



Who We Are

Seasoned makers who are passionate about creating community and collaboration around local food.

Who You Are

One of 15 entrepreneurs ready to take your food business to the next level of production and onto retail shelves.

Seward Makes is an elite-level shared commercial kitchen located in the heart of Minneapolis' Seward neighborhood. Designed and managed by two experienced makers, Seward Makes gives food artisans and producers a dedicated production and storage space in a entrepreneurial community that fosters an atmosphere of shared mentorship and success.

Kitchen Amenities

Over 2500 sq. ft. of Production Space
ReVent 726 Single Rack Oven (holds full 20 sheet speed rack)
10-top Range with Two Standard/Gas /Non-Convection Ovens

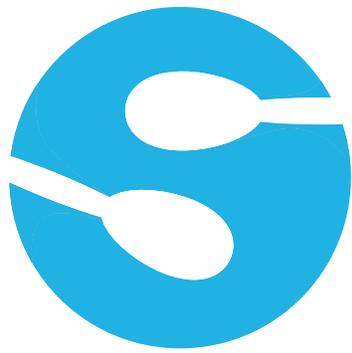
Two Produce Prep Sinks and Hi-Temp Sanitizing Commercial Dishwasher
Ample Dry/Cooler/Freezer/Locked Storage
24/7 secure access, free parking, 24-hour surveillance

Our beautiful on-site, fully-staffed retail space right on Franklin Ave gives tenants an unequalled opportunity for immediate sale of their products at the Seward Makes Market.

We'll buy your product and sell it for you.

In Spring of 2020, the Seward Soft Serve will be opening to attract a high-volume of foodie customers and will feature ingredients and menu add-ons sourced directly from our makers.

Interested makers and bakers, email sewardmakes@gmail.com for information and rates. (No food trucks or caterers please.)



SEWARD MAKES

About Seward Makes:

Seward Makes is a shared commercial kitchen at 2211 East Franklin Avenue on the corner of historic Milwaukee Avenue. Seward Makes is one community-oriented business made up of three pieces:

Market

A beautiful public retail space in the front of the building where items made in the kitchen are available for sale. Expect fresh baked goods, take-and-heat meals (perfect to grab for lunch!), as well as artisan local products like jam, kimchi, and hot sauce.

Kitchen

Resources include a state-of-the-art commercial kitchen where local food artisans can make and store their products. Makers rent the time and space needed to scale up production, grow their business and thrive as entrepreneurs.

Soft Serve

Seward Soft Serve - a family friendly cafe where delicious soft serve ice cream and a variety of drinks will be available. The soft serve will source many of the toppings directly from our makers including cookies, jams, granola, and more.

Seward Makes Missions:

Provide a space for existing food businesses to grow in a community environment.

Provide visibility and sales for Seward Market's tenant food businesses.

Teach and abide by a high standard of food safety and Good Manufacturing Practices (GMPs) so all tenants can manage the inherent risks of making food.

Create jobs and teach workplace skills, particularly for neighborhood youth, while paying a fair wage.

To be a neighborhood cornerstone, providing neighbors with access to new and locally made foods, as well as a friendly environment for all ages.

The Story:

Seward Makes is operated by entrepreneurs Iman Mefleh and Joe Silberschmidt. Iman and Joe currently own and operate You Betcha Kimchi, a Minnesota twist on the Korean condiment. You Betcha Kimchi will be moving their operation to Seward Makes, to live and work in the neighborhood they love, while collaborating with and mentoring other food entrepreneurs. Iman and Joe also formerly ran Growing Lots Urban Farm in Seward where they grew organic produce to feed 75 families each summer. They will bring their wealth of experience and passion for local business, sustainability, quality jobs, and building and celebrating our community. Residents of Seward since 2015, live there now with their two young sons. Seward Makes' landlord is Suzanne Weinstein, former owner of Coastal Seafoods, who brings with her decades of experience as a community-minded, successful businesswoman and philanthropist.



6 MONTH LEASE	12 MONTH LEASE	24 MONTH LEASE
Less than 30 hours/month: \$22/hour	Less than 30 hours/month: \$20/hour	Less than 30 hours/month: \$18/hour
More than 30 hours/month: \$20/hour	More than 30 hours/month: \$18/hour	More than 30 hours/month: \$16/hour
Security Deposit Required: \$400	Security Deposit Required: \$500	Security Deposit Required: \$600

* \$2/hour discount for off-peak hours: 7pm-6am *

Storage Options

Storage Options (L x W x H)	Price Per Month	Cooler Rolling Rack (6' x 1.5' x 6')	\$70
Hallway Rack (4'x 1'x 2')	\$20	Cooler Pallet (40"x 48")	\$70
Kitchen Rack (6'x 3'x 2')	\$40	Freezer Rack (6'x 1.5')	\$50
Kitchen Rolling Rack (6' x 1.5' x 6')	\$60	Freezer Rolling Rack (6' x 1.5' x 6')	\$140
Kitchen Pallet (40"x 48")	\$70	Freezer Pallet (40"x 48")	\$140
Kitchen Rolling Flour Bin	\$10	Locker	\$10
Cooler Rack (6' x 1.5')	\$25	Office time (per hour)	\$3

APPLICATION PROCESS

Thank you for your interest in moving your business to Seward Makes! Our space is dedicated **to makers only** so that we can best meet their unique needs (please, no caterers or food trucks). To apply, please contact sewardmakes@gmail.com and include the following information about your business:

1. Business name and product
2. Years in business
3. Main markets/stores you sell at
4. Anticipated usage (days of the week and times that you're looking to produce and storage needs)
5. Why you are interested in moving your production to Seward Makes?

After review of the above information and meeting with you, the kitchen management will decide whether your business is a good fit and you can begin submitting the required materials below. If Seward Makes doesn't end up being a great fit, we can recommend other kitchens that may be a better match for you. If your business is in the early stages of development, we offer consulting services in writing a business plan, visioning, budgeting, licensure, and food safety (\$100/hr, sliding fee scale available).

Required materials for working in the kitchen:

1. Business plan (can be informal- we want to know what you're doing and where you're headed)
2. Business License (from the Secretary of State)
3. Food License (Food Manufacturer License from the City of Mpls or Wholesale License from MDA)
4. Food Protection Manager Certificate
5. Insurance coverage that lists Seward Makes and 2209 East Franklin LLC as additional insured
6. Underwriting report from Seward Redesign (\$25 fee for background and credit check). Email Renee Spillum (renee@redesigninc.org) and copy sewardmakes@gmail.com to begin this process when you're ready
7. Signed lease and security deposit

APPLICATION PROCESS

Once we've received all of the above, we will schedule an orientation to the kitchen and our scheduling system. If you are not able to start immediately, you may submit your security deposit and signed lease as a placeholder after discussion with kitchen management.

Please send all materials or questions to sewardmakes@gmail.com. We look forward to hearing from you!

Iman Mefleh
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