

**FOR IMMEDIATE RELEASE**  
**Monday, October 28, 2024**

**CONTACTS:**

**Remain**

Claire Martin

[cmartin@remain.org](mailto:cmartin@remain.org) | 508-901-4149

**Nantucket Food Group**

Karen Macumber

[karen@nantucketfoods.com](mailto:karen@nantucketfoods.com) | 508-680-1867

**The Hive at 5 Amelia Drive Opens with Four Local Makers**

*Nantucket's first shared-use commercial kitchen facility and food business incubator begins operations and will host an Open House on Friday, Nov. 1 from 11 a.m. to 2 p.m.*

NANTUCKET, Mass. Oct. 28, 2024 — The six commercial kitchens at The Hive, Nantucket's first shared-use commercial kitchen facility and food business incubator, officially came online this week with four local makers, Remain and Nantucket Food Group announced today. The public is invited to visit The Hive at 5 Amelia Drive on Friday, Nov. 1 from 11 a.m. to 2 p.m.

8 Arms Catering, Noemi's Dumplings, Siam to Go and Marmitaria Sabor de Minas are among the first members to begin working from the shared kitchen facility, with two additional food entrepreneurs scheduled to join in November. The Hive offers flexibility for local makers, chefs and caterers in need of cost-efficient and flexible commercial kitchen space, state-of-the-art equipment and ample storage.

Nantucket Food Group (NFG) will manage The Hive's operations and programming under the leadership of Karen Macumber, founder of NFG, and Tom Pearson, culinary operations manager. NFG works with food businesses to set them up for sustainable growth by offering memberships that include the use of commercial kitchens, access to experts in food manufacturing and business operations and new pathways to continually increase sales and profit.

"We hope to change the dynamics of operating a food business in a seasonal market in two ways," said Macumber. "First, the shared kitchen model reduces upfront capital needs and ongoing operating expenses, making it easier for new products and services to launch. Second, we help members create multiple, year-round revenue streams. For example, a chef who is busy in the summer can turn their customers' favorite sauce into a new product during the winter, selling it to local retailers."

Remain purchased the building in July 2022 to realize the vision of Remain Founder Wendy Schmidt, who sought to create a profitable, shared-use food production facility to advance community efforts working toward a vibrant, local food system. The Hive will support small farmers and sustainable agriculture practices, while creating a place where food entrepreneurs find the support they need to advance their products and careers.

"Nothing brings a community together like food—especially when we minimize the distances between farms, fisheries, restaurants and homes to create resilient local systems," said Schmidt. "We are excited to deepen the ties connecting Nantucket, particularly year-round residents, to the growers and makers of food, and to provide a sustainable shared kitchen space for island food entrepreneurs."

The opening of the 11,000-square-foot facility at 5 Amelia Drive marks nearly two years of design and construction work in order to bring the vision to life. Re-engineering of the building's infrastructure during renovation and expansion included the installation of a new custom-made electrical panel built to support

the electrification of the kitchens. Future sustainability initiatives at The Hive include plans to add solar panels, native plantings, composting and water retention systems. The construction and design team included Clarke Brothers Construction, Emeritus and Gary McBournie, Inc., with kitchen design and equipment expertise provided by Ricca Design Studios and Fountainhead Foodservice Group, respectively.

Members of The Hive will also have access to a community workspace, where they can hold meetings and conduct business when not using the kitchens.

"This is an exciting and new opportunity for food businesses on Nantucket," said Pearson, the former executive chef of the White Elephant. "We will have a diverse group of entrepreneurs in a state-of-the-art culinary facility that gives them a special chance to operate safely and successfully. We want to connect with all aspects of the food chain, including becoming a place for farmers to turn produce into products. Offerings for the public to purchase food made at The Hive through an innovative food locker pick-up system will soon be available."

The local community will have the opportunity on Friday, Nov. 1 from 11 a.m. to 2 p.m. to meet the team, tour the facility and learn more about the opportunity to become a member at The Hive at 5 Amelia Drive. Future information sessions, special events and educational programming will be announced on the Nantucket Food Group website, [Nantucketfoods.com](http://Nantucketfoods.com).

#### **About Remain**

[Remain](#) works to bring creative thinking to environmental and community challenges, elevate local industry and encourage innovation and resilience. Remain Nantucket engages in charitable work to support the evolution of a healthy year-round community across the island. Remain Ventures invests in buildings and mission-related businesses that strengthen Nantucket's year-round economy and spark innovation that brings long-term value to the island's residents. Both Remain Nantucket and Remain Ventures are funded by Wendy Schmidt and her husband Eric to support the local economy, community and environmental vitality of the island of Nantucket.

#### **About Nantucket Food Group**

[Nantucket Food Group](#) is on a mission to change the business of food on Nantucket... and beyond. Simply put, we want to innovate the way our entrepreneurs approach making and selling food, so there is less risk and more revenue year-round. No real estate purchases or long term leases. We promote embracing new technology to become more efficient, and creating a community of members to foster cooperation instead of competition. Membership includes access to commercial kitchen rentals, experts in food production, and new programs for increasing revenue.