



# Healthy Retail Access Program Application City of Madison



<b>APPLICANT INFORMATION</b>	
Primary Contact Name: Elizabeth Lucht	
Total Project Amount: \$353,560 Healthy Retail Funds requested: \$98,000	
Agency/Organization/Group Name (Legal Entity Name) and Address: <b>Bread and Butter, LLC 1335 Gilson St. Madison, WI 53715</b>	
Telephone #: 608-334-9179	Email: beth@breadandbuttermadison.com
Applying as a: <input type="checkbox"/> Retailer <input checked="" type="checkbox"/> Non-Retail Organization	
Are you a SNAP-approved retailer through the US Department of Agriculture (USDA)? <input type="checkbox"/> Yes      USDA FNS #: _____ <input checked="" type="checkbox"/> No – if no, do you plan on becoming a SNAP-approved retailer? <b>N/A</b>	
<b>PROJECT INFORMATION</b>	
You may attach additional information at the end of this application. Photographs, price estimates, testimonials, and other secondary sources are <b>highly</b> recommended.	
1. Please describe, in detail, the proposed project (500 word maximum):	
<p>Bread and Butter, LLC is developing a 1,200-square-foot shared commercial kitchen, cold-storage hub, and food-enterprise incubation facility at 1335 Gilson Street on Madison’s South Side. The project provides an affordable, licensed, 24-hour commercial kitchen for food carts, caterers, bakers, and small food producers, addressing the severe shortage of shared kitchen space in Dane County. FEED Kitchens, the current primary provider, operates at full capacity with a long waiting list, leaving many low-income and early-stage entrepreneurs without legal production space.</p> <p>The project includes full kitchen build-out, professional equipment installation, 1000 square feet of dry storage, 1160 square feet of cold/frozen storage, food-cart parking, secure entry, surveillance and integrated scheduling/billing software. The design team includes Architect Pat Schmitt and kitchen consultant Martee Mikalson, with operational guidance from FEED Kitchens’ Chris Brockel.</p> <p>Cold storage will also be available to local farmers, supporting year-round distribution of healthy produce and reducing food waste. These assets directly strengthen the South Madison food ecosystem by expanding access to healthy, fresh, and culturally relevant foods.</p> <p>The organization owns the building outright and currently maintains over \$150,000 in reserves. Approximately \$100,000 of this will be used for the kitchen build out with \$50,000 kept in reserves to cover operational costs for the initial two years of operation during which the business is not yet projected to turn a profit. HRAP funds will be applied solely to capital expenses such as construction, commercial equipment, and installation labor.</p> <p>This project will help launch new food businesses, expand production capacity for existing ones, and increase the amount of healthy, affordable, and culturally significant food entering South Madison markets, food carts, pop-ups, and community events. Bread and Butter also plans to host community workshops beginning in 2027, including cooking classes for teens and workshops on food preservation techniques such as canning and fermentation. These will be taught by business owners, tenants and potentially community partners such as UW or Dane County Extension.</p> <p>By removing a major barrier—affordable, licensed production space—Bread and Butter supports entrepreneurship, enhances the regional food supply chain, and improves local access to healthy foods.</p>	

2. What are the top three objectives of this project? Please refer to the HRAP program goals below: (500 words maximum)

- Increasing healthy food access to low-income individuals and families
- Supporting food enterprise development and entrepreneurship
- Increasing healthy food choice and improving health outcomes
- Increasing culturally appropriate foods in identified Areas of Focus

Examples:

1. Become a certified SNAP-approved retailer within 6 months of receiving funding

2. Increase fresh food inventory and sales by >25% within the first year

1. Increase healthy food access in South Madison

- Expand local production of healthy, fresh, and culturally diverse prepared foods
- Provide affordable cold storage to farmers and reduce food waste
- Enable more vendors to sell healthy foods at markets, stores, and mobile locations

2. Support food enterprise development and entrepreneurship

- Launch at least 10 new businesses within the first 18 months
- Partner with technical assistance providers to support business planning, financial literacy, licensing for tenant businesses

3. Strengthen the local food system and improve health outcomes

- Increase the volume and variety of healthy foods produced locally
- Provide stable operational infrastructure for food carts and small processors
- Enhance community economic resilience by creating sustainable food-based income opportunities
- Offer free community workshops on healthy cooking and other food-related topics

3. **LETTERS OF INTENT AND SUPPORT ARE STRONGLY RECOMMENDED – PLEASE ATTACH**

- **Letters of Intent** provide commitment from a partner showcasing their intent to provide services towards project goals
- **Letters of Support** conveys enthusiasm for the project from community stakeholders.

Please find attached:

- 1) Partner agreement, UW Extension
- 2) Letter of Intent from WWIBC
- 3) Letter of Intent from Jonny Hunter, Underground Meats
- 4) Letter of Intent from Paula Drew, herbalist
- 5) Letter of Intent from Catherine Hansen, food educator/CCS facilitator
- 6) Letter of Support from Chris Brockel, FEED Kitchen
- 7) Letter of Support from Martee Mikalson, consultant

4. Do you want to be connected with our partners at the [University of WI System Food Finance Institute \(FFI\)](#) to learn more about business development?

- Yes
- No

If so, please indicate your areas of interest below:

- Business plan development/update
- Marketing assistance
- Financial planning
- Grant-writing assistance
- Market research
- Bookkeeping
- Social Media
- Certification and Licensing
- Other:

Please provide a general timeline in the table below:

Activity Description	Estimated Start and Completion Dates
Finalize design and permitting (in process)	Q2 2026
Begin construction and equipment procurement	Q3 2026
Install ventilation and kitchen equipment	Q3 2026
Complete build-out and inspections	Q3 2026
Launch rental operations	Q4 2026
Offer small business workshops for tenants with WWIBC	Q1 2027
Reach 75% occupancy	Q2 2027
Offer workshops and training to neighborhood	Q3 2027

## BUDGET SUMMARY

Please include a project budget that includes:

- Construction costs
- Materials costs
- Labor costs
- Descriptions for how City dollars would be utilized
- Itemized list of any in-kind donations from other funders, lenders, or supporters that are contributing to the project.
- Attach: Price estimates for all City funding requests

