Boston Public Market Association
Supporting the farmers, fishers, and entrepreneurs who grow, catch and produce local food, and nourishing our community with food and experiences
Dear Friends of the Market,

The grand opening of the Boston Public Market in July, 2015 was a decade in the making—the capstone of vision, determination and hard work by so many in our community. The Market is a dynamic civic space providing residents and visitors an abundance of local fresh food, and a rich variety of unique experiences. In the heart of the emerging market district, the Market has quickly become a new hub for the City of Boston. In this, our first annual report, we are pleased to share with you our journey to open and the impact of the Market.

We have welcomed over 800,000 people to the Market since Governor Baker and Mayor Walsh cut the ribbon at our grand opening, and that number continues to grow. We can all be proud that the people of New England now have a year-round source of fresh local food, a public market where everything sold is produced or originates in New England.

The Market is more than a place to shop for wonderful quality food. It is a place to meet almost forty inventive entrepreneurs—farmers, fishers, and specialty food producers from Massachusetts and greater New England. From these small business owners, you can hear the stories behind all of the products they sell. You will be inspired by their dedication and the drive it has taken for them to join the vendor community at the Boston Public Market.

The Market was created to be a community space, a place for everyone. We strive to create activities and events that you will find enriching. The Kids’ Nook on the Market floor, seasonal events like Pumpkin Week, our holiday celebrations, and our collaborations with community organizations draw many to the Market. In the Market’s KITCHEN, our programming partner the Trustees, cook up fresh and compelling programs. No matter the size of your budget, the Market provides an abundance of options to enjoy.

The Boston Public Market has a strong public impact mission that is reflected in everything we do. We are committed to providing fresh, healthy food to consumers of all income levels, educating our community about health and nutrition, and showcasing and contributing to the growth of Massachusetts and New England agriculture, fisheries, and specialty food industries.

The Market is a dynamic space that will continue to evolve. It is an exciting new part of the fabric of Boston, the Commonwealth and New England. Everyone who visits us leaves with great enthusiasm and a hunger to return. We know you will too.

Cheryl Cronin
Chief Executive Officer

Brian Kinney
Chairman of the Board
There are nearly 10,000 households within a half-mile of the market.

39+ Vendors sourcing from over 80 New England farms.

36 different kinds of cheese.

1,530 gallons of fresh milk sold in the first three months.

Over 300 farm goods.

60 varieties of fish sourced from over 1,000 fishers.

34 kinds of bread.

10 types of pasta.

7 kinds of tomatoes.

According to the USDA, local food sales were an increase of $12 billion in 2014, an increase of 134% from 2008.

102,185 daily commuters to the area around the market.

3,590 new housing units under development within 1 mile of the market.

Selling goods produced on over 7,000 acres of land, which is equal to 140 Boston Commons.
165 NEW JOBS created in the Market in 2015

MORE THAN 1,500 SNAP-ELIGIBLE PRODUCTS OFFERED

90% of customers live in MASSACHUSETTS

THE AVERAGE DISTANCE FROM VENDORS TO THE BOSTON PUBLIC MARKET

30.6 MILES

14,132 people visited on the busiest single day

OVER 3,000 PEOPLE PARTICIPATED IN KITCHEN PROGRAMMING

OVER 95 KITCHEN CLASSES

21,238 pounds of food = over 17,000 meals DONATED

FAMILIES USING SNAP/EBT ARE DOUBLING THEIR PURCHASES WITH BOSTON BOUNTY BUCKS

Building the Market created 100 CONSTRUCTION JOBS

2,500 square feet of recycled, donated NEW ENGLAND BARN BOARD

Average age of owners: 41

$5 MILLION worth of local products sold

19% of vendor businesses are immigrant-owned

38% of Market vendor businesses are WOMEN-OWNED

800,000 visitors in the first SIX MONTHS

*SOME STATISTICS ARE APPROXIMATE
The Boston Public Market that we know and love today is the result of community vision, a unique public-private partnership, and much hard work. Boston has a rich and long history of public markets—there was a time when markets operated throughout the city serving as centers of trade and civic life. In Boston, as in cities across the country, the markets fell victim to “modernization,” however, hunger for local foods and for community spaces is driving the reintegration of public markets into the life of American cities. The Boston Public Market is a part of this national movement, the result of a community-based aspiration that took root in the 1970s and culminated in the Market’s opening in July 2015.

In 1991, the site where the Market is now located was sold by the City of Boston to the Commonwealth of Massachusetts as part of the Big Dig project. At that time, the City stipulated that development of the land must include a market. This requirement reflected the City of Boston’s vision that moving the Expressway underground and redevelopment of the surrounding area would create a thriving market district. The vision for a public market gained significant community support through a comprehensive feasibility study and public engagement process.

In 2001, the Boston Public Market Association was formed as a nonprofit by a dedicated coalition of food lovers, food producers, and state and city officials. Over the coming years, BPMA successfully lobbied for the creation of the Market. In 2011, the Commonwealth of Massachusetts developed an implementation plan for a public market and issued a request for proposals. Through a competitive process, BPMA earned the privilege of being designated by the Commonwealth as the developer and operator of the Market. In addition to significant funding from the Commonwealth, the wonderful generosity of several individuals, foundations, and other organizations allowed the Market vision to become reality.

Construction of the Market broke ground in October 2014. The 100 Hanover Street building that houses the Market was built as ventilation stacks for the Big Dig project, but it is a building now dedicated to community services with the Registry of Motor Vehicles upstairs and the Haymarket MBTA station downstairs. When the Market construction started the 28,000 square foot building that the Market now fills had been vacant for over twelve years and had one water spigot and one electrical plug.

Today, the Boston Public Market is filled with farmers, fishers, and specialty food producers from Massachusetts and New England offering fresh local food year-round. In the center of the emerging market district, the Market is a new civic space making local food accessible to all consumers and enriching the life of our community.
<table>
<thead>
<tr>
<th>Year</th>
<th>Event</th>
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<tbody>
<tr>
<td>1830</td>
<td>Haymarket begins as an open-air fruit and vegetable market in downtown Boston</td>
</tr>
<tr>
<td>1991</td>
<td>“Big Dig” Central Artery/Tunnel Project to reroute I-93 begins construction</td>
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<tr>
<td>1996</td>
<td>Friends of the Boston Public Market community organization is formed</td>
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<td>1997</td>
<td>City of Boston viability study done</td>
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<tr>
<td>2001</td>
<td>Non-profit 501(c)3 Boston Public Market Association (BPMA) is formed</td>
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<tr>
<td>2007</td>
<td>“Big Dig” construction ends</td>
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<tr>
<td>2010</td>
<td>Boston Public Market Commission formed</td>
</tr>
<tr>
<td>2011</td>
<td>Parcel 7 designated for Market and RFP issued</td>
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<tr>
<td>2012</td>
<td>BPMA designated as “Developer and Operator”</td>
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<tr>
<td>2013</td>
<td>Business plan developed • Architect hired • $4 million state funding provided</td>
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<tr>
<td>2014</td>
<td>85-year lease finalized • Construction firm hired • $9.5 million in private philanthropy raised • additional $2.5 million in state funding provided</td>
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<tr>
<td>2014</td>
<td>OCT 9 2014 Boston Public Market breaks ground, with Governor Deval Patrick and Mayor Marty Walsh on City Hall Plaza</td>
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<tr>
<td>2015</td>
<td>Vendors announced • Stall design and vendor fit-out begins • Public campaign launched</td>
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<tr>
<td>2015</td>
<td>JULY 30 2015 Boston Public Market opens its doors to the public</td>
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<tr>
<td>2016</td>
<td>JANUARY 2016 The Market begins its first full calendar year of operation</td>
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</table>
The Boston Public Market is a marketplace for locally sourced fruits and vegetables as well as specialty agricultural products. All products sold at the Market must originate or be produced in New England by independent New England farmers, fishers, and food entrepreneurs. The current Market floor houses close to 40 permanent vendors and regularly welcomes short-term vendors selling in the Market’s day stall spaces. Of the Market’s permanent vendors, 93% are from Massachusetts, and 7% are from other New England states.

Our exclusive focus on local products and local businesses syncs with national consumer preferences for buying local food— for its freshness and because of an interest in supporting local businesses. At the Market consumers find the freshest, highest quality food directly from the makers who caught, raised, grew, brewed, and produced them. The experience of shopping the Market builds the connections to people and to place that are the heart of the growing consumer preference for buying local.

