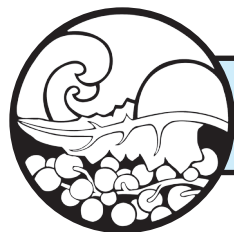


OTHER AVE-NEWS

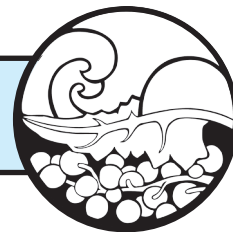
Other Avenues Grocery Cooperative

— 3930 Judah Street, San Francisco, CA 94122 —

415.661.7475 www.otheravenues.coop



NEWSLETTER *Winter 2013*



What's New—Food 'n Drink!

by Nicole Gluckstern

In the past year, Other Avenues has welcomed several new worker-owners and applicants, a new coop baby, and a whole slew of new and returning customers. We've hosted a variety of in-house events, from medicinal plant workshops to cooking classes and our annual beach clean-up, teamed up with San Francisco Sunday Streets and Walk San Francisco to help spread the word about healthy transportation options and urban livability, replaced our roof, and sent four workers to the Western Worker Cooperative Conference. We threw an awesome fundraiser party for our parklet-in-progress, which was made possible by friends and neighbors, who donated their space, time, and talents to make it a success. Recently we were honored with a Best of the Bay Award from The San Francisco Bay Guardian for "Best Out-There Groceries," and needless to say we're thrilled. Of course we like to think we're the best, but it's nice to get outside validation now and again, too.

Now, as we enter what will be our 40th year, we're looking forward to what the future will bring. By striving to keep our mission statement "Healthy Business, Healthy People, Healthy

Planet" an integral part of our decision-making process, we remain dedicated to creating and maintaining a thriving business for our customers and ourselves, to contributing to the wellbeing of both our Sunset and Bay Area communities, and also to our larger communities: the Worker Cooperative movement and the sustainable food systems movement to name two. We're

so grateful to those who support us in these goals, especially to our loyal family of customers who have made it possible for us to thrive here for the past four decades. If there was a Best of the Bay award for customers, you would totally win it!



This issue of Other Ave-news focuses on what we are first and foremost—a food store. Shanta and Tina share holiday recipes, Ryan walks us through our new

booze selection, and JB waxes poetic about the delicacy that is stinky cheese. Our workers are a diverse and talented bunch, including a large contingent of foodies who can help you navigate and even embrace inspired holiday cooking. On that note, we'd like to wish you the happiest of holiday seasons, no matter what holidays you choose to celebrate (or ignore), and the best new year ever. We look forward to spending 2014 and beyond with you!

In Defense of Stinky Cheese

A CONVERSATION WITH JB RUMBURG, OUR RESIDENT CHEESEMONGER
BY TINA RODIA

Some cheeses create an unforgettable, arguably noisome experience. Autumn is the season of stinky, bark-wrapped cheeses, commonly referred to as washed-rind cheeses. Their loose texture and pungency may create cause for atmospheric concern, yet once you brave the initial whiff, what lies beneath is a rich, wait-for-it moment, and the satisfaction of a mature, appreciative palette.

A group of stinky cheeses, such as Petit Vacherinus from Switzerland, Winnimere, and Rush Creek Reserve all exude the tantalizing, arguably overpowering smell. Most of these cheeses are crafted after Vacherin Mont d'Or, a raw cow's milk cheese from France. It's wrapped in spruce bark, and often soaked in regional booze such as lambic beer or wine, then aged to "ripen" in an atmosphere that promotes bacteria called *b.Linens*. The "b" is for *brevibacterium*, which is often seen on a variety of cheeses as a fleshy pink surface mold. It will repulse the faint at heart, or reward the adventurous.

We have a limited supply of Petit Vacherinus at OA this season. This pasteurized version of the classic French Vacherin Mont d'Or is sold in its entirety. Classically, these cheeses are served by removing the "top"

and spooning out its fragrant custard. The Swiss cow's milk used in the Petit Vacherinus is only produced from March to October, where the mountainside where the cow's graze is flush with herbs and flowers, which brings a certain rural terroir to the resulting cheese.