Item	Description	Total Cost	Amount of City Dollars Requested	Amount of Other Revenues/In-kind Support
<i>Example: Cooler</i>	<i>Walk-in 6x10</i>	<i>\$5,000</i>	<i>\$5,000</i>	<i>\$0</i>
<i>Example: Labor for Cooler Install</i>	<i>6 hours</i>	<i>\$750</i>	<i>\$0</i>	<i>\$750</i>
Hood <span style="float: right;">+</span>	Purchase and installation	\$75,000	\$75,000	
Updated HVAC		\$41,000	\$0	
General contracting	Coordination of subs, construction as needed	\$60,000	\$0	
Plumbing		\$58,591	\$0	
Electrical		\$36,969	\$0	
Architect	Completion of drawings, coord with City	\$3,000	\$0	
Keyfob system		\$5,000	\$0	
Computer/printer		\$2,000	\$2,000	
Smallwares		\$2,000	\$0	
Metro Shelves		\$10,000	\$0	
Kitchen equipment	High temp dishwasher, 6 burner stove, Combi oven	\$60,000	\$21,000	
<b>Total Costs</b>		<b>\$356,560</b>	<b>\$98,000</b>	

## SUPPLEMENTARY MATERIALS (Optional)

Please include any additional materials that may clarify, strengthen, or support your application. **Photographs, price estimates, testimonials, and other secondary sources are highly recommended. Additional materials can also be attached as appendices via Word Doc, PDF, Excel spreadsheet, etc**

- 1) Photos of existing structure, including site where kitchen will be constructed and cold storage
- 2) Plumbing estimate
- 3) HVAC estimate
- 4) Electrical letter of intent
- 5) General contracting estimate
- 6) Quote for hood and installation from Kessenich's
- 7) Five year pro forma
- 8) Architectural plans
- 9) Conditional approval letter from City of Madison
- 10) Slide deck for presentation

# Bread and Butter Pro Forma

## Key Assumptions

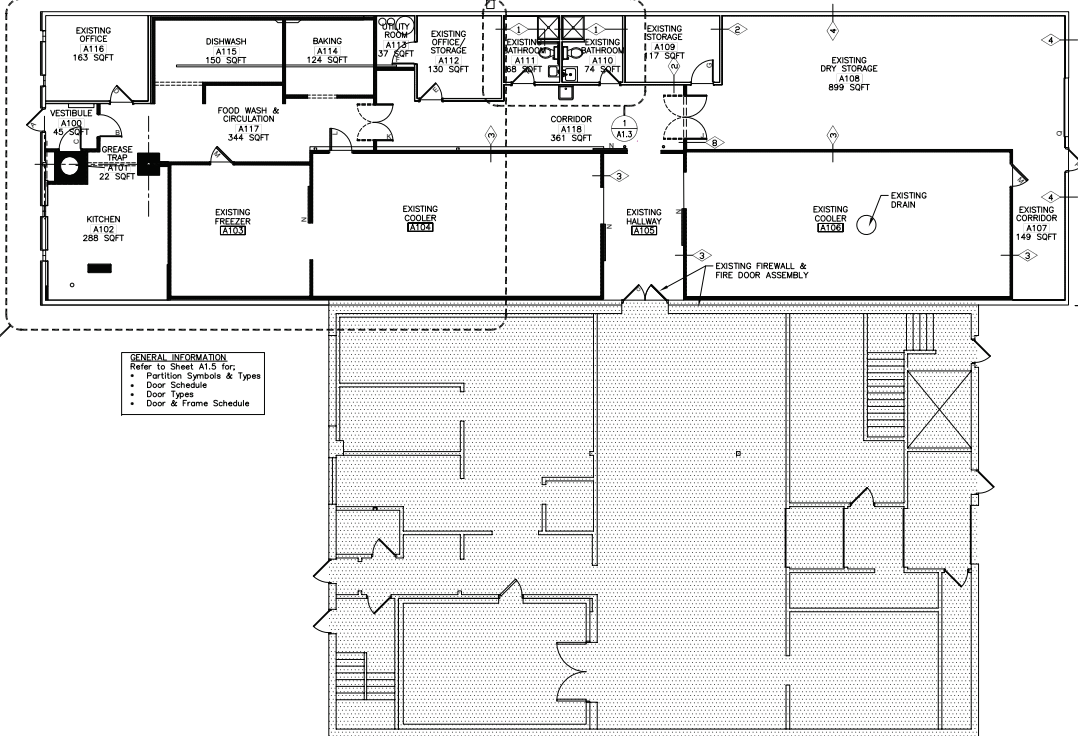
Forecast Years	2026–2030
Loan Amount	\$ 125,000.00
Loan Interest	5%
Loan Term (yrs)	7
Reserve Cash	66,610
Money Market Interest	3.58%
Tax Rate	21%
CapEx (Deprec. 7 yrs)	\$ 150,000.00
OPEX Inflation	3%/yr
Discount Rate	10%
Scenario	Base