Two-thirds of the Market floor is dedicated to fresh grocery and agricultural items, and a third features specialty and prepared products. The mix of vendors parallels a traditional grocery store’s fresh offerings: produce, meat, poultry and eggs, cheese and dairy, seafood, bakery, prepared foods and specialty items. BPMA selected our vendor mix to reflect and nourish the diverse people and traditions of New England. The range of products on the Market floor, including ethnic and specialty foods, and the diversity of business owners, create a marketplace with something for everyone.

The Boston Public Market Association developed and operates the Market in addition to running outdoor seasonal farmers markets in Boston from May–November. The short-term vendor opportunities inside the Market and at our seasonal farmers market allow New England food producers the chance to sell products with short growing seasons, holiday items, and to test new concepts.

The Market vendor mix will evolve, just as consumer tastes, trends, and seasonal foods evolve. We intentionally opened our doors with open space set aside to accommodate future vendors. As the Market grows, we are excited to welcome new vendors and products to the Market to satisfy our community’s hunger and meet our mission to support independent New England agricultural businesses.
Mother and son team Inna and Alex Khitrik, opened Inna’s Kitchen to preserve their Jewish culinary traditions, while making them modern and relevant for today’s health conscious society. Their family emigrated from the USSR in 1990 and found a home in Boston. Customers can start with a bowl of matzo ball soup and a knish, followed by a falafel in an Israeli pita pocket, and pick up frozen pot pies and stuffed cabbage to take home.

Red’s Best was founded in 2008 by Jared Auerbach a young fisher from Boston who cut his teeth fishing on commercial vessels in Alaska and Cape Cod. Red’s Best is a seafood distributor sourcing from roughly 1,000 fishers to sell seafood with fewer middlemen and less time between fishers and buyers. Red’s Best developed a traceability app allowing customers to electronically trace seafood from the unloading of fishing boats, through transportation, processing, distribution, to their dinner plate.

In 2011 at the age of 21, Ryan MacKay and Tom Corbett started Lilac Hedge Farm while both were pursuing degrees and without a farm to call home. Until the business bought a 350-acre farm in Holden, Massachusetts in 2015, Lilac Hedge pastured beef, pork, lamb and poultry on borrowed and leased land across Central Massachusetts. Lilac Hedge has grown to be one of Massachusetts’s largest livestock producers, retailing through wholesale, CSAs, farmers markets and now the Boston Public Market.
The Boston Public Market is the only locally sourced market of its kind in the United States; everything sold by the 39+ small businesses at the Market is produced or originates in New England. By focusing the Market mix only on New England vendors and products, we seek to create economic opportunity for local small businesses, especially farmers, fishers and food entrepreneurs. The Boston Public Market was created to be a hub in Boston’s re-emerging Market District where the public finds local food products directly from the people who grew, raised, created or caught them. Public markets are about more than food; they are about experiences that connect people to each other and to place. At the Market we seek to engage our community in experiences, conversation, and education based on the common culture of food.

The nonprofit Boston Public Market Association (BPMA) developed and operates the Market with public impact goals to support: economic development & New England food system resilience, public health & education, affordability & access.

**ECONOMIC DEVELOPMENT & FOOD SYSTEM RESILIENCE**

As a source for all local food the Boston Public Market creates a year-round urban/rural exchange that supports independent New England agricultural businesses. The Market currently has 39 permanent vendors—93% are from Massachusetts, and the remaining 7% are from Vermont and Rhode Island.

Of these 39 small businesses, 14 are farms. The Market’s reach into the New England food system is much deeper with our vendors sourcing from over 1,000 local fishers and 80 New England farms cultivating more than 7,000 acres of farmland.

The Market is a new indoor space offering the public a full market basket of high quality regional food products all year long. Two-thirds of the Market vendors sell local whole foods products including produce, meat, fish, dairy, cheese, eggs, honey, flowers and other farm products. The other third sell value-added specialty, or prepared foods including bread, beer, charcuterie, nuts, chocolates, juice, coffee, and prepared foods. Everything sold at the Market is produced or originates in New England.

**IMPACT EVALUATION**

**MANDATE**

Provide a marketplace for produce, meat, poultry, eggs, dairy, seafood and specialty food that must be produced or originate in New England.

