



Harvest Market Meeting Agenda

Location: Headquarters

Date: January 25th

Start time: 2:15 pm

Committee: Gigi Garcia, Corey Grijalva, Mark Sheridan, Victoria Malone, Molly Burke

- I. Roll Call of Market Committee
- II. Public Comments
- III. Open Items:
 - a) Rule Recap -missing vendors and under reporting can affect goals. (goal achievement prevention)
 - b) Catherine of Slow Stir had originally advised that she is restructuring her business, putting a new system in place for her on-line sales to grow. Due to this decision, it affects her ability to participate in the market, and she is only available to participate 1x per month.
On 01.25.26 she sent an email updating her participation status to:
"My timeline has recently shifted, and I'll need to make February 1st my last day after all. A number of new accounts have come through, and with everything currently in motion, I'll be committing to my original plan of dedicating the next 3–6 months to focused growth. If the timing aligns and there's space in the future, I would love to revisit returning once this next phase is established."
- IV. New Business:
 - a) Pomegranate Festival
- V. New Submissions:

Livia's Kitchen – has participated in these markets: Sherman Oaks, Burbank, Calabasas, Brentwood & Poter Ranch.
Gluten Free & Vegan Items. Cookies: Chocolate Chip, Peanut Butter Chocolate Chip, Gingerbread, Oatmeal Cranberry, Oatmeal Chocolate Chip. Gluten Free Menu: Russian Tea Cakes, Coconut Sugar Free, Sugar Cookies, Sprinkle Cookies, Biscotti. Lemon Bars, Lime Bars. Full Ingredient Menu: Tea Breads (pumpkin, blueberry, banana nut), Cakes (pineapple upside down, blueberry crumb, walnut crumb cake). Offer Seasonal Recipes.

Captain Noodle - Taiwanese-style noodle soups and snacks. They are familiar with our market, the rules, layout and know one of our participating purveyors.

menu:

Taiwanese-style beef noodle soup (slow-braised beef in rich broth)

Seafood noodle soup

Vegetarian noodle soup

Pork & shrimp egg rolls

Vegetable spring rolls

La Petite Fromagerie – owner Robin Miller: trained in French culinary school in France and have worked in Michelin-starred restaurants. My goal is to bring a curated selection of exceptional cheeses from both Europe and the U.S., paired with a high-quality, engaging customer experience.

Offering a loyalty card and custom premium bags.

Currently in the following markets: South Pasadena, Larchmont, & Hermosa Beach.

European Cheeses

My table will be organized by country to create a clear and educational experience for customers.

United Kingdom – Vintage Cheddar

Switzerland – Alpine-style cheeses...

France – Brie, Tomme, Roquefort...

Netherlands – Truffle Gouda (a proven crowd favorite), aged sheep's milk cheese, aged goat cheese, and Coconut Gouda ...

Spain – Leonora Goat Cheese...

American Cheeses

Small-batch cheeses such as Coffee-infused and Lavender cheeses

And many more...

I will also be offering traditional French butter.

PAK A BOWL- Hawaiian style Açaí bowls – awaiting the menu list

Mera Masa Artisan Bakeshop – currently in the Chino Hills Farmers Market

Classic Pandesal, Ensaymada, Cheeserolls, Loaf Spanish Bread, Hopia, Pork floss

The Brutal Baker – we previously approved has once again applied. Not sure why? I had provided the 3-month trial approval and they said they needed more time before they could start.

VI. Community Booth:

VII. Old Business: Student Entrepreneur participation

Adjourn at: