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.
Welcome to our 2023 Annual Report!

It is our privilege to share our story of this past year and to thank you for the wonderful support we have received from all of you.

On these pages, we proudly reflect on how our Market on a Mission is cultivating a diverse community around food and the bounty of New England. We celebrate our vendors – our farmers and all of our dedicated food and artisanal entrepreneurs as well as our visitors from across the street and across the world.

In reading our story of 2023, you will see the important role the Market plays in the development, success, and growth of the many farmers, food producers, and other entrepreneurs who are the bedrock of our community. Lucas and Zach Reckling, the talented co-owners of Bagel Guild tell us, “Coming from the humble beginnings of working at farmers markets, we love that at the Boston Public Market we can be part of a community of small, local businesses who collaborate and support each other.” As Al and Nancy Rose, gifted co-owners of Red Apple Farm, share, “Boston Public Market represents a tapestry that is composed of many layers and parts that, thanks to the vision, hardwork and dedication by many, now and in the past, form a community treasure and institution. Being part of the Market is a journey and we are proud to be a part of it.”

We are full of gratitude for all of you: our vendors, our neighbors, the travelers who visit us, the wonderful organizational partners who support us and the many other stakeholders and public officials whose support is so critical to our growth.

We hope that the story told with this Annual Report makes vividly clear the impact of the Boston Public Market in so many ways – the food we grow and produce, children’s magic shows and other activities, local musician evenings, cooking classes, community festivals and so many other things which make the Market such an exciting place to visit and experience.

Above all, you will see the convening power of food and community.

Cheryl Cronin
Chief Executive Officer

Dave Clark
Chair of the Board

Jax
Chief Barketing Officer
**impact by the numbers**

IN 2023, WE WELcomed

1,592,888 VISITORS TO THE MARKET

→ SINCE 2015, THAT MAKES 14.36 million

IN 2023, WE WERE HOME TO

33 PERMANENT VENDORS

21 WOMEN-OWNED  BIPOC-OWNED

119 POP-UP VENDORS IN 2023

77% WOMEN-OWNED  21% BIPOC-OWNED

IN 2023, WE ORGANIZED

EDUCATIONAL EXPERIENCES FOR

512 ADULTS & CHILDREN

IN 2023, WE HOSTED

374 COMMUNITY EVENTS

46% FREE

70 KID-FRIENDLY

6 FESTIVALS FOCUSED ON EDUCATING & ENGAGING OUR NEIGHBORS

IN 2023, WE WELcomed TRAVELERS FROM AT LEAST

42 UNIQUE COUNTRIES

Albania  Argentina  Aruba  Austria  Belgium  Brazil  Canada  Chile  Croatia  Cyprus  Dominican Republic  Ecuador  Finland  France  Greece  Greenland  Guyana  Hungary  Iceland  Indonesia  Ireland  Israel  Italy  Japan  Mexico  Nairobi  Netherlands  Norway  Paraguay  Peru  Portugal  Russia  Scotland

PLUS ALL 50 STATES, DC & PUERTO RICO

IN 2023, WE WELCOMEd TRAVELERS FROM AT LEAST 374 COUNTRIES

88,443 POUNDS OF FOOD WASTE COMPOSTED IN 2023

TOP 5 USA TODAY'S 10BEST BEST PUBLIC MARKET IN THE COUNTRY

$1,064,220 BRINGING OUR TOTAL SINCE 2015 TO $3,912,699.87

165 PEOPLE DIRECTLY EMPLOYED AT THE MARKET IN 2023

 ESTIMATED

14.36 million
Market on a Mission

what we do

supporting entrepreneurship

AFFORDABILITY
• We are proud to provide affordable retail space in the heart of downtown Boston, connecting local growers and producers with urban consumers.
• 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.

OPPORTUNITY
• 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 18.
• Our seasonal and regularly occurring pop-up markets provide small businesses short-term retail opportunities and a pipeline for growth to a diverse network of additional entrepreneurs.

community engagement

EDUCATION
• Educating our youngest neighbors and fostering a love of healthy local food through field trips, scavenger hunts, and children’s programming.
• Encouraging and facilitating vendor demos, classes, and events to build meaningful relationships between our entrepreneurs and our visitors.

FESTIVALS
• Hosting Market-wide festivals celebrating our diverse vendors and the bounties of New England.

