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 belong 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 succes Artesan Fruit takes pride in creating an emotional connection with clients and their food. Imagine turning a watermele Gaylene serves American style tacos with creative advertising and unique comfort food flavors. She has been cookir Jasmine is passionate about natural body care. Her business offers a range of products, including sugar scrub, deoc Jessica will open a tortilleria that sources its ingredients from local farmers and creates delicious tortillas from scratc Alfredo and Alma will serve unique foods from their home town of Morelos, Mexico, called Taco Acorazados. Some i Madame Chu brings Southeast Asian culture to the Madison community through her unique sauces, snacks and me Tired of badge reels and lanyards that have limited functionality and lack style? Judy makes beautiful magnetic badg 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 ingredic Laura will prepare and sell dog food, treats, and toys. She will focus on transparency in her sourcing: bringing in loca 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 res Maipa will offer Hmong and Southeast Asian inspired foods, including eggrolls, barbeque skewers, Asian coleslaw, a 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 creatitions at their food cart. T Nausheen designs hand-block printed and dyed silk and cotton tops for men and women. She creates beautiful scar SuperCharge! Foods grows microgreens at indoor vertical farm across the street from the future home of the Public P & L Family will specialize in the Vietnamese sandwich, banh mi. They will also serve Vietnamese coffee, bubble te Reyna and Waldo make tamales and other traditional food from the state of Puebla, Mexico, using homemade doug 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 b Yakub will combine Middle Eastern cooking techniques, Indian flavors, local ingredients, and an interesting visual dis

e in Wisconsin. They have big plans for supporting local farmers, growing their business, creating jobs, and one is to The Society of Children's Book Writers and Illustrators - Wisconsin Chapter. The Bookstore will offer chapter to expand to the Public Market. His food is affordable and unique. It can be eaten while sitting or we neat, fresh greens, yams, peach cobblers, pound cakes, sweet potato pies. She plans to hire and train at-risk structures and train at-risk structures and train at-risk structures. Youth participate in the full process, learning job skills.

on into a rose or even swan, simply tell them your favorite story and allow their artistic abilities to bring your england building up a customer base over the years and is just completing Madison College culinary program dorant, soap, and body oils. She still lives in the house she grew up in: only a few blocks away from the future has to support and empower women across the community.

ingredients they use include hard boiled eggs, green chili sauces, and barbequed meats.

als to go. She sources her ingredients locally when possible and uses traditional family recipes that set her le holders, brooches, eyeglass holders, and specialty promo items. She aspires to create jobs, give to chariti. These are crafts they grew up learning to make from their parents and grandparents. They will also host traditional trade includes embroidery, screenprinting on a high quality material like T-shirts, Polo, and hats. The mission of ents. She will serve house-made vegan cheeses, meats, deli sides, pastries, and made to order soups, sand ally sourced meat from animals who have been raised humanely. She will offer customizable meals for pets vertically also offer jams and pickles featuring little used or known fruits and vegetables to expose people to ucas plans to work with other local producers to sell their products in his retail space.

staurant in the Public Market to serve family recipes using products sourced from her farm and other local fa and tasty sandwiches with sauces. She wants to work with and empower women who are educationally & fine 'roducts include specialty cakes, decorated cookies, macarons, gourmet marshmallows, and moonpies.

balms, and sun protection. She also offers jewelry that uses cloth from Africa and freestyle henna tattoos. hey would like to set up a restaurant as a gathering place for Madison's Himalayan region communities and ves and garments using 'shibori', a Japanese technique for dyeing. She offers calf leather hand-stitched and Market. They hope to set up a juice and smoothie bar in the market. They believe nutrient dense foods shout a, smoothies, and desserts. They are excited to use local ingredients and partner with other vendors in the F h from local corn and vegetables sourced from Reyna's brother's farm, just outside of Madison. They wans to I prepare this food for those with tastes for traditional ethnic cuisines, as well as milder versions to suit the Aubble tea. They will hire people who would not otherwise be able to find employment due to language or otherwise.

continuing to produce high quality and healthy products. ildren'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.

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.

lwiches, and salads. She will retail American Indian produced ingredients and products. with food senitivities.

new ideas.

rms.

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

others interested in tasting Tibetan food and culture.

I embroidered footwear from India, leather jackets for winter wear, and leather bags.

ıld reach those mouths and bellies that need it most.

Public Market.

to exand their offerings and sourcing of local ingredients.

merican palate.

er barriers.

bs to a combination of Pizza and sandwich: the triangular 'Sandwizza'.