"It will repulse the faint of heart,
or reward the adventurous."

Domestic versions are more crowd-friendly, and can often be found sold in smaller portions. Be on the lookout for Uplands Rush Reserve, Wisconsin's claim to fame (aside from (yawn) Colby). The aforementioned Jasper Hill's Winnimere is perhaps the finest domestic example, having won the 2013 Best in Show medal from the American Cheese Society. In

addition to three seasonal cheeses, we stock Harbison from Vermont year-round, a high-demand cheese, easily one of the most accessible styles of stinky cheeses, and soaked in Jasper Hill Cellars homemade lambic booze. It is sold in smaller cuts, and is a little less pungent, making it more palatable to the uninitiated.

JB Rumburg was a recent cheese judge for the Good Food awards, and a panelist at the Sonoma Cheese Conference, as well as OA's renowned cheesemonger. Jb is also a proud new daddy to an adorable baby boy, yet no amount of stinky cheese could prepare him for baby diapers. Check out his website at velofromage.com.

The People in (Y)our Neighborhood

by Nicole Gluckstern

Other Avenues is certainly not the only veteran establishment on the 3900 block of Judah Street. One of our good neighbors, Davis Foot Comfort Center, has been in the 'hood since 1977, providing custom footwear and orthotic devices for a diverse clientele from all over the Bay Area and beyond. Unlike a typical shoe store, you can't just walk in and walk out thirty minutes later with a new pair of brogues. Custom-made and custom-modified footwear is what proprietor Arnie Davis specializes in, and the folks he works with are mainly those with a history of foot and gait issues, whether they were born with them or whether they suffer from a medical issue such as diabetes or rheumatoid arthritis, or trauma caused by an injury or accident.

It's hardly a glamorous job, but Davis has spent much of his professional life making his connections with people his priority. Starting out as a sculptor, he gradually switched over from fine arts to the world of crafting, making functionality one of his hallmarks in tandem with form. After making himself a pair of shoes from a stash of leather scraps, he began making them for other people out of his garage, eventually training with a Hungarian shoemaker and becoming a certified pedorthist. Thirty-nine years after he moved to San Francisco to create custom footwear, he is still enthusiastic about his chosen field and the constant

opportunity to "make a difference" for his clients, many of whom have been coming to him for years.

Despite the fact that a completely custom pair of shoes might run between \$1,300 and \$3,000, Davis has struggled financially in recent years after his largest client, Kaiser Permanente, slashed its reimbursement rates by nearly half. Despite this setback,

Davis' shop hums with productivity, and for his grateful patients, his contribution to their quality of life cannot be underestimated. He keeps busy in other ways, too. After stowing away his sculptor's tools for thirty-five years, Davis recently began sculpting again—statues of full-figured women in dance poses and clay masks of whimsically wrinkled faces. A pair of contorted feet cavort on his desk, and his phone is full of photos of his works in progress. Though

most people Davis encounters will only know his understanding of anatomy and his crafting abilities through the footwear he creates, he's happy to express himself artistically again through sculpture. Revitalizing the original source of his creativity has perhaps made him especially appreciative of the ongoing revitalization of the once-sleepy Outer Sunset, where Davis Foot Comfort Center has been a fixture for over 30 years. "It's wonderful," he enthuses. "It's so improved."



Arnie Davis
Davis Foot Comfort Center

THREE SISTERS BOWL

by Shanta
Sacharoff

The Thanksgiving holiday is a celebration of sharing food and thanking nature for its bounty. In the U.S., Thanksgiving supposedly started as a festival where Native Americans and Europeans shared food.

Thanksgiving celebrations somehow evolved to focus on turkey with seasonal trimmings. According to some historians, the traditional Native American diet was mostly plant-based. They harvested three major vegetables—corn, squash and beans—known as the “three sisters,” with the ecology of land and water in mind. The corn supported the bean stalks, the bean stalks gave shade and nitrogen to the soil, and the squash leaves kept the weeds out and the ground moist.



Shanta (middle) with her two sisters Labhu and Sharda!