PARTNERSHIPS
• Collaborating with local community partners and fellow nonprofits to add vibrancy to the Market and strengthen our networks.

accessibility & affordability

This marked our sixth 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. The Market is one of the largest providers of produce through HIP in the state. Additional accessibility initiatives include City of Boston Farmers Market Coupons.
Like so many small businesses, we started Bagel Guild with a helpful little nudge from COVID. We started baking bagels together as a hobby in the spring of 2020, when the pandemic forced both of our jobs in university food service to close. While testing recipes, we began delivering excess bagels to our friends and family stuck isolating in their homes. We were so overwhelmed by the positive response that we expanded to the general public with weekly deliveries and local farmers markets.

Another helping hand of serendipity allowed us to open our first brick and mortar location in the Boston Public Market. As we were in the process of switching shared kitchens, Alex Jong of Levend Bakery reached out. He had decided to leave the bagel world and facilitated a connection with the Boston Public Market that allowed us to have a smooth transition to take over his equipment, and thankfully many of his customers!

Opening at the Boston Public Market allowed us to realize our vision of a fully operational bagel sandwich shop without the enormous upfront cost and overhead of a traditional brick and mortar restaurant. The location is key for us, too. Being right downtown, and on top of a transit hub, provides a reliable and diverse customer base.

Coming from the humble beginnings of working at farmers markets, we love that at the Boston Public Market we can be part of a community of small, local businesses who collaborate and support each other. Some of our most memorable anecdotes come from working alongside other vendors, like when EJ of Crescent Ridge helps us move hundreds of pounds of flour, or we are able to source ingredients from fellow vendors like Boston Smoked Fish, Stillman’s Farm, Siena Farms, and The Farmhouse Meats.

Many of the stressors of running a standalone shop are mitigated by having the other vendors to consult with, share supplies, and create a common community around food for visitors and entrepreneurs alike.

**Lucas & Zach Reckling**

**co-owners of Bagel Guild**

**what the Market means to us:**

Lucas & Zach Reckling

We love that at the Boston Public Market we can be part of a community of small, local businesses who collaborate and support each other.
For us, bringing the farm to the city and the city to the farm has always been an important part of Red Apple Farm’s mission. The stronger the relationship, the healthier and more connected we are. Farming in New England, by nature, is subject to seasonal constraints and challenges. Having a location at the Boston Public Market, beginning in 2015, directly impacted our goal of becoming a year-round farm retail operation. The benefits of a year-round business are tremendous and allows us to have employees, systems, and processes to help with cash flow constraints in the slower season and, importantly, to help us optimize our busy season in terms of sales and customer experience, both in Boston and at the farm. The positive implications of being “Boston’s Apple Farm,” by bringing the farm and the city together within the walls of the Boston Public Market, are profound and long lasting.

The last few years have been challenging for all small businesses, but particularly for farmers as we face the added challenges imposed by nature. The Boston Public Market recognized that all businesses, especially in downtown Boston, need to pivot and adapt both during COVID and in a post-pandemic landscape. These changes are long-lasting and societal. The Market directly and indirectly supported everyone’s effort to embrace change by providing support and guidance at every turn. Just this year, the BPM continued to foster our success by encouraging and facilitating our ability to apply for a farmer-winery license to allow us to sell and pour our hard cider. Hard cider is a valued-added farm product that allows us to be more relevant to today’s customer.

The positive implications of being “Boston’s Apple Farm,” by bringing the farm and the city together within the walls of the Boston Public Market, are profound and long lasting.

We hear time and again from new customers, both at the farm and at our Wachusett Mountain Ski area location, “You guys are in the Boston Public Market”. It’s a testament that the Market’s impacts are far reaching. The Boston Public Market represents a tapestry that is composed of many layers and parts that, thanks to the vision, hardwork, and dedication by many, now and in the past, form a community treasure and institution. Being part of the Market is a journey and we are proud to be a part of it.

what the Market means to us:
Al & Nancy Rose

Al & Nancy Rose
co-owners of Red Apple Farm
To me, the Boston Public Market embodies my love of food, activity, and people. When the Market opened in 2015, I was in the first group of volunteers to staff the Information Desk, sharing my love of the BPM, its vendors, and our community with visitors from across the country and across the globe. Now, I spend two days a week greeting folks as they enter and offering any guidance and advice that could make their visit even more enjoyable.

