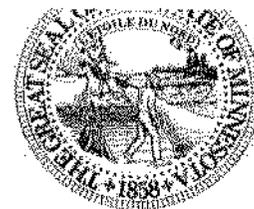




**Office of the Minnesota Secretary of State**  
**Minnesota Public Benefit Corporation / Annual Benefit Report**  
*Minnesota Statutes, Chapter 304A*



Read the instructions before completing this form  
 Must be filed by March 31  
 Filing Fee: \$55 for expedited service in-person, \$35 if submitted by mail

The Annual Benefit Report covers the 12 month period ending on December 31 of the previous year.  
 Notice: Failure to file this form by March 31 of this year will result in the revocation of the corporation's public benefit status without further notice from the Secretary of State, pursuant to Minnesota Statutes, Section 304A.301

1. Corporate Name: (Required) FAT FOR EQUITY CATERING, SBC

2. The public benefit corporation's board of directors has reviewed and approved this report.

3. In the field below, enter the information required by section 304A.301 subd. 2 or 3 for the period covered by this report, (see instructions for further information): Note: Use additional sheets if needed. (Required)

*see attached*

4. I, the undersigned, certify that I am the chief executive officer of this public benefit corporation. I further certify that I have signed this document no more than 30 days before the document is delivered to the secretary of state for filing, and that this document is current when signed. I further certify that I have completed all required fields, and that the information in this document is true and correct and in compliance with the applicable chapter of Minnesota Statutes. I understand that by signing this document I am subject to the penalties of perjury as set forth in Section 609.48 as if I had signed this document under oath.

*[Signature]*  
 \_\_\_\_\_  
 Signature of Public Benefit Corporation's Chief Executive Officer

3/28/21

\_\_\_\_\_  
 Date (Must be dated within 30 days before the report is delivered to the Secretary of State for Filing)

**Email Address for Official Notices**

Enter an email address to which the Secretary of State can forward official notices required by law and other notices:

EMTORG@EATFOREQUITY.ORG

Check here to have your email address excluded from requests for bulk data, to the extent allowed by Minnesota law.

**List a name and daytime phone number of a person who can be contacted about this form:**

Emily Torgimson  
 \_\_\_\_\_  
 Contact Name

612-470-4328  
 \_\_\_\_\_  
 Phone Number

Entities that own, lease, or have any financial interest in agricultural land or land capable of being farmed must register with the MN Dept. of Agriculture's Corporate Farm Program.

Does this entity own, lease, or have any financial interest in agricultural land or land capable of being farmed?  
 Yes  No



## 2020 SPECIFIC BENEFIT CORPORATION REPORT

Eat for Equity Catering's specific benefit purposes are:

- 1) Promoting and modeling equitable and sustainable food sourcing
- 2) Providing access to conscious food choices
- 3) Using catering to support local nonprofit causes

2020 was an unprecedented and challenging year for every single business, including Eat for Equity Catering. We adapted constantly to support our community and sustain our business, and used our benefit purposes and values as guiding forces in those decisions.

When the pandemic hit our community, we provided thousands of meals of nourishing, accessible food. We created a pay-what-you-can prepared Meal Box program, building an entirely new business stream and clientele during an unprecedented environment. We also developed a Featured Chef component of the Meal Box program, to be an equitable platform for BIPOC chefs and businesses.

When George Floyd was murdered in our community, the collective grief and uprising in support of Black lives demanded that we marshal all our resources - space, food, money - to try to meet some of the food needs in our community. We distributed thousands of pounds of fresh produce and vegetables to the DuNord emergency food shelf. We did this even though the building we share with Du Nord Craft Spirits was broken into and set on fire. This didn't stop us from collectively responding to the needs of our community. We committed to serving ongoing community hunger needs by working with DuNord to launch a permanent food pantry.

The pandemic and uprising laid bare the existing hunger and food disparities in our community. Eat for Equity Catering began producing free, prepared meals through a partnership with Minnesota Central Kitchen, a project of Second Harvest Heartland. What began as a COVID-response initiative of Second Harvest Heartland to address immediate hunger, employment, and food rescue needs, steadily evolved into a collaboration of more than 100 partners working together to nourish our community.

In its first year, the Minnesota Central Kitchen project provided more than 1.3 million prepared meals - and Eat for Equity Catering provided 27,000 of those meals. Our team produces 1000-1200 meals a week for distribution to neighbors in need.

### Promoting and modeling equitable and sustainable food sourcing

#### **Equitable food sourcing**

Eat for Equity Catering believes that we can build equity in our communities through thoughtful food purchasing. To us, equity means that the food we cook and serve should be as equitable as the causes we support. To that end, we prioritize sourcing from businesses owned and/or run by women, minorities, cooperatives, or nonprofits.



