Exciting New Benefit for 6th Ave District Members!

Because the price of a Chamber membership can be daunting for a small business, the 6th Ave Business District has joined the Tacoma Pierce County Chamber. This offers many opportunities for our member businesses*. As a Chamber member, 6th Ave's benefits include:

- A free Bronze Listing in their online directory that gets on average 20,000 hits per month from an active engaged business community.
- Higher SEO - because the Chamber is considered a credible source meaning more customers in your door!

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September Calendar (and beyond)

6 on 6 Social
When: Thurs, Sep 6, 6 to 8 pm
Where: ReStyle Clothing Co.
District Benefit: Network with fellow business owners. See what other businesses are doing. Strong neighbors, strong neighborhoods. All business owners/employees welcome. Come see the VIP Room!

6th Ave Business District Meeting
When: Tues, Sep 11 @ 9:30-10:30 am
Where: Crown Bar, 2705 6th Ave
Agenda: Committee Reports, Board President: Christina Smyre, The Bar Association LLC

Third Thursday Art Walk | Every Thursday
When: Thurs, Sep 20, Time 4 to 7 pm (Third Thursday of the month)
Where: Various | 6th Ave from State to Alder; Map will be online at taco-maarwalk.com
Committee Chair: Chantine McBain, Soap & Clay
District Benefit: Hundreds of potential new customers come into your establishment! Show off. Give coupons and flyers, offer samples. Feature music or artists. New businesses participating month 16 this month!

[Contact Chantine or Angie if you are interested in joining]

Tote Bag Tuesday | Every Tuesday!
When: New! Every Tuesday at Participating Businesses!
Where: Participating businesses: Crescent Moon, Garlic Jim’s, HM Spa, Mary Mart, Restyle Clothing, Scorpio Rising!

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Manager’s Report
By Angie Lokotz, District Manager

New Member Benefit:
6th Ave Business District has joined the Tacoma Pierce County Chamber which allows our members to access some Chamber benefits and attend events at a member price. See the article in the newsletter, and/or come to Crown Bar for the meeting on Tuesday, September 11, at 9:30 am, to hear more about this benefit from Len Ganduglia, Chamber Business Development Head.

Third Thursday Art Walk Growing:
We started with 9 businesses in July and are currently featuring 16 businesses for our leg of the Third Thursday Art Walk. Yes, it’s slow taking off, but many stores are offering incentives to lure Art Walkers to their door. The September Art Walk should be interesting with the addition of music at Soap & Clay and a possible after party as well!

Your Manager Helped out at Hilltop Street Fair!
Each year I volunteer to help situate vendors at the Hilltop Street Fair. This year was another great event; we volunteers got early morning coffee – thanks, Red Elm – and T-shirts! Hilltop even added a parade this year! Idea for the CDA: How about each District Fair/Event offering a free booth to the other districts? We don’t live in a vacuum. Let’s reach out to the other business districts and see what they are doing, attend their fairs, help where we can, and get good ideas to bring back to the Ave!

Great Barrier Relief Project:
6th Ave will present the invoice for our barricades to the CDA once they finalize their criteria. That reimbursement will be welcome, because the cost of barricades was darn close to $2000.

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Manager’s Report

Gateway Piece Removed at 6th & Alder:
Thanks to John Wolters, Casey Cowles, and Elizabeth Stewart for safely removing and stowing the 6th Ave Gateway Sign at 6th & Alder for safekeeping during the construction project.

Tote Bag Tuesday Every Tuesday:
The Tote Bag Tuesday event has been good for businesses, so we’re establishing it as a weekly event. If you need more bags, Crescent Moon and I have extras. Contact one of us.

Santa Parade Coming Up Sunday, Dec. 2, 4:30 Start
Last year’s event was well attended with the addition of Street Music. We’re looking to have some stilt walkers, carolers, another music tent, a Wassail Walk, and more. I’ll be updating the website with participation forms and details. This year we’d like more shop participation as well! Pop up a tent at your entrance so that people can stand out of the rain. Add some sidewalk sale items. Maybe hot chocolate. Build a float, walk with a banner, hand out candy canes and coupons! It’s shopping season.

6th Ave Advertising Column/Bulletin Board Looks Like a Go!
We received a neighborhood grant to build a community bulletin board/advertising column on the Ave. By encouraging the shops and surrounding community to use the bulletin board, we hope to have a central gathering area for neighbors to check what’s happening in the district and surrounding neighborhood.

