

A close-up photograph of a hand reaching into a market stall to touch a bunch of green onions. The onions have long, vibrant green stalks and white roots. In the foreground, there are several bunches of purple and white onions with their roots still attached. The background is slightly blurred, showing other market stalls and people.

BOSTON
PUBLIC
MARKET

Market on a Mission

ANNUAL REPORT

Boston Public Market Association

2022



Market on a Mission

As a nonprofit organization,
the Boston Public Market Association is a

Market on a Mission

to **nurture** local entrepreneurs, **educate** our
visitors, celebrate the bounty of **all** of New
England, and cultivate a **diverse** community
around food.



Dear Friends,

Welcome to our 2022 Annual Report! As we look back on the past year, we are vividly reminded of how much progress we have all made over the past few years. While our neighborhood continues to feel the lingering effects of the pandemic, we have increasingly seen that we are able to return to many of the experiences which have made the Market such a special place.

The Market's impact throughout Massachusetts is profound. **The Market is one of the largest sources of food for participants in the Healthy Incentives and SNAP programs, with over 2.8 million dollars of sales to Massachusetts residents and families who significantly depend on those programs. The Market's farms and other vendors support 44,196 acres of farmland, sourcing from every region throughout the Commonwealth. We have welcomed over 6,712 students through our field trip program.** The numbers tell such a compelling story about the Boston Public Market and our impact on the regional food system.


In reading our story of 2022, you will see the important role the Market plays in the survival and wellbeing of the many farmers, food producers and other entrepreneurs who are the bedrock of our community. Amy Hirschfeld and Tatiana Brainerd, the gifted co-owners of Soluna Garden Farm tell us, **"The sense of connection at the Boston Public Market means that you are never alone. . . Being part of this community means that you have other people who understand and care about you and the success of your business, and are there to support you, advise you, and celebrate with you. . . I have a hard time imagining our business still existing without the support of the Market over the last few years."** As Morad Bouzidi, the talented chef/owner of Mo' Rockin Fusion says, **"The Market is a unique place. . . Help is always there. You see each other's successes, and how the Market has grown in such a short period of time, and this gives you hope and strength to reach for success for your business. Success is contagious!"**

All of this reflects our deep commitment to the Market's mission: To **support food growers, producers and entrepreneurs**, understanding that certain individuals experience additional barriers to fully participating in our food economy; to **educate neighbors and visitors** on the importance of a resilient and equitable food system, local sourcing and nutrition; to **celebrate, deepen and cultivate a diverse community around food** and the bounty that all New England has to offer.

As always, our heartfelt thanks to the Boston Public Market Association Board of Directors, our BPMA team, the Commonwealth of Massachusetts, the City of Boston, and the Kendall Foundation – all of whom have demonstrated an unwavering commitment to the Boston Public Market in these challenging times.

We are incredibly excited about the coming year – we have more **community festivals, educational activities, music and performances** planned than ever before. Compelling and diverse vendors, permanent and pop-ups, fill our Market floor – all of whom contribute to the Market's vibrancy and appeal. The Market truly reflects the **convening power of food for everyone of all backgrounds**. We welcome visitors from across the street and across the world, and we look forward to welcoming you to the Market soon!




Cheryl Cronin
Chief Executive Officer




Lisa Sebesta
Chair of the Board



Impact by the Numbers

Since opening in 2015

12.77 million

VISITORS
in the Market



40

businesses opened their **first brick & mortar location** at the Market



58.7%

women-owned businesses

over **425**

POP-UP VENDORS



18

vendors who **grew their businesses and expanded into larger spaces** within the Market

