

you really can taste the difference!™

# Zingerman's® news

issue #315

march-april 2026

HEY HO! LET'S GO! UNEXPECTED NOTES  
FROM THE HUDDLE IN MY HEAD



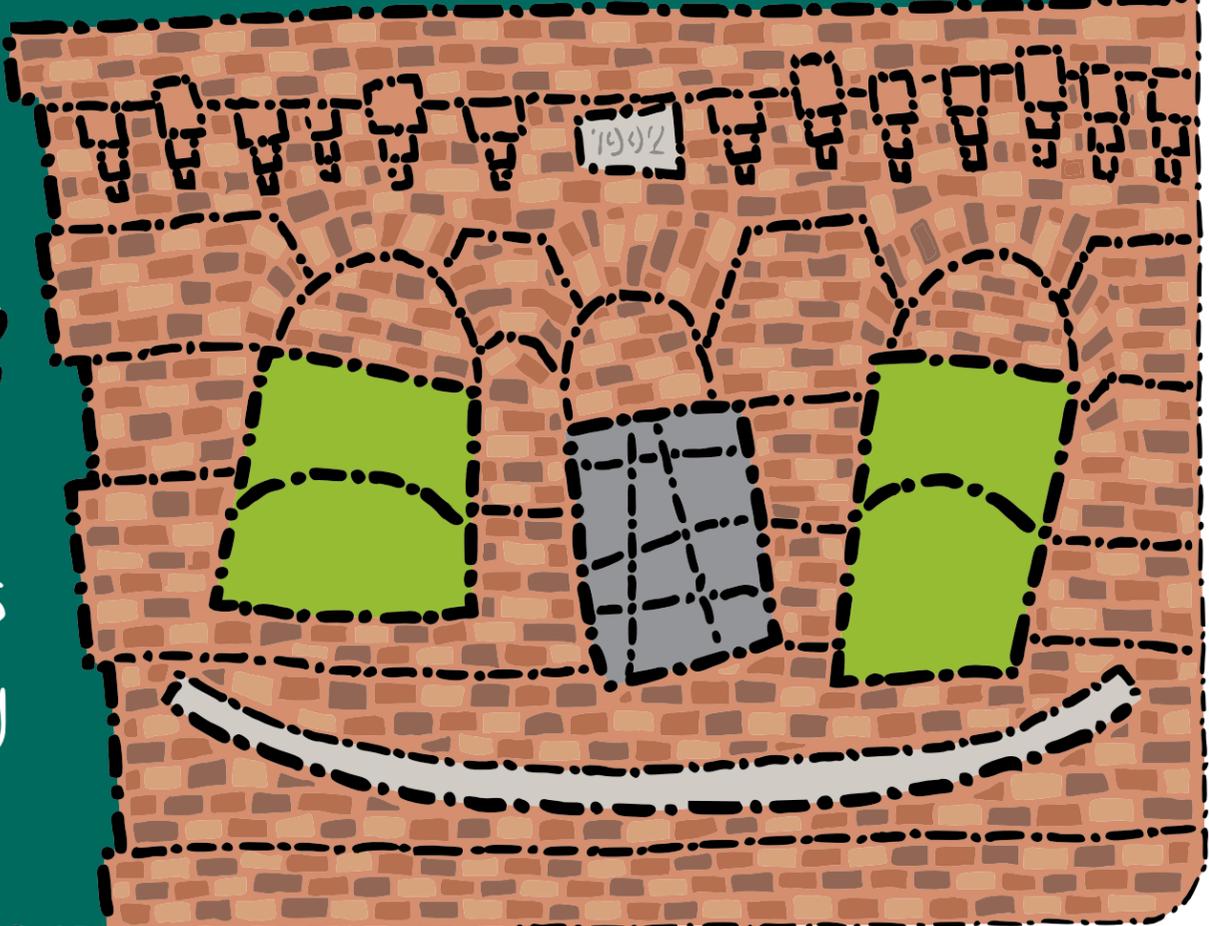
pages  
2-3

© 2026 Zingiv, LLC. All rights reserved.

I.A.N.

• meals  
( & cupcakes )  
on wheels  
page 4

• chef ji hye kim shares  
her food philosophy  
page 1



# a journey from cheesemonger to managing partner

## How Chef Ji Hye Kim honors tradition and community

I was so excited to get the chance to talk to Ji Kye Kim, the five-time James Beard Award semifinalist chef and managing partner of Miss Kim and Little Kim. Both of her restaurants are a part of the Zingerman's Community of Businesses, and they're located just steps away from each other in Ann Arbor's Kerrytown District.

Paige

Paige Biskaduros  
Zingerman's Marketing Director

**Paige: Your journey—from cheesemonger to chef and managing partner—is remarkable. Can you share how it all began?**

**Ji Hye:** I think it's important to start by saying that I'm an immigrant. I came to the U.S. as a teenager, and growing up, I was told that I needed to go to college, get a job, and find an employer who could sponsor my green card. So I went to the University of Michigan, studied political science and economics, and eventually landed an office job at a hospital that sponsored my residency.

Once my immigration status was secure, I finally had the space to ask myself what I actually wanted to do. I realized I missed my family, my Korean American community, and especially Korean food. I found that as long as there was good food, I could feel at home anywhere.

That led me to apply at Zingerman's Delicatessen. I started in specialty foods; eventually, I became a cheesemonger. Through Zingerman's, I learned about their partnership model—where anyone can apply to become a partner or even start a new business. That's when I began thinking: What if we had an Asian restaurant that cared this deeply about food, service, and people?