Please Bike Responsibly!
Did you know that it is actually illegal to ride a bike on the sidewalk in a Business District? We know that 6th Ave can be daunting for bike riders to navigate, but the sidewalk is a place for pedestrians. Many businesses open directly onto the sidewalk without an alcove or area where the patrons can look before stepping out the door. John Wolters our Design Chair and avid biker is looking into getting 6th Ave designated a shared bike/car lane (a sharrow). We’ll find out what this entails and get back to you.
Exciting New Benefit for 6th Ave District Members!
[continued from page 1]

- Welcomed as a member on the Chamber’s Twitter and Facebook pages, which gets over 7,200 views; more exposure for you!
- Membership window cling and digital badge
- Weekly e-newsletter that keeps you up to date on issues that affect small businesses.
- You can post events and jobs and get exclusive contact information of fellow Chamber members on the Chamber’s Member Information Center; members doing business with each other strengthens the local economy!
- Satisfaction of supporting and belonging to a community organization that is working for business. It is hard to be a small business! The Chamber has two lobbyists on staff that make sure our elected officials don’t make it any harder!
- Having an issue with the city: parking, permits, street closures? The Chamber’s advocacy department is interested in what is affecting us and can streamline avenues to make our voice heard.
- The Chamber has a program to connect you with Veterans and transitioning military.
- The Chamber has an average of 15 networking events every month that are timed to fit conveniently into your schedule. (www.tacomachamber.org/events) For our member businesses*, the Chamber can add your contact information to their database information so that 6th Ave Members can receive notifications of upcoming events and the e-newsletter. 6th Ave Members would also have access to member pricing to Lunch n’ Learn and Chamber Luncheon as well as annual events. Members are also welcome to represent the business district at the many free networking events hosted by the Chamber as well. Although your business will not be listed separately on the Chamber site, you will be accessible through our 6th Ave Business District website link.

Len Ganduglia, Business Development Head for the Chamber, will be at our September meeting to explain how 6th Ave Businesses can take advantage of this opportunity!

*A 6th Ave Business District Member is a business that is current with its dues.

Street Beat  By Peter Vanrosendael

I do not like planting ideas in anyone’s head but DYK that of all the business districts in Tacoma, several have no newsletters. Then YOU may ask how is info disseminated? They must have an outta sight word of mouth system. Then YOU may ask do we need one? We have an excellent 6ABD website, a robust Facebook page with 12K citizen likes and as a sub note within that realm is 6Ave Business Owners group .

Soooooo waddaya think? Do we need a hard copy? If you have any thoughts on this subject (or any other subject) contact one of the board members and we will put your idea on the AGENDA for the next general membership meeting. By submitting your idea you kinda sign on to being at the meeting.

So please join in the discussion on how YOUR 6ABD can be better.
Chronic Nuisance Proposed Code Changes

In response to community feedback, the City of Tacoma is updating the Chronic Nuisance Code, Tacoma Municipal Code (TMC) 8.30A and Business License Code TMC 6B.10. Feedback received was about problem businesses and properties that negativity affect our communities.

Study Session & Comments
City Council will review the proposed changes at Study Session on August 14, 2018 and adoption of approved changes is expected by September 30, 2018. Comments regarding any of the proposed changes can be sent to licenseinfo@cityoftacoma.org.

What is the Chronic Nuisance Code?
The Chronic Nuisance Code is intended to fix problems at business and residential properties that have a negative impact on the quality of life, safety, and health of surrounding neighborhoods due to chronic nuisance activities.

Chronic Nuisance Activity
Chronic nuisance activities can be behaviors occurring on a property such as illegal drug activity, alcohol violations, prostitution or noise code violations. Proposed changes will add more violations to the definition of a chronic nuisance activity, including drive by shootings, and certain criminal reckless activity, and building code violations.

New: a violation on a neighboring property can be counted against the problem property if it is a result of the activity occurring on the problem property.

Chronic Nuisance Property
A property can be a “Chronic Nuisance Property” when a number of chronic nuisance activities occur on or near a property within a certain period of time. The City is proposing:
- Three chronic nuisance activities in 60 days (current code);
- Four in six months;
- Six in 12 months; or
- Two search warrants for drug activity in 12 months.

How are Problems Fixed?
The City is proposing that an owner be required to complete a “Correction Agreement” drafted by City staff. If the owner does not agree and fix the problems, then they may be subject to:
- Permanent cancellation of business license
- Criminal charges that include a fine of up to $5000 or up to one year in jail

These changes will not impact the City’s ability to correct the on-site issues to the property conditions itself (such as garbage in the yard, or overgrown grass) and charge the cost to the property owner.

Key Changes to the Business License Code
Include Options to:
- Revoke a business license if the business is subject to a Chronic Nuisance action
- Prohibit a business from reapplying within 12 months after being denied or revoked a license
- Require a conditional business license as needed

New: Businesses that have a license denied or revoked three times, are not allowed to apply again.