- Creating an all-local marketplace for residents to buy fresh food & groceries
- Vendors were selected after extensive outreach to New England producers in the following categories: produce, meat, poultry, cheese and dairy, seafood, bakery, prepared foods & specialty items.

- Creation of new retail opportunities for local food businesses
- The Market currently houses 39 vendors from throughout New England. Recruitment efforts are ongoing to ensure a variety of short- and long-term vendors.

- Technical and small business assistance for producers
- Community partners offer a variety of small business resources for Market vendors, including legal assistance, access to capital, strategic planning, and additional production facilities.

- Increase availability of locally produced and manufactured food for sale
- There are over 280 farm goods and products from over 240 local small businesses sold at the Boston Public Market. These products include familiar grocery staples, as well as some that are uniquely New England.
On Oct. 21, 2015, Boston Public Market welcomed the “Official Pumpkin of Boston,” a 1,020 pound titan accompanied by fellow giant gourds (weighing in at 450, 500, and 800 lbs. respectively). The arrival of the “Pumpking” kicked off a week highlighting all the ways to enjoy pumpkin season. The week included free kid’s programs in the KITCHEN and Kids’ Nook, and special pumpkin foods, like falafel, marshmallows, ice cream and beer. The gourd celebrations were capped off by reimagining the traditional New England pumpkin patch with an Urban Pumpkin Patch on the Market’s outdoor plaza, and drawing a name for the “Pumpking” from our customers’ submissions—His Majesty, Gourdo.

ENGAGING OUR COMMUNITY: Boston’s Official Pumpkin

BPMA supports the success of the small businesses in the Market by collaborating with partners—like food business incubator and commissary kitchen operator, CommonWealth Kitchen, and small business program delivery expert, Interise. During the Market’s early development phase, BPMA, CommonWealth Kitchen and Interise teamed up to offer a free, first of its kind, food-industry specific “StreetWise MBA Program.” 15 small local food businesses, including 7 Market vendors, participated in this six-month program to learn about business development, strategic planning, how to access capital, government contracts, marketing and sales and human resources.

“This class exemplifies the value of strategic collaboration,” said Jen Faigel, Executive Director at CommonWealth Kitchen. “We’ve been able to use our partnership with Interise and BPMA to connect invaluable business development resources to our members and graduates of our food business incubator, while building great new partnerships with folks that will be vending at the Public Market.”

“We are thrilled that seven of Interise’s graduating companies were accepted to become vendors at Boston Public Market and are pleased that Interise’s StreetWise MBA™ was an integral ingredient in their recipe for continued success,” said Jean Horstman, CEO of Interise.

PARTNER HIGHLIGHT
Small business development programs

Through the Market, BPMA seeks to support regional economic development by creating consistent year-round supply and demand for fresh local foods. As demand for local food grows, we are committed to supporting the independent businesses in the Market through technical assistance, training, and small business resources that draw on our network of partners. Our intent is for the Market to drive sales of locally grown and produced foods, and increase regional production in several key categories, including local meat and livestock, dairy, and off-season produce production.
Central to the Market’s mission is educating the public about food sources, nutrition, and preparation. As a food-centric hub the Market is a place to inspire our community’s curiosity about healthy whole foods, where they come from, and how to enjoy them.

At the core of the Market experience is the opportunity to meet the maker behind local products. Our vendors were selected in part because of their strong interest in sharing the story of their food’s production with the community. Our visitors can learn from Corner Stalk Farm about farming in recycled shipping containers in East Boston using clean technology, hydroponics and LEDs. Through photos customers can see how in each container Corner Stalk grows the same amount of leafy greens that would grow on one acre of land. At Taza Chocolate customers can watch cacao nibs being ground with Taza’s authentic “molinos”, the stone mills used in the third stage of making chocolate. At Boston Honey Co’s stall the public finds a beehive with approximately 20,000 live bees in action and learns about the importance of pollinators.

To deepen the learning that comes from interaction with our vendors, BPMA creates free educational experiences on the Market floor that highlight local products and how to enjoy them. Our curriculum has ranged from “field trips” for school children, hands-on growing, cooking and tasting activities for families, and creating Market-wide scavenger hunt for children to discover local agricultural products.