## Income Statement

Year	2026	2027	2028	2029	2030
Caterers/Bakers Rental	\$ 5,000.00	\$ 90,000.00	\$ 144,599.00	\$ 148,936.00	\$ 153,405.00
Food Carts Rental	\$ 3,000.00	\$ 60,000.00	\$ 89,775.00	\$ 92,469.00	\$ 95,243.00
Cold/Frozen Storage	\$ 5,000.00	\$ 20,000.00	\$ 24,000.00	\$ 24,720.00	\$ 25,461.00
Studio Rental	\$ 20,000.00	\$ 27,600.00	\$ 28,428.00	\$ 29,180.00	\$ 30,159.00
Interest Income (Reserve Cash)	\$ 895.00	\$ 429.00	\$ -	\$ 1,992.00	\$ 2,178.00
Total Revenue	\$ 33,895.00	\$ 198,029.00	\$ 286,802.00	\$ 297,297.00	\$ 306,446.00
Labor – Kitchen Manager	\$ (7,800.00)	\$ (32,136.00)	\$ (33,100.00)	\$ (34,093.00)	\$ (35,116.00)
Insurance	\$ -	\$ (13,287.00)	\$ (13,685.61)	\$ (14,096.18)	\$ (14,519.06)
Safety	\$ -	\$ (1,596.00)	\$ (1,643.88)	\$ (1,693.20)	\$ (1,743.99)
DOT lease	\$ (948.00)	\$ (1,185.00)	\$ (1,185.00)	\$ (1,185.00)	\$ (1,185.00)
Utilities & Waste	\$ (12,125.00)	\$ (49,955.00)	\$ (51,453.65)	\$ (52,997.26)	\$ (54,587.18)
Property Taxes	\$ (15,030.00)	\$ (16,153.00)	\$ (16,637.59)	\$ (17,136.72)	\$ (17,650.82)
Supplies / Security	\$ (3,150.00)	\$ (12,978.00)	\$ (13,367.00)	\$ (13,768.00)	\$ (14,181.00)
Software & Admin	\$ (2,048.00)	\$ (8,436.00)	\$ (8,689.00)	\$ (8,949.00)	\$ (9,218.00)
Loan Payment (P+I)	\$ (4,060.00)	\$ (24,360.00)	\$ (24,360.00)	\$ (24,360.00)	\$ (24,360.00)
Maintenance / Refrigeration	\$ (3,900.00)	\$ (15,600.00)	\$ (16,068.00)	\$ (16,550.04)	\$ (17,046.54)
Total Operating Expenses	\$ (49,061.00)	\$ (175,686.00)	\$ (180,189.73)	\$ (184,828.39)	\$ (189,607.59)
EBITDA	\$ (15,166.00)	\$ 22,343.00	\$ 106,612.27	\$ 112,468.61	\$ 116,838.41
Depreciation	\$ 21,429.00	\$ 21,429.00	\$ 21,429.00	\$ 21,429.00	\$ 21,429.00
EBIT	\$ (36,595.00)	\$ 914.00	\$ 85,183.27	\$ 91,039.61	\$ 95,409.41
Interest Expense	\$ (1,560.00)	\$ (5,350.00)	\$ (4,400.00)	\$ (3,450.00)	\$ (2,500.00)
Profit Before Tax	\$ (35,035.00)	\$ 6,264.00	\$ 89,583.27	\$ 94,489.61	\$ 97,909.41
Taxes (21%)	\$ -	\$ -	\$ 18,812.49	\$ 19,842.82	\$ 20,560.98
Net Income	\$ (35,035.00)	\$ 6,264.00	\$ 70,770.78	\$ 74,646.79	\$ 77,348.43

### Balance Sheet

Item	2026	2027	2028	2029	2030
Cash (incl reserve)	\$ 66,610.00	\$ 31,575.00	\$ 37,839.00	\$ 108,609.78	\$ 183,256.57
Profit/loss	\$ (35,035.00)	\$ 6,264.00	\$ 70,770.78	\$ 74,646.79	\$ 77,348.43
Total	\$ 31,575.00	\$ 37,839.00	\$ 108,609.78	\$ 183,256.57	\$ 260,605.00

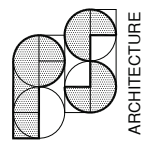


**GENERAL INFORMATION**  
 Refer to Sheet A1.5 for:  
 • Partition Symbols & Types  
 • Door Schedule  
 • Door Types  
 • Door & Frame Schedule

**1 Floor Plan**  
 A1.0 1/8" = 1'-0"

**Sheet Index**

- A1.0 Floor Plan & Relected Ceiling Plan
- A1.1 Partial Floor Plan
- A1.2 Kitchen, Baking & Dishwash Equipment
- A1.3 Toilet Room Plans; Modifications Required for Accessibility
- A1.4 Structural Plans, Details & Sections
- A1.5 Schedules