Text taken from the City of Tacoma website:
September Calendar (and beyond)
[continued from page 1]
Soap & Clay, Stargazer Comics, Turntable Treasures/Record, Studio 6 Ballroom, Hippie House

District Benefit: Specials at participating stores lure shoppers to the Ave. If you need more green bags, contact Angela Wehner at Crescent Moon or District Manager Angie.

6th Ave Promotions Committee
When: Last Monday of the Month Before the Board Meeting (Sep 24) @ 10:00-11:00 am
Where: Crescent Moon Gifts; Agenda: TBA, rack cards, Tuesday Tote Bags, the toilet stall project?!?
Committee Chairs: Angela Wehnert, 253-572-8339; Peter Vanrosendael, 253-272-9229

6th Ave Board Meeting
When: Wed, Sep 26 @ 7:00-8:00 pm
Where: Lately State St. Beer Co. has been a good venue for us. Check email or website event calendar.
President: Christina Smyre | If you have room for about 12-14 people for a meeting, please let Christina know.

Crescent Moon Gifts | 15 Years in Business!
When: Sat, Oct 20
Where: Crescent Moon Gifts | Details to Come!

All are welcome! You don’t have to be a district member to attend a social, come to a meeting, or be on a committee. (But we’d like you to.) Please consult our web events calendar for updates. 6th Ave needs and wants your input!

August Broomie Award Winner: Hi-Voltage Records!

It’s a fact: 6th Ave generates trash. Our BigBelly cans are great, but people have to make the effort to use them. That leaves the store owners to pick up lots of trash before, during, and after hours. The Broomie is a traveling award that is presented each month to a business nominated by the Board and/or your fellow business owners. Brian Kenney, Hi-Voltage owner, suffered a bout of shyness and busy-ness and could not make it to the meeting to receive his award. Accepting the award for Hi-Voltage is Bru, pictured here with 6th Ave President Christina Smyre. Hi-Voltage showed off the Broomie in their window all month long. Nice work!
SABD (General Meeting) Meeting Minutes - 8/14/18. Crown Bar at 9:30a

Call to order by President Christina Smyre - 9:31a

Self-Introductions

Approval of Minutes - Christina Smyre moved, Elizabeth Stewart seconded, all approved.

President’s Report - Christina Smyre
1. City of Destiny Award displayed at TapCo
2. Broomie Award - Brian Kenney from Hi Voltage

CLO Report - Officer Norling
- 6 vehicle prowls - backpacks
- 2 robberies
  ◦ 7/23 South 7th & Junett there was an assault. The robbers took money and fled
  ◦ 8/3 6th & Pine 3 juveniles pushed a lady and grabbed $10 from her hand
- These suspects seem to be the same group of kids harassing/panhandling patrons on Sixth Avenue
  ◦ Damien McDivitt (owner of Mary Mart) has pictures and videos of these kids for evidence
  ◦ Spankys worker was also harassed by the same group of kids in front of TAPCO

Community & Economic Development - Carol Wolfe
- 6th and Alder apartment building project working to get demolition permits
- Representatives of 6th Ave will be sitting in with Economic Development and City Manager regarding small business owners about the city budget (access to higher up policy makers) tomorrow
- City budget conversation 7p meeting 1st Thursday in September at Snake Lake Center
- Updating chronic nuisance code

Tacoma Living Local Magazine - Tamara Williams
- Proposes a way to drive business through marketing efforts
  ◦ The Living Local Magazines will be distributed across Tacoma at large
  ◦ Focuses on culture history of the businesses within the Tacoma area
- Print advertising - evolving, not dying
  ◦ Real-estate placement is key
  ◦ Establish brand and brand recognition
  ◦ Strategic Marketing Initiative
- Not a pay to play
- Creating sections of Tacoma based on districts that feature stories (creating community) from each business district
- Grand-fathered in if hop on advertising now

Pizza Press and Locust Cider Welcome - Brian Howe and Jason Spears
- Grand opening is August 25th
- Has a game room for kids

Committee Reports
- Design Committee | John Wolters - WC Studios
  ◦ John Wolters - WC Studios
- Safety Committee | Casey Cowles
  ◦ Encourage everyone to keep calling police about these groups of kids
  ◦ Directly reach out to Officer Norling
  ◦ John’s safety question: regarding bikes being ridden on the sidewalk - Need a bike lane. Not illegal to ride bike on the sidewalk in residential areas, but is illegal to ride on the sidewalk in business districts
  ◦ Solution would be to ticket people and create a bike lane or Sharrows (shared bike lane)
- Experience Tacoma (CDA) | Casey Cowles
  ◦ Experience Tacoma meeting at the Spar tomorrow at 8a - City manager will be giving a speech and a Q&A at the end
- Promotions Committee | Angela Wehnert & Peter VanRosendael
  ◦ Tote bag Tuesday is next Tuesday - it’s free!
- Events Committee | Chantine McBain (Soap & Clay), Angie speaking on her behalf
  ◦ 3rd Thursday Art Walk
    * Each month more participation
    * Contemplating After Party to follow the Art Walk
    * Signs Now Up
    * Balloons to come
- District Manager Report | Angie Lokotzm
  ◦ AOA feedback
    * Invoice given to CDA and CDA will reimburse the district for barricades
    * 150 vendors attended
    * Still receiving payment
  ◦ UPS student are coming back to Tacoma
  ◦ 6th on 6th Social September 6th at ReStyle
  ◦ 6th and Alder development will start destruction very soon - sign (6th ave metal sign) at 6th and Alder need to come down. Need ppl to help move it to TAPCO basement
  ◦ It’s SABD property on public property
  ◦ Get the contractors involved

