United + Inspired
food, humanity, and a better path forward

June 12 @2pm CST

REGISTER TODAY AT:
datassential.com/coronavirus
Thank You
JUNE
EVERY FRIDAY @ 2pm CST

BEYOND
EVERY OTHER THURSDAY @ 12pm CST
“very concerned” about Coronavirus
“definitely avoid” eating out
Even stronger than before
About the same
Minor recession (not as bad as 2008)
Moderate recession (similar to 2008)
Major recession (worse than 2008)
Depression

once the pandemic is behind us, how do you think the US economy will look?

<table>
<thead>
<tr>
<th>Scenario</th>
<th>April</th>
<th>June</th>
</tr>
</thead>
<tbody>
<tr>
<td>Even stronger than before</td>
<td>12%</td>
<td>13%</td>
</tr>
<tr>
<td>About the same</td>
<td>12%</td>
<td>15%</td>
</tr>
<tr>
<td>Minor recession (not as bad as 2008)</td>
<td>25%</td>
<td>22%</td>
</tr>
<tr>
<td>Moderate recession (similar to 2008)</td>
<td>19%</td>
<td>17%</td>
</tr>
<tr>
<td>Major recession (worse than 2008)</td>
<td>19%</td>
<td>15%</td>
</tr>
<tr>
<td>Depression</td>
<td>7%</td>
<td>5%</td>
</tr>
</tbody>
</table>

anticipate as good or better: 28%
anticipate a recession: 64%
anticipate a long-term depression: 5%
<table>
<thead>
<tr>
<th>Perception</th>
<th>April</th>
<th>June</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reopening the economy is worth the public health risk</td>
<td>38%</td>
<td>56%</td>
</tr>
<tr>
<td>Coronavirus has been blown out of proportion; it is no different than the flu</td>
<td>29%</td>
<td>36%</td>
</tr>
<tr>
<td>I believe I have already had coronavirus</td>
<td>21%</td>
<td>26%</td>
</tr>
<tr>
<td>I'm concerned about the damage to the environment from coronavirus</td>
<td>51%</td>
<td>54%</td>
</tr>
<tr>
<td>I'm concerned about the impact on our privacy, data protection, and civil liberties</td>
<td>52%</td>
<td>55%</td>
</tr>
<tr>
<td>I worry more about infecting others than I do about getting infected myself</td>
<td>44%</td>
<td>45%</td>
</tr>
<tr>
<td>I wish we had one unified national response to coronavirus</td>
<td>45%</td>
<td>62%</td>
</tr>
<tr>
<td>I feel guilty using delivery services</td>
<td>39%</td>
<td>63%</td>
</tr>
<tr>
<td>I don't trust others to act safely once &quot;non-essential&quot; services are open</td>
<td>36%</td>
<td>66%</td>
</tr>
<tr>
<td>People should refrain from using &quot;non-essential&quot; services</td>
<td>52%</td>
<td>60%</td>
</tr>
</tbody>
</table>
Did It In The Past 30 Days.

- Gone grocery shopping in person
- Got restaurant food from a drive-thru
- Got takeout from a restaurant
- Got curbside / walkup takeout from a restaurant
- Dined at the restaurant itself
- Got restaurant food for delivery
- Got adult beverages
- Got groceries for delivery

May 18: 80%
June 10: 60%

28% for delivery
17% for delivery
March 9
67% independents
33% chains

June 9
54% independents
46% chains

where do you feel safer eating?
Believe It’s Risky.
Believe It’s Risky.
More Comfortable If...

- No ingredients from Covid areas
- Regularly wiping down
- Food covers / enclosed cases
- Provide disinfectant wipes
- No open containers
- Everything individually wrapped
- No need to touch door handles
- If I can order by phone app
- More space between tables
What consumers want to see continue even after COVID

LIMITED SERVICE

- Curbside service: 42%
- Order-ahead options: 39%
- Drive-thru where staff comes to you: 32%
- Walk-up order windows: 29%
- Staff takes your order while waiting in line: 24%
- Expanded delivery zones: 23%
- Expanded delivery hours: 21%

FULL SERVICE

- Curbside pickup: 47%
- Walk-up order windows: 29%
- Order-ahead options: 29%
- Expanded delivery zones: 24%
- Expanded delivery hours: 21%
- Adult beverages to go: 21%
Top Safety Concern.