It seems that the Native Americans were coerced to abandon this tradition after the Europeans arrived. Native cuisine cookbooks are difficult to find, as much of their recipes were kept oral and/or destroyed, but some recently published cookbooks revisit this plant-based diet tradition.

Here is a recipe with a Native American theme using healthy ingredients. I like this Three Sisters entrée for sentimental reasons. I am one of

three daughters, and we three sisters always supported each other just like the corn, beans and squash. In addition to being an interdependent crop, corn beans and squash complement each other nutritionally; corn provides good carbohydrates, the beans give protein and the squash has vitamin A and potassium.

There are many ways to cook the three ingredients together. Puree the cooked squash with corn to make a creamy soup with dots of cooked beans, or layer the cooked squash and beans, top it with corn polenta and bake as a casserole. Or stuff the squash and bake as shown below.

1 each small size butternut, kabocha
and acorn squash (or a combination of
2-3 hard squashes)
3 tablespoons olive oil
½ cup chopped onion
12 to 15 thin strips of red or green bell pepper
1½ cups frozen and thawed (or fresh) corn
kernels
1½ cups freshly cooked or canned
kidney beans or pinto beans
1 teaspoon minced fresh oregano
1 tablespoon chopped cilantro
Salt and freshly ground pepper to taste
Optional: ¼ cup grated parmesan cheese
or vegan cheese

Using a sharp knife, cut the squash into two halves lengthwise, then remove the fibers and seeds. Arrange squash bowls in a vegetable steamer with the open sides down. You may need to cook them into batches so as to not crowd them. Steam the squash for about twenty minutes until most of the inner meal is cooked, while keeping the shells intact. Some squash take longer to cook than others so check after fifteen minutes. Once fully baked, cool the squash for thirty minutes.

Set the oven to 350 degrees.

In a frying pan, heat two tablespoons of oil and sauté the onion for several minutes until limp. Add the pepper strips and stir fry for a few minutes. Add the corn and the beans, and stir fry for five minutes. Transfer the cooked vegetables in a mixing bowl and set them aside.

Next, using a spoon and a paring knife, scoop out the meal from the squash halves, being careful not to break the shells. Add the squash meal to the bowl of vegetables. Mash or cut

any large squash pieces. Add the oregano, cilantro, salt and pepper. Mix all ingredients in the bowl.

Rub the remaining oil inside the squash shells and on the outer surface. Stuff the mixture into the squash halves and arrange the “bowls” onto two shallow baking casseroles or jelly sheets lined with a small amount of water. Bake for thirty minutes or longer, until the squash smells fragrant and turns golden brown on the edges. Top with cheese or vegan cheese. Serve the squash with Molé Poblano or your favorite hot sauce.

MOLÉ POBLANO

The word “molé” means “concoction” in the Aztec language. Its origin is Native Mesoamerican before it was popularized in Mexico. The original sauce was most likely made with chiles alone, and was later embellished with other ingredients. The dry chiles that give this molé a distinctive earthy flavor are known by various names in different locations. This can be confusing in selecting the chiles for molé, but you can safely use a few types of dry chiles as long as some of them are dark and thick such as mulato, ancho or pasilla (also known as negro).



Making Molé Poblano is time-consuming, but if you are used to making masala mixes and chutneys, this recipe will be a delightful addition to your “made from scratch” repertoire.

Wearing disposable gloves, break the chiles and remove stems, ribs and seeds. Heat one tablespoon of oil in a heavy skillet and place few chiles in at

3 to 4 dry guajillo chiles
3 to 4 dry mulato or ancho chiles
3 tablespoons olive oil
¼ cup each sesame seeds, pumpkin seeds and almonds
1 medium onion, diced
2 to 3 cloves garlic, peeled and chopped
¼ cup chopped fresh or canned tomatoes or tomato sauce
1 tortilla, torn into pieces
3 ounces Mexican chocolate
5 to 6 cups very hot water
Salt and pepper to taste

a time. Press them with a spatula and turn the chiles with tongs to cook evenly, being careful not to burn them. Put the chiles in a bowl with two cups of hot water, then cover and set aside.