6621 BOULDER LANE  
 MIDDLETON, WI. 53562  
 608-770-5848  
 psarch@tds.net

**Project**  
 Bread & Butter  
 1335 Gilson Street  
 Madison, WI 53715

**Client**  
 Bread & Butter LLC  
 1335 Gilson Street  
 Madison, WI 53715

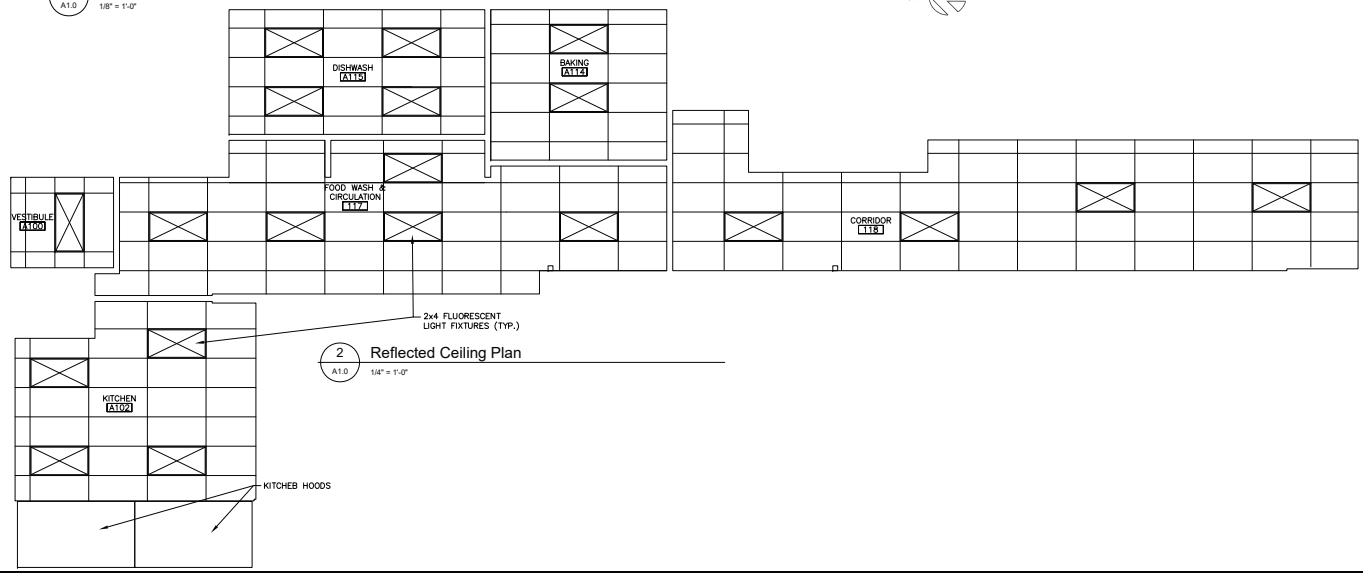
**issue dates**


**revisions**


**project #** 2601

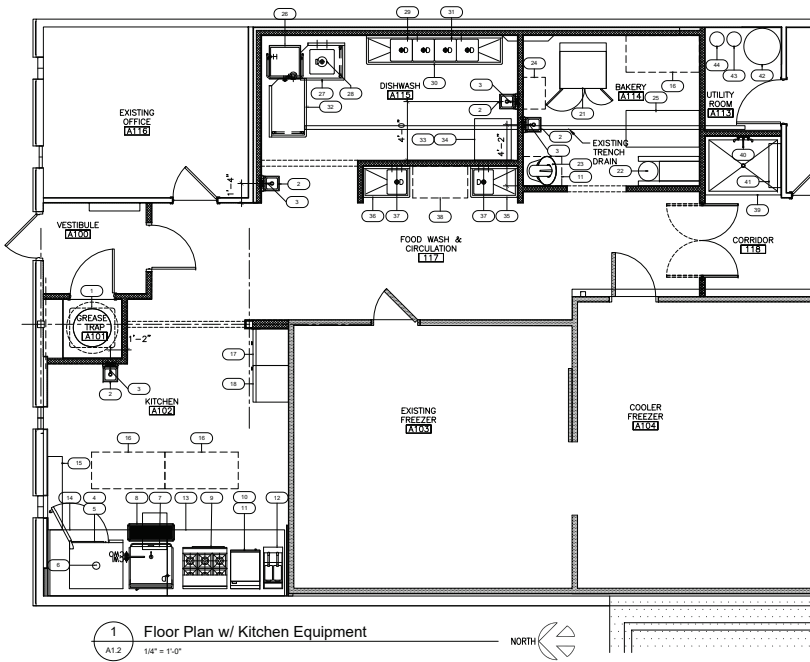
**content**  
 Floor Plan &  
 Reflected Ceiling Plan

**drawn by:** PLS  
**checked by:** PLS  
**date:** 04/23/2025  
**drawing no.**



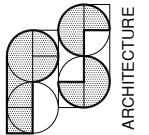
1337 Gilson (No Work Scheduled) | 1335 Gilson (Altered Area, 5600 SF)





### EQUIPMENT & FIXTURE SCHEDULE

Room/Area Name	Room Number	Item No	Qty	Equipment Category	Manufacturer	Model Number
Grease Trap	A101	1	1	Grease Trap	Schier	GB-50
Kitchen	A102	2	1	Hand Sink	John Boos & Co.	PBHS-W-1410
		3	1	Wall/Splash Mount Faucet	T&S Brass	B-1146-04
		4	1	Combi Oven	Alto-Shaam	7-20G PRO
		5	1	Filter System	Alto-Shaam	QT11+CR
		6	1	Floor Drain		
		7	1	Tilt Skillet Braising Pan	(By Owner; Provide Electrical)	
		8	1	Floor Trough	John Boos & Co.	FTFG-1236-X
		9	1	Range	Vulcan	36S-6BN-QS
		10	1	Griddle, Gas, Countertop	Star	624TF
		11	1	Equipment Stand	John Boos & Co.	S16MS05-X
		12	1	Gas Floor Fryer	Middleby	SG14S
		13	1	Hood 1 (54" x 96" (423#))	Captive Aire	
		14	1	Hood 2 (54" x 96" (423#))	Captive Aire	
		15	1	Fire Cabinet (12" x 60")	Captive Aire	
		16	2	Stainless Steel Table (30x60)	John Boos & Co.	ST6R1.5-2460SBK-X
		17	1	Refrigerator	(By Owner)	
		18	1	Hot Box	Metro	C539-HFS-U
		19	1	(Future)		
		20	1	(Future)		
Bakery	A114	2	1	Hand Sink	John Boos & Co.	PBHS-W-1410
		3	1	Wall/Splash Mount Faucet	T&S Brass	B-1146-04
		11	1	Equipment Stand	John Boos & Co.	S16MS05-X
		16	1	Stainless Steel Table (30x60)	John Boos & Co.	ST6R1.5-2460SBK-X
		21	1	Convection Oven (Stacked)	Vulcan	VC4ED-QS
		22	1	Mixer (40 quart)	Hobart	HL400-4STD
		23	1	Mixer (20 quart)	Hobart	H200
		24	1	Pan Rack (18x26)		
		25	1	Wood Table (30x60) By Owner		
Dishwash	A115	26	1	Dishwasher	Hobart	AM15
		27	1	Soiled Dishtable	John Boos & Co.	JDT5-20-36R-X
		28	1	Garbage Disposal	InSinkErator	SS-200-5-MS
		29	1	Preinse Sprayer	T&S Bfpass	B-0133-12ACB8ST
		30	1	4 Compartment Sink	John Boos & Co.	44PB18=2D18
		31	1	Faucet	T&S Brass	B-0231
		32	1	Clean Dishtable	John Boos & Co.	CDT6-548SBK-L
		33	1	Ice Machine	Manitowoc	IDPO300A
		34	1	Ice Storage Bin	Manitowoc	D-400
Food Wash & Circulation	A117	2	1	Hand Sink	John Boos & Co.	PBHS-W-1410
		3	1	Wall/Splash Mount Faucet	T&S Brass	B-1146-04
		35	1	1 Compartment Sink	John Boos & Co.	1B16204-1D18R-X
		36	1	1 Compartment Sink	John Boos & Co.	1B16204-1D18L-X
		37	2	Faucet	T&S Brass	B-2342
		38	1	Cart (26x45)	Rubbermade	FG452089LA
Corridor	A118	39	1	Mop Sink		
		40	1	Mop Sink Faucet	Waterloo	750FMS8
		41	1	Mop Rack & Shelf		
Utility Room	A113	42	1	Hot Water Heater		
		43	1	Water Softener		
		44	1	Brine Storage		
Rooftop Equipment	Rooftop		1	RTU#1		
			1	RTU#2	Carrier	50-hc



6621 BOULDER LANE  
MIDDLETON, WI. 53562  
608-770-5848  
psarch@ds.net

Project  
Bread & Butter  
1335 Gilson Street  
Madison, WI 53715

Client  
Bread & Butter, LLC  
1335 Gilson Street  
Madison, WI 53715

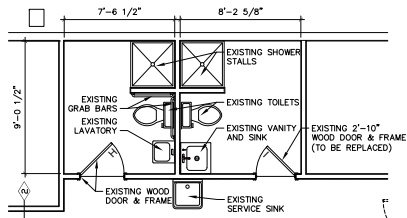
Issue dates


Revisions

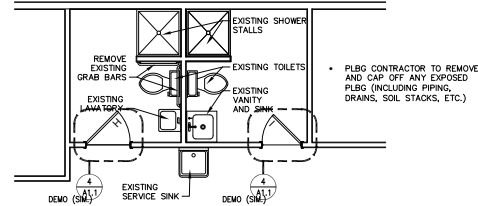
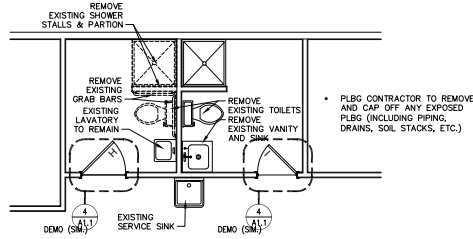
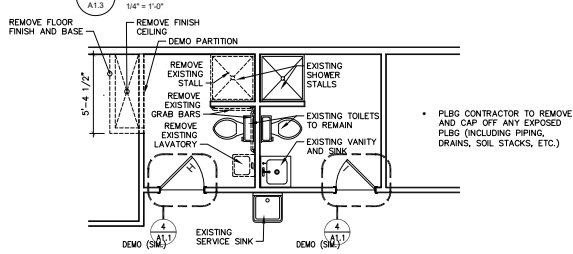

Project # 2601

Content  
Kitchen, Baking & Dishwash Equipment

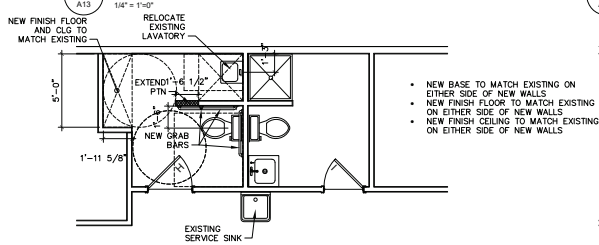
drawn by: PLS  
checked by: PLS  
date: 04/23/2025  
drawing no.



1 Existing Toilet Plans

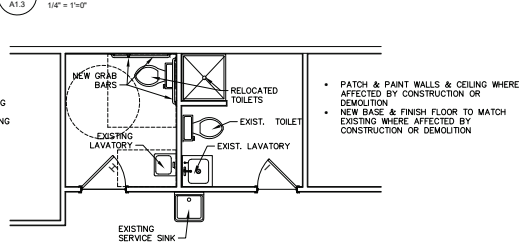


2 Toilet Room Plan (Demo) - Option 1



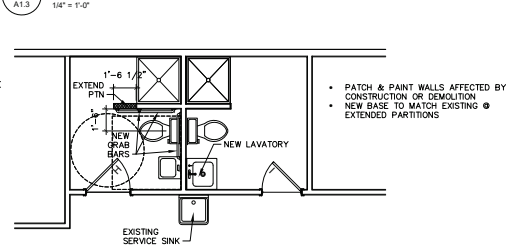
3 Toilet Room Plan (Remodel) - Option 1

4 Toilet Room Plan (Demo) - Option 2

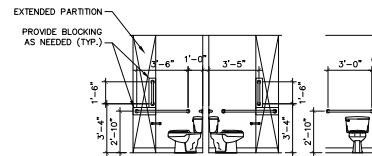


5 Toilet Room Plan (Remodel) - Option 2

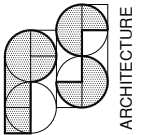
6 Proposed Toilet Plans (Demo) - Option 3



7 Proposed Toilet Plans (Remodel) - Option 3



8 Toilet Room Typ. Grab Bar Dimensions



6621 BOULDER LANE  
MIDDLETON, WI. 53562  
608-770-5848  
psarch@ds.net

Project  
Bread & Butter  
1335 Gilson Street  
Madison, WI 53715

Client  
Bread & Butter LLC  
1335 Gilson Street  
Madison, WI 53715

Issue dates

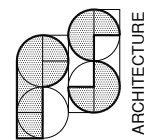
Revisions

Project # 2601

Content  
Toilet Room Plans;  
Modifications Required  
for Accessibility

Drawn by: PLS  
Checked by: PLS  
Date: 04/23/2026  
Drawing no.