- Touching things other people have touched: 38% (March 13), 27% (June 9)
- Being close to other people / patrons: 28% (March 13), 40% (June 9)
- Staff preparing / handling my food: 15% (March 13), 10% (June 9)
- Interacting with staff: 7% (March 13), 6% (June 9)
- Served from multi-serve containers: 9% (March 13), 12% (June 9)
44% are more concerned about infecting others than they are getting infected themselves.
75% have varied their level of cautiousness across the phases of Covid. These are the times when they’ve been MOST CAREFUL.
Watch out for Covid-19 surcharges: Here’s how much the fees may cost—and how you can avoid them
DATE: FRI

LA BURRITO
COV19/CARNE ASADA
COV19/CARNE ASADA

*** DRIVE THRU ***

SUBTOTAL $17.00
TAX TOTAL $1.32
TOTAL $18.32
CASH $20.00
CHANGE $1.68

* ORDER# 0184 *
Dine In
Seats: 2

Table #107

Server: Michael D

1 Mango Papaya Salad 14.95
1 Vietnamese Tacos 14.95
1 North Dumplings 14.95
1 Lemongrass Chilean Seabass 35.95

3% Employee Benefits Surcharge: 2.42

Sub Total: 83.22
Sales Tax: 7.60

Total: 90.82
seeing the coverage of protests has reminded me we should focus on other things besides coronavirus
It's important that companies continue to demonstrate their support for the long term, not just now in this moment.
BLACK LIVES MATTER
We affirm BlackLivesMatter and will be donating profits to the George Floyd Memorial Fund

COCKTAILS TO GO
20 for a pair

Herbs & Tonic #15
thyme, vodka, lemon, mint, lime, tonic, seltzer

Oxford Comma
mescal & tequila, turmeric, lime, bonal, ginger

Five Spot
aged bacardi rum, st george rye eau de vie
maple, ginger, lime, chive, thyme
The murder of George Floyd and the protests against the racialized police brutality and injustices Black people have faced in this country for centuries have galvanized our organization’s commitment to racial justice. We stand in solidarity with Black Lives Matter.

We acknowledge that solidarity is not enough, and that we have more work to do in centering anti-racism in our messaging, our programs, and our own internal structure and staff. The James Beard Foundation has an all-White leadership team and an overwhelmingly White board of trustees. We know this must change and are committed to making the change.

For more than 30 years, the James Beard Foundation has stood for excellence in the restaurant industry. But we have never fully acknowledged that this industry was built upon a culture of oppression and privilege. A culture that oppresses the Black and Brown people who make up nearly 50 percent of America’s food and beverage workers, and one that perpetuates inequities from wage disparity to harassment to outright violence, cannot rightfully be considered excellent by any moral standard.
BRG’s COMMITMENT TO EQUITY & INCLUSION

We, as Boka Restaurant Group, realize we need to do more and we need to do better. We are taking this time to listen and to learn in what ways we can hold ourselves more accountable and become better allies. Boka Restaurant Group is committed to supporting Black Lives. We’ve donated to Color Of Change, NAACP, and Chicago Children’s Choir. We ask our friends and supporters to consider donating to these organizations and supporting local black-owned businesses.

As a company who prides itself on hospitality and taking care of people, we are starting by leaning in to what we know best—the power of food. In an ongoing effort with World Central Kitchen and Frontline Foods, we’re working to provide meals to communities in Chicago’s south and west sides.

Additionally, we are in the process of forming an internal committee to actively correct unconscious bias, improve issues with wage disparity and hiring practices, create time and space for mentorship, amplify Black voices, and promote career growth for POC within our company.

We know this is a small step and we have a lot of work to do. We encourage you to leave feedback and hold us accountable as we roll out long term plans to weave racial equity into the fabric of Boka Restaurant Group. Please email us directly at community@bokagrp.com.

Black Lives Matter and make Chicago the beloved city it is; we stand with you and support you.
Monday, June 8, 2020 12:00 pm

A Message from Miguel Patricio, Chief Executive Officer of The Kraft Heinz Company

Miguel Patricio

Chief Executive Officer of The Kraft Heinz Company

Two weeks ago today, we saw the horrifying and shocking video that showed George Floyd being killed by police in Minneapolis. The days since Mr. Floyd’s death have been incredibly painful – but no one has felt this pain, anger and frustration more viscerally than African-Americans, including Black employees at Kraft Heinz. We have to say out loud that systemic racism against African-Americans is at the root of why he was killed. It’s the same systemic racism that killed Breonna Taylor and Ahmaud Arbery, and far too many other Black Americans whose names we have heard over the past several years - and countless others whose names we don’t know.

We at Kraft Heinz say BLACK LIVES MATTER.

This week, we are talking with employees about one of our new Values, We demand diversity. We have a duty to be part of the solution - even as we are honest about where we as a company have fallen short. Going forward, we must hold ourselves accountable for helping to make things right.

That is why TODAY we are announcing several actionable steps we are taking as a Company, thanks to real, honest conversations with our African American Business Resource Group (BRG). We took the past week to really listen and to be thoughtful about where we as a company can make the most difference toward ensuring positive change and advancing equality at Kraft Heinz and in our communities. We will:

• Make an immediate $1 million commitment to support food programs and social justice organizations serving African-American communities most affected in recent months by police brutality and COVID-19 in the United States. Kraft Heinz will make separate commitments over the next five years, both within the United States and globally.

• Make Friday, June 19th a global Day of Service for employees to support social justice organizations
• Ensure people of color are better represented at ALL levels throughout Kraft Heinz, introducing robust development programs.
• Launch Mentoring and Development programs companywide to help them develop skills that prepare them for future roles within the organization.
• Add companywide educational resources and support and encourage Black employees to take part in internal and external development programs.
• Provide company managers and leaders with additional resources and training, including on overcoming unconscious bias.
• Create a talent pipeline that better reflects the communities where we do business by expanding and building new local and national partnerships to attract and develop underrepresented candidates.
• Strengthen and broaden our relationships with Historically Black Colleges and Universities, or HBCUs, while also providing career learning and development tools to students before they graduate.
• Address systemic inequality by reviewing and expanding our supplier diversity guidelines for minority and women-owned businesses and launching a new training and mentoring program for them to become Kraft Heinz suppliers.
• Create a cross-functional Inclusion Council to help review and guide our Diversity and Inclusion strategy.

These efforts are just the beginning. We are committed to addressing issues of inequality as part of our ongoing journey – and we'll keep working to make things better. For us as a company, and for us as individual human beings, silence is not an option. It’s on ALL of us to listen first – and then to speak up, speak out and act. Each of us has a role to play in making justice real – for each other, in our communities, and in the countries where we live.
WE MUST DISMANTLE WHITE SUPREMACY

Silence Is NOT An Option
The murder of George Floyd was the result of inhumane police brutality that is perpetuated by a culture of white supremacy. Read More

Fighting COVID-19

We Sent a Pint into Space!

Order Pints For Delivery To Your Door!
Ben & Jerry's calls on Americans to combat white supremacy in a blistering statement building on its multiyear campaign against racial inequality

Kate Taylor  Jun 3, 2020, 5:30 PM

Last Call: Ben & Jerry's doesn't have thoughts and prayers, it has a plan for social justice

VORACIOUSLY  RECIPES  WINE  DINING IN MINUTES  TRAVEL

Ben & Jerry's pointed call to ‘dismantle white supremacy’ stands out among tepid corporate America statements
"Serious Eats has no Black people on staff at this time, and we’ve never had a Black editor. The underrepresentation of Black voices in food media is well-known and often remarked and reported upon, yet it remains endemic to our industry. That’s not a coincidence, nor is it an idiosyncrasy of media broadly or food media in particular: It is a reflection of the power structures that define the United States, and it is not okay.

We are committed to making more Black voices heard on our site, to honoring Black foodways, to being a home for Black stories, and to standing back and shutting up to listen to Black voices elsewhere. What that actually means is that we’ll be refraining from publishing new content this week and instead using our homepage to provide a list of links and resources to help people get involved in the necessary fight against racism in this country. We’ll also be using that time to have difficult conversations about our organization and the content we produce, and to plan for the future accordingly."
Drop Off Station For June 3rd

When: 8am - 6pm
Where: Red Bear Brewery Co.

Items Preferred!
- Non perishable snacks, ideally without nuts (major food allergens)
- Saline
- Heat resistant gloves
- Athletic tape
- Reusable bags
- Protective gas masks

*At the owner’s discretion please don’t drop off items inside*

Twitter: FFDC2020
G: freedomfightersdc...
Hi there, we’ve been open since 2006 so many of you know Sarah and Carolyn. Currently Pies ‘n’ Thighs is listed as a black-owned business on @Postmates, which it is not. @Postmates made no effort to contact us to find out. We have made multiple calls but we are still on the list. We are not available on the app until a correction is made. Please support black-owned businesses!
WORLD BITES

SAY YASS TO YASSA
from Senegal
“In general, Black-owned businesses don’t have the resources of other businesses, they’re dealing with even tighter margins, and a lot of times Black-owned businesses aren’t in the best neighborhoods. For Blacks to have an even playing field, in any business, people need to go out of their way to support them because we’re already outnumbered to begin with. Spend your money where it counts, be an ally, and continue to learn and be better. Not just now, but always.”