My greatest enjoyment from the Market – besides the variety of delicious foods! – is the opportunity to interact with visitors. I host twice weekly free tours and tastings, which allow visitors to engage directly with the unique, small business entrepreneurs that make the Market such a vibrant place. To kick off 2023, I tasked myself to keep a casual log of all the travelers I encountered as a volunteer and tour guide at the Market. From my conversations alone, we saw visitors from all 50 states, plus DC and Puerto Rico and over 42 countries, in just the first six months.

Outside of the Market, I love shopping, cooking, and hosting folks around my table to share in a meal. Gathering and watching friends and family enjoy my food brings me great pleasure. The Market and the food available there greatly enhances all of these experiences.

I have traveled all across America and the world, but always find myself returning home to the Boston Public Market feeling very fortunate and proud of the vendors, staff, and special place we’ve built here as a community.

From just my conversations, we saw visitors from all 50 states, plus DC and Puerto Rico, and over 41 countries - in the first six months alone.
## Our Vendors

### Artisanal

<table>
<thead>
<tr>
<th>Vendor</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hope Unlimited</td>
<td>Handcrafted products by artisans with disabilities</td>
</tr>
<tr>
<td>Laurel Greenfield Art</td>
<td>Colorful paintings inspired by New England food</td>
</tr>
<tr>
<td>Lifebloom</td>
<td>100% biodegradable candles in reusable handmade concrete vessels</td>
</tr>
<tr>
<td>Oomph Que Linha</td>
<td>Handcrafted high-quality jewelry made to last</td>
</tr>
<tr>
<td>Peterman's Boards &amp; Bowls</td>
<td>Kitchenware made from reclaimed fallen trees in NE</td>
</tr>
<tr>
<td>Really Just Shae</td>
<td>Skincare products handmade from pure West African shea butters</td>
</tr>
</tbody>
</table>

### Fast Casual

<table>
<thead>
<tr>
<th>Vendor</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beantown Pastrami Co.</td>
<td>Hand-carved hot pastrami, combed beef, and roast turkey sandwiches</td>
</tr>
<tr>
<td>Bon Appetit Crêperie</td>
<td>Sweet and savory crêpes</td>
</tr>
<tr>
<td>Bon ME</td>
<td>Bold, fresh Vietnamese cuisine</td>
</tr>
<tr>
<td>Mo'Rockin Fusion</td>
<td>Traditional Moroccan cuisine with a spin</td>
</tr>
<tr>
<td>Perillas</td>
<td>Made-from-scratch Korean kitchen</td>
</tr>
</tbody>
</table>

### Bakery

<table>
<thead>
<tr>
<th>Vendor</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bagel Guild</td>
<td>Hand-rolled sourdough bagels and bagel sandwiches</td>
</tr>
<tr>
<td>Hearth &amp; Hug Bakery</td>
<td>Made from scratch baked goods including bread, cakes, and pastries</td>
</tr>
<tr>
<td>The Popover Lady</td>
<td>Sweet, savory, and classic popovers</td>
</tr>
<tr>
<td>Union Square Donuts</td>
<td>Gourmet donuts made from scratch daily</td>
</tr>
</tbody>
</table>

### Beverages

<table>
<thead>
<tr>
<th>Vendor</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boston Beer Alley</td>
<td>Curated selection of New England craft beer, spirits, wine, and cider</td>
</tr>
<tr>
<td>George Howell Coffee</td>
<td>Small batch coffee, espresso, and other specialty drinks</td>
</tr>
<tr>
<td>Mother Juice</td>
<td>Cold-pressed juices, smoothies, and plant-based foods</td>
</tr>
<tr>
<td>The Pine Bar</td>
<td>New England craft beer, wine, and signature cocktails</td>
</tr>
</tbody>
</table>

### Produce

<table>
<thead>
<tr>
<th>Vendor</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Apple Farm</td>
<td>Fresh-from-the-farm fruit, 100% natural cider, hard cider, and all your favorite apple farm treats</td>
</tr>
<tr>
<td>Siena Farms</td>
<td>Fresh vegetables, fruits, herbs, and flowers, plus farm products and local specialty pantry items</td>
</tr>
<tr>
<td>Stillman's Farm</td>
<td>Fresh, conscientiously grown produce and plants</td>
</tr>
</tbody>
</table>