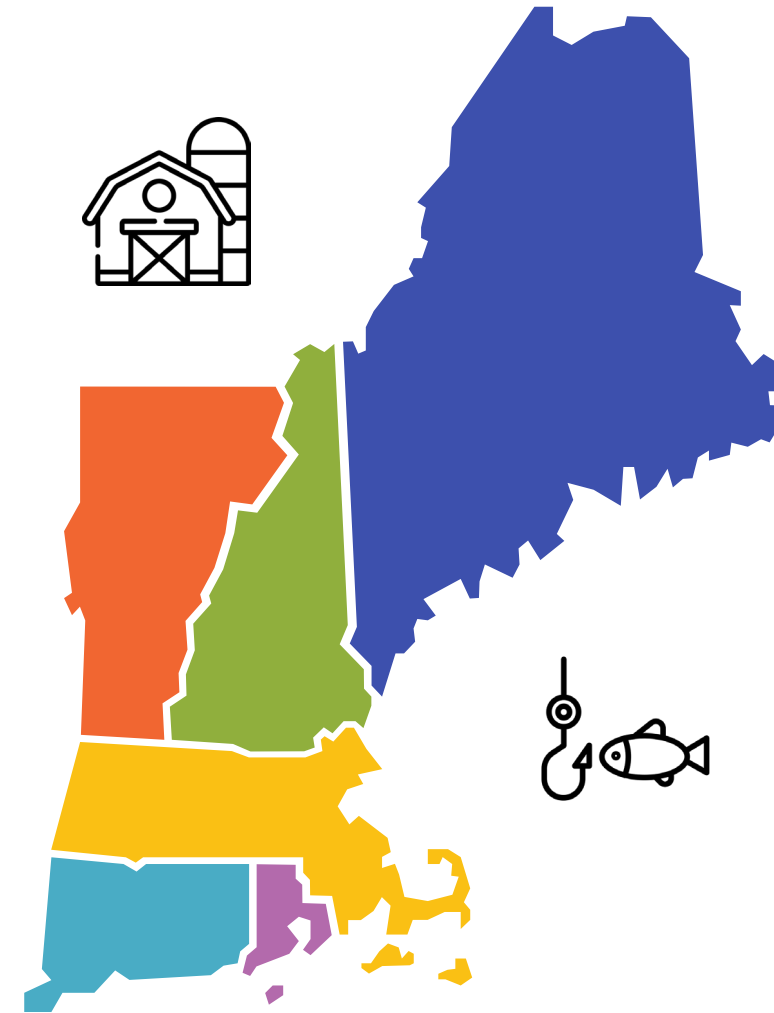


\$2,848,479.87

TOTAL IN **SNAP & HIP SALES**



Our 2022 regional impact



1,000

small fishing boat fishers supported by Red's Best

107

Massachusetts & New England farms our vendors source from

44,196

acres of New England farmland supported by the Market



over **7,700**

students who visited for field trips

133,770

pounds of food donated to local community partners



74,774

pounds of food waste composted

Market on a Mission

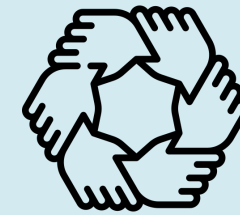
Celebrate the bounty of **all** New England has to offer.

Nurture & support food growers, producers & entrepreneurs, who have barriers to fully participate in the market.

Educate neighbors & visitors on the importance of a resilient & equitable food system, local sourcing & nutrition.

Celebrate, deepen, & cultivate a **diverse** community around food.

What We Do



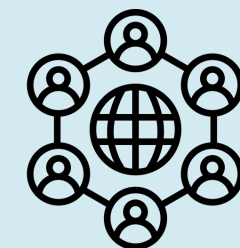
SUPPORTING ENTREPRENEURSHIP

- We are proud to provide **affordable retail space in the heart of downtown Boston**, connecting growers and producers with urban customers. Every vendor is supported and fostered by **mentorship, subsidized rents, and guidance** from the entire Boston Public Market Association team to ensure they are successful.
- Launched in 2022, our **Entrepreneurship Forum, powered by Citizens**, welcomes early stage small business owners into the Market for a series of educational seminars to develop their potential and support their growth - learn more on page 16.
- Our seasonal and regularly occurring **Pop Ups for Small Businesses** provide short term retail opportunities and a pipeline for growth to a diverse network of additional entrepreneurs.
- Running from June - November, the **Dewey Square Farmers Market** acts as an accessible, centrally located extension of the Market, that fosters seasonal vendors with a prime venue and acts as a key retail outlet for HIP & SNAP sales in nearby neighborhoods.