— CHEF BRIAN JUPITER, INA MAE TAVERN AND FRONTIER

thrillist
"There are no strangers at Rodney Scott's Whole Hog BBQ. Everyone has a seat at our table. Our customers are family. Our crew is family. We are all family, spreading food, spreading love, and having fun. The glass is always half full here."
Rodney Scott
APPETIZERS
DEVILED EGG SPREAD
Deviled Eggs, Chive, Relish

8

OGRONO RIBS
Pepper-Vinegar BBQ Sauce, Chow Chow

14

POTLIKKER BRAISED CHICKEN WINGS
Crispy Collard Greens

10

CHICKEN POT PIE FRITTERS
Crispy Fritters, Sorghum Mustard

9

HANAN’S FISH CAKE
Shito Tarrt Sauce, Local Greens

9

CABBAGE PANCAKE
Shitake Mushrooms, Chow Chow Mayo

10

LIVER AND PICKLES
Pork Scrapple, Smoked Trout, Country Ham, Chicken Liver Mousse, Pickles & Preserves, Filbert Mustard, Cured Egg Yolk, Crackers

15

SALADS
CUCUMBER & CELERY SALAD
Benne Seeds, Herbs, Watermelon - Spruce Vinegar

8

COLLARD GREEN SALAD
Fennel, Sweet Pickles, Chestnut Vinaigrette

12

SIDES
Benne Collard Greens
Baked Macaroni & Cheese
Soup Beans

6

ENTRÉES
BENNE SIRLOIN SMASH BURGER
Double Patty, Onions, Ashe County Cheddar, Benne Sauce, Tater Tots

13.5

PIRI PIRI CHICKEN
Grilled Chicken Quarter, Sorghum Grains, Kitchen Pepper- Glazed Sweet Potatoes

14

NECKBONE HASH
Tailow Roasted Sunray Onions, New Potatoes, Red Eye Gravy

14

SEARED PORK BELLY
Farm and Sparrow Grits, Pork Jus, Charred Scallions

22

PAN FRIED TROUT & SPOONBREAD
Soya, Lime Butter, Braised Kale

23

SPRING VEGETABLE PURLOO
Grilled Asparagus, Summer Squash Pesto

17

CHILDREN’S MENU
MAC AND CHEESE
CHICKEN TENDERS + TOTS

3

DESSERT
GINGER CALAS
Sweet Ginger Rice Fritters, Cardamom Powdered Sugar, Strawberry Compote

8

THE RHU’S PEACH PIE
Fresh Local Peaches

8
The Rise of the Compton Taco

A surging Hispanic population in South L.A. has inspired a group of black-owned restaurants and young, Instagram-savvy entrepreneurs to give new meaning to L.A.'s iconic street food.
South LA’s Hottest Takeout Dish Is a Ready-to-Bake Gumbo Pot Pie

In the corner of a grocery store parking lot, Bleu Kitchen’s signature dish is selling out daily

by Mona Holmes  |  Apr 22, 2020, 1:30pm PDT
Photos by Monho Frank Lee
15. Court Cafe
5406 W Centinela Ave
Los Angeles, CA 90045
(310) 431-4969

In early summer, the South LA trio known as the Foodminati opened a daytime restaurant. Nestled on the border of Westchester and Inglewood, Court Cafe is a collaboration between Taco Mella’s Jermele Henderson, Bleu Kitchen’s Calvin Johnson, and Keith Garret of Ali Flavor No Grease.

The menu aims to please with original dishes like Garret’s ocho burrito with lobster, chicken sausage, shrimp, bell peppers, spinach, eggs, atollfina sauce, and smoked gouda cheese sauce.
your Dine Around locator

click here for amazing eats

https://www.google.com/maps/d/u/0/viewer?mid=12hFm-YQf3w8Li6b_7RJBi2e-DES79s36&ll=44.9283815%2C-93.1248944&z=8
Next Week

June 19 @2pm CST

REGISTER TODAY AT:
datassential.com/coronavirus