In constructing the Market, 3,300 square feet of space was dedicated to public education by building a teaching kitchen. The KITCHEN at Boston Public Market is programmed by our programming partner The Trustees. Since opening, the KITCHEN has offered hands-on cooking demos, lectures, family activities, exercise classes, and community events to over 3,000 visitors, in collaboration with a number of community partners, like Project Bread, Boston Children’s Museum and Blue Cross Blue Shield.
The Boston Public Market proudly hosted Boston Ferments’ 3rd Annual Fermentation Festival on October 4, 2015. This free, education-focused food festival brought together exhibitors, local chefs, at-home fermenters, researchers, microbiologists, cheesemongers, and distillers from across New England. Over 4,000 fermentation enthusiasts and festival attendees participated in culture sharing activities (kombucha mothers and sourdough starts were particularly popular), a competitive pickle-off contest, a hands-on Kraut Mob, a Fermented Reading Room with cookbook author Q&A, and a Science Corner with microbiologists, brewers & pharmaceutical companies.

"The Trustees is in the business of connecting people to place and in the case of the Boston Public Market, the place embodies more than just a destination. It is an embodiment of ideas, principles, values, and advocacy, which the Trustees wholly embraces. This was appealing to our organization for many reasons. We believe in the equalizing quality of food and land as a unifying platform for engagement and the opportunity to convene, break bread, and to grow as a community," Barbara Erickson, CEO, The Trustees.

"We share the Boston Public Market’s commitment to a healthy Massachusetts. We’re excited to engage families on health, nutrition, and living an active lifestyle, and it all starts with connecting the community with access to fresh, local foods,” said Jeff Bellows, Vice President of Corporate Citizenship & Public Affairs at Blue Cross Blue Shield. Blue Cross Blue Shield believes that regardless of who you are or where you live, nothing brings people, families and communities together more than food. It is central to life, happiness and health.

ENGAGING OUR COMMUNITY: Fermentation Fest

The Trustees and Massachusetts based health insurance company, Blue Cross Blue Shield, offer free, health-forward, local food-focused programming in the KITCHEN at the Boston Public Market.
The Boston Public Market Association and our vendors are committed to creating a Market for everyone, a marketplace that is accessible to customers of all income levels. Market vendors accept SNAP/EBT, Boston Bounty Bucks (the City of Boston’s SNAP doubling coupons), and WIC/Senior Farmers Market Nutrition coupons for all eligible products in their individual stalls. The Market staff provide technical assistance to vendors accepting accessibility program currencies and work with the City of Boston to double the first $10 of SNAP spending in the Market through the Boston Bounty Bucks program.

To reach consumers living within any budget, BPMA partners with the Trustees in the KITCHEN and community organizations to develop educational events on nutrition, cooking, healthy eating, and grocery budgeting. Many of these public events and classes are free. We use the the Market floor to directly engage shoppers on food accessibility benefits through our promotional campaigns and with educational materials. BPMA partners with organizations like WIC to set up in the Market to educate the public and answer questions about food accessibility benefits.

We reach those in our community with greatest need by running a market-wide food donation program between Market vendors and Boston’s hunger relief network. In our first six months of operating, we donated over 21,000 lbs. of fresh agricultural products (the equivalent of over 17,000 meals). These donations— primarily fresh produce, milk and meat— were distributed through a network of community food pantries, shelters, emergency feeding programs, low income home delivery programs and other partner service providers.
Two of the Market’s gleaning partners are the Greater Boston Food Bank (GBFB) and Lovin’ Spoonfuls. The Greater Boston Food Bank distributes more than 78% of its annual 54 million pounds of food distribution directly in the city of Boston. Lovin’ Spoonfuls is an expert at facilitating the rescue and redistribution of healthy fresh food that would otherwise be discarded. The Greater Boston Food Bank and Lovin’ Spoonfuls link food from the Market to a network of partners combatting hunger in Suffolk County.

“GBFB is pleased to work with Market to connect them with several of our local member agencies, including New England Center for Homeless Veterans, Rosie’s Place, and Pine Street Inn. Working with like-minded organizations to reduce waste is in keeping with our mission to End Hunger Here in eastern Massachusetts. Partnerships like this reflect GBFB’s longstanding commitment to provide healthy food to those in need while promoting healthy communities.” Catherine D’Amato, President and CEO.

