

Name

Angel Torres and Leticia Flores
Araceli Esparza
Luis Dompablo
Carmell Jackson
Donale Richards and Will Green
Eder Valle and family
Gaylene Norfleet
Jasmine Banks
Jessica Ruiz Galindo
Alfredo and Alma Aleman
Josey Chu
Judy Cooper
Julio and Aída Cachiguango
Kossi Apaloo
Kristina Stanley
Laura Riggs
Laurel Burleson
Lucas Benford
Mai Vang
Maipa Ly Tong-Pao and family
Monica O'Connell
Morena Taylor-Benell
Namgyal and Tharten Ponsar
Nausheen Qureishi
Jamaal Stricklin, Matt Roellig, P.T. Bjerke, TJ DiCiaula
P & L Family
Reyna and Waldo Gonzalez
Sher Oşinowo
Tounhia Khang, Tou Tong Khang, and Tou Kou Khang
Yakub Kazi

Business Name

Tortillas Los Angeles
Libros for Kids, Books for Niños
Caracas Empanadas
Melly Mell's Catering
Off the Block Pizza
Artesan Fruit
Taco Sunrise
Perfect Imperfections
Julia's Tortillas

Madame Chu
QB's Magnetic Creations
Otavalo Art
Afreeka Wear
Brown Rice and Honey
Savvy Pet Foods & Meat Market
Ugly Apple Cafe
Bodega Nana

Curtis & Cake
Madre yerba
dZi Little Tibet
Yaseen Handicrafts
SuperCharge! Foods

Tamaleria el Poblano
AfriqueCaribe Bits & Bites
TK's Noodles

Short Description

Leticia and Angel sell high quality tortillas and other products made with heritage varieties of corn that they grow here. Araceli plans to open a children's bookstore that carries bilingual books and local authors. She is a writer and belongs. Luis already has a successful food cart that sells traditional Venezuelan food using locally sourced ingredients, now I Carmell would like to expand her business to serve to-go healthy soul food and desserts, including locally-sourced m Off the Block Pizza is a new frozen and ready-to-eat pizza product from Mentoring Positives, building off their success. Artesan Fruit takes pride in creating an emotional connection with clients and their food. Imagine turning a watermelon. Gaylene serves American style tacos with creative advertising and unique comfort food flavors. She has been cooking. Jasmine is passionate about natural body care. Her business offers a range of products, including sugar scrub, deodorant. Jessica will open a tortilleria that sources its ingredients from local farmers and creates delicious tortillas from scratch. Alfredo and Alma will serve unique foods from their home town of Morelos, Mexico, called Taco Acorazados. Some of us. Madame Chu brings Southeast Asian culture to the Madison community through her unique sauces, snacks and meals. Tired of badge reels and lanyards that have limited functionality and lack style? Judy makes beautiful magnetic badge reels. Aída and Julio sell traditional handmade andean crafts such as alpaca knitwear, traditional instruments, and jewelry. Kossi would like to launch Afreeka Wear at the Public Market. This is a clothing line he has designed with a friend. The. Kristina produces vegan deli and bakery items produced using foraged, local, tribal sourced, and indigenous ingredients. Laura will prepare and sell dog food, treats, and toys. She will focus on transparency in her sourcing: bringing in local. Laurel will open a breakfast and lunch spot that uses locally sourced seconds and extras, made into delicious meals. Bodega Nana would be a greengrocer offering value added goods, grocery basics, and rotating daily food specials. I. Mai has been working in food all her life. She is a local farmer with a background in cooking. She wants to start a restaurant. Maipa will offer Hmong and Southeast Asian inspired foods, including eggrolls, barbeque skewers, Asian coleslaw, and. Monica offers small-batch, high quality baked goods and confections inspired by the tastes of the American South. P. Madre Yerba creates organic healing body care products including body butter, baby powder, roll-on perfume oils, lip. Sister and brother, Namgyal and Tharten, grow vegetables and sell their farm-to-table creations at their food cart. T. Nausheen designs hand-block printed and dyed silk and cotton tops for men and women. She creates beautiful scarves. SuperCharge! Foods grows microgreens at indoor vertical farm across the street from the future home of the Public Market. P & L Family will specialize in the Vietnamese sandwich, banh mi. They will also serve Vietnamese coffee, bubble tea. Reyna and Waldo make tamales and other traditional food from the state of Puebla, Mexico, using homemade dough. Sher will sell food that is an ethnic fusion of West African, Caribbean, Key West, and Deep South Soul-food. She will. The Khang brothers envision a noodle bar that serves customizable Vermicelli noodle bowls, spring rolls, pho, and buns. Yakub will combine Middle Eastern cooking techniques, Indian flavors, local ingredients, and an interesting visual display.

continuing to produce high quality and healthy products.
children's programming and all-ages storytelling nights.
alking.
c youth and long-term unemployed.

event to life. They also plan to offer gourmet fruit popsicles at the Public Market.
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e site of the Public Market.

apart from other prepared foods.
ies, and educate striving entrepreneurs.
ditional music performances.
: Afreeka Wear is to empower and inspire people.
wiches, and salads. She will retail American Indian produced ingredients and products.
with food sensitivities.
new ideas.

rms.
ancially challenge and inspire those with disabilities to reach their dreams.

others interested in tasting Tibetan food and culture.
f embroidered footwear from India, leather jackets for winter wear, and leather bags.
uld reach those mouths and bellies that need it most.
Public Market.
o expand their offerings and sourcing of local ingredients.
merican palate.
er barriers.
bs to a combination of Pizza and sandwich: the triangular 'Sandwizza'.