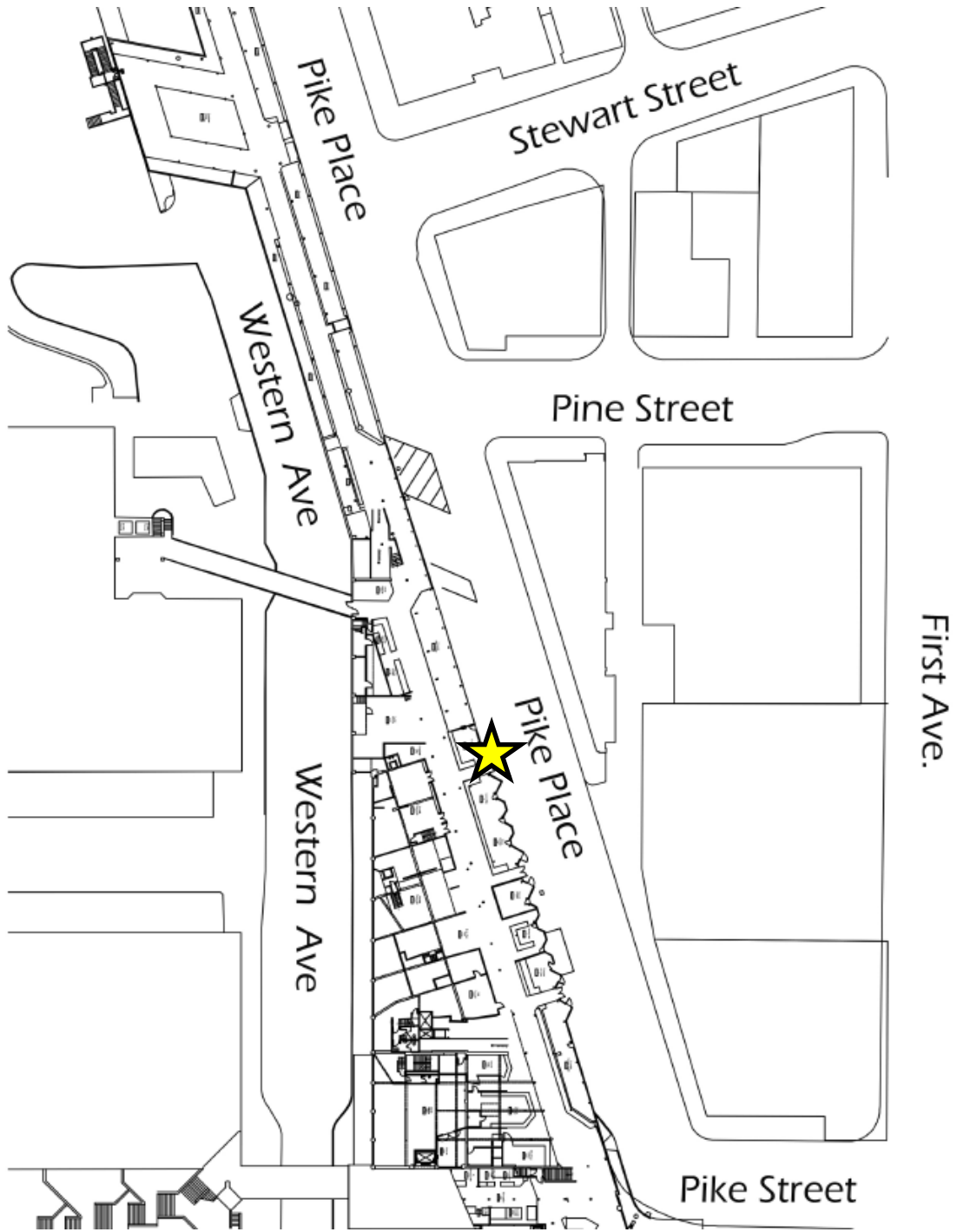


Site Plan Arcade #6





BITE SOCIETY

Bite Society is a small-batch, packaged-food producer open since 2020... yes, we were a pandemic pivot. We make and package our products in South Lake Union. We sell our products online and at Pike Place Market as part of a temporary lease that we endeavor to make longterm.

Bite Society's company history goes back over 20 years, starting our business as caterers in Seattle. When the pandemic forced us to close our doors, we decided to take what we loved from the City Catering kitchen and cafes and put it into retail products. We adapted our recipes to be shelf-stable -- pickles from the Nordic Museum Café; snack mixes from the Allen Institute Café; potato chips from the Frye Museum Café; and cookies served to thousands at catered events. We source ingredients locally and produce all food at our South Lake Union kitchen. It's the only way we've ever made food, so we never thought to change the formula that has worked so well.