## 2020 SPECIFIC BENEFIT CORPORATION REPORT

In 2020, we spent 66% of our food dollars with cooperative/nonprofit, women- or minority-owned businesses. Examples of these businesses include Coop Partners Warehouse (cooperative structure) and Sin Fronteras (minority-owned).

Two women-owned businesses that we regularly purchased from were sold or closed in 2019. These closures and business shifts accounted for the majority of the 18% drop in purchases from women-, minority-, and cooperatively-owned businesses from 2018 [75%] to 2019 [57%]. We feel hopeful that we were able to increase that percentage in 2020 to 66%, even in a tough economic environment.

If at least a third of the business is owned by women and/or people of color, we consider it to be a women- or minority-owned business. Or, if executive leaders are women or people of color, we consider it to be a women- or minority-run business.

We prioritize cooperative and nonprofit organizations because we believe that their structures help to create equity. Cooperatives are owned and run jointly by their members, who share in the profits or benefits. Examples of our nonprofit or cooperative food vendors include Co-op Partners Warehouse.

Nonprofits build equity by being mission-driven, often created by or with input from the community, and by reinvesting profits back towards their mission. Eat for Equity Catering is owned by a nonprofit, Eat for Equity. Non-profit vendors we use include The Good Acre.

We track our food purchases through our accounting system and code vendors as cooperative, women-owned, or minority-owned businesses. We share our sourcing list and our food policy on our website ([eatforequity.org/sourcing](http://eatforequity.org/sourcing)).

### **Sustainable food sourcing**

Eat for Equity Catering prioritizes purchasing of local, organic, and fair-trade foods because we see deep value in investing in our local communities and in production practices that are healthier for the planet and for farm workers.

Almost all of our ingredients are either local or organic. Our goal for 2020 was to source 80% of our food dollars on local or organic products. We fell just a few percentage points short of that ambitious goal. In 2020, 76% of our food dollars were spent on local or organic products.

In 2020, Local food accounted for 48% of total food purchases. What does "local" mean to us? Products are local if they are grown in the five-state region around us (MN, WI, IA, ND, SD), or if they are produced or processed locally (beyond repackaging). We track our food purchases through our accounting system and code items as Local, Organic, or Conventional. If food is both local and organic, we code it as Local. Local products can be either organic or



## 2020 SPECIFIC BENEFIT CORPORATION REPORT

conventionally grown. An additional 29% of food purchases were for organic foods that were not local.

We have a commitment to purchase core products (at least 50% of expenses) from independent suppliers local to where the product will be used or where the company operates. In 2020, we estimate that 98% of our cost of good purchases [food, event supplies, alcohol] were made with local independent suppliers, as compared to an estimate of 86% in 2019.

### Provide access to conscious food choices

What does conscious mean to us? It means food that is nourishing, minimizes environmental impact, and is inclusive of guests with allergies or dietary restrictions. We provide seasonal and wholesome menu items. Those menu items might include fruit-forward, vegetable-forward, whole grain, or from-scratch foods. We have become a go-to caterer for vegetarian, vegan, and gluten-free clients.

### **Accessible options**

Our goal has always been to make good food as accessible as possible, by providing options that are affordable to a wide range of clients. When the pandemic began, we immediately began distributing prepared food to people in our community, at low or no cost.

In the initial weeks of the pandemic in March 2020, we distributed food in order to support our community and make sure prepared food did not go to waste. Eat for Equity Catering offered pickup of packages of soup, lasagna, salad, and baked goods so that people who were facing a period of unemployment or isolation could know that they had nourishing food for a couple of weeks. In one day, we gave away 17 dozen cookies, 16 loaves of cornbread, 17 quarts kale caesar salad, 10 quarts lemonade, 45 quarts of soup, 3 qts tofu scramble, and 18 lasagnas.

Our community was concerned about food safety and food security. During the early days of the pandemic, many in our community felt uncomfortable entering any indoor space, including grocery stores. In addition, grocery stores were experiencing some supply issues. For example, while our wholesale suppliers had plenty of 50 pound bags of flour, consumer grocery stores were out of 1 pound bags of flour.

In order to address those needs and concerns, we offered green grocer and dairy boxes, with a rotating mix of ingredients that customers could pre-order and pickup curbside from us without entering our space, again available at regular and pay-what-you-can options. We ordered products from our wholesale suppliers and packed boxes with limited staff. We provided some 327 green grocer boxes and 51 dairy boxes in 2020.

Our community was in need of comforting, nutritious, prepared food. Building off our initial food distribution, we began providing weekly prepared meal boxes for preorder. We offered



## 2020 SPECIFIC BENEFIT CORPORATION REPORT

Omnivore, Vegetarian, and Vegan and Gluten Free options. We wanted to ease the stress of leaving the house and cooking meals by providing community members with a week's worth of prepared meals, and encourage customers to stay at home as much as possible to reduce community spread of the virus

We offered boxes that were the equivalent of 12 meals, with 2 mains, 2 sides, 1 soup or salad, bread, and a dessert each week with 4 servings each. In 2020, we prepared and distributed about 700 meal boxes, with just over 50% omnivore, 30% vegetarian, and about 10% vegan/gluten free. We estimate that this is the equivalent of 8400 meals.

