

The Langston

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Tabor 100 Newsletter

**UNITY
THROUGH
COMMUNITY**

SEPTEMBER 2025


Tabor

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Another Gala in the Rearview, a New Year Ahead

Another Gala is in the rearview mirror, and with it comes the beginning of a new year for Tabor 100. The energy, inspiration, and momentum from last Saturday's 24th Captains of Industry Gala launches us into another year of advancing the success of Black- and minority-owned businesses. Together with our government and private-sector partners — large and small — we remain committed to ensuring that opportunity and prosperity are accessible to all.

A heartfelt thank you goes out to every sponsor, volunteer, and attendee who made this year's Gala possible. It was truly a team effort. Each of you contributed to the magic of the evening — even those who didn't get their preferred dessert (don't worry, there's always next year!).

This Gala had a fresh look and focus. While we've always celebrated youth by awarding scholarships and recognizing their academic achievements, this year we took it further by spotlighting

"Don't let anyone look down on you because you are young, but set an example for the believers in speech, in conduct, in love, in faith, and in purity."

— 1 Timothy 4:12

Speak With Purpose and its Executive Director, Toyia Taylor. The young people from Speak With Purpose, who graced center stage, did not disappoint. Their deeply personal and compelling remarks were not only a highlight of the evening, but a reminder of the importance of listening intently to the voices of our youth.

Their words were inspiring, their delivery impeccable. And more importantly, they challenged all of us to invest in the next generation — to see them as future business leaders, elected officials, appointed leaders, and yes, members of Tabor 100 (racing to capture the best desserts at the 2034 Gala).

We will continue to highlight youth in Tabor's daily work and at future Galas. It is our promise to give them platforms for expression, encouragement for their journeys, and the support needed to realize their dreams.

Here's to another year of building, leading, and inspiring — together. ▀

Ollie Garrett
CEO and President



Door Swings

September 2025 Visits | 5,337
Since Opening | 33,875

We must stand together
– Still, we Rise!



*We are not
going back!!*

New Members – September

Abe Ott
JH Kelly

Arlene Hampton
United Mission Collective

Adrian Sims
Tabor 100

Nathaniel Petty Jr
*Gold Standard
Landscaping*

Gillian Levi
Odigo Services LLC

JoVon Bosley
*Pacific Northwest Bail
Bonding*

Alexandria Van Bryce
Dynamic Waters, LLC

Purity Wanjiru
*Joyful Journey Home
Care, LLC*

Evan S Poncelet
Venture Black

Abdirahman Omar
*Global Reach Consultant,
LLC*

Have a question related to
labor laws?

Scan this QR code or email:
OLS@tabor100.org



**Seattle Office of
Labor Standards**

SAVE *the* DATE

14 October
6 – 8:00 PM
@ The Hub

**The Fundamentals of Building
Your Brand Workshop**



POWERING PROGRESS. CONNECTING WHAT MATTERS.



Seattle
Department of
Transportation



***TAKE ROOT. JOIN THE CITY OF SEATTLE'S SMALL BUSINESS
ROSTER TODAY AND HELP BUILD THE FUTURE.***

Feeding Soul & Entrepreneurial Spirit

Her favorite childhood Christmas gift was a cash register, said Chef Dayo “Dah-yo” Edwards of Dayosense Catering. Born with an entrepreneurial spirit, Dayo planted the seeds as early as four years old when she started the risky business venture of selling bookmarks and fake first aid kits to her family and neighbors.

“I was always that child who would figure out ways to create and sell things,” Chef Dayo laughed.

The DayoSense company's origins are personal. Pursuing architecture as her career path into

TABOR 100 BUSINESS HIGHLIGHT

CHEF DAYO EDWARDS (DAYOSENSE CATERING)

adulthood, Dayo spent her free time collaborating with her mom, making meals and dinners-to-go for family and close friends, which was met with rave reviews. This feedback encouraged Dayo to create Dayosense catering in 2005, where she and her mom continue providing dinners but started catering small parties, dinners, and anniversaries.



