

FROM PAGE 1C

DONATIONS

- Great Wagon Road Distilling Co., Waxhaw: 122 W North Main St., Waxhaw, NC 28173
- Divine Barrel Brewing: 3701 N Davidson St Suite #203, Charlotte, NC 28205
- Town Brewing Company: 800 Grandin Rd, Charlotte, NC 28208
- Triple C Brewing Company: 2900 Griffith St, Charlotte, NC 28203
- Resident Culture in Plaza Midwood: 2101 Central Ave, Charlotte, NC 28205

GROW CAFE

Location: 5342 Docia Crossing Rd Suite B & C, Charlotte, NC 28269

Grow Cafe is collecting money and items, including nonperishable food, sunscreen, children and adult diapers and more. Drop off your donations at the cafe for them to be distributed to families in need after Hurricane Helene.

HIGHER GROUNDS BY MANOLO'S

Location: 1501 Queens Rd, Charlotte, NC 28207

At Higher Grounds by Manolo's, 10 percent of all sales will be donated to Western North Carolina and Eastern Tennessee hurricane relief.

THE HUNTER FARM

Location: 13624 Providence Rd,

Weddington, NC 28104

The Hunter Farm in Weddington has set up a donation bin to collect items for storm victims in Western North Carolina.

You can drop off water, protein bars, diapers, baby formula, sports drinks powder, blankets and ready to eat meals at the front desk to be given to Fleetwood Volunteer Fire Department in Ashville County to distribute.

JOSH'S FARMERS MARKET

Location: 630 Brawley School Rd, Mooresville, NC 28117

For the weeks to come, there will be drop-off bins set up at Josh's Farmers Market in Lake Norman to be sent off to storm victims. The farmers market team is requesting food, bottled water, contractor-size trash bags, blankets, first aid supplies, feminine hygiene products, diapers and baby clothes, hand sanitizer, toilet paper, paper towels and more.

NODA BREWING CO. AND OTHER LOCAL BREWERIES

NoDa Brewing Co., Birdsong Brewing, the NC Brewers Guild and other local breweries are coming together to can drinking water to make regular shipments to the mountains, according to WCNC. Local breweries in the mountains will distribute the water from there.

MANOLO'S BAKERY

Location: 4405 Central Ave, Charlotte, NC 28205

At Manolo's Bakery, 10 percent of all sales will be donated to Western North Carolina and Eastern Tennessee hurricane relief.

MURTO MADE

Location: 11941 Ramah Church Rd, Huntersville, NC 28078

Location: 166 N Main St, Mooresville, NC 28115 Murto Made is collecting donations at both of its distilleries during operating hours or via its GoFundMe. Items include gas (for people's generators) and nonperishable food items.

PIE.ZAA

Location: 1440 South Tryon St, Charlotte, NC 28203

Asheville-based PIE.ZAA has set up a GoFundMe to gather supplies and support rebuilding efforts for storm victims around the mountain area. The local pizza restaurant's online fundraiser can be accessed online at gofundme.com/f/together-we-rise-help-asheville-recover.

QUEEN CITY ANIMAL HOSPITAL

Location: 920 Belmont Ave, Charlotte, NC 28205

Queen City Animal Hospital is gathering supplies to help pets in need after Hurricane Helene. Items in need include dog/cat/small mammal/reptile dry food, plastic or aluminum bowls, crates/cat carriers and cat litter. Please don't bring liquids or chemicals, as the plane is unable to transpor those.

SUFFOLK PUNCH BREWING AND SOUTHPARK MALL

Location: 4400 Sharon Rd Space G23D, Charlotte, NC 28211

Via The Independence Fun, people can drop supplies off at Suffolk Punch Brewing at SouthPark now until 9 p.m. on Wednes-

day, Oct. 2. Suffolk Punch Brewing SouthPark is offering a 10% discount (one per family) on any purchase for those who donate bottled water, non-perishable food, PPE, cleaning supplies, hygiene items for adults and children diapers and wipes, children's books and toys, or items such as sleeping bags, can openers, solar device chargers, flashlights, batteries, buckets, shovels, and rakes.

TITA'S CAKE HOUSE

Location: 115 E Innes St, Salisbury, NC 28144

At Tita's Cake House, 10 percent of all sales will be donated to Western North Carolina and Eastern Tennessee hurricane relief.

VAULTED OAK BREWING

Location: 3726 Monroe Rd, Charlotte, NC 28205

Vaulted Oak Brewing is collecting donations for the Asheville Humane Society as well as Brother Wolf Animal Rescue, which has lost all of its buildings, vehicles and resources - and has 137 foster animals to care for. Add your donation to your tab and Vaulted Oak will split the total to help the two organizations.