### Seafood

<table>
<thead>
<tr>
<th>Vendor</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boston Smoked Fish Co.</td>
<td>Hand-selected smoked seafood produced using sustainably harvested fish, locally-sourced ingredients, and all-natural preparation</td>
</tr>
<tr>
<td>Red's Best</td>
<td>Freshly caught whole fish and fillets for home cooking, raw bar offerings, lobster rolls, and other New England classic takeout options</td>
</tr>
</tbody>
</table>

### Specialty

<table>
<thead>
<tr>
<th>Vendor</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jennifer Lee's Shoppe</td>
<td>100% vegan and top-9 allergen-free bakery and lunch items</td>
</tr>
<tr>
<td>Kay's Curries</td>
<td>Ready-to-cook meal kits for delicious, authentic, and healthy Indian cuisine</td>
</tr>
<tr>
<td>Q's Nuts</td>
<td>Sweet, savory, and spicy roasted nuts</td>
</tr>
<tr>
<td>Parlott Chocolatier</td>
<td>Handcrafted artisan chocolate</td>
</tr>
<tr>
<td>Seven Hills Pasta Co.</td>
<td>Variety of handmade Italian pastas and daily prepared pasta dishes</td>
</tr>
<tr>
<td>Soluna Garden Farm</td>
<td>Fresh-cut flowers and houseplants</td>
</tr>
</tbody>
</table>
Entrepreneurship Forum, powered by Citizens

In an effort to help mitigate barriers that exist for minority and female small business owners, Boston Public Market launched a two-part program to increase education, opportunity, and access to the downtown stage.

In the spring of 2023, we concluded our inaugural year of the Entrepreneurship Forum, a six seminar series designed to support the financial and business development of Boston’s small business community. Following this, we hosted our first ever BPM Incubator Pitch Day: a competition for interested Forum participants who felt they were ready for a larger presence in the Market. Keeping in mind their strengths, challenges, and likelihood of success in the Market, it was our goal to offer as many entrepreneurs some level of opportunity as possible.

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 entrepreneurs to fine-tune their business concept to a hyper-relevant market.

Over the last several months, we initiated our 2023-2024 Entrepreneurship Forum, powered by Citizens. We received 50 applications from local, early-stage, small businesses hoping to join our upcoming cohort. We accepted 39 small businesses into the program for the second year. Of these, 77% are female-owned and 72% are BIPOC owned. Currently, the cohort is in the middle of their seminar series, focusing on growth, marketing, financing, and more.

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.

**2023-24 FORUM AT A GLANCE**

<table>
<thead>
<tr>
<th>Entrepreneurs</th>
<th>Businesses Owned by Women</th>
<th>Businesses Owned by People of Color</th>
</tr>
</thead>
<tbody>
<tr>
<td>39</td>
<td>77%</td>
<td>72%</td>
</tr>
</tbody>
</table>

**FORUM HIGHLIGHTS**

**LIFEBLOOM**

Lifebloom, owned by Eric Kaweesi and Megan Schuler, is a home fragrance candle brand with a mission to enhance the human experience through handmade products that bring nature home. Following a weekend getaway enjoying the crisp, clean smells of Vermont, Eric and Megan returned to Boston inspired to bring nature home through a multi-sensory experience. Their candles are made from 100% natural ingredients and are handcrafted, including the reusable concrete vessels, start to finish in Boston. Lifebloom opened in the Market in September 2023, and after a strong start, constructed a candle bar where guests create their own personalized candle during a 90-minute sensory experience from natural scent exploration to decorative toppings. Since then, Eric and Megan have hosted multiple themed candle making events for the Boston community. They have also been able to open a second brick & mortar location in South Boston.

**ADDITIONAL RECIPIENTS**

Really Just Shae, founded by Aicha Kaba, a clean skin-care brand that promotes self care and love through gentle all natural alternatives to beauty, including handmade shea butters and oils, soaps, scrubs, and accessories.

Kay’s Curries, ready-to-cook meal kits for delicious, authentic, and healthy Indian cuisine owned by Kalpana Kethineedi.
Harvest Party

This past October, Boston Public Market was thrilled to host our sixth annual Harvest Party, an evening in celebration of the Market’s mission and an opportunity to look towards the future of the Market. It was an evening all about the community, vendors, neighbors, and stakeholders that make the Market a unique, vibrant gathering place in the heart of our city.