ACCESSIBILITY & AFFORDABILITY

- This marked our fifth year of accepting the **Healthy Incentives Program (HIP)**, which provides an instant dollar for dollar match on **SNAP dollars** used to purchase fresh produce at all our Markets. This program increases accessibility to locally grown produce, benefiting our community's health and supporting our farmers. Additional accessibility initiatives include WIC, Senior Coupons, and City of Boston Farmers Market Coupons.



COMMUNITY ENGAGEMENT

- Educating our youngest neighbors and fostering a love of healthy, local food through **field trips, scavenger hunts, and children's programming**.
- Hosting **Market-wide festivals** celebrating our diverse vendors and the bounties of New England.
- Collaborating with **local community partners** and **fellow nonprofits** to add vibrancy to the Market and strengthen our networks.
- Encouraging and facilitating **vendor demos, classes, and events** to build meaningful relationships between our entrepreneurs and our visitors.

What the Market Means to Me: Morad Bouzidi

My time at the Boston Public Market has been almost entirely shaded by the lens of Covid. I was first scheduled to open my stall, transitioning from a food truck, in the spring of 2020. As the city shut down, my launch was put on hold while the Market was forced to close for the safety of our community. Fast-forward nearly six months before I was able to welcome customers to try my food.

It was of course not the start we hoped for, but it brought the entire Boston Public Market community together to navigate these challenges. The Market is a unique place: not only are you operating as a small business, but you are interacting with, learning from, and supporting a network of other hardworking entrepreneurs. Help is always there. You see each other's successes, and how the Market has grown in such a short period of time, and this gives you hope and strength to reach for success for your business. Success is contagious!



Morad Bouzidi,
owner of Mo'Rockin Fusion



The Boston Public Market helps drive my success, too. The access to Downtown Boston is incredible — location, location, location! The Market Management team is understanding, responsive, and thoughtful. From waiving rent through the pandemic to modifying and subsidizing the structure as we continue to recover, they are invested emotionally and financially in being sure I'm successful. Knowing that there is someone to support you — just a phone call or an email away — is priceless as a small business owner.

Thank you Boston Public Market for helping keep the future of this young entrepreneur bright.



*"You see each other's successes...
and this gives you **hope** and **strength**
to reach for success for your business."*

What the Market Means to Me: Yaw Byrd

The Boston Public Market is a place where people of all different backgrounds can come together to eat different varieties of food. It's a market that really describes how diverse Boston is.

What initially draws me to the Market is the abundant vegan options all under one roof: Mother Juice, Jennifer Lee's, Bon Me, Mo'Rockin Fusion, Q's Nuts, Union Square Donuts, Perillas, and more! I've been plant-based for about 10 years. It's hard to find options in Downtown Boston without taking the MBTA. There are so many places that accommodate — or even embrace! — my food lifestyle that I always feel included.

"The Boston Public Market is a place for the people!"



Yaw Byrd,
Boston Transit Employee

One of my favorite places is Mother Juice, not just for the food, but for the warm and welcoming staff they have there. They know how to brighten your day, from a smile to an impromptu sing-off when an employee and I both find ourselves humming along to a popular tune playing over the sound system.

I love being able to get fresh produce in the market that's organic and suits my lifestyle.



What the Market Means to Us: Genevieve & Glenn Stillman

In 2015, we achieved one of our largest goals: to be an opening, cornerstone vendor at the long-awaited Boston Public Market. For many years before the Market successfully opened, we were members of the founding committee to develop and plan an indoor, year-round marketplace that was accessible for Boston neighbors to shop for local goods.



We have been a mainstay in Downtown Boston forever — attending the City Hall Plaza market from the very beginning — but it is invaluable to have finally established a permanent market. The Boston Public Market acts as a base camp where people can be confident they will

find us every day of the week. The Market, as a year-round, daily staple, not only benefits shoppers, visitors, and our neighbors, but also enriches the local economy and so many of the small farmers and artisans in Massachusetts. It is an important method for the Commonwealth to promote regionally local foods and products, and a fun attraction in the heart of our capital.