VESTIQUE

Location: 1532 East Blvd, Charlotte, NC 28203

Location: 717 Attando Ave Suite G, Charlotte, NC 28206

Vestique will be collecting nonperishable supplies at its warehouse and flagship store in Charlotte until Friday, Oct. 4 to be delivered to victims western North Carolina. The boutique team will be collecting bottled water, non-perishable food, con-

tractor-size trash bags, blankets, first aid supplies, feminine hygiene products, diapers, hand sanitizer, toilet paper and paper towels.

WHITE DUCK MATTHEWS

Location: 131 E John St Suite A, Matthews, NC 28105

White Duck's Matthews location is raising money to give to MANNA Food-Bank in Asheville. Each dollar you donate will enter you into a raffle at the restaurant, with prizes including a \$100 gift card, merch and more. The raffle will run through Oct. 8 and winners will be announced on Oct. 9.

THE WING KING CAFE

Location: 13209 Carowinds Blvd, Charlotte, NC 28273

Location: 200 N Nobys Bridge Rd, Fort Mill, SC 29715

Location: 8356 Charlotte Highway, Indian Land, South Carolina

The Wing King Cafe will be collecting supplies for storm victims at all three of its locations around the Charlotte area through Oct. 5. Nonperishable food items, toiletries and other essential supplies will be accepted for victims in the North Carolina mountain areas.

WOODEN ROBOT

Location: 1440 S Tryon St Unit 110, Charlotte, NC 28203

Location: 416 E 36th St STE 100, Charlotte, NC 28205

Wooden Robot is asking for supply donations to bring to shelters in Western North Carolina. The breweries are seeking emergency supplies, including water, baby needs,

hydration packets, toiletries, new socks and underwear — “the things you notice first when they’re gone,” the team stated on Instagram. Daily trips will be made to Asheville area with donations.

Donations can be brought to either of Wooden Robot locations or to other local dropoff spots:

- Thrift Pony in Plaza Midwood: 1110 Morningside Dr Suite E, Charlotte, NC 28205
- Compleat Kiddo Belmont Clinic: 54 Myrtle St, Belmont, NC 28012
- Alchemy Co-Working, Gastonia (available Monday): 121 W Main Ave, Gastonia, NC 28052
- Patagonia Charlotte (Monday-Saturday 11 a.m.-7 p.m. and Sunday 11 a.m.-6 p.m.): 101 W Worthington Ave #180, Charlotte, NC 28203
- Common Market Oakwood (Sunday-Monday: 8 a.m.-8 p.m.): 4420-A Monroe Rd, Charlotte, NC 28205
- SEAC Village (Monday-Friday 8 a.m.-5 p.m.): 3400 Shamrock Dr, Charlotte, NC 28215
- Carolina Migrant Network (Monday-Friday 8 a.m.-5 p.m.): 6769 Albemarle Rd STE B, Charlotte, NC 28212

Did we miss a local business providing support to storm victims in North Carolina? Let us know at charlottefive@charlottefive.com.

FROM PAGE 1C

FESTIVAL

folks and a demographic present that didn't represent the hosting city.

“What do we need to do to hang out and be with our people?” was a question Greg brought up at these festivals.

So, instead of waiting for change, they made change. Subrina describes herself as “defiant.” Using their own money and capital, the couple built their festival to spotlight the vast contributions that Black communities have made to the global culinary scene at large, and more pointedly, to Charlotte.

They want BayHaven to be “representative of how cool Charlotte can be,” Subrina said. “Everybody has their own different swag,” and four years ago, the couple was ready to highlight that swag in Charlotte by carving out a space for African Diaspora-centric cuisine.

Really, we want people to be thinking about Black foodways and looking at Charlotte and saying man, Charlotte is a pretty dope city,” Greg said.

WHO'S WHO AT THE WEEKEND ACTIVITIES

The annual BayHaven Food and Wine Festival will host participants with ties to Black and African American roots — chefs, cooking demonstration instructors, panel speakers, and mixologists.

As for the attendees, the festival is for people “who

sure to invite local culinary folks, like local caterers making meals for high school events, Greg said. “They might not have a big name,” he said. But it’s “the work they’re doing in the community” that matters, given the festival’s overarching goal to highlight a breadth and depth of Black creatives.