“At Lovin’ Spoonfuls, we believe food is a right, not a privilege. Our operations focus heavily on fresh, healthy foods, including fruits & vegetables, dairy, and proteins. We’re fortunate to live in a region that is flush with some amazing producers and farmers, but the agencies we serve aren’t typically able to access these products due to limited budgets. We are thrilled to be rescuing the excess and unsold product from the Boston Public Market for our partners.” Lauren Palumbo, COO, Lovin’ Spoonfuls.

Farmers across New England heralded 2015 as the best apple season in years. Boston Public Market dedicated a day to celebrating this bounty with free, health-focused event for local children. On Sept. 18, 2015 K–12 students who visited the Market learned about apples in creative and interactive ways like receiving a free apple directly from the Market’s farm vendors, an apple-themed scavenger hunt, and crafts. Red Apple Farm displayed their antique apple cider press in the Market, and throughout the day farmers talked to students about growing apples, and the distinctive flavors and textures of the variety of New England apples. Student visitors included five Boston Public School elementary classes, who used this event as a field trip to enjoy a free apple and talk to the people who grew it.
In 2015, the Boston Public Market Association stewarded the Market from a vision to a reality. Construction of the Market broke ground in October 2014 quickly followed by our grand opening in July 2015. Construction was completed on time through a winter with a record-breaking 110.6 inches of snowfall and in spite of a citywide industry shortage of construction subcontractors and close to 40 individual stall fit outs. Construction even continued during four out of the five official snow days for the city of Boston.

The Market’s home in the 100 Hanover Street building was built as part of the Big Dig. When construction started the 28,000 square foot space had been vacant for over 12 years and was spread across four different floor levels with only one spigot, one electrical plug. This space was transformed to hold close to 40 businesses and a 3,300 square foot teaching kitchen through the vision and partnership of architecture firm Architerra, general contractors Lee Kennedy Company, and project management consultants Colliers International. The priority in construction was to design a space that fosters interaction between customers and the producers and employees of local farms, food businesses and fishing boats. The connection to New England agriculture is integrated through the space, including 2,500 square feet of recycled, donated New England barn board used throughout the Market. Both the construction and our continued operations prioritize green practices and energy and water efficiency. The Market has registered for LEED certification and is tracking towards LEED Silver.

FINANCIAL OVERVIEW | 2013–2015

<table>
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<tr>
<th>PROJECT SUMMARY 2013–2015</th>
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<tbody>
<tr>
<td><strong>Revenue</strong></td>
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<tr>
<td>Grants and contributions</td>
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<tr>
<td>Government grants</td>
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<tr>
<td>Market rental</td>
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<tr>
<td>Other income</td>
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<tr>
<td><strong>Total revenue</strong></td>
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<tr>
<th><strong>Expenses</strong></th>
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<tbody>
<tr>
<td>Market building &amp; furniture</td>
</tr>
<tr>
<td>Program services</td>
</tr>
<tr>
<td>Fundraising</td>
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<tr>
<td>Management / admin</td>
</tr>
<tr>
<td><strong>Total expenses</strong></td>
</tr>
<tr>
<td><strong>Net loss</strong></td>
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With construction complete, the Boston Public Market Association’s focus is growing a civic hub that nourishes our community and supports the people who grow, catch, and produce local food. As a nonprofit our operating priorities are to:

- Support New England small businesses by offering preferable rents and small business assistance to the 39 farmers, fishers, and food entrepreneurs in the Market.
- Strive to make the Market a place for everyone, irrespective of income, by accepting and processing food accessibility benefits, through educational outreach to low-income consumers, and by continuing our food donation program with partners in Boston’s hunger relief network.
- Build community with free educational, arts and cultural experiences in the Market that highlight local products, their makers, and the diverse talent of New England.
- Grow the regional food system by creating opportunity for local farmers, fishers and food entrepreneurs to operate year round in downtown Boston and in turn supporting the New England businesses our vendors source from.