Meeting Adjourned at 10:40a
Sixth Avenue Business District
Tacoma's Eclectic Destination

A Neighborhood Consumer Says:

By Jessica Soper

Have you jumped on the Gluten Free bandwagon? Do you think it is just a trend? Do you know much about it? As a restaurant owner or chef it feels important to me in this day and age to know and also as a business owner to market to those who require gluten free foods. I am one of those them! One that sees the eyes roll as I have to ask the questions because it isn't on the menu. I’m one who has to send the salad back when it has croutons on it. For me Gluten Free is not a choice, it is a requirement if I want my body not to attack me. For those who don't really understand it I will give you a quick lesson.

When someone with Celiac eats something with gluten, which is wheat, barley, or rye, it kicks off an autoimmune response which creates a chemical response in our intestines that causes, them to attack themselves. When they are attacked, destructive damage occurs to the little villi in the intestines, allowing things like whole proteins to enter your body where they don't belong. You have probably heard about the bloat, but it is much worse. From foggy head, severe migraines, swelling of the body, and so many other things. You can Google if you are really interested. Bottom line, someone who thinks it isn't a big deal can make us really sick.

We are not weird, this is not our choice and, dang, do we miss good bread! We are tired of salads just like the vegans! We want more than nachos as our safe haven. We miss eggs benedict and we would sell our first born for safe fish and chips! Or for a donut without having to travel to Portland, the land of people with food restrictions.

Want to help a Celiac out and make a whole new community of customers? I will show you how!

1. Ask if it is an allergy or a preference.
2. Know what has wheat, rye or barley in it and make sure your staff does also. Soy sauce has wheat in it. Some seasonings use wheat as binders because it is cheap.
3. Put it on your menu, even just as a symbol. This will help us out as well as your staff so there is no question and no back and forth.
4. Put it on your website! We Celiacs look ahead before going to a restaurant to know if we get to eat. Make sure it is on Yelp too because we check there as well.
5. Pick one fryer and make it safe if you can! We want tots...and we want safe tots!
6. We freeze our breads a lot of times and usually toast them so overhead from it not being used up fast enough isn't really a good excuse and we don't mind paying extra for it. We are just happy to get out and pretend to be normal.
7. With Keto being the current diet trend you are attracting another whole crowd!
8. Put our pizza on parchment paper so it doesn't touch the flour on the pans or oven.
9. Cross contamination is a real thing! It is not just a forensic science thing or a meat juice thing. That includes toasting in the same toaster as gluten bread, frying in the same oil, putting a sandwich down where a gluten one was. Even using the same knife to cut or spread stuff on the bread.
10. We have our own secret circles, we talk about you to each other. We will market the crap out of your business if you treat us right I promise!

Now let’s talk about who is killing it right now!

**DOA**! I know I can go, the menu is labeled nicely and I can happily eat a burger on a bun! We don't love lettuce "buns" so we really appreciate when you offer us a safe bun!

**State Street Beer Company**...you have cider and gluten free flatbreads?! Yes to the yes!!!!

**Farelli’s**. Your menu is super up front and I immediately knew you were a comfortable option for me. I promise you all we are a happy, easy going people if you follow these tips. We will tell all our Celiac friends, we will shout about it online, we will IG the heck of it! We will even clap and get giddy when we see how normal we get to feel. I’ll be coming around and checking out all your options and reviewing what you offer. If anyone wants any more tips, product suggestions or to chat about how to add gluten-free to your menu, feel free to contact me.

Jessica Soper
jessica.d.soper@gmail.com

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6 on 6th Social

Thursday, Sep 6, 6pm to 8pm

Come network with your fellow business owners and explore this exciting business on the Ave.

Social + VIP Lounge Access!

**Yours Host:**
**Kirsten Reynolds**
of **ReStyle Clothing Company**

**ReStyle Clothing Co.**
Located at 3019, Suite B, 6th Ave, next to Amy's Casual Comfort and across the street from FishFishFish!