I studied entrepreneurship through Zingerman's, started with a food cart, and ran it for four seasons—April through Halloween. In the winters, I worked at other restaurants to gain experience. In 2016, we opened Miss Kim. In 2025, we opened Little Kim.

**Paige: How has your community shaped your journey?**

**Ji Hye:** Ann Arbor has defined who we are. During the pandemic, people brought handmade masks for our staff. We cooked for community groups. Those moments stay with me. We're neighborhood restaurants, not destination spots. That's our identity.

Zingerman's has also been huge—supporting us with HR, payroll, IT, and guiding principles. Because of that structure, I can focus on what I do best: food and people. Our values—open-book finance, staff bonuses, fair pay—are baked into who we are.

**Paige: Your food is rooted in Korean tradition but also deeply local. What sets your restaurants apart?**

**Ji Hye:** Let's talk about Miss Kim first, because Miss Kim is a Korean restaurant, Little Kim is more of a vegetarian restaurant. What sets Miss Kim apart from other Korean restaurants is that most of my inspiration comes from looking at Korean cuisine, especially different aspects of traditional cuisine. I also draw stories from ancient cookbooks that go back a few centuries; Koreans love food and care about traditions, so these are still in print, so I can easily get them. The other half that sets us apart is that we are in Ann Arbor, Michigan, and we're rooted in community. So there are farmers that I've known for over a decade that we've been buying from. And that really dictates what seasonal specials we put on, what vegetables, or even like tempeh, that we decide to use.

That veers sometimes away from a very, very traditional narrative of Korean food. But I think it's very true to the location and seasonality of where the restaurant is. And just like any traditional cuisine with a long history, being really true to where you are and what's in season is the most traditional thing you can do.

Little Kim is like a fun young little sister to Miss Kim. Maybe it has some roots in Korean food, but Little Kim is more vegetarian and is happy to venture out to different Asian cuisines. Because it's not strictly Korean food, we really focus on using traditional proteins. Whether that's tofu, yuba, tempeh, lentils, or beans instead of man-made proteins trying to be imitation meat. And our goal, first and foremost, is to put out delicious plates of food, whether you're vegetarian or not.

**Paige: Are there any ingredients or producers that really represent your philosophy?**

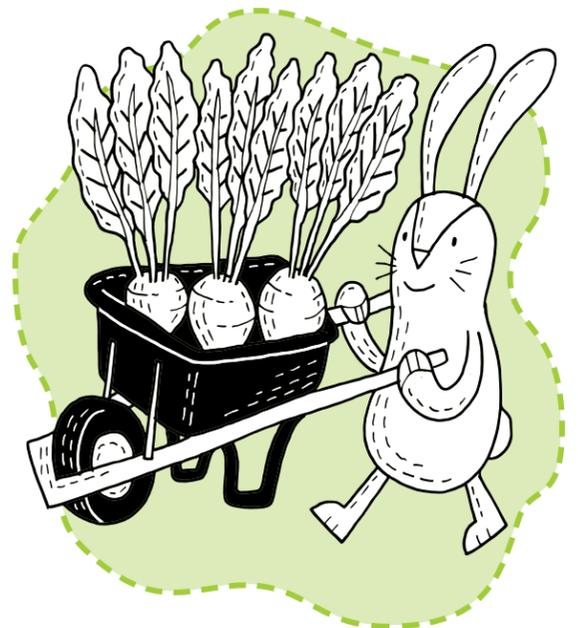
**Ji Hye:** I love our farmers. Walking through the Ann Arbor Farmers Market in late summer is endlessly inspiring. I often use beets as an example. Beets aren't native to Korea, and they don't show up in traditional dishes very much, but we use beets abundantly at Miss Kim and also a little bit at Little Kim, because they grow abundantly in Michigan. We get golden beets, we get red beets, we get the candy cane beets, we get a whole bunch of beets. Sometimes we pickle them, most of the time we broil them. We even use them in rice cake dishes for their color. They've become part of our food story here.

Beets are also one of the first vegetables that I changed my mind on. My mom loved them, but I thought they would taste like dirt. But then, when I had well-made beets from the farmers market, it totally changed my mind about the vegetable. I love when that happens.

And then I also want to mention the Brinery. They started out making sauerkraut, then kimchi and other fermented goods, and then eventually, fermented soybean patties, which is tempeh. Tempeh's not traditionally Korean in the sense that you will not find tempeh in like an 18th- or 17th-century cookbook. But I really like it because fermentation is, I think, what makes Korean food very special. I also like it because my father used to be really into soybeans and would make me eat them; he called them "meat from the ground, meat from the Mother Earth." So we use that abundantly at Little Kim as one of the traditional proteins that we carry.

**Paige: How do you envision your future?**

**Ji Hye:** My goal for Miss Kim is not to be stagnant and not to do things that we do, or used to do, just because that's how we've done things. I want to really be vigilant against that. We want to continue to look at our menu and look at what's available and be inspired to continue to improve what we already do. For Little Kim, there's less pressure because it's more casual. So my goal for little Kim is to keep on experimenting. We want to change our menu often, have more specials, and bring in more local producers of fun Asian products.



visit [misskimannarbor.com](http://misskimannarbor.com) and  
[littlekimannarbor.com](http://littlekimannarbor.com)

- Browse the menus
- Order takeout
- Sign up for email updates

Follow @misskimannarbor and  
@littlekimannarbor



HEY HO!  
LET'S GO!