CURRENT PLANS 04-23-26.dwg  
2/19/2026



6621 BOULDER LANE  
MIDDLETON, WI. 53562  
608-770-5848  
psarch@ds.net

**project**  
Bread & Butter  
1335 Gilson Street  
Madison, WI 53715

**client**  
Bread & Butter LLC  
1335 Gilson Street  
Madison, WI 53715

**issue dates**

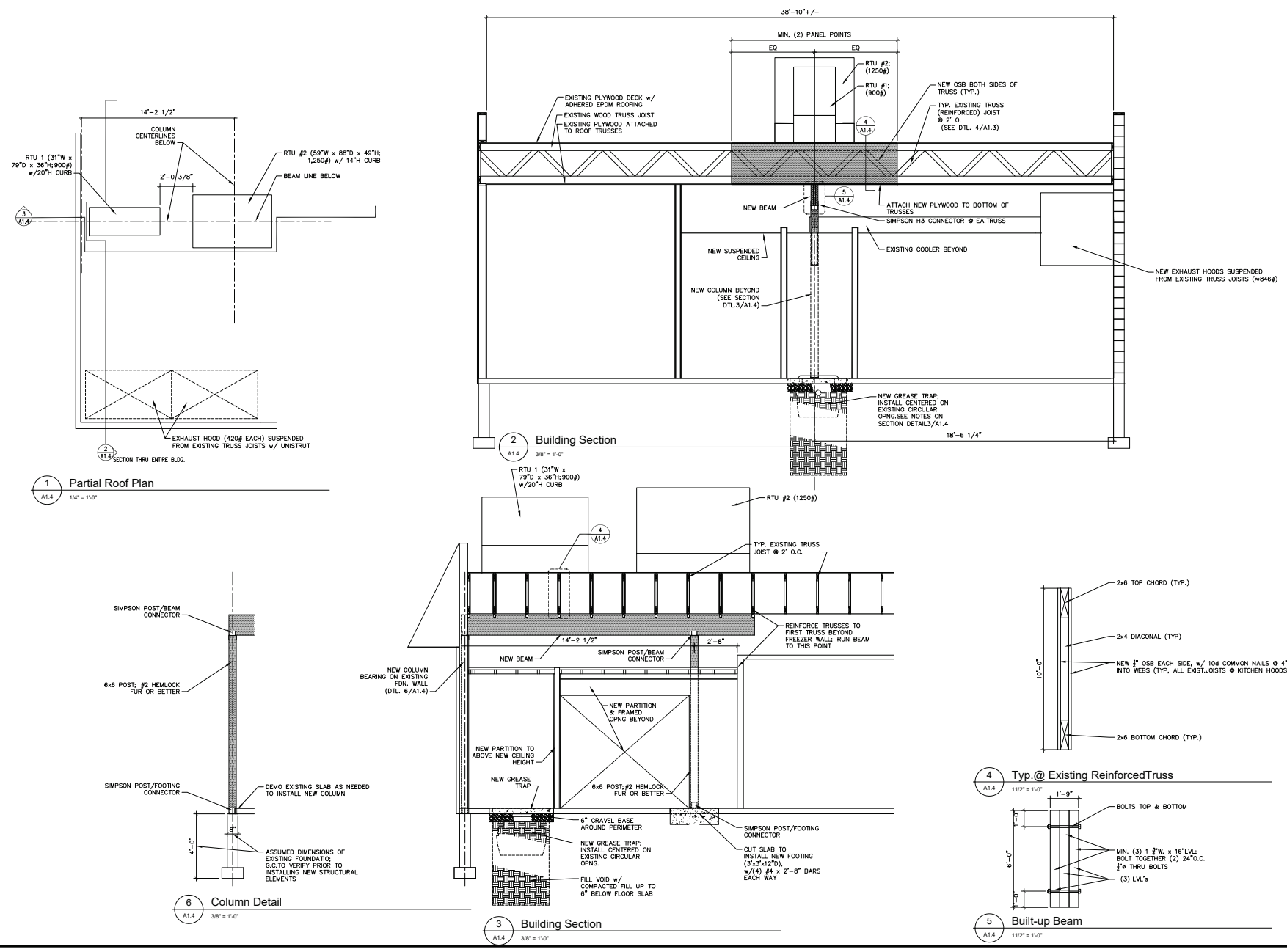

**revisions**


**project #** 2601

**content**  
Structural Plans,  
Details & Sections

**drawn by:** PLS  
**checked by:** PLS  
**date:** 04/23/2026  
**drawing no.**

**A1.4**



**1 Partial Roof Plan**  
1/4" = 1'-0"

**2 Building Section**  
3/8" = 1'-0"

**6 Column Detail**  
3/8" = 1'-0"

**3 Building Section**  
3/8" = 1'-0"

**4 Typ. @ Existing Reinforced Truss**  
1/2" = 1'-0"

**5 Built-up Beam**  
1/2" = 1'-0"

## ROOM FINISH SCHEDULE

Room No.	Room Name	Floors	Walls	Base	Ceiling	Ceiling Height	Notes
A100	Vestibule	Tile	Paint	4" Vinyl	2'x4' ACT	8'-0"	1,9
A101	Grease Trap	Sealed Concrete	Paint	4" Vinyl	---	---	
A102	Kitchen	Polyspartic Coating	FRP Paneling Subway Tile	4" Vinyl	2'x4' Vinyl Faced Gypsum Tile	9'-0"	2,3,8,9 4
A103	Existing Freezer	---	FRP Paneling	4" Vinyl	Existing	---	1
A104	Existing Cooler	---	FRP Paneling	4" Vinyl	Existing	---	1
A105	Existing Hallway	---	FRP Paneling	4" Vinyl	Existing	---	1
A106	Existing Cooler	---	FRP Paneling	4" Vinyl	Existing	---	1
A107	Existing Corridor	Polyspartic Coating	FRP Paneling	4" Vinyl	Existing	---	2,9
A108	Existing Dry Storage	Polyspartic Coating	FRP Paneling	4" Vinyl	Existing	---	2,9
A109	Existing Storage	Existing	Existing	Existing	Existing	---	5
A110	Existing Bathroom	Existing	Existing	Existing	Existing	8'-0"	6
A111	Existing Bathroom	Existing	Existing	Existing	Existing	8'-0"	6
A112	Existing Office/Storage	Existing	Existing	Existing	Existing	---	7
A113	Utility Room	Sealed Concrete	Paint	4" Vinyl	---	---	
A114	Baking	Polyspartic Coating	FRP Paneling	4" Vinyl	2'x4' Vinyl Faced Gypsum Tile	9'-0"	2, 3
A115	Dishwash	Polyspartic Coating	FRP Paneling	4" Vinyl	2'x4' Vinyl Faced Gypsum Tile	9'-0"	2, 3
A116	Existing Office	Existing	Paint	Existing	Existing	---	
A117	Food Wash & Circulation	Polyspartic Coating	FRP Paneling	4" Vinyl	2'x4' Vinyl Faced Gypsum Tile	9'-0"	2,3,9
A118	Corridor	Polyspartic Coating	FRP Paneling	4" Vinyl	2'x4' Vinyl Faced Gypsum Tile	9'-0"	2,3,9

### Notes

- FRP Paneling to remain on existing wall
- Existing FRP & Vinyl Base on existing walls to remain (See Wall Types; A1.0 & A1.1)
- FRP Paneling to above ceiling height on new partitions
- Subway Tile to above Kitchen Hood height (See Wall Types; A1.0)
- No finish work scheduled
- Patch & paint floors, walls & ceiling per scope of work (A1.3)
- Patch & paint wall where new opening occurs (See A1.0, A1.1 & detail 2/A1.1)
- Remove any wood casing at windows & replace with PVC stock
- Repair and/replace any missing or damaged vinyl base and/or FRP paneling on walls

### Abbreviations

WD	Wood
HM	Hollow Metal
ALUM	Aluminum
PVC	Polyvinyl Chloride
FRP	Fiberglass Reinforced Plastic
GWB	Gypsum Wallboard
CMU	Concrete Masonry Units
CONC	Concrete
MTL	Metal
EXIST	Existing