Throughout 2023, the Boston Public Market was honored to host and help coordinate a wide variety of private events on our Market floor.

From an annual fundraiser benefiting a local elementary school to corporate celebrations for the holiday season, our “Taste of the Market” model has been widely successful. Private event guests have the Market to themselves, and are invited to explore the vibrant atmosphere while interacting with our local entrepreneurs, most of whom are serving tastes of their specific cuisine right out of their stalls. Incorporate live music, craft beverages, captivating activations from our talented artisans, and each host’s unique touch, culminating in an unforgettable, one-of-a-kind event.

Smaller-scale events also highlight the diverse offerings and vendors within the Market, with the opportunity to host groups in the Greenway Corner, in The Nook, or seasonally on our Patio. Intimate private classes focus on pasta making, flower arranging, painting, and more.

These events serve many purposes for the Market, including the opportunity to introduce new, diverse groups of guests to the Market, our mission, and our incredible vendor community.

private events

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. This fund allows us to deliver our goals of subsidizing rent, offering a network of support for our vendors, and creating opportunity for local, small businesses, especially those that are minority-owned.

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, auction and games, and photos with the Market’s annual giant pumpkins.
In 2023, we completed the development of BPM at Logan Airport by conceptualizing and opening our final stall: La Cocina Local, a Mexican-inspired eatery featuring tacos, salads, burritos, breakfast, and more. La Cocina Local opened alongside familiar Boston Public Market flagship faces including Red’s Best, Mother Juice, Beantown Pastrami, Perillas, and our Market Bar.

Our partnership with HMSHost and MarketPlace has allowed us to expand our ability to provide fresh, local, high-quality food to Boston-area residents and travelers. The 6,000-square-foot outpost at Logan reflects the same mission and exceptional 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, well-prepared food from Massachusetts and New England for breakfast, lunch, and dinner.

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.
In 2023, the Massachusetts Office of Travel and Tourism awarded a million-dollar grant to the Boston Public Market Association in collaboration with The Rose Kennedy Greenway and A Better City in an effort to revitalize Downtown Boston and engage urban explorers. The collective effort is geared towards adding increased vibrancy to the downtown area of Boston, especially during the shoulder season when tourism travel to the Commonwealth is notably slower. As a corridor that welcomes a widespread community of neighbors, commuters, and visitors from near and far, we recognize that our role in creating a lively, dynamic environment in the heart of our City is a critical one.

The research backed campaign, in consultation with the local, tourism-expert marketing agency Argus, creates an attractive, unified experience along the Rose Kennedy Greenway, making this area of a greater, recognizable attraction to travelers and locals alike. The implementation strategy if the campaign aims to target multiple avenues including billboards on major roadways leading into Massachusetts and Boston, a full page ad to appear in Food & Wine, Real Simple, and Travel & Leisure, digital ads, social media, and both streetlight banners and solar recycling kiosks for local, placemaking exposure along the corridor.

Every Friday evening throughout the season, Summer Sounds on the Patio featured local artists with a free music series outside by The Pine Bar truck.

**dedicated followers**

**as of December 2023**

- Newsletter subscribers: 22,150
- Website views for all of 2023: 454,702
- Instagram followers: 66,921
- Facebook followers: 24,024
- X followers: 16,021

Our annual Spooky Stroll in collaboration with The Greenway, New England Aquarium, and Boston Children’s Museum invited families to visit our organizations trailing colorful pumpkins.

Throughout 2023, the Boston Public Market was honored to undertake a partnership to promote our vendors and our mission with esteemed local James Hill and his internet-based talk show “Java with Jimmy,” recognized for positively impacting community through intentional conversation.
get involved

**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

**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

**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

**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
## Financial Overview

### 2023 Market Revenue

<table>
<thead>
<tr>
<th>Description</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Operating Revenue</td>
<td>$1,775,905</td>
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<tr>
<td>Grants/Development</td>
<td>$1,015,166</td>
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<tr>
<td><strong>Total Operating Revenue</strong></td>
<td><strong>$2,791,071</strong></td>
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</table>