As catering requests grew to be larger and more complicated, Dayo chose to attend culinary night school at The Art Institute of Seattle (2006-2008) while still being a full-time architect, giving her the confidence needed to grow from catering private events and celebrations to larger-scale events within educational facilities, Corporate Offices, non-profit organizations, and even museums.

“That opened my eyes to all things food,” said Dayo. “Culinary school showed I can tap into that side of me that is creative, business, and service-minded.”

It seemed like everything was going according to plan to balance a career and fun hobby. Then, the 2008 housing market crash happened, and everything became uncertain. Dayo’s career as an architect was thrown into limbo as housing/building projects came to a full stop, causing job insecurity.

Knowing about Dayo’s catering ventures, Dayo’s employer presented her with a difficult choice: She could either stay on creating construction documents for a project

that may or may not manifest, or she could take a generous severance package and pivot fully into Dayosense catering with her employer’s blessing.

Chef Dayo took the severance package.

“It was a tough time,” Dayo admitted. “This whole thing is still a faith-walk.”

As she invested fully into her pivot, Dayo took on various externships geared towards her continued education. Working in various eateries such as Andalucas restaurant in the Mayflower Park



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Hotel, managing South Lake Union's Moka Cafe, managing the kitchen at Fremont Seattle's PCC Market, and applying the lessons she learned to her own business. This education would lead Dayo to expand her culinary vision, making her mom her Sous Chef and anchoring down the company specialty of creating comfort foods from around the world with the determination of giving those same flavors to those with dietary restrictions.

In 2016 as Dayo prepared for her wedding date, she wanted to create a foodie gift for their 400+ reception guests. This gave birth to the seasoning called "Black Love," a blend that highlights the flavors of her northwest upbringing and her husband's Miami roots. The evolution to e-commerce was made easier due to the help from Tabor 100 via The Liberty Project, a program designed in partnership with the City of Seattle, University of Washington and Seattle University, to support and grow representation of black/brown Seattle-based business owners. Assigned a Tabor 100 professional consultant, Design Labs, Dayo said this support has helped her both locate and understand the steps

"I was always that child who would figure out ways to sell things."

— Dayo Edwards



needed to advertise and sell her product line on Amazon.

Running Dayosense full service catering business serving events now up to 1,000 guests and fulfilling Black Love orders, it became evident that DayoSense had outgrown many of the various commissary

kitchens she rented. Dayo eventually realized that, because of her architecture background, she didn't just know how to work in a kitchen...

She could create her own.

In 2022, with the design eye of her retired Architect dad and Architect friend Suzanne of Suzanne Zahr

Art and Architecture, Dayo converted the backyard of her personal residence into a 1,200 sq ft. Dayosense commercial kitchen.

Owning their own space to prepare events and distribute products, Dayo is within the final steps of reaching major benchmarks with catering, ecommerce, and even wholesale.

Being a member of Tabor 100 "It's more than networking, it's a community of dream building," said Dayo. "It allows space and energy to work on your business, and not just in your business."



From selling plates, to operating in commissary kitchens, to owning their own kitchen, Dayo has gone from being a company of one and a volunteer mom to having 6 permanent employees and 15+ on-call waitstaff. As for the bigger picture, Dayo said her ultimate goal is to create jobs in her community, support micro businesses, and educate small business owners on how to navigate the fog of red tape that comes with it.

"It's priceless being in a room of like-minded people where aspirational dreams don't scare them," Dayo said. "I'm grateful for those who have been purposeful about doing this."

To learn more about The Liberty Project, please visit tabor100.org/liberty-project/

To learn more about Dayosense Catering, please visit dayosense.com ▶



Caring for the Next Generation

TABOR 100 BUSINESS HIGHLIGHT

CASSANDRA WILLIAMS (LOVE BY THE SLICE)

**"just like dessert!"
said Cassandra**

Williams when asked what motivated her to start her own bakery, Love by the Slice, over 23 years ago. "Looking at it, making it...that's something I could do for a lifetime."

A self-described visionary, Cassandra learned early in life that going into business for herself was her best option.

With a talent to notice details and trends other people may not, Cassandra created Love by the Slice in 2002 with the intention of using her business to impact her community and its future, for the better.

"We want to be known as a business that cares," said Cassandra. "We care about what we're leaving behind for the next generation."