While we were developing our product line, we took a big swing at packaging. If we were going to pivot, we couldn't just dip a toe in to test the waters. We found ourselves with more time than we had had in years and we found ourselves in love with the idea of Bite Society, so we poured ourselves into developing a brand that was truly us. We reached out to local tattoo artists to design packaging to reflect the spirit of our well-inked kitchen staff. We wanted the packaging to be reusable and integral to the experience of getting a Bite Society Basket. The packaging is not everyone's cup of tea, but, like all good art, it speaks to many and is memorable to all. Reusable felt totes for baskets; tin packaging for cookies, chips, and snacks; and, artwork that you just might want tattooed on your arm.

When all was said and done, we opened in December of 2020 with a line of products that included noteworthy tins of cookies, chips, pickles, sauces, nut mixes, and snacks put into felt tote gift baskets. It was a busy summer.

CURRENT SUPPLIERS

We currently work with these farms and suppliers:

Potatoes: Chipper Farm Pasco, WA

Fennel: Sterino Farm Puyallup, WA

Green Beans: Duris Farm Puyallup, WA

Red Peppers: Inaba Farm Wapato, WA

Carrots: Ralph's Greenhouse Mt. Vernon, WA

Cucumber: Duris Farm Puyallup, WA

Flour: Cairnspring Mills Burlington, WA

Eggs: Wilcox Farms Roy, WA

Butter: Larsen's Creamery Clackamas, OR (WSFMA Approved Border County)

BITE SOCIETY PRICE LIST

Cookies \$18.00

Before Dinner Cookies

- Benne Wafer
- Orange Fennel
- Open Sesame
- Chocolate Chipotle
- Oat Flip (GF)

After Dinner Cookies

- Vanilla Polka Dot
- Chocolate Crunch
- Chocolate Chip
- Ginger Crumble
- Coconut Lime (Vegan)
- Pecan Daddy

Seasonal Cookies

- Hops
- Cherry Hazelnut
- Cranberry Orange
- Lavender-Lemon
- Rosemary Shortbread

4-Tin Felt Cookie Tote \$80.00

Gift Baskets: \$79 - \$325

Kennebec Potato Chips \$11.00

- Sea Salt
- Truffled
- Sister Carol's Mustard
- Salsa Macha
- Umami (Seasonal)
- Sweet Fennel (Seasonal)

Kiyomi's Granola, 1 lb. \$10.00

Sauces

- Pepperish \$9.99
- Salsa Macha \$11.99
- Sister Carol's Mustard \$8.99

Pickles

- Dilly Beans \$6.99
- Fennel \$9.99
- Chile Carrots \$6.99
- Pickled Pickles \$6.99
- Red O's \$5.99





STATE of WASHINGTON



SECRETARY of STATE

I, SAM REED, Secretary of State of the State of Washington and custodian of its seal,

hereby issue this

CERTIFICATE OF INCORPORATION

to

THE CITY CATERING COMPANY, INC.

A Washington Profit Corporation. Articles of Incorporation were filed for record in this office on the date indicated below

UBI Number: 602 155 668

Date: October 17, 2001



Given under my hand and the Seal of the State of Washington at Olympia, the State Capital

Sam Reed
Sam Reed, Secretary of State



The City of Seattle

Pike Place Market Historical Commission

Mailing Address: PO Box 94649, Seattle WA 98124-4649

Street Address: 600 4th Avenue, 4th Floor

CERTIFICATE OF APPROVAL FOR USE

Date: January 13, 2023

MHC 12/23

Applicant: Zack Cook, PDA

Property Owner: Zack Cook, PDA

Business: Not Applicable

Address: 1509 Pike Pl Arcades #5 & #6 Seattle, WA 98101

Building: Fairley

At its meeting of January 11, 2023 the Pike Place Market Historical Commission approved the following:

Temporary use of space for vendors to be selected by Pike Place Market PDA, according to attached plans.

Approval granted for six months; expiration date: July 13, 2023.

The Commission's approval is conditioned upon the following:

The vendor selection process shall prioritize vendors that fulfill MHC Guideline 2.13: Highstalls. In the event that the applicant is unable to secure vendor(s) fulfilling MHC Guideline 2.13, the applicant will use the Washington State Farmer's Market Association Roots Guidelines as its selection criteria.

The Commission considered the following District Guidelines when making the decision:

- 2.1 General Principles for Uses in the Market
- 2.9 Temporary Uses
- 2.13 Highstalls

Administered by the Historic Preservation Program Seattle Department of Neighborhoods

"Printed on Recycled Paper"

(This action is categorically exempt from SEPA by the provisions of WAC 197-11-800.)

The Certificate is issued with the understanding that the applicant will obtain all other permits and approvals that may be required.

Grace Leong, Commission Chairperson

By:

A handwritten signature in black ink, appearing to read "Minh Chau Le". The signature is fluid and cursive, with the first name "Minh" and last name "Le" being the most legible parts.

Minh Chau Le, Commission Coordinator
Pike Place Market Historical Commission