As a farmer and small business owner, there are endless sources of stress and worry. However, the Boston Public Market's most basic concept eliminates a few frustrations right from the start. When you've attended outdoor markets as long as we have, mundane but uncontrollable challenges such as the weather create undue stress,



Genevieve Stillman,
co-owner of Stillman's Farm

"The Market...not only benefits shoppers, visitors, and our neighbors, but also enriches the local economy and so many of the small farmers and artisans in Massachusetts."



frustration, and can affect sales — and at a one-day-per-week market, every day counts! The stability, climate, control, and fixed location of the Boston Public Market provides a lovely selling and shopping experience all the time!

Despite the challenges of the last couple of years, the Boston Public Market is a home for us. We could not have continued on here without the support of the Market's leadership; from accommodations across rent, hours of operation, and more, they made it possible for us to remain at the home that we helped to craft all those years ago.

What the Market Means to Us: The Monnier Family

To our family, visiting the Boston Public Market is an intentional and purposeful shopping experience — buying from local purveyors who are a part of our community, to supporting farms and processes that are better for people and our planet. We live in the North End and having access to a large variety of local products within one spot in our neighborhood has completely changed our pattern of shopping. The convenient location and breadth of variety is unmatched.

We love to plan a meal around seasonal ingredients, but the Market is so much more — from celebratory ice cream trips to kids' crafts, and music events to storytelling evenings.



The Monnier Family
North End Neighbors

“The Pandemic gave us a small taste of what life would be like without Boston Public Market - we’re thrilled to see it’s vibrant again with the friendly faces we missed.”

We’ve loved getting to know the vendors: learning from them and seeing friendly faces; it’s been a great experience for our children to have this resource right in our neighborhood. Through the vendors at the Market, our kids have experienced a huge amount of diversity in tastes and textures from a young age. The access to fresh fish has been life changing. The descriptive signs on the fish at Red’s Best have given us a jumping off point

to talk to our kids about the people and processes behind the food they eat and how it gets onto their plate. They love knowing the boat names and learning about the equipment used to catch different fish. The staff is knowledgeable in sharing the organization’s values and how they make decisions of which fish to stock — starting first with supporting the fishermen/women.

Nearly every vendor provides the same level of insight, education, and engagement with their small business: asking questions about the bagel-making process in real time; learning from Seven Hills Pasta about bronze dyes; and connecting the human element of the growers and their land and processes to way too many cups of coffee from George Howell since having two children!

The Pandemic gave us a small taste of what life would be like without the Boston Public Market — we’re thrilled to see the Market vibrant again with the friendly faces we missed and access to fresh, local ingredients.

What the Market Means to Us: Amy Hirschfeld & Tatiana Brainerd



Amy Hirschfeld & Tatiana Brainerd,
co-owners of Soluna Garden Farm

When we first toured the Market as prospective vendors, the site was still under construction, but we could immediately get a sense of what a vibrant, connected atmosphere the Market would be and that it was an opportunity we could not pass up.

We have sometimes struggled as a business because we have always had a goal to stay at a smaller scale and have meaningful connections with our customers and community instead of just manufacturing a product. Boston Public Market has been the perfect setting to realize this goal.

We recognize how much of a small business owner's time can be consumed with logistics and infrastructure details and how much small retail businesses can be at the mercy of commercial landlords. Having the structural, administrative, and financial support of the Boston Public Market frees up more of our time to focus on our products, business, and customers.

I have a hard time imagining our business still existing without the support of the Market over the last few years. The financial support BPM provided to vendors during COVID was truly exceptional.

“The sense of connection at Boston Public Market means that you are never alone.”

A few years ago, we were scaling down production at our farm and trying to decide whether we could even continue farming. Because of the Market's support, we were able to expand our stall to include year-round cut flowers, most of which are

grown at our farm from April through October. We have been able to scale up production at the farm and explore new methods for sustainable season extension.



And the Market is so much more than just an amazing landlord—the collaborative community of vendors and BPM staff means all of the vendors as a whole are more than just their individual businesses. We are all part of a bigger mission to support local farms, food producers, and artisans, which is so important to us as a business.

The sense of connection at Boston Public Market means that you are never alone. Being a small business owner is hard, and farming is hard. Being part of this community means that you have other people who understand and care about you and the success of your business and are there to support you, advise you, and celebrate with you.

With your help...
a year to *celebrate*
with our entrepreneurs



Market on a Mission

Our Vendors

AMERICAN STONECRAFT Natural fieldstone tableware handmade from freshly tilled stones from working New England farms.

