February 3, 2023

The return of Hattie’s Mardi Gras in Saratoga Springs raises over $100,000 to combat food insecurity in the region

After a four-year hiatus, the fund-raiser delivered over $100,000 in donations to The Regional Food Bank of Northeastern New York. Business for Good was delighted to have co-Founders Ed and Lisa Mitzen serve as hosts, alongside CNN anchor Alisyn Camerota as emcee.

On Saturday, January 28, Hattie’s Mardi Gras made a welcome return to the Canfield Casino in Congress Park, with The Regional Food Bank of Northeastern New York as the 2023 beneficiary of the evening.

“After some years away, and a lot of preparation, it felt great to deliver a night of delicious dining to a full house,” said Hattie’s Executive Chef and Hospitality Director Jasper Alexander, “It was amazing working with Chef Phil “Chef Fitz” Fitzpatrick and Chef Mark D. Graham to bring the tastes of New Orleans to Saratoga at our 2023 Mardi Gras.”

Hattie’s hospitality director Beth Alexander was excited to see the Saratoga community show up for the return of the celebration. “Business for Good’s help in bringing the Mardi Gras back to Saratoga was incredible,” she said, “We had over 300 guests dancing to music by Soul Session and Garland Nelson, and we were so honored that the night was expertly emceed by CNN’s Alisyn Camerota.”

In 2021, Hattie’s joined the Business for Good family of companies. BFG co-Founders, Ed and Lisa Mitzen, served as event hosts for Hattie’s Mardi Gras 2023. In alignment with BFG’s mission of giving back to move forward, Hattie’s Restaurants aim to grow and amplify a community positive business, while maintaining the quality and character of its product, the vision of its present ownership, and the legacy of its founder, Miss Hattie Moseley Austin. All profits of the Hattie’s Restaurants are donated to local charity.

“The Regional Food Bank of Northeastern New York’s ongoing fight to alleviate hunger aligns with one of BFG’s top priorities, which is to work to end food insecurity,” said Ed Mitzen. “The fundraiser helped deliver over $100,000 – which is a great way to make a big impact in one evening. We are looking forward to working with the businesses and community of Saratoga for an even bigger Mardi Gras in 2024!”

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About Hattie’s Restaurants:
Original founder Hattie Moseley Austin opened her ‘chicken shack’ in Saratoga Springs with a belief in serving and feeding her community. Programs like Hattie’s Homework Hour, where student staff get the opportunity to clock in early and do their studies, help continue her legacy. Under Business for Good’s management, all locations now donate 100% of profits to local charities. Hattie’s can be enjoyed at their flagship Phila Street restaurant, the Chicken Shack in Wilton Plaza and seasonally at the Saratoga RaceTrack. In fall 2023, Hattie’s will launch its first Albany location when it takes up residence at the former site of Lombardo’s Restaurant.

About Business for Good™
With values rooted in equity, access, opportunity, and prosperity, Business for Good has advanced the model of traditional venture philanthropy to Do Good and Give Back to communities in the Greater Capital Region of Albany. Formed in 2020, BFG seeks to give back to move forward and is rooted in the core principle of “for good, not gain.” Its efforts were recognized on a national level with a 2022 Fast Company’s World Changing Ideas Honorable Mention, which recognizes pioneering teams that are playing an important role in the betterment of the world through intentional philanthropy. Comprised of a mission-focused team, Business for Good™ believes no challenge is insurmountable through hard and thoughtful work. With a goal to provide businesses and organizations with sustained support, BFG invests in people for the long term and in every way. Business for Good: building better businesses, stronger communities, and a more equitable world. To learn more, visit www.bfg.org