## UNEXPECTED NOTES FROM THE HUDDLE IN MY HEAD



why i wish i'd known  
joey ramone, and other  
imaginative oddities

*i am large, i contain multitudes. —walt whitman*

On the rather foggy, drizzly, and gray afternoon of Monday, October 5, 1981, the Ramones were signing album covers at Schoolkids Records, the classic Ann Arbor shop that inspired the name of the #38 sandwich at Zingerman's Deli. The band's latest LP, *Pleasant Dreams*, had just been released in the third week of July, so the four musicians were actively touring, as they often did throughout their 32 years together.

Later that evening, the band played at the Second Chance on Liberty Street, just up the block from Schoolkids. It was the Ramones' fifth Ann Arbor appearance. They'd played the Second Chance regularly ever since their first record debuted in 1976. For that first show, in late March of 1977, they opened for Fred "Sonic" Smith's Rendezvous Band. John Carver, Second Chance owner and a regular at the Roadhouse all these years later, reported that the Ramones requested \$400 and a bag of cheeseburgers as their fee.

Writing in *The Michigan Daily* the day of that first Ann Arbor gig in 1977, David Keeps called the Ramones a "New York-based, Benzadrine-powered powderkeg." The week after the show, Keeps authored a wonderful review, calling the band "Undeniably the loudest, fastest band around." 25 years later, Elizabeth Hill wrote another *Michigan Daily* story about the band. She noted that they used a simple formula: "Four chords, four guys, same last name and no song over two minutes." It was uncomplicated, but no one else had ever done it!

I didn't attend the show that October evening, but I already owned all of the Ramones' first four albums and had spun them on my turntable at home many hundreds of times. While the band was high on my listening list, I had other issues on my mind that month. I hadn't said anything about it to more than a handful of people, but I'd spent the summer and early autumn of 1981 considering whether or not I ought to leave my job as a kitchen manager at Maude's. The work, pay, and people were perfectly fine, so there was really nothing wrong with it, and I'd been with their organization for almost four years. Over time, though, the work had begun to feel less and less inspiring. I was totally into food and cooking, but I had a growing sense that where the organization was headed, though it was a well-accepted and oft-followed path for mainstream business growth, was not a place in which I wanted to spend my life. Quite simply, the work was not the soul-filling type that I intuitively, if still kind of subconsciously, knew I wanted.

Three weeks later, on November 1, 1981, perhaps in an unconscious acknowledgement of the Ramones' punk spirit, I gave two months' notice at Maude's. I was completely unclear on what I would do next. Two days later, Paul Saginaw, then my friend and soon my business partner as well, called me: The little two-story brick building across the street from his existing business, Monahan's Seafood Market (co-owned with Mike Monahan), was going to be available. Paul and I had worked together in the restaurant a few years earlier, and he thought the two of us should go check out the space. The time seemed right, he said, to open the deli we had talked about off and on over the nearly four years that we had known each other. Less than five months later, on March 15, 1982, we opened Zingerman's Deli. It was the culinary equivalent of starting our own band. Given our very small opening budget and down-to-earth approach, we did it in a pretty punk way. From the outset, we were always intent on doing it our own way, and we still are today at the start of 2026.

Over the last couple of months, I've found myself wishing

that I'd known Joey Ramone. Not because he was a rock 'n' roll star or because I loved the band's music. While the musical connection is magical and cool, my interest now is in his emotional intelligence, his joy and generosity of spirit, and his intellectual insight. I have a feeling that if I had known Joey Ramone in 1981, he'd have encouraged us to work in ways that the Ramones were also all about—being themselves in unique and wonderful ways. As Joey used to say:

To me, punk is about being an individual and going against the grain and standing up and saying, "This is who I am."

Earlier that year, in July of 1981, by coincidence (or maybe not), the Ramones released a song called "This Business is Killing Me." I can only smile now as I think back on the coincidence of it.

Fast-forward 44 years to late in the fall of 2025, when one day I had sort of a strange thought. As those who know me well are well aware, odd-sounding ideas are not uncommon for me. Some sound good when I think of them, but I quickly let them go after further reflection. This one, though, I really liked. Not surprisingly, though, within a day or so, a couple of critical voices began to kick up in the back corner of my mind, telling me to forget the whole thing. They dismissively implied that I was wasting my time and that the idea at hand—or, more accurately, in my head—was way too wacky to be writing about, let alone acting on.

Fortunately, those critical voices that have been with me for most of my life are not the only ones I have in my head. Now, 44 years and a few months after the Ramones played that gig here in 1981, I have a whole host of positive voices that come into my internal conversation to get it back on track.

One of them is Hugh MacLeod, the Scottish author of the highly recommended *Ignore Everybody*. I've never met Mr. MacLeod in person, but I've read—and then reread half a dozen times—his book, underlined it extensively, and internalized much of his inspiring and insightful message over the years. MacLeod has much wisdom to impart, including this lovely line that I know now to be both accurate and super helpful: "Good ideas are always initially resisted."

For years, I took MacLeod's words to mean that when I introduce a new idea into the organization, there will always be resistance, and that I should not let the resistance keep me from advancing something that I believe to be true in my gut. Last week, though, I had what I call a "belated glimpse of the obvious"—the resistance to good ideas that MacLeod is writing about is not restricted to what others have to say about our suppositions. *The same sort of resistance happens inside our own heads, too.*

MacLeod's wise words are always helpful! And happily, he is not alone in his encouragement. Stephen Pressfield's voice has become fairly well ensconced in my head over the years as well. As he wrote in his terrific book *The War of Art*:

Resistance really takes the shape, for me, in voices in my head telling me why I can't do something or why I should put it off for another day.

...

Resistance is experienced as fear. ... [T]he more fear we feel about a specific enterprise, the more certain we can be that that enterprise is important to us and to the growth of our soul.