BAGEL GUILD Hand-rolled sourdough bagels and bagel sandwiches with a local twist.

BEANTOWN PASTRAMI COMPANY Hand carved hot pastrami, hot corned beef, and roast turkey sandwiches with side dishes.

BON APPÉTIT CRÊPERIE Wide variety of sweet and savory crepes made to order using a dynamic fusion of ingredients.

BON ME Bold, fresh, and fun Vietnamese cuisine.

BOSTON BEER ALLEY Offering a curated selection of New England craft beer, spirits, wine, and ciders.

BOSTON SMOKED FISH COMPANY Hand-selected smoked seafood produced using sustainably harvested fish, locally-sourced ingredients, and all-natural preparation.

CRESCENT RIDGE Award-winning fresh glass bottled milk, ice cream, and other dairy products.

GEORGE HOWELL COFFEE Coffee and espresso drinks made with freshly roasted small batch single estate, single origin coffee, and beans for home brewing.

HOPE UNLIMITED Featuring handcrafted products by artisans with disabilities, this retail space is powered by House of Possibilities, a local nonprofit empowering children and adults with disabilities.

JENNIFER LEE'S ALLERGEN-FRIENDLY AND VEGAN SHOPPE 100% gluten-free, nut-free, egg-free, and dairy-free breads, cookies, cupcakes, muffins, and donuts.

LAUREL GREENFIELD ART Colorful paintings and art prints inspired by food memories from New England and beyond.

MO'ROCKIN FUSION Traditional Moroccan cuisine with a creative spin.

MOTHER JUICE Cold-pressed juices, smoothies, and plant-based foods. All organic and as local as possible.

PERILLAS A made-from-scratch Korean kitchen specializing in bibimbap.

PETERMAN'S BOARDS AND BOWLS Bowls, serving boards and trays, salad tossers, bottle stoppers, and napkin rings made from discarded or fallen trees from New England towns.

Q'S NUTS Sweet, savory, and spicy roasts in over six varieties of nuts. Vegan and free of gluten and soy.

RED APPLE FARM Fresh-from-the-farm fruit, 100% natural cider and all your favorite apple farm treats.

RED'S BEST Fillets and shellfish for home cooking, raw bar offerings, lobster rolls, and other New England classic takeout options.

SEVEN HILLS PASTA A variety of handmade pastas, using just flour, water, and pasta machines imported from Italy.

SIENA FARMS Over 200 varieties of fresh vegetables, fruits, herbs and flowers, plus farm products and specialty foods from local favorite producers.

SOLEIL Southern-style cuisine featuring a twist on comfort classics.

SOLUNA GARDEN FARM Hot or iced tea and chai lattes, fresh and dried herbs, hand-blended herb, spice, and tea blends.

STILLMAN'S FARM The freshest conscientiously grown produce and plants.

THE FARMHOUSE MEATS AND CHEESE All natural pasture raised antibiotic and growth hormone free beef, pork, lamb, poultry, and eggs.

THE PINE BAR Full-service cocktail bar serving beer, wine, and spirits all made in New England

THE POPOVER LADY Sweet, savory, and classic popovers made in small batches using all natural ingredients.

UNION SQUARE DONUTS Gourmet donuts made from scratch, every day.



Entrepreneurship Forum, powered by Citizens

The Boston Public Market was established to open the downtown district to more food entrepreneurs, farmers, fishers, and artisans in the New England region. We consider the local entrepreneurs we house to be our single most significant and impactful group of partners.

We want to ensure that our community provides opportunities for **all** people – especially those adversely impacted by our current economic system. The wealth gap in New England is large and continues to grow, and we know that it disproportionately affects communities and entrepreneurs of color.

In an effort to help mitigate barriers that exist for minority and female small business owners, Boston Public Market launched a two-part program aimed to increase education, opportunity and access to the downtown stage. In Summer of 2022, small business entrepreneurs hoping to produce and sell specialty products or prepared food in the City of Boston applied to the Boston Public Market Entrepreneurship Forum powered by Citizens for a holistic opportunity to assess and grow their business model.

