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FOR IMMEDIATE RELEASE

Two Social Enterprises Join Forces to bring Increased Sustainability and a New Restaurant to the Longfellow Neighborhood

Minneapolis, M.N. – [Junket: Tossed & Found](#), a south Minneapolis vintage shop built around the idea of creating community through creativity and reuse, and [All Square](#), a gourmet grilled cheese restaurant that aims to reduce recidivism by hiring people with encumbered pasts, are thrilled to announce the execution of a lease that seals their commitment to join forces for good at the intersection of 41st and Minnehaha.

Julie Kearns, Junket’s founder, is doubling down on the shop’s environmental mission by launching a plan to provide an assortment of products that are carbon neutral or better, enabling a stronger social response to climate disruption. Believing that the Minnehaha Mile—a popular Longfellow neighborhood commercial district with an emphasis on sustainable shopping —is in need of more food options, she is also reworking the store’s footprint to make room for a restaurant.

But not just any restaurant: running a social enterprise is about operating in service to one’s community, and Kearns wanted to make sure that whoever shared space would be similarly driven make a meaningful neighborhood impact.

Recognizing that 1 in 3 Americans have a criminal record, which severely limits their ability to access employment, housing, and upward mobility, All Square is committed to reparations for a system that has failed far too many people. The brand embodies the notion that once someone has paid their debt to society, they are “square.”

While generating a unique array of sweet and savory grilled cheese, this non-profit will provide their student-employees with gainful employment, professional development, and an opportunity to move forward. All Square launched a Kickstarter last October that raised \$60,000 and award-winning architects Nicole McIntosh and Jonathan Louie, recent recipients of the [Architectural League Young Architects Prize](#), are currently designing the restaurant.

Together, Junket and All Square intend to challenge traditional perceptions of value and worth.

“This collaboration fosters the continuing development of an ecosystem where people and things are intrinsically valued. We hope to attract innovators and food-makers who are eager to push what’s possible in the spirit of using existing resources that are currently being overlooked. Imagine Junket and All Square developing a zero-waste kitchen,” said Kearns.

“Both All Square and Junket believe that businesses have a responsibility to address systems that are simply not socially or environmentally sustainable,” said Emily Hunt Turner, All Square’s founder. “People matter. The planet matters. And the best solutions are locally grown. Plus, who doesn’t want to slam a grilled cheese before they shop?”

Junket has launched a [30-day Kickstarter](#) to cover labor and capital costs of making room for a restaurant. The shop plans to begin clearing space by June, with All Square targeting a Fall grand opening.