In this case, having learned what I've learned over the years, I can let my critical voices speak their minds negatively but not give in to what they are calling for. MacLeod and Pressfield, I'm happy to say, won the metaphorical day.

So, pray tell, what's the odd insight? It's the realization that, much like we have our regular huddles at Zingerman's, I have a huddle going on in my head. As with the ZCoB huddle, the quality of the huddle in my head is determined by:

1. Which voices are present, which ones speak up, and which ones are heard
2. How well the gathering is facilitated by me (or you, if it's your huddle)

How effectively that internal huddle runs makes an enormous difference in how well I lead. I spent the first 30 years or so of my life with a very chaotic construct in my head. Lots of voices, lots of chatter, very often not very constructive, all talking at pretty much the same time. In hindsight, I've realized that when I experienced hard times, mental chaos, anxiety, and confusion would always follow. By contrast, if we learn to manage the voices in our heads well and get the right voices in the room, the whole thing can be a much more productive experience. An experience that, when it's working well, is akin to the kind of beauty, insight, dignity, grace, and collaboration that I witnessed in the ZCoB huddle a few weeks back and then wrote about afterward.

Why would all of this matter? Because, quite simply, as I wrote in Secret #38, "Thinking about Thinking," the way we think is, often unconsciously, the way we work! The better the quality of the huddles we have in our heads, the better most everything in our lives is likely to go.

While I've loved the Ramones' music for many years now, I knew next to nothing about Joey Ramone other than he was very tall, cool, and a one-of-a-kind punk rocker. The last few weeks have changed that. Having spent some time getting into his life story and worldview, I'm absolutely going to invite him to my internal huddle. Joey Ramone had the sort of ethical voice I prefer to surround myself with. As he explained, what drove him was punk: "I want to be my individual self. Doing it your way. Your own principles. You're going against the rules, so a lot of people may turn on you." Joey Ramone demonstrated that you can live in ways that are aligned with your values anyway. As he said later in his career, "We always stayed true to what the Ramones are." I certainly hope that that's what folks will one day say about what we do at Zingerman's!

Joey Ramone, born Jeffrey Hyman in 1951, grew up in a middle-class Jewish family in Forest Hills, New York. He was diagnosed with OCD early on and he struggled with deep insecurity. His mother would later say, "He was quiet and shy. He wasn't like other kids. He was a loner. The projections for him were not good. He was a slow student. But he was highly intelligent." Young Jeffrey started playing drums at 13, and he was a big fan of the Stooges, David Bowie, etc. In 1972, he became the singer in a glam-rock band called Sniper. And then, in 1974, he co-founded the band that famously became the Ramones. Soon, Jeffrey Hyman became Joey Ramone.

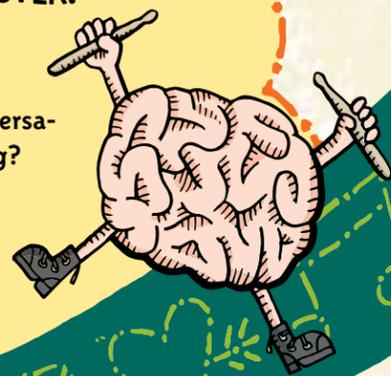
IF ALL THIS INTERNAL HUDDLE IDEA ISN'T TOO TERRIBLY STRANGE FOR YOU, TRY GIVING IT A BIT OF THOUGHT. HERE ARE A FEW QUESTIONS TO MULL OVER.

Who's in the huddle in your head right now?

How can you better facilitate the various participants contributing to your inner conversation, letting the negative voices have their say but keeping them from dominating?

Who would you like to add to your huddle? Who can help you feel more confident in saying to the world, "This is who I am"?

LET ME KNOW WHAT YOU LEARN!



In the spring of 1976, the band released their first album, *The Ramones*. I bought a copy, almost certainly at Schoolkids, shortly thereafter. It was—and still is—awesome. At the time, I just liked the music. I didn't understand contextually or intellectually exactly what the Ramones were doing with music and why it was so hard to pull off—all downstrokes, barely ever taking a break between songs, playing and singing faster than anyone else around.

The Ramones were definitely far more than just another band. According to Andy Schwartz, former editor of *New York Rocker*, "They were the great Johnny Appleseed pioneers of punk rock." Lou Reed, yet another Jewish New York punk rocker, said, "They're crazy. That is without a doubt, the most fantastic thing you've ever played for me, bar none."

John Holmgren, artist and founder of *Punk* magazine, writes, "The Ramones defined punk rock. ... They were the first punk rock band. That first album changed the world."

While the band gained fame and acclaim, Joey Ramone, I've come to realize, was far from being just another rock star. His worldview, his philosophy, and his positive and supportive nature set him apart. In the Ramones documentary *End of the Century*, Sonic Youth's Thurston Moore says:

He was to thousands, hundreds of thousands, millions of people a liberator. He liberated them from their own sense of failure, unpopularity. Joey was a hero because he overcame the odds. He triumphed over geekiness. And he started off as an alien in the world in which he was raised. Joey was never the healthiest person in the world, but he was one of the strongest people I've ever known, you know, and he managed to fight off anything and everything all the time.

As you can tell, Joey Ramone refused to conform to social norms and instead found ways to create a life of his own, to live his vocation, and then to share his work in constructive and creative ways that inspired young people like me, people who wanted to push back against the status quo. I love that he did it his way. Longtime rock journalist Legs McNeil wrote:

You know, Joey took everything that was wrong with him and made it beautiful, which I always thought was the greatest thing about Joey, and ... the whole philosophy of punk. You take everything that's shit and you celebrate it and make it good.

