort. HAFP is a very special community and I am honored by the opportunity to serve on its board.



Thomas Goodwin

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 non-profit world as Director of Admissions for Summerbridge National. In the following years I held positions as Dean of Students and Director of Summerbridge San Francisco as well as Assistant and Interim Director of Service Learning at San Francisco University High School.



Keith Haliday

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



Nyna Pais-Caputi

winter of 2002. I had just moved from India, where I worked for a biotechnology and then a flavor 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 at 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.



Rodney Davis

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 left full-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

By Ashten Remwa

In a dedication ceremony to be announced the Haight Ashbury Food Program (HAFP) 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 was not 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 Steinman.

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 renovations include 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 J MA Construction and owner Jim Ma have taken a personal interest in our project.

Project manager Jackie 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.



Jackie Eng, JMA Project Mgr.



Judy Woods inspecting kitchen dust barrier

1. Carl Munger passed away January 2, 2004. See article by Ehrlich, Rachel and Dreir, Hanna; "Goodbye Carl and Doug" Feedback Spring 2004 p. 4



Community Kitchen dining room under construction

## BPPVE Approval

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. The BPPVE -- part of the California Department of Consumer Affairs --

works to protect students attending privately operated postsecondary educational institutions. Approval of HAFP's training project by the BPPVE ensures program participants that they will receive quality training, preparing them for vocations in the food service industry.

## San Francisco Propositions J, K and O

(Continued 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 cut essential services at health clinics, fire stations, mental health facilities, parks, and vital programs for children, seniors and the disabled. Prop J will help protect our basic services by adding one quarter of one percent to the sales tax, bringing San Francisco in line with neighboring cities like Oakland, Berkeley, Emeryville, Hayward and San Leandro.

Prop J asks each of us to pay a little so that San Francisco can live up to its promise of being a compassionate city. Prop J will cost the median San Francisco household less than 10 cents per day; many will pay much less.

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 millions in annual business tax revenue three years ago as a result of a lawsuit by an out-of-town attorney. Prop K asks businesses to pay their fair share. The tax is at a lower rate than before -- one tenth of one percent and will be in effect for only four years. Also, small businesses are exempt from Prop K.

Prop K will raise \$43 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, low-income, and vulnerable communities, including seniors, the disabled, children and homeless individuals and families."

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



## Honoring Our Supporters

By Devra Edelman

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 some of our 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. Mazon (the Hebrew word for "food") seeks to build a bridge between Jews who enjoy the blessings of abundance, and the millions of children and adults who are hungry, or who live at the very edge of hunger, each day. Mazon is unique in the way that they raise funds as well as in the way that they distribute funding. They raise funds principally by asking American Jews to contribute 3% of the costs of their life-cycle celebrations. The rich Jewish traditions guiding Mazon are *zedakah*, literally the "justice" which we seek for poor and needy people, and *tikkun olam*, the Jewish obligation to "repair the world." With these funds, Mazon makes grants to non-profit organizations working in the United States and abroad to reduce hunger, malnutrition and poverty. In California, Mazon's support is leveraged through their California Nutrition Initiative, which has sponsored an annual conference of all California grantees since 1998.

Mazon has supported the work of HAFP since 1991, with annual grants ranging from \$8,000 - \$14,000. In addition, their California Nutrition Initiative (CNI) has played an important role in strengthening HAFP's capacity to broadly address hunger and to serve as advocates for our neighbors in need. HAFP's participation in the annual conference of anti-hunger agencies sponsored by

the CNI has played a tremendous role in building HAFP's knowledge and capacity over the past six years. This conference has provided HAFP with tools and resources to improve our client's access to food stamps, to advocate for welfare and nutrition policy reform and to connect with anti-hunger agencies from throughout the state. The conference, held in November every year, brings together more than 100 of California's leaders in the anti-hunger field, ranging from representatives of multi-service agencies like HAFP to policy making advocates, to strategize, share information and explore the most effective practices in anti-hunger intervention.

In the words of Mia Johnson, Mazon's Grants Director, 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-service job-training program, with an impressive graduation and job placement rate. The organization's gateway services go beyond referrals and use the food program as sites for identifying people's eligibility 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 Community Agencies 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 enjoys a balanced funding stream from government, foundations and individual contributors, and is a well-managed organization. Devra 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!



## Worms and Waste

By Ashten Remwa

The Haight Ashbury Food Program (HAFP) has begun exploring the feasibility of diverting the food waste generated by our Community Kitchen into "vermibins", 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 worms to transform waste. The waste that is transformed by these worms does not end up in our already overburgeoning 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



Eisenia foetida, "Red Worms" eating Community Kitchen Waste

### Special Thanks to Our Haight Ashbury Food Program 2004 Supporters:

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#### Job Training Internship Hosts

Barceluna (formerly Rick's Grill) / Alameda  
Betty Zlatchin Catering  
Baker Places  
The Beach Chalet  
Bon Appetit Catering  
Chow  
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A Man's Place / CATS  
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Sheffield Convalescent Hospital  
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#### Government Agencies

Private Industry Council and Workforce Investment San Francisco  
SF Department of Human Services  
SF Mayors Office of Community Development  
SF Environment  
Federal Emergency Management Agency & the San Francisco Food Bank

#### Major Individual Donors (\$1,000 +)

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**MONEY RAISED THROUGH INDIVIDUAL GIVING** remains the most consistent source of fundraising for non-profits? That means your personal donation 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.

Now donating is easier than ever !

Go to: [www.thefoodprogram.org](http://www.thefoodprogram.org)

Click on "Donate Now"

non-profit cooperative that has been tackling organics recycling for the University of California at Berkeley since 1993 using both worm bins and windrows (a thermophilic process). BW sells their castings to a local nursery and donates most of their compost to neighborhood gardens.

Many thanks to Paul Roge (front row, second from left) whose enthusiasm for organics 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 hires the homeless and unemployed.

BW can be contacted at 510.643.0440 and [compost@ocf.berkeley.edu](mailto:compost@ocf.berkeley.edu), their website is [www.ocf.berkeley.edu/~compost](http://www.ocf.berkeley.edu/~compost).



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