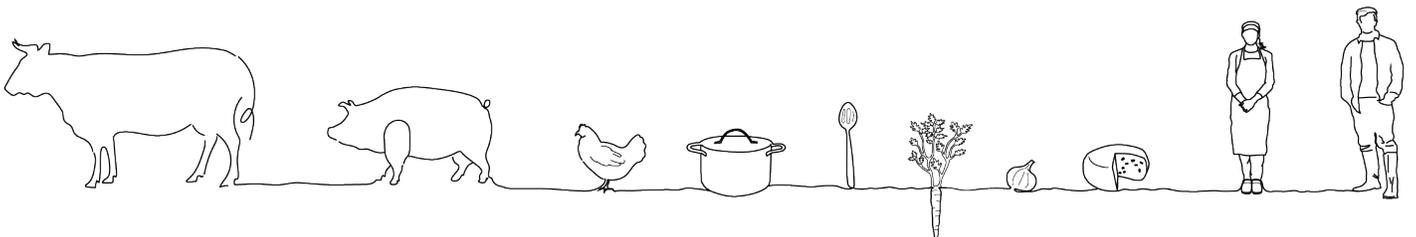


Basics Fact Sheet

- Overview:** Basics is a market, classroom and gathering place designed to help more people cook healthy meals at home. It was founded by a collective of farmers, entrepreneurs, culinary experts, nutritionists and natural foods veterans inspired to nurture health through food. Basics finds the freshest, most flavorful ingredients, pairs them with simple, seasonal recipes, and shares kitchen skills and nutrition know-how so everyone has just what they need to cook at home. The store is supplied by a network of organic, sustainable farms and Oregon food producers that prioritize soil health, animal welfare, regenerative practices and seasonal rhythms.
- Founded:** 2017
- Headquarters:** Tualatin, Ore.
- Locations:** 5035 NE Sandy Blvd; Portland, Ore. (Open Now)
Tualatin (Opening Fall 2019)
Pearl District (Opening Fall 2019)
Beaverton (Opening 2020)
- Store Hours:** 7 a.m. – 9 p.m.
Monday – Saturday (Closed Sundays)
- How it Works:** The store is structured around convenient meal stations which feature seasonal recipes. At 7,500 square feet, the small footprint market is designed for easy access. Each recipe can also be customized for personal preference. Basics is designed to work for both people new to cooking and experienced epicureans looking for nutritional guidance.
- Learn:** A third of the market space is dedicated to a Nutrition Classroom and Discovery Kitchen. A full calendar of diverse daily classes (most of them free) include nutrition information, cooking demos and kitchen skill building for a variety of levels and interests.
- Products:** The products at Basics are selected for quality and peak nutrition. Shoppers will find ingredients organized by recipes at meal stations, developed by an in-house culinary director and vetted by a nutritionist for optimal health. Shelves will be stocked with choice foods and staples in every category, prioritized by local and sustainable suppliers whenever possible. The best produce of the season will be delivered fresh daily, and shoppers can choose from high quality regional meats and dairy products.

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Philosophy: With a small format concept that integrates a market, nutrition classroom and discovery kitchen under one roof, Basics is designed to nurture stronger, healthier communities through food. It supports regional farmers, growers and manufacturers by sourcing products from farms that prioritize soil health, animal welfare, regenerative practices and seasonal rhythms to increase access to foods at peak nutrition.

Partners: **The Portland Clinic:** Basics' Portland store is co-located with The Portland Clinic. Its upstairs neighbor promotes Basics' offerings and programming of the store to help patients learn and practice wellness through preventive health conditions, from diabetes to heart health.

Faubion Elementary: Basics manages a Mini Market within Concordia University's 3toPhd program, providing students of both Faubion Elementary and Concordia, as well as teachers and staff, easy access to nutritious foods. The store is part of an integrated effort to between Concordia University, Portland Public Schools' Faubion School, Trillium Family Services and Kaiser Permanente to close the opportunity gap and ensure that every child can fulfill their potential.

Leadership: Erin Leiker, Sandy Blvd. store manager
Christi Reed, nutrition education coordinator
Michael Wolff, general manager
Fernando Divina, VP, operations, creative director & executive chef
Lindsay Brown, director of nutrition
Meredith Eggert, brand steward
Joel Dahll, VP, purchasing & merchandising
Chuck Eggert, visionary

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