McNeil's counterpart, Bill Bois, writing in *TNOCS* a couple of months ago, described Joey beautifully, saying that "Joey didn't try to be other people's idea of the ideal singer. He owned his oddness and made it part of his art. Refusing to hide one's weaknesses takes confidence, and confidence is deeply attractive."

Having reflected further on his own article, Bois embellished his original piece with additional comments about Joey Ramone, comments that really drove home how special a person Joey seemed to be.

[Joey] wrote what he wanted to write and sang the way he sang without worrying about what people thought. That's what artists should do.

Say what you need to say. Express yourself the way you want. No one else can do that, only you. Some people will like it, others won't, but that's not your concern.

...

That's what made Joey cool. He didn't care whether you thought he was cool or not. He just was.

That is, no question, the kind of person I'd want in my huddle.

Like Joey Ramone, I spent many years working to locate my own voice in the (dis)array of critical voices that made it incredibly hard to hear the more positive voices that I knew were also in there, just quieter. So much chatter. So little clarity. Way too much overthinking and self-doubt. You might be able to relate.

Today, it's a totally different story. Critical voices continue to appear, but there are only two or three of them compared to many dozens of much more positive ones. It's quite a list, really: Paul Saginaw. Peter Block. Emma Goldman. Seth Godin. Philosopher and later friend Sam Keen. Brenda Ueland. Amazing authors like Rebecca Solnit. Grace Lee Boggs. Gustav Landauer. Maggie Bayless from *ZingTrain*. Good friends like Molly Stevens and Melvin Parson. John Abrams. I could go for ages and pages, but you get the idea. Some are folks I've known in person for many years. Others, like Joey Ramone, I've never actually met. Decisions are still mine to make, but those decisions are so much sounder thanks to all the good input from a pretty prestigious and values-aligned group of huddle participants.

The cool thing about the huddle in your head—I'm assuming you have one, too, though I know you also may not—is that, unlike real-life huddles or any other meetings we

have, we can add anyone we want to it. As long as the participants aren't perpetually talking over each other and trying to take over the room, the more the merrier, right? So if we come across someone whose wisdom we wish we could tap into regularly, we can slowly but surely and effectively add their voice to our internal huddle.

To do that, we simply need to spend a lot of time with them. That can be in person, as it has been with Paul Saginaw. It can be reading their written work, as it was for me with Emma Goldman. By listening to their talks online. Or a combination of all of those, as it's been with Peter Block. I've read all of his books, listened to him online, and we talk in person. Essentially, we can get to know new participants in the internal huddle through the sort of regenerative study I wrote about a few weeks ago. When I take a deep dive into the work of someone who inspires me, my energy will almost always increase significantly. Which, as you can tell, is what's happened to me recently with Joey Ramone.

Ethan Kross, a psychologist at the University of Michigan, wrote *Chatter*, a nationally recognized book that goes deep into the impact of inner dialogue. I happened to meet him last fall when he was having dinner at the Roadhouse. Kross writes, "The inner voice is a kind of Swiss army knife of a human mind. It is a multipurpose tool that lets you do many things." I prefer "huddle" to "knife" since I imagine the inner voices as being present in varied abundance. As Kross writes, "The mind is flexible, if we know how to bend it." For me at least, one of the best ways to do that is to add new voices to my inner huddle! Each new voice adds more diversity and depth. Kross says that "We are like Russian nesting dolls of mental conversations." This week, I'm welcoming Joey Ramone into my Russian history major's mind.

Wisdom, emotional intelligence, a deep determination to be himself, exceptional creative expression, joy, and generosity ... that's someone I'd like to have in the huddle in my head! As Joey said, "For me, punk is about real feelings. It's not about, 'Yeah, I am a punk and I'm angry.' That's a lot of crap. It's about loving the things that really matter: passion, heart, and soul."

Ari

Ari Weinzwieg  
Co-founding Partner  
Zingerman's Community of Businesses



A powerful pamphlet by Zingerman's co-founder Ari Weinzwieg

## "Why Democracy Matters: A Deep Understanding of Democracy in Our Everyday Lives"

"Why Democracy Matters" explores democracy not as a political position, but as a daily practice—rooted in dignity, empathy, collaboration, and care. This pamphlet invites readers to explore democracy as a way of working together to create hopeful, lasting change in our companies, communities, and country.

Like all Zingerman's Press publications, the pamphlet was designed and laid out in-house and printed locally. It is available at Zingerman's locations, as well as [zingtrain.com](http://zingtrain.com) and [zingermanspress.com](http://zingermanspress.com). To order copies, contact Jenny Tubbs at [zingpress@zingermans.com](mailto:zingpress@zingermans.com).

# NON-PROFIT SPOTLIGHT

Featuring these two powerful local organizations back-to-back this spring is incredibly joyful, knowing how reinvigorating and special their missions each are for this community and those they serve. The work that Alpha House does to provide a safe haven to individuals and families, while HouseN2Home works to further transform spaces like those into a place these folks can truly call their unique homes, is indispensable and nothing short of extraordinary. Both of these organizations have grown rapidly to match the needs of the community over recent years, and it's inspiring to connect with these teams as their passion for providing security, comfort, and dignity to all is outstanding. I'd sincerely urge anyone interested in volunteering to check out either nonprofit; they're truly remarkable operations filled with lovely people, and if you like moving furniture, HN2H can surely give you a great workout!

You can always learn about our Nonprofit Spotlight of the month at [zcob.me/nonprofitspotlight](https://zcob.me/nonprofitspotlight).