EVENTS TO ATTEND:

- Thursday's Black Farmers Dinner at 3rd & Fernwood with Stephen Satterfield from Netflix's High on the Hog.
- Friday's Fish Fry led by Chef Ricky Moore.
- Friday's Dinner En Noir, a fancy, all-black 7 course menu paired with Maker's Mark spirits.
- Saturday's Tasting Tent with 30 culinary leaders matching up for “Battle of the Best Food Cities” with space for 750 guests.
- Saturday's Disco Barbecue Bash, combining the swinging '60s with at least 7 dishes of BBQ.
- Sunday's Yacht Rock Brunch with 4 courses and 8 top chefs.
- Sunday's Serving the Culture Dinner, an 8-course menu with an immersive music and dining experience celebrating the bridge from the Disco to Hip Hop.
- Chris Scott, a Top Chef finalist, recognized for his soul food at Butterfunk Biscuit Co.
- Adrian Lipscombe, founder of the 40 Acres & a Mule Project, focused on preserving Black foodways and promoting food equity.

INSPIRING THE NEXT GEN OF BLACK LEADERS

One thing the duo will proudly encourage: oppor-

tunity for the next generation of culinary innovators.

The festival's purpose is not just to pay homage to traditional Black foodways, but to build communities and networks for other Black culinary creatives to thrive.

“I wanted that to be my contribution to the city outside of opening restaurants,” Subrina said.

At the festival's networking events, “you might be able to find a young sous ... or a young front of house manager,” Greg said.

Greg told CharlotteFive that Subrina didn't have a Subrina to look up to and I didn't have a Greg to look up to.” Now, the young chefs, fresh from Johnson and Wales for example, do have a Subrina and a Greg.

“I think you have to see it to believe it ... someone has to show you it's possible,” Greg said. “We want people to know that there is a pathway ... you can get the restaurant ownership, you can get to the wards, you can get the nominations.”

That's why the first day's networking panel is firstly, on the front end of the festival, and secondly, free. Greg knows the work — aka the hard work of making equity-driven change in the industry — starts at the culinary school level. Their “goal is to get as many culinary students from all different programs, high schools and colleges in this room.”

Guests will find many tasting dinner style events that typically go for well

LEARN FIRST, PARTY SECOND

For those attending that are interested in the educational component.

around African American foodways specifically in the food and beverage industry, the panels are certainly “tailored to all hospitality professionals,” Greg Said.

The festival kicks off with a multi-course dinner hosted by Stephen Satterfield at 3rd & Fernwood done in partnership with the Harvey B. Gant Center, and Chef Greg hopes this will be highly educational.

The educational initiatives at the festival are designed to both “inspire and inform” attendees about the history, contributions and impact of Black culinary traditions, according to the event's press release.

“Now, once we get past the panels, everything else is a party, in my opinion,” Greg said. Learning followed up with fancy dinners, open cooks, disco, regional bites battling is, undoubtedly, a party.

CHANGING THE PRICE POINT

The Colliers altered the price points this year to “make sure that everybody in Charlotte who wants to attend has a pathway to attend,” Greg said. The Colliers want to create space and opportunity for people, without them “having to spend a week's worth of salary.”

Guests will find many tasting dinner style events that typically go for well

over \$200, but BayHaven has food events, like the tasting tents, starting at \$75.

“DOING THIS FOR CHARLOTTE”

At the end of the day, or end of the weekend rather, Greg hopes to hear the phrase “I'm coming back” from attendees, and that's not just coming back to the festival, but to Charlotte.

Subrina said that “we deserved this here in Charlotte,” a city she proudly sees as a melting pot. By serving as championing voices of this city and of Black excellence in the culinary arts, starting events like Soul Food Sessions and festivals like this one, the Colliers are spreading the message that the Queen City is more than just “a steak-and-potato financial capital,” Subrina said.

With Bayhaven, the couple is doing “something that has a lasting impact ... the mission has been started,” Subrina said. “The undertaking is huge, it's tiresome,” she said. And still, she loves it. “It's a chance for other people to experience Black food and be in the center of it, but also discover new talent they didn't know about.”

“We're doing this for everybody in Charlotte,” Greg said. “But we just want everybody to come support as much as they can.”

Tickets for the BayHaven Food and Wine Festival events can be found on the BayHaven website.

- Cookies and cream spread
- Roasted jalapeno spread

Jeff's Bagel Run also serves coffees, lemonades, chocolate chip cookies and other sweet treats.

JEFF'S BAGEL RUN

Location: 9941 Rea Rd, Charlotte, NC 28277

Menu:

Instagram:

@jeffsbagelrun

Chyna Blackmon:

@chynablackmon



Jeff's Bagel Run will open in Blakeney Town Center in Charlotte.

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SHOP

ing bagels during the beginning of the pandemic, their home kitchen operation blossomed into a bustling business. Since opening its first brick-and-mortar opening in 2021, the duo has expanded their bagel shop with several other locations, including their first out-of-state location in the Triangle Area that

recently opened.

There are plans for Jeff's Bagel Run to open five restaurants in the Charlotte market.

Charlotte Business Journal first reported the