

Progeny Coffee

progenycoffee.com



Progeny Coffee, based in Palo Alto, was co-founded by María Palacio and her husband John Trabelsi. María comes from a family of coffee growers in Colombia. Growing up on the farm, she experienced firsthand the struggles of her family and coffee growers working long hours for a small return on investment. For María, entrepreneurship became a tool to create a business with the mission to break the poverty cycle for coffee growers in her community. **Progeny Coffee** is looking forward to opening its first physical location, Hope Café, at the Hope Hangar. The new café will be an all-woman production, roasting, and service team also functioning as a job training program for Latina immigrant entrepreneurs. Hope Café furthers the company's commitment to all Colombian specialty coffee.

Shoes on Solano

shoesonsolano.com



Shoes On Solano is a San Francisco Bay Area company founded by Carol Fabretti that specializes in Fashion Comfort footwear. With retail stores in Berkeley, Oakland, and Walnut Creek, **Shoes On Solano** specializes in superior quality, innovative footwear that feels as good as it looks, as well as accessories from brands that produce their products with a sense of responsibility to our planet. Visit their retail locations or shop online through their website for handpicked selections of footwear and accessories that uphold their philosophy – “outstanding fashion, without compromising comfort” – and celebrate every part of your lifestyle. Your new favorite pair of shoes awaits!

La Guerrera's Kitchen

laguerrerskitchen.com



La Guerrera's Kitchen, founded and owned by Reyna Maldonado, had humble beginnings with her mother, Ofelia Barajas, who dedicated 16 years of her life to selling tamales as a street vendor in San Francisco's Mission District. Today, what was once a street food stand has blossomed into a beloved restaurant named **La Guerrera's Kitchen**, drawing from, "La Guerrera," which translates to, "The Warrior." This name was chosen thoughtfully, reflecting the family's origins from the Guerrero region of Mexico and acknowledging the history of immigrant women like them in the U.S. Along with their physical transformation, their menu also underwent a flavorful evolution; while tamales have remained their core product, Las Guerrera's now also offers several beloved traditional dishes such as pozole, barbacoa, and mole rojo. You can visit Las Guerrera's inside of Old Oakland's Swan Market, or order online and inquire about catering on their website.

The Red Door (TRD) Catering

reddoorcatering.com



The Red Door Catering was born to unite people in the San Francisco/Oakland area through shared moments of joy. Built from a diverse team of skilled chefs and event designers, **TRD Catering** is a customer-conscious catering team that takes great pleasure in presenting fresh, local ingredients, expertly prepared for the best dining experience. Owner Reign Coleman hails from a West Indian family spanning three continents and has been immersed in the culinary world from a young age, learning alongside her mother. Her deep-rooted love for cooking and community is the bedrock of TRD, which stands as a symbol of authentic connection in today's digital age – offering not just delectable cuisine but also beautiful dining experiences that allow clients to savor each precious moment together. To discover more about their services and upcoming "To Go" restaurant location, visit their website.

Adam's Grub Truck and Shack

adamsgrubtruck.com



Adam's Grub Truck and Grub Shack, based in South San Francisco and San Bruno, emerged from owner Adam Lee's realization that he wanted to commit his time to something more valuable than clocking in and out of work. This reckoning led to the inception of **Adam's Grub Truck**, a food truck company that has now expanded to include a physical location and catering service offering gourmet sandwiches with an Asian twist. Some of his standout creations include the Falkor – a crispy fried chicken sandwich topped with cheese, Asian slaw, Applewood smoked bacon, garlic cheese spread, Tapatio hot sauce and a fried egg – and Jurassic fries, which are French fries topped with seasoned ground beef smothered with shredded cheese, bacon bits, grilled onions, and honey garlic house BBQ sauce. If somehow your mouth isn't watering yet, that's just the tip of the iceberg. To check out Adam's whole menu and find out where the truck will be next, or inquire about catering options, visit them online today or at the Shack at 1136 Valencia Street.