Melaina Bukowski  
Zingerman's Community Giving Coordinator

## MARCH housen2home (hn2h)



When people who have been living unhoused are able to secure housing, often they don't have much in the way of furniture or belongings. HN2H's mission is founded on the belief that restoring dignity to individuals and families who have experienced homelessness is crucial for their well-being and ability to thrive. So, with the help of partnering nonprofits (like Alpha House and Avalon Housing), HN2H works with these individuals and families to furnish their places with everything from beds and tables to toys and kitchenware, making it functional, comfortable, and inviting, and most importantly, truly making it feel like home. HN2H partners with over 50 agencies and dozens of case workers in Washtenaw County, and to date, has furnished over 1,892 homes for 3,947 people!

Co-Founder Ginger Raymond shares a little bit about HN2H's origins:

HN2H actually began unofficially in 2017, with no intention of becoming a non-profit, when a handful of friends responded to an individual who was living in her car with her kids. Alpha House made room for this family, and through a series of circumstances, a house became available for them. Soon after, opportunities arose to help four more families (who were also sheltered by Alpha House).

It wasn't until the Spring of 2019 that the group of friends met to discuss the possibility of forming a 501(c)3 and HN2H was officially launched. We kept seeing so many in our community who were living on the edge with the very real challenge of needing a roof over their heads. We worked out of basements and garages to store and transport furniture (most of it found on curbs and local reuse centers, or in our own homes). The game changed when Trinity Health offered to rent us space in the vacated east wing of the Towsley Building for \$1/year. We were over the moon! We were set now to freely advertise for donated furnishings since we had a place to move them in!

Our utmost priority is to listen carefully to the individual and do our very best to deliver the items they feel are most needed and to search for those things on their dream list. For instance, a child might be crazy about Paw Patrol or Hello Kitty... you better believe the team will spread the word, and often the very things they asked for come to us!

Learn more at [HouseN2Home.org](https://HouseN2Home.org)

## APRIL alpha house



IHN at Alpha House has been at the forefront of serving homeless families in our community for over three decades. Founded in 1992, IHN (Interfaith Hospitality Network) began as a grassroots response by local faith congregations to the plight of families without shelter. Initially, it operated as a rotating shelter—12 congregations took turns providing overnight shelter and meals to parents and children in need. This volunteer-driven model instilled a deep sense of community support that continues to define Alpha House today.

By 2001, with family homelessness persisting, IHN at Alpha House moved into the permanent facility on Jackson Road (a building donated by St. Joseph Mercy Health Systems), allowing the program to serve families year-round in one location rather than moving between churches. In 2024, Alpha House undertook a major renovation and expansion of its Jackson Road facility. By turning former offices (administrative space was relocated off-site) into bedrooms by adding new flooring, egress windows, and other safety upgrades, Alpha House more than doubled its capacity, up to 14 family rooms. In 2025, Alpha House East, a new shelter with 30 additional individual living units, opened. Together with the 14 units at Jackson Road, this brought IHN at Alpha House's total capacity up to 44 families at any given time.

Shonagh Taruza, Alpha House executive director, says,

At a time when the world around us feels chaotic, scary, and lacking in compassion, when communities feel divided and at odds, we remain steadfast in our mission: to support families experiencing homelessness and their children as they build a better future. We live that mission with a relentless pursuit of dignity and justice for all who come to our door. Whether staff or volunteer, we want to reflect the vast diversity that fuels our purpose. Together, with our families, we strive to create and foster an inclusive culture that values, supports, and celebrates all differences. Our commitment is simple—every voice will be heard because every voice matters.

Learn more at [AlphaHouse-IHN.org](https://AlphaHouse-IHN.org)

# COMMUNITY PARTNER SPOTLIGHT

ann arbor meals on wheels



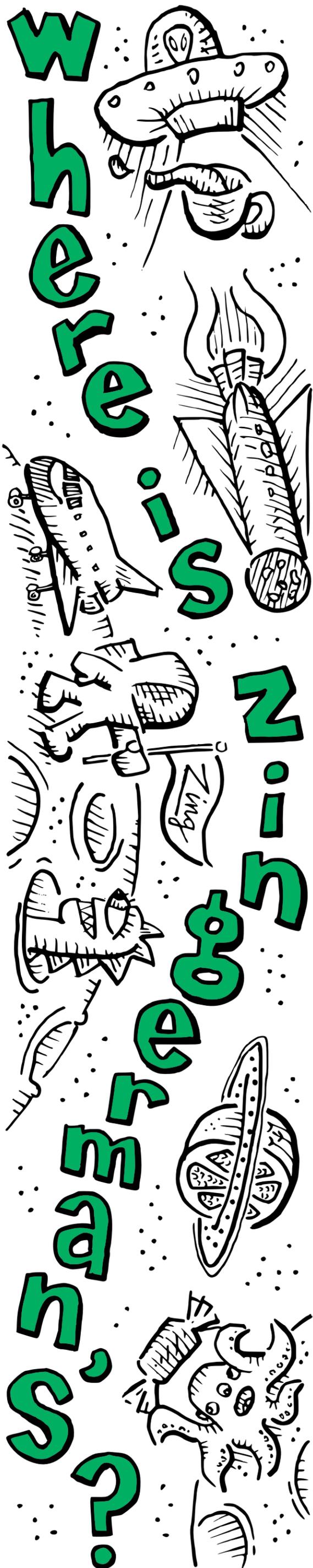
Ann Arbor Meals on Wheels (AAMOW) has worked to reduce hunger and food insecurity for homebound neighbors in our community since 1974. Here at Zingerman's Bakehouse, we're honored to partner with AAMOW to celebrate our community members' birthdays and we're glad the feeling is mutual! As they've shared:

Ann Arbor Meals on Wheels is deeply grateful for the meaningful role that Zingerman's plays in celebrating the birthdays of our clients. In addition to a card signed by AAMOW staff on their birthday, clients receive a Zingerman's cupcake, making it extra special. Following their birthday delivery, one AAMOW client recently shared, "Thank you so much for the beautiful birthday card and the delicious Zingerman's cupcake!" Thank you to the Zingerman's team for helping clients feel seen and cared for on their birthdays!