In addition, we distributed at least 100 pay-what-you-can prepared meal boxes, which was the equivalent of 1200 meals distributed on a sliding scale. Customers received the equivalent of 12 meals based on dietary needs, and were able to choose what they could pay [\$20-\$70 in \$10 increments]. Many families were working full-time and teaching their children, in addition to cooking much more for their families - they valued not having to think about or prepare all of their meals.

We heard feedback from our individual customers that this was often much more food than they could eat in a week, and began offering half boxes that were the equivalent of 6 meals. In 2020, we distributed 125 half boxes - the majority of which were omnivore, with about 15% vegetarian and 7% vegan or gluten free.

### **Cooking party program**

The pandemic brought a pause on the cooking party option for clients. We hosted one cooking party in 2020 before the pandemic put all our events, including cooking parties, on hold. Cooking parties started in 2018, originally as a response to a need in our community. A friend and member of our community was diagnosed with breast cancer. She wanted to be able to have a stock of nourishing food for healing after a scheduled surgery. People at the cooking party shared about how meaningful it was to be able to do something constructive to support their friend.

### **Featured chef program**

#### **Inclusive food choices**

We want to offer our clients an inclusive catering experience, and make sure all their guests can join in the meal. We cater to food sensitivities and dietary needs - for example, vegan, vegetarian, gluten-free- by clearly labeling allergens with every menu item and featuring a range of menu items that fit those needs.

We label our products as vegan, vegetarian, gluten-free, or halal and mark key allergens (dairy, egg, wheat, shellfish, fish, peanuts, tree nuts, soy). We seek out halal sources of meat that also fit our purchasing guidelines, namely that the meat we provide is locally and ethically raised.



## 2020 SPECIFIC BENEFIT CORPORATION REPORT

We moved away from a previous goal to make our new kitchen a peanut-free and shellfish-free facility.

### **Minimize impact on the environment**

Our goal is to reduce food waste, including implementing a donated food program, composting, and repurposing excess ingredients. We moved to a new kitchen and implemented composting for the building, which had not existed before in the building. We also included our neighbors in a grant, so that they also received recycling and compost containers. Composting and reducing food waste is a core part of our business.

### **Using catering to support local nonprofit causes**

#### **Nonprofit clients**

We prioritize working with nonprofit organizations to provide quality and affordable catering for their fundraisers, conferences, and gatherings. Our standing goal is to have 50% of our clientele be nonprofit organizations. In 2019, for reference, 56% of our clients were representatives of nonprofit organizations. Nonprofit clients accounted for 38% of our total business revenue in 2019.

However, in a year in which essentially all of our events were canceled from March 2020 onward, we pivoted our catering options and shifted our customer base from organizational clients to individual customers.

#### **Charitable donations**

A better indicator in 2020 of our commitment to using catering to support local nonprofit causes is our continued donations to other nonprofits, both with in-kind donations, discounts, and monetary contributions.

Our goal is to generate profits from Eat for Equity Catering events to support nonprofit causes. In 2020, Eat for Equity Catering donated the equivalent of at least \$7000 in prepared food and raw ingredients in in-kind food donations to community organizations and nonprofits. In 2020, we made direct contributions of \$1000 to nonprofit organizations in our immediate community in south Minneapolis, like NATIFS (North American Traditional Indigenous Systems) and the DuNord Foundation.

The Eat for Equity kitchen is located in the heart of the south Minneapolis, blocks from the 3rd precinct, and among protests that are holding police accountable for violence against Black communities, immigrant communities, and other communities of color.



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We provided technical assistance and support to relaunch the food pantry with the DuNord Foundation, including procuring grants of \$80000 which used to purchase food for community distribution.

Other examples of meeting community food needs and offering food as a form of healing include donating prepared food for a Healing Justice Liberation Weekend organized by Dirty Soles, providing food care packages for pickup at Centro de Trabajadores Unidos en Luca located at George Floyd Square, and providing ingredients for other cooks preparing food for protesters.

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The Eat for Equity Catering Board of Directors is currently comprised of Emily Torgrimson, Executive Director. Emily Torgrimson has prepared, reviewed and approved this report.

In addition, this report has been shared with the Eat for Equity Board of Directors. Eat for Equity is the owner of Eat for Equity Catering, SBC.



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**Work Item 1227671800037**  
**Original File Number 992025200030**

STATE OF MINNESOTA  
OFFICE OF THE SECRETARY OF STATE  
FILED  
**03/31/2021 11:59 PM**

*Steve Simon*

Steve Simon  
Secretary of State