



The Journal



San Francisco's North Beach comeback Alimento's food, Gelato and more

Nov 8, 2018 SF Insider , North Beach area, a traditional Italian outpost from the beginning of the last century is experiencing a comeback.

Alimento's

Thank s to new owners that are bound to bring authentic Italian flavors to the area. One is Alimento's at north beach where the tasty lunch meat charcuterie is served generously along with 48 flavor arrays of gelato and cannoli. Located on the heart of North Beach at Columbus and Green is a must see.

Minamoto Kitchoan

Minamoto Kitchoan, only a few blocks to the east of Union Square, serves a wide selection of delicious and healthy Japanese dessert items. Called "wagashi," the treats contain such ingredients as red and kidney beans, glutinous and powdered rice, and sugar, among other ingredients. The location's desserts are also usually served with a cup of hot green tea.

Dandelion Chocolate

Found in San Francisco's Mission District, Dandelion Chocolate has served the area since 2010. Visitors can tour the company's



Alimento's Columbus and Green San Francisco



chocolate factory and then enjoy a selection of goodies from a frequently changing menu of items at the attached café.

Ginger Elizabeth Chocolates

Offering a variety of chocolate bars, drinks and other snacks, Ginger Elizabeth Chocolates has been serving delicious dessert items since 2007. In addition to its headquarters in Sacramento, Ginger Elizabeth Chocolate has a location in San Francisco's Cow Hollow neighborhood. Some of the menu items that the company offers includes a wide variety of chocolate bars and multi-piece boxes, macrons and a selection of hot chocolate drinks.

Sixth Course

Located in the northern section of the Mission District, Sixth Course serves a large dessert menu that often includes items like chocolate, pastries and gelato. Chocolate favorites may include various holiday-themed artisanal chocolate truffles infused with various herbs, spices and spirits. Pastry items include party cakes and a variety of small bites. When it comes to gelato, Sixth Course usually offers gelato pops and panini, half-frozen semifreddo treats and gelato cakes.

Sift Dessert Bar

Sift Dessert Bar is located in Pacific Heights and offers some of the tastier desserts in the city. The establishment's large selection of dessert items typically includes cupcakes, macarons, cookies, cakes, ice cream treats and cruffles, small pieces of cake and frosting dipped in dark, milk or white chocolate.

When you're out enjoying all that San Francisco has to offer and your sweet tooth craving kicks in, be sure to visit one of the many dessert bars the city has to offer. Whether you're looking for some delicious chocolate or some cool gelato, you're sure to beat that craving

Seniors replacing teenagers as fast-food workers

Nov 2, 2018 Bloomberg; The sullen teenager grinding through a restaurant shift after school was once a pop culture cliché as American as curly fries.

Nowadays, Brad Hamilton, the teen played by Judge Reinhold in “Fast Times at Ridgemont High,” probably would be too young to work at the fictional Captain Hook Fish and Chips. Senior citizens are taking his place—donning polyester, flipping patties and taking orders.

They’re showing up at casual dining chains such as Bob Evans and fast-food operators such as McDonald’s, which says it plans to make senior citizens one hiring focus in the coming year.

Restaurants are recruiting in senior centers and churches. They’re placing want ads on the website of AARP, an advocacy group for Americans over 50.

Recruiters say older workers have soft skills — a friendly demeanor, punctuality — that their younger cohorts sometimes lack.

Two powerful trends are at work — a labor shortage amid the tightest job market in almost five decades, and the propensity for longer-living Americans to keep working — even part-time — to supplement often-meager retirement savings.

Between 2014 and 2024, the number of working Americans aged 65 to 74 is expected to grow 4.5 percent, while those aged 16 to 24 is expected to shrink 1.4 percent, according to the U.S. Bureau Labor Statistics.

Stevenson Williams, 63, manages a Church’s Chicken in North Charleston, S.C. He’s in charge of 13 employees, having worked his way up from a cleaning and dishwashing job he started about four years ago and sometimes works as many as 70 hours a week when it’s busy.

Williams is a retired construction worker and had never worked at a restaurant before, but he was bored staying at home.

“It’s fun for a while, not getting up, not having to punch a clock, not having to get out of bed and grind every day,” he says. “But after



Seniors having to learn high tech POS



Leading U.S Fast food chains

working all your life, sitting around got old. There's only so many trips to Walmart you can take."

Hiring seniors is a good deal for fast-food chains. They get years according to the Bureau of Labor Statistics — they would pay someone decades younger.

This is a considerable benefit in an industry under pressure from rising transportation and raw material costs.