Clean and dry the skillet, then heat the skillet and toast the sesame seeds for a few minutes. As soon as they start to turn color and smell fragrant, transfer to a platter. Next, toast the pumpkin seeds. They will swell and start popping in two minutes. Add them to the platter with the sesame seeds. Lastly, toast the almonds. They will take a little longer, but as soon as the nuts begin to form dark spots, transfer them to the platter. Using an electric spice grinder, clean coffee mill or blender, grind the seeds and nuts, in small batches if necessary. Set the ground meal aside. (Continued on page 8)

GREETINGS FROM BEER & WINE!

In California we're blessed with a wealth of options for food and drink. Sorting through them can be time-consuming and daunting. Other Avenues' new beer and wine buyers, Chris and Nicole, want to do that work for you. Both of them have extensive experience in the department, so they're approaching it with fresh eyes and a historical perspective on what our customers want. Nicole, as our resident globe-trotter, has bartended in Munich and hails from brewery-rich Fort Collins, Colorado. Chris spends a lot of his time researching new beer and wine, finding the most exciting experiments as well as your favorite classics.

From a retail perspective, a good first step for buyers is seeking vendors who share our vision for our products. In the case of beer and wine, this means finding quality brewers and utilizing quality ingredients (organic, biodynamic, and/or sustainable), and providing everyone involved with a livable wage. Nicole is excited about the many new vendors that we've brought in recently like Martian Wines, Broc Cellars, Broadside, Old World Winery and Coturri, and with it rare grape varieties such as Teroldego, Charboro, Abouriou, and Carignane, each one bearing an exotic story and distinct flavor.

Many of the small, independent wineries we buy from focus on creating the best possible wines under the purest possible conditions—a perfect marriage of ideology and flavor. According to Chris, many of the new wineries are trying to stick with old techniques such as foot stomping, but on a



smaller scale and with more quality control. They also focus on transparent sourcing for their grapes, so if the wineries aren't growing the grapes themselves, they are coming from a reputable source. Broc Cellars takes a more idiosyncratic approach to differentiating themselves—they allow grapes to develop their true character only after being battered by poor weather, steep slopes and poor water-holding capacity, contrary to reputation of the sun-soaked Napa Valley.

On the other side of the aisle, beer connoisseurs have delighted in our rapidly changing set of local and exotic possibilities. Our small space can't do justice to the wealth of wonderful options available. Chris' strategy

We have also expanded our gluten-free beer section, which includes some delicious boutique ciders just in time for the holidays.

involves cycling through options in an attempt to guarantee that there is a decent representation of all beer styles. Chris pays attention to web-

sites such as beeradvocate.com and ratebeer.com, so everything he brings in is well regarded in the wider beer world. The idea is that even if we're out of a beer you're attached to (such as, say, Pliny the Elder), there will be something similar for you. We have also expanded our gluten-free beer section, which includes some delicious boutique ciders just in time for the holidays.

Both Nicole and Chris welcome our shoppers to ask for recommendations and make suggestions. But please, experiment. We have so many exciting options that you may find a new favorite!

DEPARTMENT SPOTLIGHT: ARTISAN GROCERIES

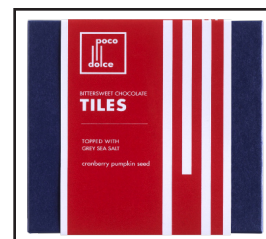
By Nicole Gluckstern

'Tis the season to start stocking up on tasty artisan treats. Whether gracing the holiday table, or given as prized stocking stuffers of the season, our variety of small-batch goodies are sure to please. Here's a shortlist of some of our personal favorites, but feel free to ask any worker for more recommendations. We're here to help!



Napa Cakes: This panforte is truly something else! Marjorie Caldwell takes premium California fruits and nuts and combines them with cacao, spices, and sweeteners into the densest, chewiest "strong breads" around. Pair them with a deep red wine and aged Italian cheese, *madone!*

Poco Dolce Cranberry Pumpkin Seed Tiles: People cannot get enough of our prized Poco Dolce confections, and for just one short season per year we carry their unique Cranberry Pumpkin Seed tiles. Chunks of fruity, seedy goodness drenched in bittersweet chocolate are packed into a charming gift box of eight tiles. A welcome addition to any après-dinner table.



Other Brother Olive Oil: Other Brother is a small, family-owned operation based in San Francisco. Their award-winning Carmel Valley olive oil is smooth, rich, and flavorful, and their secret seasoning blend "Gunpowder Spice" includes garlic from Gilroy and California-grown peppers. Scrumptious!



Eatwell Farms Seasoned Salt: French sea salt and organically-grown herbs married in one small jar of season-zing! Other Avenues is not responsible if your tastebuds decide they can't do without, just don't say we didn't warn you.

Easy Indian Chai Spice: Warm up for the winter with this custom-blended chai spice, hand-mixed in San Francisco by Pallavi Sharma. Not just for tea anymore, try a dash in any of your favorite snacks, from compotes to cookies, popcorn to yogurt, mashed sweet potatoes or butternut squash soup!



Rancho Gordo Beans: Just like coffee, the older beans get, the less flavorful they are. Not so with Rancho Gordo, purveyors of an inspired selection of heirloom beans. They haven't yet coined the phrase "from bean-to-bag" (you're welcome), but that perfectly describes how they operate. We also carry their dried hominy, hot sauces and fresh corn tortillas, delivered hot every Friday.



Tillen Farm Maraschino and Bing Cherries: Fruitcakes, stollen, Manhattans, and clafoutis, oh my! These gorgeous cherries come from the Pacific Northwest, and are packed without preservatives, artificial food colors or flavorings. These cherries are bound to be noticed whether buried in batter or garnishing your next cocktail.

Next, heat the remaining oil in the skillet and cook the onions for a few minutes until translucent. Add the garlic and stir fry for a minute. Add the tomatoes and salt and fry for a few minutes. Add the tortilla pieces and cook for an additional two minutes. Transfer the contents of the skillet into a blender. Add two cups of hot water and blend into a smoothie-like consistency. Transfer this mixture into a pot. Cook over very low heat for ten to fifteen minutes, while working on the next step with the soaked chiles.

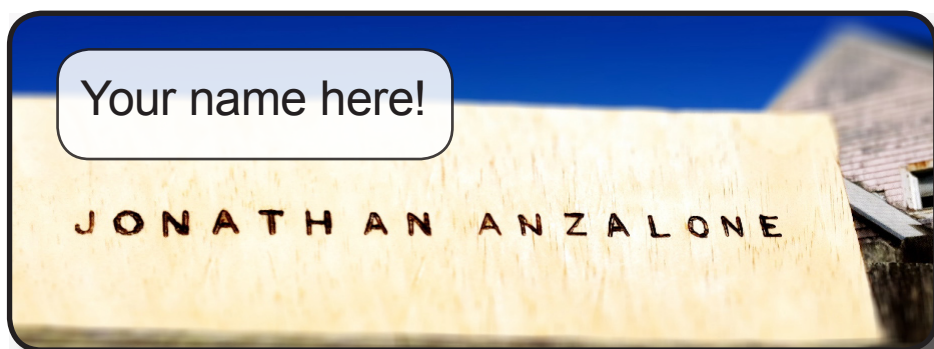
Blend the chiles and the water they soaked in at medium speed for five minutes. Add one cup of warm water and puree on high speed for eight minutes. Turn off the blender but keep the lid

shut for ten minutes to settle the heat. Next, using a strainer with large holes, strain the chile while pushing it with a spoon to discard the few fibers and seeds. Add the strained chile liquid to the cooking mixture in the pot. Add chocolate chunks and stir to dissolve. Lastly, add the nuts and seeds to the pot. Stir the mixture to break any lumps. Add one cup of water and simmer at low heat for thirty minutes, stirring frequently. Allow the mole to sit at room temperature for an hour. Then, blend again at high speed for five minutes to achieve a smooth mole. Correct the seasoning by adding some salt and freshly ground pepper. The leftover molé can be refrigerated for a week, or transferred to small containers and frozen for a few months.