In 2025, we donated about 400 cupcakes to folks AAMOW supports in Ann Arbor and Ypsilanti, and we're excited to keep the sweet celebrations coming this year!







**Korean Cinema Now Screening Series**  
 from U-M Nam Center for Korean Studies

Free and open to the public.  
 Enjoy delicious snacks provided by  
**MISS KIM Little Kim™**

3/7 – A Traveler's Needs 여행자의 필요	4/4 – Voices 목소리들
3/28 – No Other Choice 어쩔수가없다	4/18 – My Daughter is a Zombie 좀비딸

Saturdays at 1 pm - State Theater  
 Each film is presented in Korean with English subtitles.

**ANN ARBOR FILM FESTIVAL**  
 Opening night party • Michigan Theater foyer  
 3/24, 6:30–8 pm  
 With tasty bites from local restaurants,  
 including Miss Kim/Little Kim  
 Learn more and get tickets: [aafilmfest.org](http://aafilmfest.org)

*Zingerman's*  
**FOOD TOURS**

**FRANCE**  
 April 7–16

**MOROCCO**  
 April 21–29

**AROUND**

**MARCH**

Purim 3/3

deli's birthday 3/15

Ann Arbor Film Festival 3/24-29

special dinner with chef arnold myint at miss kim 3/31

jelly bean jump up dinner at zingerman's roadhouse 3/31

**APRIL**

Passover 4/1-9

easter 4/5

foolmoon & festifools 4/10 & 12

big house 5k - 4/12

zingposium- a transformative leadership event at zingtrain 4/21-22

**just announced!**

**Zingerman's FOOD TOURS 2027 Schedule**

Our 2027 lineup includes a number of trips to beloved locales and three NEW tours! "The Taste of Denmark" is a newly reimagined, sustainable journey exploring Copenhagen and the east-to-west Danish coastline. And we've also headed to two new destinations—Turkey and Japan!

Learn more and book at [zingermansfoodtours.com](http://zingermansfoodtours.com).

(Can't wait until next year? You don't have to! We still have a few spots in our 2026 tours to Basque, Korea, and Oaxaca. Head to our website to find your next culinary adventure.)

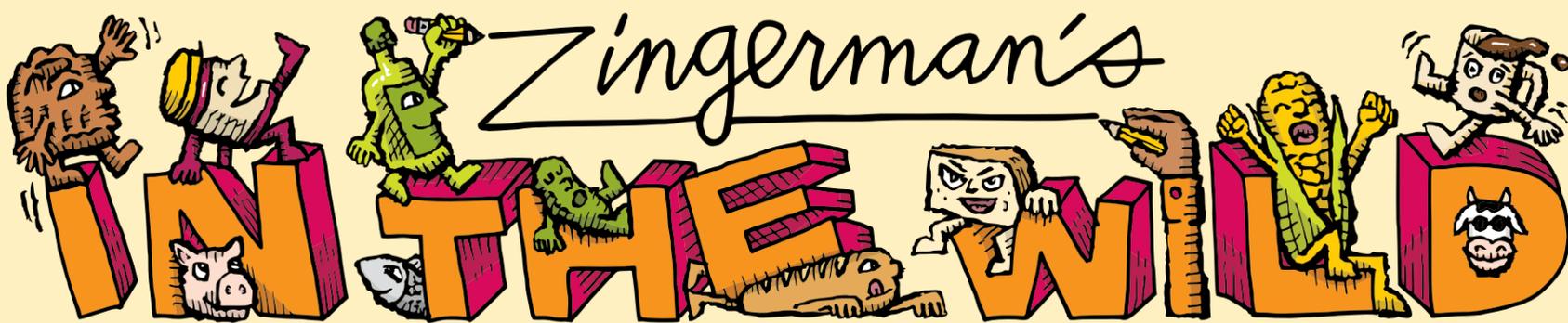
Oaxaca, Mexico (Winter) February 1–8	<b>new!</b> Turkey September 20–29
Tuscany, Italy (Spring) April 19–25	Tuscany, Italy (Fall) October 4–10
Ireland May 18–26	Hungary October 10–18
<b>new!</b> Japan (Spring) May 20–30	South Korea (Fall) October 26–November 4
Piedmont, Italy June 7–13	Sicily, Italy October 31–November 10
South Korea (Summer) June 22–July 1	Oaxaca, Mexico (Fall) November 7–14
<b>new!</b> The Taste of Denmark August 24–31	<b>new!</b> Japan (Fall) November 18–28

**Zingerman's SPRING SALE**

features deep discounts on cheeses, meats, chocolates, and more!

Shop these delicious deals through 3/31 at [zingermans.com](http://zingermans.com)

Savvy shopper secret: You can lock in the sale prices on your favorite items, set them to ship in the future, and you won't actually pay for your stuff until it ships—even if you don't want it to ship until December.