A six seminar series designed to support the financial and business development of our small business community, the initial seminars focused on an array of topics, responsive to the cohort's needs: funding a food business, marketing and branding, growing a young business, and examining the business of retail.

As we enter 2023, the Forum will culminate in the Boston Public Market Incubator Program, an opportunity for local minority-owned businesses to sell their wares in the Market, free of charge, for up to six months. The Incubator Program offers new businesses the opportunity to refine and test their business concept alongside the Boston Public Market Association team and with the thousands of Boston Public Market customers coming through our doors every day. The program is a low risk, high touch opportunity for food entrepreneurs to fine-tune their business concept to a hyper-relevant market.



24
entrepreneurs
accepted

73%
businesses
owned by
women

92%
businesses
owned by
people of color



Harvest Party

This autumn, Boston Public Market was thrilled to host our fifth Harvest Party, an evening in celebration of the Market's mission and an opportunity to look towards the future of the Market. As in years past, proceeds from the event benefited the Market's Community Engagement Fund, which advances the nonprofit's mission to cultivate a diverse community around food.

For the first time ever, the Harvest Party expanded onto the Boston Public Market Patio to include our Entrepreneurship Tent, powered by Citizens, which highlighted the Boston Public Market's and Citizens' dedication to supporting and developing the success of local entrepreneurs.

Over 500 guests, community partners, local media, and sponsors joined in celebrating the harvest season with dinner and tastings from the Market vendors, craft libations featuring local spirits, live music and dancing, a silent auction and raffles, and photos with the Market's annual giant pumpkins.



Welcoming The Pine Bar

In mid-summer of 2022, the Boston Public Market was proud to announce the long-awaited debut of The Pine Bar, a full-service cocktail bar serving beers, wines, and spirits made in New England. The Pine Bar patrons and Boston Public Market visitors can now pull up a stool at the bar to enjoy their beverages, or place an order and wander the Market drink-in-hand. Hungry patrons are encouraged to purchase food from any Boston Public Market vendor to enjoy at the bar with their local libations.

Since the conception of the Market, it's been a longterm goal to add a bar — a place for locals and visitors alike to convene and raise a glass to the unifying power of food and to celebrate the bounty of New England.

To check off this bucket list item, the Market has partnered with a local entrepreneur who understands our region's history and the importance of local sourcing. Managing Partner Phil Frattaroli of The Filmark Hospitality Group, aims for The Pine Bar to be another example of their commitment to both the North End and New England.

In addition to local liquors, cocktail ingredients such as produce, dairy, juices, and sweeteners highlight fellow Boston Public Market vendors.



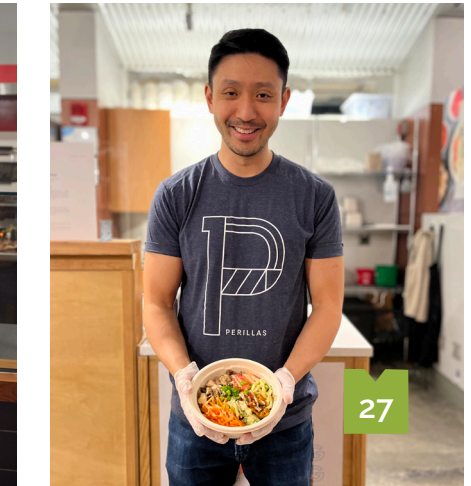
BPM at Logan Airport

In October 2022, our partnership with HMSHost alongside MarketPlace allowed us to fully open a Boston Public Market at Logan Airport, expanding our ability to provide fresh, local food to Boston-area residents and travelers.

The 6,000-square-foot outpost at Logan reflects the same mission and high-quality food as BPM's flagship market at 100 Hanover Street. We look forward to supplying Logan Airport's more than 30 million annual travelers with fresh, locally sourced food from Massachusetts and New England for breakfast, lunch, and dinner.

Familiar Boston Public Market flagship faces include Red's Best, Mother Juice, Beantown Pastrami, and Perillas, alongside our Market Bar.

We admire MassPort's commitment to restructuring their food and beverage options to be healthier and more progressive as consumers want to feed their families simple, good food.



Sharing Our Story



Market on a Mission



Market on a Mission

Celebrate the bounty of **all** New England has to offer.