## DOOR SCHEDULE

Room No.	Room Name	Door Mark	Door Size	Door Material	Frame Material	Operating Trim	Note
A100	Vestibule	A	3'-0"W x 7'-0"H	HM	HM	Existing	1
		B	3'-0"W x 7'-0"H	Alum	Alum	Lever	2
A101	Grease Trap	C	3'-0"W x 6'-8"H	HM	HM	Lever	3
A102	Kitchen	---	---	---	---	---	---
		---	---	---	---	---	---
A103	Existing Freezer	M	Existing	---	---	---	5
		N	Existing	---	---	---	4
A104	Existing Cooler	L	3'-0"W x 6'-6"H	Alum	Alum	---	7
		N	Existing	---	---	---	4
A105	Existing Hallway	N	Existing	---	---	---	4
		O	Existing	---	---	---	6
A106	Existing Cooler	N	---	---	---	---	4
		M	---	---	---	---	5
A107	Existing Corridor	P	Existing	HM	HM	Existing	1
A108	Existing Dry Storage	Q	Existing	---	---	---	10
A109	Existing Storage	G	3'-0"W x 6'-8"H	WD	HM	Lever	3
A110	Existing Bathroom	I	2'-8"W x 6'-8"H	WD	HM	Lever	9
A111	Existing Bathroom	H	3'-0"W x 6'-8"H	WD	WD	Lever	8
A112	Existing Office/Storage	E	3'-0"W x 6'-8"H	WD	WD	Lever	8
A113	Utility Room	F	3'-0"W x 6'-8"H	WD	HM	Lever	3
A114	Baking	---	---	---	---	---	---
A115	Dishwash	---	---	---	---	---	---
A116	Existing Office	D	3'-0"W x 6'-8"H	WD	WD	Lever	8
A117	Food Wash & Circulation	K	(2)@2'-6"W x 6'-8"H	---	---	---	9
A118	Corridor	J	(2)@3'-0"W x 6'-8"H	---	---	---	9

### Notes

- Existing Door & Frame/Existing Exit Hardware
- New Door/Exit Hardware/Vision Glass/Cluser
- New Door & Frame
- Existing Cooler/Freezer Door (Sliding)
- Existing Cooler/Freezer Door (Hinged)
- Existing Fire Door Assembly
- Standard Cooler Door Handle & Hardware
- Existing Wood Door(36"W x 80"H) & Frame;New PVC Casing
- Existing Wood Door(32"W x 80"H) & Frame;New PVC Casing
- Double Acting Doors w/ Vision Panel
- Existing Overhead Door

## EXISTING WALL TYPES

- ① EXISTING INTERIOR; 2x4 WD STUDS w/GWB BOTH SIDES
- ② EXISTING INTERIOR; 2x4 WD STUDS w/GWB BOTH SIDES; EXIST. FRP PANEL 1 SIDE (TO STRUCTURE)
- ③ EXISTING FREEZER WALL w/FRP PANELING
- ④ EXISTING EXTERIOR; EXIST. FRP PANEL INTERIOR SURFACE (TO STRUCTURE)

## NEW WALL TYPES

- ⑤ NEW INTERIOR; 3 5/8" METAL STUDS w/ 5/8" GWB BOTH SIDES
- ⑥ NEW INTERIOR; 3 5/8" METAL STUDS w/ 5/8" GWB ONE SIDE; NEW FRP PANEL 1 SIDE (FLUSH w/ EXISTING CONC. CURB)
- ⑦ NEW INTERIOR; 3 5/8" METAL STUDS w/ 5/8" GWB BOTH SIDES; NEW FRP PANEL 1 SIDE
- ⑧ NEW INTERIOR; 3 5/8" METAL STUDS w/ 5/8" GWB BOTH SIDES; NEW FRP PANEL BOTH SIDES

## EXIST. WALLS/NEW WALL COMPOSITE

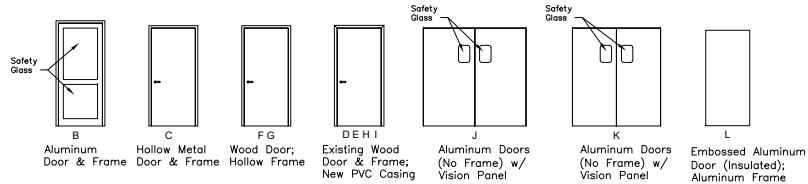
- ⑩ EXIST. EXTERIOR STUD WALL w/EXIST. FRP; WALL; FUR OUT w/1 5/8" MTL STUDS FLUSH w/ EXISTING FINISHES TO MATCH EXISTING
- ⑪ EXIST. EXTERIOR CMU WALL; ADHERE SUBWAY TILE TO CMU TO ABOVE HOOD HEIGHT
- ⑫ EXIST. FREEZER WALL (FRP); ADHERE 1/2" HAT CHANNELS TO FRP; ATTACH 5/8" CEMENT BOARD TO CHANNELS; ADHERE SUBWAY TILE TO CEMENT BOARD TO ABOVE HOOD HEIGHT; EXTEND CEMENT BOARD & TILE TO MIN 18" BEYOND ADJACENT KITCHEN EOPT.

## NEW DOORS

- Wood Door (36"W x 80"H)  
Hollow Metal Frame in Existing Wall (Doors F&G)
- Hollow Metal Door (36"W x 80"H)  
Hollow Metal Frame in New Partition (Door C)
- Aluminum Door (36"W x 84"H)  
Aluminum Frame in New Partition (Door B)
- Cooler Door (36"W x 84"H)  
(Door L)
- (2) Double Acting Aluminum Doors (30"W x 80"H); mounted on pivot pins, floor & ceiling (Door K)
- (2) Double Acting Aluminum Doors (36"W x 80"H); mounted on pivot pins, floor & ceiling (Door J)

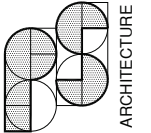
## EXISTING DOORS

- Wood Door w/Wood Frame;  
New PVC Trim (Doors D,E,H&I)
- Exterior Exit Door (Doors A&P)
- Freezer Door (Door M)
- Rated Fire Assembly (Door O)
- Sliding Freezer Door (Door N)
- Exterior Overhead Door (Door Q)



## 1 Door & Frame Types

A1.5 1/4" = 1'-0"



ARCHITECTURE

6621 BOULDER LANE  
MIDDLETON, WI. 53562  
608-770-5848  
psarch@ds.net

project  
Bread & Butter  
1335 Gilson Street  
Madison, WI 53715

client  
Bread & Butter LLC  
1335 Gilson Street  
Madison, WI 53715

### Issue dates

### revisions

project # 2601

content  
Schedules

drawn by: PLS  
checked by: PLS  
date: 04/20/2025  
drawing no.