Maybe the Last Parklet Update! by Jacob Feldman

In the past year, it's been hard to come into Other Avenues without seeing some kind of poster or propaganda about the parklet. Wonder what's become of it? Well, since winning our appeal hearing this summer, we've been fervently fundraising to help fund the structure. So far, we've thrown a parklet kick-off party, and recently wrapped up our online fundraising campaign. We also put on a music show and silent auction hosted by our neighbors, the Sunset Youth Services, where we raised over \$3,000 by auctioning off artwork, goods and services donated by some incredibly generous folks, most of whom call the Sunset home and Other Avenues their grocery store. In all, we've raised over \$4,000 dollars, all because of the generosity of customers and community members who have been eager to support the parklet. The parklet committee is currently finishing up the final details with our architect and contractor, and hope to set a date in the near future for when we

can begin construction. While Other Avenues and Sea Breeze Café are underwriting the costs of this project, we encourage those that are as excited about this parklet as we are to help us defray the costs by donating whatever they can—just ask about it at the register. Also, take a look behind our registers to see an example of the beautiful wood-burned engravings that are available for \$75, and will be engraved



directly into the parklet by Anzfer Farms workshop. We're shivering with anticipation (or maybe it's just the onset of fall) to start building this, so keep an eye out for updates in the store to find out when we'll be able to stop just talking about the parklet and start enjoying it!

Other Avenues' Book Nook by Tina Rodia

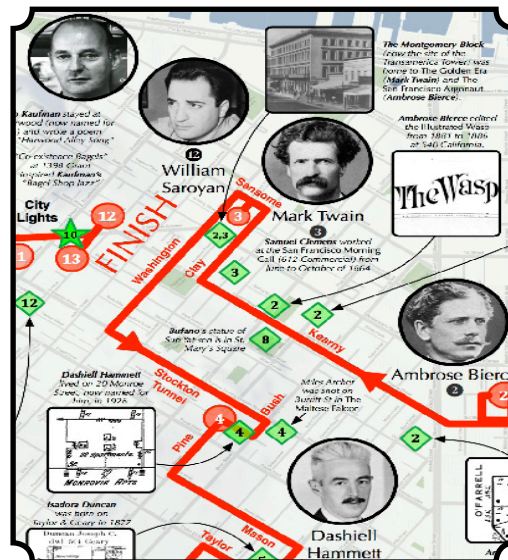
San Francisco is a collaborative city, a place where cultures and geography intersect to create their own unique experiences. Two things this city has going for it are an enthusiastic cycling community and a rich literary legacy. Local author and cyclist (and Other Avenues co-owner) Nicole Gluckstern teamed up with a local historian and cartographer who goes by the name Burrito Justice, and the result is *Bikes to Books*, a delightful document of visual, historical and adventurous whimsy.

Gluckstern and Burrito Justice spent hundreds of hours researching the historical and literary footprint of our city. The map itself is a handsomely detailed interactive treasure hunt of sorts. The layout of the city is marked by a painstakingly drafted, 71-mile bike route. (Note: the route, if followed in its entirety by bike or on foot, is not, as Gluckstern writes, "for the faint of heart," due to hills and traffic.) The route follows the trail of streets that were christened in 1988 in honor of local authors and artists like Jack Kerouac, Ambrose Bierce and Isadora Duncan. City Lights Books (which published *Bikes to Books*) and Lawrence Ferlinghetti brought the naming proposal to the board of supervisors back in 1988, and neighboring Jack Kerouac street, is where the bike tour ends. *Bikes to Books* includes a small biography of Ferlinghetti and celebrates the bookstore that not only published the map, but serves as the epicenter of the San Francisco's unique literary

community. Biographies of each writer are also included alongside the map route. While North Beach has City Lights and Jack Kerouac Street, *Bikes to Books* creates a tour of the city that extends San Francisco's literary tradition to its far corners. Today we associate South Park with the tech industry, but it is also the birthplace of Jack London, who wrote a tale of a band of oyster pirates. The map of the city, bordered by the Bay and buckled with hills,

becomes an adventure that tackles the geography with a literary, richly cultural theme.

As a tool, *Bikes to Books* serves as an urban exploration with not only a literary theme, but also a cycling adventure to places one normally wouldn't explore. Fun tidbits of San Francisco lore and fact are printed along with the route outline, while the back of the map route details the artists' works written in or about San Francisco. The map makes our city both intimate and worldly, and Gluckstern illustrates the imaginative collaboration of bicycling and writing in a way



Bikes to Books: A literary cycling tour of San Francisco

By Nicole Gluckstern and Burrito Justice

that reflects the artistry and curiosity of the city itself.

Bikes to Books was originally published in the San Francisco Bay Guardian, where Gluckstern also works as a culture writer. The map is available now to purchase at Other Avenues. Check out Burrito Justice's website at burritojustice.com, and a link to the map is available on the same website at <http://burritojustice.com/bikes-to-books-map/> online.

SEASONAL POMEGRANATE RECIPES

by Tina Rodia

Forget antioxidant pills and wrinkle creams, and endless juice bottles. Pomegranates are beautiful, ruby-like garnishes that add the most pleasing sweet-tart pop to holiday dishes. Here are two recipes with pomegranate seeds, one healthy and one boozy, that are as much a feast for the eyes as the belly.



RED AND GREEN SALAD

One bunch of celery stalks, diced
½ cup red onion, thinly sliced
1 cup each arugula and baby spinach
1 cup thinly sliced red cabbage
2 tablespoons small capers
¼ cup toasted pumpkin seeds
¼ cup cow's milk feta in brine, drained
and crumbled
1 bunch red or French breakfast
radishes, thinly sliced
1 pomegranate, seeded

To easily seed a pomegranate, put on an apron or wear a shirt that can get stained. If you are gentle and careful, you can avoid juice stains, but take precaution if you don't trust your hand. Roll the pomegranate on a cutting board or surface, gently pressing down on it on all sides. You will hear the inner rind releasing the seeds and feel increasing give with the fruit as you roll and press. Do this until you have rolled and pressed the entire fruit, and it is softened around. (Sometimes the skin will split, spraying red juice onto the surface or your clothing, this is why you want to protect your work surface and clothes). Then cut the pomegranate in half and remove the loosened seeds from the inner rind.

Wisk the following together and drizzle this over your salad. Enjoy your healthy, visually stunning concoction!

2 tablespoons sweet/hot mustard
(I use Bone Suckin' mustard)
½ cup rice vinegar
¼ cup olive oil
1 tsp crushed red pepper flakes

BOOZY GINGER ALE WITH POMEGRANATE SEEDS

In a cocktail shaker, mix the following ingredients:
1 healthy shot of Bulleit bourbon
1 tsp rosemary simple syrup
¼ cup cranberry juice (the beverage, not the concentrate)
½ cup ginger ale

(To make rosemary simple syrup, combine one cup water and one cup sugar in a saucepan. Add two rosemary sprigs. Bring to a boil, then lower the heat and simmer for about twenty minutes. Once the syrup cools, store it in the refrigerator.)

Add three ice cubes and shake vigorously. Pour the cocktail into a tumbler and top with pomegranate seeds and a sprig of mint. Consider this your healthy antioxidant cocktail!

Department Highlights

Vitamins: New Fire Cider from Shire City Herbals, a centuries-old honey and vinegar tonic, with added organic roots and fruits, good for colds, flu, sore throats, even for cooking and cocktails!

Sundries: Magazines are great gifts for your newsy, or literary, or gardening, or foody, or cool cultural friends. Check out our fantastic selection!

Bread: From Wooden Table Baking Company, delicious Alfajores are traditional dulce de leche-filled vanilla cookies in both traditional and gluten-free 3-packs; Il Molinetto Bakery offers decadent and bite-size baci di dama, or “lady kisses,” Italian hazelnut cookies filled with Belgian chocolate

Grab & Go: Introducing Mama’s African Kitchen meals and red sauce—organic, local and gluten-free meals with West African flavor; New Casa Sanchez pupusas are delightful pockets of queso and beans, encased in a hearty corn tortilla; from Petaluma, new The Hummus Guy hummus are fine spreads with creative flavors

Soda pop: Über-cool line of Dry Sodas have only four ingredients, are low calorie and low sugar, but high in quality and delightful flavors; sparkling water from Boylans in glass! No more plastic! (In fact, our fantastic soda department is entirely plastic-free!)