Nurture and support food growers, producers, and entrepreneurs, who have barriers to fully participating in the Market.

Educate neighbors and visitors on the importance of a resilient and equitable food system, local sourcing, and nutrition.

Celebrate, deepen, and cultivate a **diverse** community around food.

FAQ

The Boston Public Market Association, a 501(c)(3) not-for-profit organization, developed and operates the Market with public impact goals to support economic development, New England food system resilience, public health, affordability, and accessibility.

FAQ

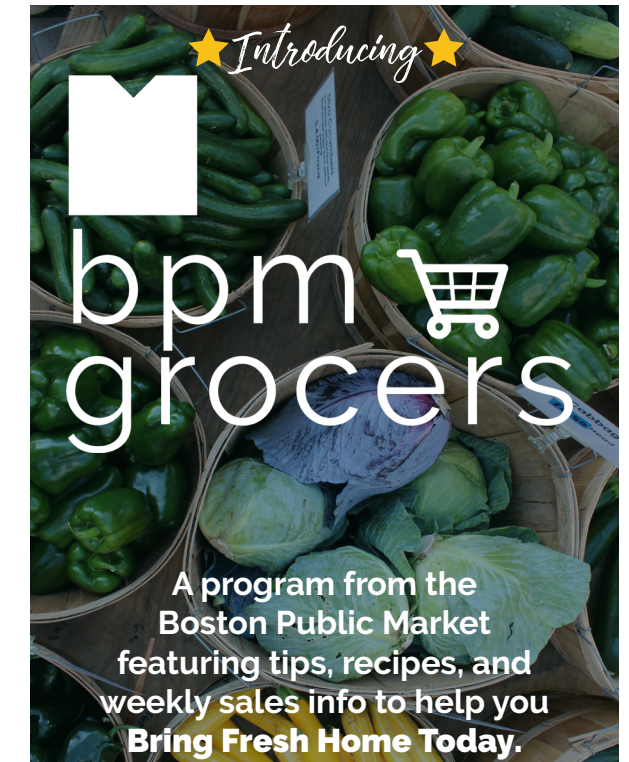
The Boston Public Market is an indoor, year-round marketplace featuring about 30 New England artisans and food producers housed under one roof offering fresh foods, prepared meals, artisan goods, and specialty items.

FAQ

The Market is a civic, community-building space for food entrepreneurs and neighbors, who come together around the common culture of food. We create opportunity for small businesses to thrive, and nourish our community with experiences, conversation, and education.



BOSTONPUBLICMARKET.ORG



A program from the Boston Public Market featuring tips, recipes, and weekly sales info to help you **Bring Fresh Home Today.**

OYSTERFEST with Red's Best

- Sandy Necks**
Barnstable, MA
Classic cold water Cape Cod oyster with a juicy meat and delicate briny finish.
- Fiddle Heads**
Yarmouth, MA
Brisk & briny with an herbaceous crispness and invigoratingly saline character.
- Old Cove**
Barnstable, MA
Balanced flavor and buttery texture with a slightly salty finish.

2022 PASSPORT
Need more oysters? Additional tickets are available for purchase - look for our "Oyster Sales" station.



Market on a Mission

As the sun rises over the shores of Cape Cod, hard working fishermen guide their trusty boats into port with the day's bounty for you. Red's Best is your premiere source for seafood caught by local fishermen, the freshest fish around, all of it traceable back to the fisherman who caught it for you. Red's Best shares with you the fisherman's pride, the story of each and every catch.

July at the BOSTON PUBLIC MARKET																														
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday																								
OUR ANNUAL FARMERS MARKET AT THE ROSE KENNEDY GREENWAY'S DEWEY SQUARE, OUTSIDE OF SOUTH STATION, RUNS JUNE-NOV! VISIT US EVERY THURSDAY THROUGH SUNDAY FROM 10AM-5PM.																														
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Dedicated Market Followers

(as of December 2022)



Newsletter subscribers: **18,588**



Website views for all of 2022: **384,078**



Instagram followers: **65,922**



Facebook followers: **22,704**



Twitter followers: **16,317**

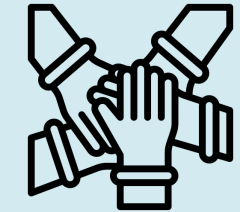
Get Involved



DONATE

When you give to the Boston Public Market Association, your donation supports our mission to create opportunity for the independent farmers, fishers, and food entrepreneurs of New England, and to nourish our community with food and experiences.