Born and raised in the Hilltop of Tacoma, WA, Cassandra went

from running her business out of shared and commissary kitchens to her own physical location in the same area she grew up in. From acting as a mentor to her employees to offering free coffee and pastries to the homeless population/those in need who walk through the bakery's doors, Cassandra said she wants

**"We want to be known
as a business that cares.
We care about what we're
leaving behind for the
next generation."**

— Cassandra Williams

everyone who interacts with her business to know somebody cares about them.

"We give them what we have,"

she said. "[We want to be] a safe space where they can come free of judgment and know there are people in the community that care."

But like many small businesses, the journey was not without its share of blood, sweat, and tears, said Cassandra. One of the most notable examples was the work and bootstrapping it took to find a permanent location for Love by the Slice as its operations and customer base continued to grow.

The other example was keeping the location once they got it... in 2019, six months right before the past Washington State Governor Jay Inslee issued a mandatory closure of nonessential businesses to combat the COVID-19 Pandemic.

"The only way to solve it was to go forward and put in plans to do so," Cassandra said. "Every time we met something that might take us out of here... we worked to develop solutions that sustain us in the long term."

So, Cassandra and company got to work.

When Cassandra started her bakery in 2002, having access to her own brick-and-mortar location, she adapted by delivering orders to her customers' doorsteps. Cut to the COVID-19 Pandemic era, Cassandra said she re-adapted by acting once again as a dessert delivery service to help keep operations afloat.

"People were like, 'Oh, we can still get cupcakes? Delivered to our doorstep?!'" Cassandra said.



“We were bringing the resources that helped them maintain a quality of life they were accustomed to.”

Love by the Slice would go on to provide door-to-door delivery services for the next two years, until the pandemic had subsided and they were able to return to regular operations. Between providing delivery services and relying on years of accumulated reserve funds and savings in cases of emergencies, Cassandra said this is a lesson to small business owners that they need to have a combination of an ability to pivot and backup funds.

“You have to have money and you have to be able to pivot,” she said. “It can be the difference between your business dying or your business staying alive.”

Transitioning to the present day, Love by the Slice has nine

permanent staff members and is preparing for its next steps, as it has expanded its customer base to shipping all over the country to California, Georgia, Washington D.C., and New York.

One of these next steps was to create a technical guide/manual that Cassandra could share with wholesale market retailers to better understand the services Love by the Slice provides. Tabor 100 was able to assign Cassandra a consultant, Katrina Simmons (Artistic Resumes & Cover Letters), through its technical assistance program. As a result, Cassandra now has a tangible guide that lets her customers and partners know who they are investing in.

“Something that can tell people about our business is huge,” Cassandra said. “It gives us an exponential reach that helps

you grow faster, expand faster, helps you secure more business more quickly, which all impacts revenues.”

When asked about the legacy of Love by the Slice, Cassandra emphasized the importance of community care, impact, and supporting the next generation.

“Look back and remember there were people who were less fortunate and find ways to help them reach their destined place,” she said. “I want my sons to know that we care about our community....bringing love and joy and peace.”

For more information on Love by the Slice, please visit www.lovebytheslice.com

For more information on Tabor 100’s technical assistance program, please visit www.tabor100.org ▶



September Highlights



Membership Meeting





Access to Equal Opportunity

The Port of Seattle is committed to building a strong, inclusive economy. With the Diversity in Contracting Resolution, we're making sure that includes businesses like yours.

Our goal is to triple the number of women and minority-owned businesses that contract with the Port by 2024 and remove barriers to expand the development of other disadvantaged business enterprises.

GROW YOUR BUSINESS AND SKILLS WITH THE PORT:

1. Bid on open contacts

Register your business in our database, and search and apply for contracts through a clear and fair process on <http://bit.ly/Facts19>.

2. Train with PortGen Workshops

Excited for opportunities but not sure where to start? We're here to support you. Join quarterly workshops to learn how to do business with the Port, get certified as a vendor, and network with representatives.

3. Learn on our site

Access resources year-round on the site. From video how-tos to lists of upcoming opportunities and events, you can find all the information you need for success.

Learn More

<http://bit.ly/Facts19>