Chill: Living Apothecary drinks are delightful dairy free flavored almond milk beverages; Calafia now offers coffee-flavored almond milk

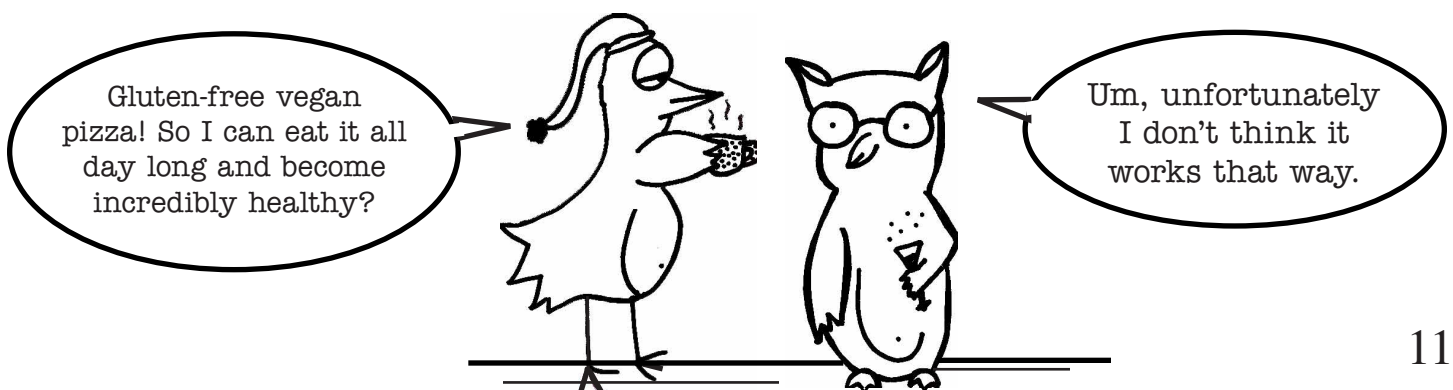
Chocolate: Charles Chocolates Fleur de Sel caramels are as lovely as they are satisfyingly decadent, decoratively embossed with a leaf pattern, and enrobed in 65% bittersweet chocolate; boxed chocolates are fantastic gifts, try Maison Bouche, Neo Coco, Poco Dolce and Socola boxes

Body Care: The lovely folks at Schmidt’s Deodorant have finally fulfilled the promise that all deodorants have tried, and often failed, to meet—IT WORKS! And the scents are divine

Cheese: Ledyard is a leaf-wrapped, soft-ripened ewe’s milk cheese. The wrapping is made from locally-harvested grape leaves soaked in Deep Purple, a wheat beer infused with Concord grapes; Reading Raclette is a domestic version of the classic French cheese. 100% of the proceeds go to the Farms for City Kids Foundation, with a smooth, buttery and nutty texture; try Landaff, a Welsh-inspired cheese from Vermont and Mona, a sheep and cow’s milk gouda from the Wisconsin Sheep Coop

Beer and Wine: For holidays, drink Santa’s Little Helper from Port Brewing, Yulesmith from Ale-smith, Stone Brewery holiday beer, and Tsjeeses from Belgian Brewery (all are warming, winter-spiced concoctions that hit harder than that sixth glass of eggnog!)

Frozen: Daiya, our favorite vegan cheese source, now offers a dairy-free AND gluten-free pizza; Try Tommy’s Steamables, delightful and quick-prep veggie and grain meals



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www.oceanbeachyogasf.com

We are located on Judah Street, across from Other Avenues Grocery Store.

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outerlands



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**WHO
WE
ARE**

Other Avenues is a worker-owned cooperative, currently run by twenty-two worker members to mutually serve the business and the Sunset community. Other Avenues is open seven days a week, 9:00 a.m.-9:00 p.m., 363 days a year. We are closed on Martin Luther King, Jr. Day, and on May 1st, International Worker's Day.