**OPERATING BUDGET | 2016**

<table>
<thead>
<tr>
<th>REVENUE</th>
<th>EXPENSES</th>
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<tbody>
<tr>
<td>Base rents</td>
<td>$826,537</td>
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<tr>
<td>Percent of sales rents</td>
<td>$179,413</td>
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<tr>
<td>Temp stalls, events, other</td>
<td>$78,244</td>
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<tr>
<td>Utility &amp; other chargeback</td>
<td>$222,000</td>
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<tr>
<td>Farmers market revenue</td>
<td>$30,000</td>
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<tr>
<td>Vacancy loss</td>
<td>-$68,598</td>
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</tbody>
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**Total operating revenue** $1,267,596

**Total operating expenses** $1,482,375
THANK YOU

To those whose generosity and vision built the Market:
Commonwealth of Massachusetts | Barr Foundation | Holly and David Bruce | The Conservation Fund
Linda and John Henry | Henry P. Kendall Foundation | The Manton Foundation | The Trustees

Alipes | Amelia Peabody Charitable Fund | Blue Cross Blue Shield of Massachusetts | The Boston Foundation
Bromley Charitable Trust | Rick and Nonnie Burns | The Claneil Foundation | City of Boston | Laura DeBonis
and Scott Nathan | Roberta and William Dowling | Marjie Findlay and Geoff Freeman | The Grantham
Foundation for the Protection of the Environment | Thomas W. Haas Fund of the New Hampshire Charitable
Foundation | Charlotte and Kurt Hemr | Jane’s Trust | The John Merck Fund | Nancy Keating and Brian Kinney
Alex Lewin | Linda and William McQuillan | Liz and Tim Morningstar | Cynthia and John Reed | Todd Robinson
Solidago Foundation | The Soules Family | Charles SteelFisher | Lydia B. Stokes Foundation | Yanni Tsipis
Naomi and Robert Tuchmann | The U.S. Department of Agriculture | In memory of David J. Wiest by his family
Anonymous

To those whose time, creativity and unique commitment made the Market a reality:
Architerra, Inc. | Boston Redevelopment Authority | Colliers International | CommonWealth Kitchen
Crawford Strategies | Sam Falkoff | The Harvard Kennedy School | Haymarket Pushcart Association | Interise
Lee Kennedy Company, Inc. | Massachusetts Department of Agriculture | Massachusetts Department of
Transportation | MIT Sloan School of Management | New England Forestry Foundation | Rose Fitzgerald
Kennedy Greenway Conservancy | Tufts University College of Arts and Sciences

Founding Board
Brian Kinney, Board Chair | Donald W. Wiest, Vice Chair | Navjeet K. Bal, Treasurer | Andrew J. Grace, Clerk
Alison Arnett | David Clark | Jeff Cole | Thomas R. Davis | Chris Douglass | William Dowling | Marlo Fogelman
Kurt Hemr | Linda Pizzuti Henry | Alex Lewin | Miriam E. Nelson | Janet Saglio | Gus Schumacher | Sam Thakarar
Yanni Tsipis | Robert Tuchmann | Charlotte Vena | Janet Christensen, Board Member Emeritus

Awards
Architerra, 2015 AIA New England Design Award
Alipes, 2015 Marcomm Platinum Award for best pro-bono brand design and advertising campaign
50 on Fire 2015, Civic Winner

Former Staff
Liz Morningstar | Julia Vannoni | Megan Gibbons | Cailla Quinn | Mimi Hall | Shaquille Jones

BPMA Staff
Cheryl Cronin, Chief Executive Officer | Amanda Campbell, Communications Director | Katrina Stanislaw Carr,
Director of Development and Partnerships | Tiffani Emig, Director of Market Operations | Jeanne LeClair, Director
of Finance and Business Operations | Malia Maier, Assistant Market Manager | Hannah Martin, Assistant Market
Manager | Mackenzie Sehlke, Director, Community Education and Engagement

The Boston Public Market Association is a 501(c)3 nonprofit. BPMA developed and operates the Boston
Public Market with a public impact mission to support the farmers, fishers and entrepreneurs who grow,
catch and produce local food, and to nourish our community with food and experiences. We need your
support to continue growing a dynamic civic space in the heart of the emerging market district. Please visit
bostonpublicmarket.org/donate and become a Friend of the Boston Public Market.
The Boston Public Market Association
office is located at:
12 Marshall Street, 4th Floor
Boston, MA 02108
(617) 973-4909
Mailing address: PO Box 130457 | Boston, MA 02113
39 VENDORS,
OVER 80 SOURCE FARMS
& SMALL BUSINESSES
FROM ACROSS
NEW ENGLAND

BOSTON PUBLIC MARKET

100 HANOVER STREET | BOSTON, MASSACHUSETTS
BOSTONPUBLICMARKET.ORG