### 2023 Operating Expenses

<table>
<thead>
<tr>
<th>Description</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Payroll and Related</td>
<td>$789,665</td>
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<tr>
<td>Utilities</td>
<td>$229,966</td>
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<tr>
<td>Janitorial</td>
<td>$109,890</td>
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<tr>
<td>Security</td>
<td>$199,691</td>
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<tr>
<td>General Market Maintenance/Supplies</td>
<td>$135,097</td>
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<tr>
<td>Market Repairs/Improvements</td>
<td>$120,621</td>
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<tr>
<td>Internet/Technical</td>
<td>$40,829</td>
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<tr>
<td>General Marketing</td>
<td>$91,451</td>
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<tr>
<td>Grant Funded Marketing/Advertising</td>
<td>$201,371</td>
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<tr>
<td>Programming/Community Activities</td>
<td>$218,255</td>
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<td>Real Estate Taxes/Permits</td>
<td>$104,910</td>
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<tr>
<td>Merchandise</td>
<td>$31,225</td>
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<tr>
<td>Professional Services</td>
<td>$141,066</td>
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<tr>
<td>Office Rent/Utilities/Expense</td>
<td>$116,123</td>
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<tr>
<td>Insurance</td>
<td>$60,820</td>
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<tr>
<td>Interest</td>
<td>$42,684</td>
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<tr>
<td>Other/Miscellaneous</td>
<td>$141,220</td>
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<tr>
<td><strong>Total Expenses Before Depreciation</strong></td>
<td><strong>$2,864,584</strong></td>
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<tr>
<td>Depreciation/Amortization</td>
<td>$585,018</td>
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<tr>
<td>Total Operating Expenses w/ Depreciation</td>
<td>$3,449,602</td>
</tr>
</tbody>
</table>

### Assets & Liabilities

<table>
<thead>
<tr>
<th>Description</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Current Assets</td>
<td>$1,022,616</td>
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<tr>
<td>Total Fixed Assets</td>
<td>$8,664,111</td>
</tr>
<tr>
<td>Misc. Assets</td>
<td>$119,335</td>
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<tr>
<td><strong>Total Assets</strong></td>
<td><strong>$9,796,062</strong></td>
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</table>

### Liabilities & Equity

<table>
<thead>
<tr>
<th>Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Total Current Liabilities</td>
<td>$421,520</td>
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<tr>
<td>Total Long Term Liabilities</td>
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<tr>
<td><strong>Total Liabilities</strong></td>
<td><strong>$1,526,392</strong></td>
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<tr>
<td><strong>Total Equity</strong></td>
<td>$8,269,670</td>
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<tr>
<td><strong>Total Liabilities and Equity</strong></td>
<td><strong>$9,796,062</strong></td>
</tr>
</tbody>
</table>

*Based on 2023 Unaudited Financial Statements prepared in accordance with GAAP.*
thank you

Commonwealth of Massachusetts Barr Foundation Holly McGrath The Conservation Fund Linda and John Henry Henry P. Kendall Foundation The Manton Foundation The Trustees

FOUNDEES

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SPECIAL THANKS

To the Public Officials, Community Partners, Board Members, and Founders who went above and beyond in their support of us in 2023:

Rep. Aaron Michlewitz, House Ways and Means Chair
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Chairman, Boston Public Market Commission
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To our 2023 Harvest Party Sponsors -

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To our Boston Public Market Association team, past and present,
has shown remarkable talent, perseverance and commitment.

Jax
Chief Marketing Officer
When Jax isn't bowing around Shannon, you can find him checking in on everybody's lunch, snoozing in a sunny patch of the office, or hanging out on the floor of the Orange Line despite rush hour, and perpetually playing the role of a 'starving' dog.

Shannon Veilleux
Marketing & Design Manager
Shannon contributes to the vibrancy of the Market with her marketing and graphic design acumen across all physical and digital outlets. When not tracking down the nearest lint roller, you can find Shannon troubleshooting or working on new projects.

Chelsea Doliner
Chief Marketing & Engagement Officer
Chelsea leads the outstanding marketing team on all things advertising, PR, social media, events, and community engagement. When not on the Market floor fighting the temptation to buy a second lunch, Chelsea is doing all she can to promote the vibrancy of the Market, or chasing around her toddler and yellow lab at home.

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PHOTO CREDIT

Bearwalk Cinemas - 5, 14, 19, 20, 22, 26, 27
Cam Kincheloe - 10
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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

BPMA team