

Manager/Chair: Therese Garces

Co-Chair Bridgette Mack

Committee: Diana Balelo, Rosemarie Silva, Natalie A. Virissimo, Gayle Frank, Rod Guidi, Jenna Lococco, Grace Limon

*"Volunteers don't get paid, not because they're worthless, but because they're priceless."* –  
Sherry Anderson

In 2024 the market had a successful year. In gross income we brought in \$ 230,824.07 with operating costs of \$205,695.40 netting in 2024 - \$25.128.67.

The Market is incredibly grateful for the support of our community and most of all, to our employees. Sadly, in July our precious employee Isabel Serpa was diagnosed with Cancer and has taken an extended leave of absence. We dearly miss her and pray for a complete recovering. For 3 months the market ran entirely on volunteers except for Alyssa Barandiaran who is paid for only 32 hours a month and volunteers her extra 30 to 40 hours each month, even on her days she doesn't need to come in she does because she loves hanging with the customers. Our customers love Alyssa and when she is not at the market they ask where she is. In September we hired 2 part time employees, along with 3 volunteers, myself, Barbara Hosaka and Diana Balelo. It has been a pleasure to work with such hardworking volunteers and employees.

We held the World Cup events at the hall. The market made special lunch special, the hall was full, and the food was sold out. It was great to see our community cheer on our Portuguese team. We thank all the volunteers in the community for coming out to help with prepping and preparing food.

In mid-year we were happy to hear from our baker who said they were back in business, and we have been in full force every 2 weeks supplying our community with homemade Massa Savada and Pasteis de Nata and queijadas. My niece Marissa now bakes Isabel cookies from a recipe that was handed down by Marissa's maternal great grandmothers. We cannot keep those cookies on the shelf.

In 2024 we held 3 market dinners and 1 wine tasting event with much success and will continue with both events. Our next wine tasting will be held on Saturday, February 8<sup>th</sup> at 7:30. The wines will be from Sogrape and on Good Friday, April 18<sup>th</sup> we will host a traditional Bacalhau dinner. Please check our website for more information and more events.

To the inventory crew who volunteer 4-5 hours once a month to do inventory, it is not an easy task, heavy boxes counting products, checking expiration dates, counting frozen goods in a snow blizzard freezer. Along with Bridgette Mack, Diana Balelo, Gayle Frank, Rosemarie Silva & Natalie A. Virissimo, Grace Limon, & Rod Guidi got the job done. Big thanks to Manuel Balelo who helps cutting bacalhau and to Rod Guidi who cuts our cheeses. Without all these hardworking volunteers it would be impossible to keep up with the demands of the market.

### **Highlights:**

We have a great friendship with all our distributors and love it when they come by and invite us for some yummy dinners and wine tasting. One of the distributors, Southern Glazers, is so grateful for our many years of service and has told us we are their oldest customers.

The Market will be hosting more events and getting more exposure through social media. Dinners, Wine tasting and let's not forget Festa da Lapa which has grown into one great festival.

Huge thanks to our marketing crew Ashley, Darlene & Alana!!

The Market congratulates the 2024 Festa Schoeffel Family on a beautiful festa and to the 2025 Festa Byrnes Family much success

Respectfully submitted, Therese Garces