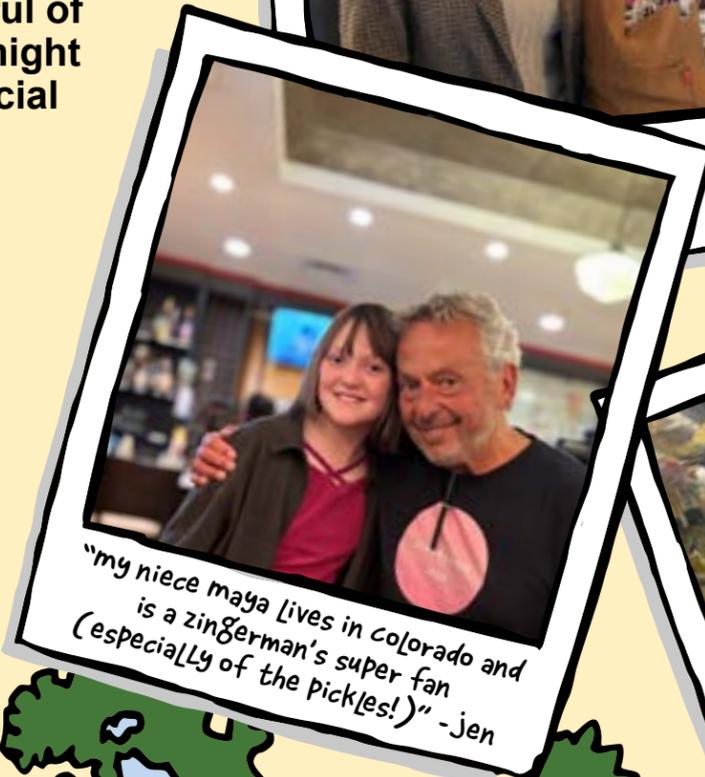


## Share your photos with us!

Did you have a great meal at Miss Kim? Catch a sunbeam on the Southside after a cup of joe at the Coffee Company? Tuck a Deli sandwich into your carry-on? Wear a Zingerman's t-shirt on your latest adventure? We want to see!!

Either tag @zingermanscommunity on social media or send pictures to photos@zingermans.com. Each issue, we'll be sharing a handful of our favorite photos, and you might see yourself pop up on our social media channels, too!

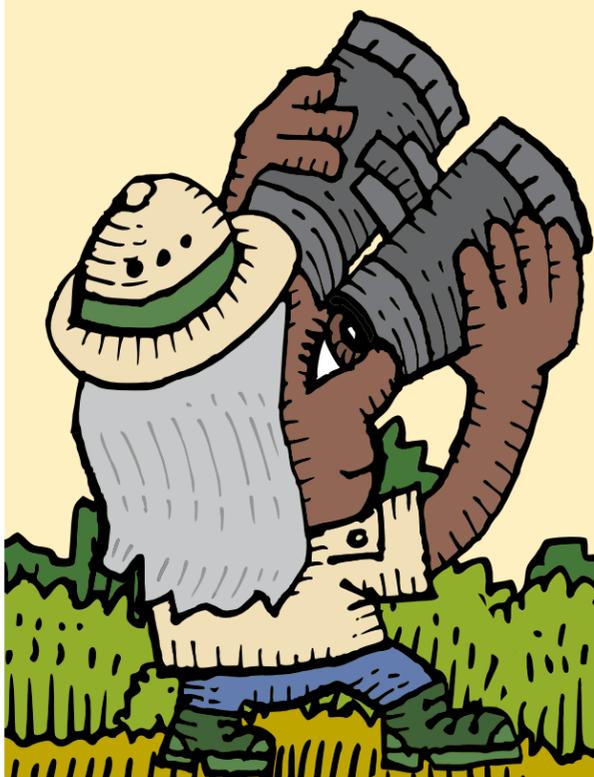
Fine print: By submitting your photo, you're permitting us to reshare your fabulous self on our platforms.



"my niece maya lives in colorado and is a zingerman's super fan (especially of the pickles!)" -jen



perusing the salt and pepper shakers at zingerman's roadhouse!



3723 Plaza Dr. Ann Arbor, MI 48108  
734.761.7255 | bakewithzing.com



3711 Plaza Dr. Ann Arbor, MI 48108  
734.761.2095 | zingermansbakehouse.com



422 Detroit St. Ann Arbor, MI 48103  
734.663.3400 | zingermanscatering.com



3723 Plaza Dr. #5  
(inside Coffee Co.) Ann Arbor, MI 48108  
734.619.6666 | zingermanscandy.com



3723 Plaza Dr. #5 Ann Arbor, MI 48108  
734.929.6060 | zingermanscoffee.com



8540 Island Lake Rd. Dexter, MI 48130  
734-619-8100 | cornmanfarms.com



403 N 5th Ave, Ann Arbor, MI 48104  
734.239.7979 | littlekimannarbor.com



422 Detroit St. Ann Arbor, MI 48103  
734.663.3354 | zingermansdeli.com



620 Phoenix Dr. Ann Arbor, MI 48108  
888.316.2736 | zingermansfoodtours.com



100 N Ashley St. Ann Arbor, MI 48103  
734.230.2300 | zingermansgreyline.com



610 Phoenix Dr. Ann Arbor, MI 48108  
888.636.8162 | zingermans.com



415 N. Fifth Ave. Ann Arbor, MI 48104  
734.275.0099 | misskimannarbor.com



418 Detroit St. Ann Arbor, MI 48104  
734.663.5282 | zingermansdeli.com



2501 Jackson Rd. Ann Arbor, MI 48103  
734.663.3663 | zingermansroadhouse.com



3728 Plaza Dr. Ann Arbor, MI 48108  
734.930.1919 | zingtrain.com