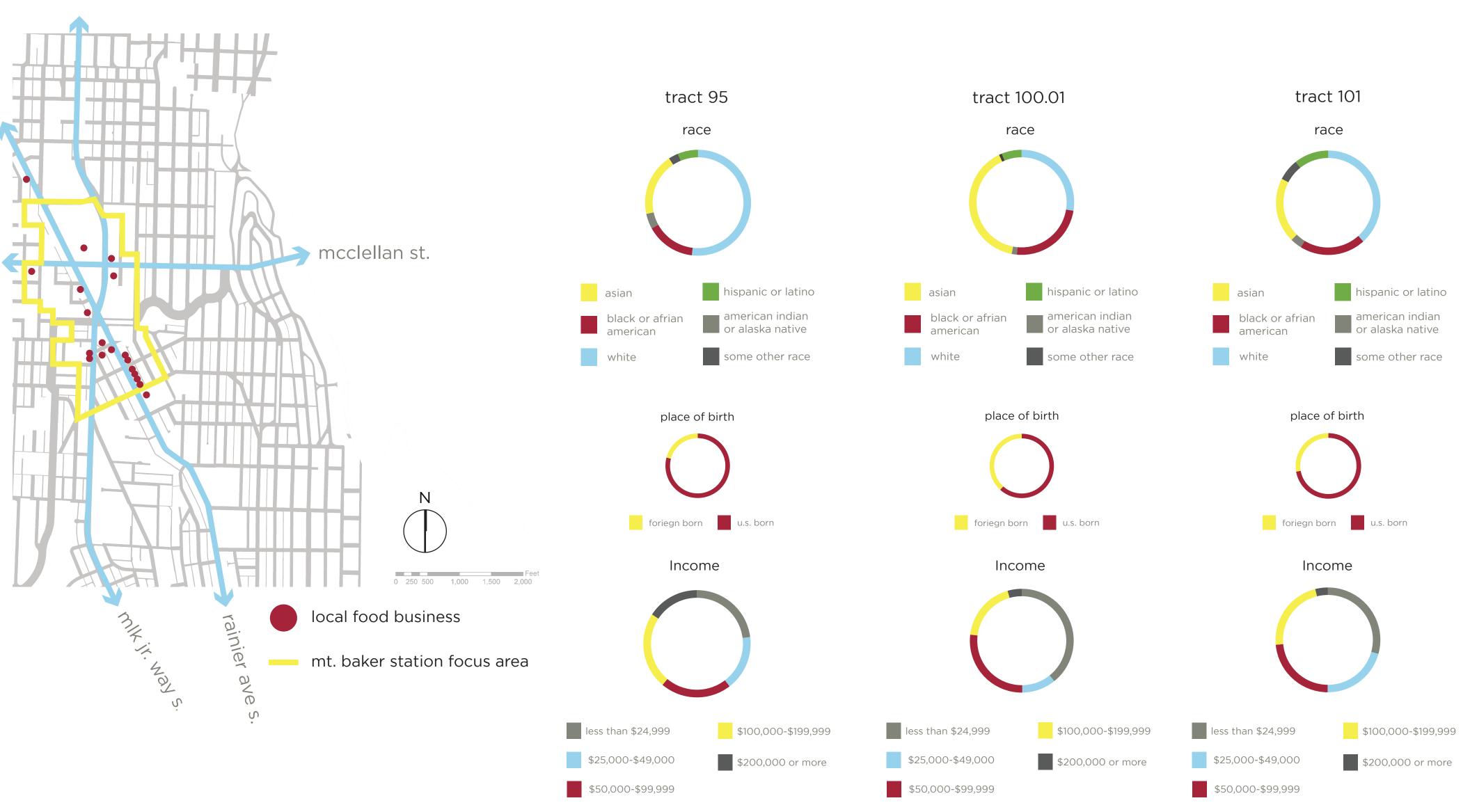
ount baker food incubator a tool for community resilience

context

Mt. Baker is home to a multi-cultural and independent business community that serves its diverse population. However, these businesses occupy low density auto-oriented structures in a neighborhood that is moving towards an urban Town Center development. Without action taken, the character these businesses bring to the neighborhood will be lost. In the wake of redevelopment, a food incubator could provide opportunities for residents to keep the local flavor that creates a sense of place in Mt. Baker.



POLICY 2B: provide support to

small culturally based businesses

GOAL 2: a neighborhood with ethnic and cultural diversity

north rainier neighborhood action plan



- _ → san francisco, ca
- -→ aiming to create an innovative, vibrant, and inclusive economic landscape
- --→ primarily focus on women from communities of color and immigrant communities
- ---> drop in market
- -----> business critique fair



- r → new york city, ny
- towards equitability while supporting culinary tradition and
 - innovation
- '--- "four pronged approach"
 '-----commercial kitchen access
 '----->business development support
 '----->culinary community
 '----->market access



- $r \rightarrow$ salt lake city, ut
- --→ seeks to develop food businesses, preserve culinary traditions, and share these cultural assets with salt lake city
- --→ primarily focus on immigrant communities and disadvantaged community members
- --→ "spice to go"
- ----->every thursday boxed-meal service cooked fresh by a featured entrepreneur

precedents

staying in place: be studio w18

kyle cotchett



r-→ seatac, wa

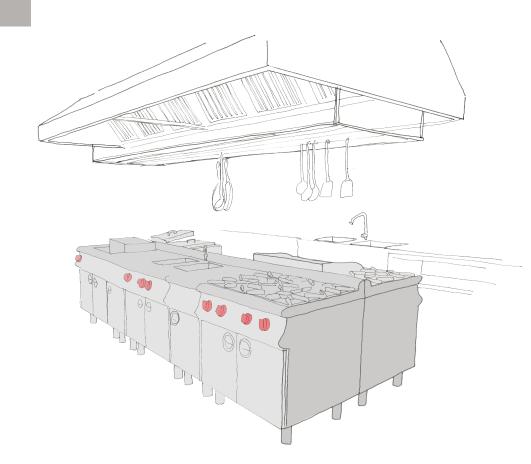
- --→ aims to provide opportunities for new businesses while enhancing the local food system and providing resource sharing for seatac's diverse community

guiding principles

- recognize that the mt. baker light rail station, the mt. rainier hub urban village designation, and the seattle housing crises are catalyzing change in mt. baker
- \rightarrow recognize food's importance in cultural identity
- ---> foster entrepreneurship through lowering barriers of entry
- ---> enhance the local food system
- ---> support resource and idea sharing
- ---> create a destination through food culture assets
- ---> cultivate social capital



idea recommendations







commercial kitchens reduce the risk of getting a food business started

providing public space and hosting events helps bring the community together while supporting entrepreneurs

greater opportunities for marketing

commercial kitchen/ co-packing facility

affordable start-up space

resource sharing

-> educational center

access to workshops and educational resources

small business training and mentoring

Loss plaza

host events that market startups to community and greater seattle create a space that functions as a gathering space for the community connect to greater seattle events to market new start-ups

potential partners



outdoor retail: develop an open air, multicultural market at the station or in new