Give today:
[BOSTONPUBLICMARKET.ORG/DONATE](https://bostonpublicmarket.org/donate)



VOLUNTEER

The Market relies upon our dedicated volunteers, who serve as ambassadors, assisting and engaging customers to ensure a vibrant, enjoyable market experience. Our volunteers provide customer service, operations assistance, public education and special events assistance.

Learn more:
[BOSTONPUBLICMARKET.ORG/VOLUNTEER](https://bostonpublicmarket.org/volunteer)



HOST AN EVENT

Consider the Boston Public Market for your next corporate gathering, holiday event, or private reception. Funds from private events help the Boston Public Market further our mission and introduce new visitors to the small business entrepreneurs in our space, while providing guests with a unique, engaging experience.

See the spaces:
[BOSTONPUBLICMARKET.ORG/PRIVATE-EVENT-RENTAL](https://bostonpublicmarket.org/private-event-rental)



CORPORATE PARTNERS

From yearlong sponsorships to supporting our annual Harvest Party, partnerships with local, like-minded organizations help the Market thrive while engaging our visitors with your brand. Opportunities for corporate community service outings are also meaningful ways to foster teamwork and raise company moral.

Learn more:
[BOSTONPUBLICMARKET.ORG/DONATE](https://bostonpublicmarket.org/donate)

Financial Overview*

2022 MARKET REVENUE

Market Rental	\$1,384,860
Grants	\$1,186,854
Release From Donor Restricted Activity	\$48,000
Miscellaneous Income	\$462

Total Operating Revenue **\$2,620,176**

2022 OPERATING EXPENSES

Total Payroll and Related Utilities	\$642,562
Janitorial	\$205,812
Security	\$109,173
General Market Maintenance	\$198,433
Internet/Technical	\$166,205
Marketing/Advertising	\$33,924
Programming	\$121,298
Taxes/Fees	\$83,299
Accounting/Audit	\$89,667
Merchandise	\$56,986
Other Professional Services	\$29,365
Office Rent/Utilities/Expense	\$63,320
Insurance	\$102,308
Interest	\$53,518
Miscellaneous Expenses	\$42,482
	\$104,100

**Total Expenses
Before Depreciation** **\$2,102,452**

Depreciation/Amortization	\$585,969
Total Operating Expenses w/ Depreciation	\$2,688,421

ASSETS & LIABILITIES

Total Current Assets	\$1,144,022
Total Fixed Assets	\$9,192,483
Misc. Assets	\$3,169

Total Assets **\$10,339,674**

LIABILITIES & EQUITY

Total Current Liabilities	\$283,001
Total Long Term Liabilities	\$1,129,751
Total Liabilities	\$1,412,752
Total Equity	\$8,926,922

Total Liabilities and Equity **\$10,339,674**

** Based on 2022 Unaudited Financial Statements prepared in accordance with GAAP.*



Thank You!

Our Founders

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The Conservation Fund
Linda and John Henry
Henry P. Kendall Foundation
The Manton Foundation
The Trustees

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We are very grateful for the dedication and generosity of our Board of Directors.

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Bearwalk Cinemas 3, 12, 15, 16 | Brian Samuels 26, 27 | JB Douglas 30 | Chuck Choi Back cover



BPMA Team



Jennifer Bailey
Director of Operations



Jennifer Brown
Assistant Floor Manager



Gina Cassara
Market Manager



Cheryl Cronin
Chief Executive Officer



Chelsea Doliner
Director of Marketing
& Communications



Madison Jackson
Engagement & Events Coordinator



Jax
Chief Marketing Officer



Shannon Veilleux
Marketing Coordinator

Since the Market's inception, the small but mighty team of the Boston Public Market Association has shown remarkable talent, perseverance and commitment.

To our Boston Public Market Association team, past and present,
our deepest appreciation and gratitude!

-Cheryl Cronin, CEO, and our BPMA Board of Directors



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