A1.5



# PLAN EXAMINATION LETTER

PROJECT #: **BLDNCC-2026-06607**

Building Inspection Division  
215 Martin Luther King Jr. Blvd. Ste. 017  
Madison, Wisconsin 53703  
608 266-4551

Occupancy: Factory Group F1 and Storage Group S1  
Tenant: Bread & Butter  
Owner: Bread & Butter, LLC  
Supervising Professional: Pat Schmitt  
Square Feet: 5,600

Date: May 18, 2026

PAT SCHMITT  
PS ARCHITECTURE  
6621 BOULDER LN  
MIDDLETON WI 53562  
PSARCH@TDS.NET

Project Location <b>1335 GILSON STREET</b>
---

---

These plans have been reviewed for compliance with the important code requirements in Chapters SPS 361 through 366 of the Wisconsin Administrative Code.

The **BUILDING ALTERATION** plans are **CONDITIONALLY APPROVED**.

The plans have been reviewed for compliance with the code requirements set forth in Chapters SPS 361-366 of the rules of the Department of Safety and Professional Services. Construction may proceed subject to local regulations, but all items that are required to be changed by this letter must be corrected before commencing that part of the work. This plan has not been reviewed for compliance with Chapters SPS 382-386, the plumbing rules of the Department of Safety and Professional Services. You are hereby advised that the owner as defined in Chapter 101.01(2)(e) of Wisconsin State Statutes is responsible for all code requirements not specifically cited herein. The building will be inspected during and after construction.

SPS 361.33 Evidence of Approval. The architect, professional engineer, designer, builder or owner shall keep, at the building, one set of plans bearing the stamp of approval.

This approval expires two years after the date of this letter.

**THIS BUILDING HAS BEEN CLASSIFIED AS TYPE VB CONSTRUCTION.**

This is a level 2 alteration.

---

#### ITEMS CAUSING HOLD:

IEBC 306.7.1 The toilet rooms are not required to be made fully accessible at this time due to the disproportionate cost of the work needed. See the attached disproportionality form.

PLANS FOR THE FOLLOWING SHALL BE SUBMITTED TO THIS OFFICE AND APPROVED PRIOR TO THE CONSTRUCTION OF THAT COMPONENT.

HVAC

Inspector: **Will Henry** Phone: (608)266-5910

Reviewed By: **Alan Harper, Plan Examiner** Phone: (608)266-4558 Supervisor: **Kyle Bunnow**  
aharper@cityofmadison.com



1335

Administrative









EXIT

EXIT





EXIT



BOHN







**INNOVATIVE CARPENTRY LLC  
CABINETS and REMODELING**

Jim Merett  
DC-059700205  
DCQ-010900011  
innocarp@gmail.com  
608-347-7107  
W1788 Mortensen Rd  
Brooklyn, WI 53521

BREAD AND BUTTER LLC  
1335 GILSON ST  
MADISON, WI 53715  
4/23/2026

Provide material and labor to complete the building projects outlined by supplied architectural plans to include:

Break up and replace concrete floor as needed to provide access for all below grade plumbing  
Make structural alterations (beam and columns) per specs  
EPDM roof flashings to new HVAC curbs  
Steel stud partition framing and blocking  
5/8" gyp board and FRP wall coverings  
Ceramic tile behind cooking equipment below exhaust hood  
Suspended ceiling grid and tiles  
All new doors, knobs and locks and all door/window trim trim  
Vinyl cove base  
Aluminum corner protectors  
Concrete floor prep and polyaspartic floor coating  
Modifications to toilet rooms  
Remove all construction debris from site

Total amount to be paid to Innovative Carpentry LLC    \$60,000

Jim Merett

# Kessenich's



**Project:**  
Bread and Butter  
1335 Gilman St  
Madison, WI 53715

**From:**  
Kessenich's Ltd  
Martee Mikalson  
3226 Progress Road  
Madison, WI 53716  
608-249-5391  
(608)843-0515 (Contact)

Job Reference Number: 31483

Item	Qty	Description	Sell	Sell Total
1	1 ea	<p><b>EXHAUST HOOD</b></p> <p>Custom Model No. HOOD Hood #1 - Left - Job #8591016 6024EX-2-PSP-F - 7ft 11" Long Exhaust-Only Wall Canopy Hood with 16" Wide Front Perforated Supply Plenum with Built-in 3" Back Standoff x1 - 430 SS Where Exposed x1 - Fire Cabinet Wall Mounted (MUST BE INSTALLED BY OTHERS) 12.00" Width x 60" Length x 24.00" Height x1 - FILTER - 20" tall x 16" wide Kleen-Gard Stainless Steel Baffle Filter with Handles and Bottom Hanging Hook, UL Classified x5 - Recessed Round LED fixture and LED Light, 3500 K warm output. x2 - EXHAUST RISER - Factory installed 14" Diameter X 4" Height x1 - SUPPLY RISER - 12"x 24" Supply Riser with Volume Dampers x2 - 1/2 Pint Grease Cup New Style, Flanged Slotted x2 - FIELD WRAPPER 10.00" High Front x1 - Face Mount 1st Switch x1 - Face Mount Extra Switch(es) x1 - Electrical Package Installation in Utility Cabinet by Plant. x1 Hood #2 - Right - Job #8591016 6024EX-2-PSP-F - 7ft 11" Long Exhaust-Only Wall Canopy Hood with 16" Wide Front Perforated Supply Plenum with Built-in 3" Back Standoff x1 - 430 SS Where Exposed x1 - FILTER - 20" tall x 16" wide Kleen-Gard Stainless Steel Baffle Filter with Handles and Bottom Hanging Hook, UL Classified x5 - Recessed Round LED fixture and LED Light, 3500 K warm output. x2 - EXHAUST RISER - Factory installed 14" Diameter X 4" Height x1 - SUPPLY RISER - 12"x 24" Supply Riser with Volume Dampers x2 - 1/2 Pint Grease Cup New Style, Flanged Slotted x2 - FIELD WRAPPER 10.00" High Front x1 - RIGHT END STANDOFF (FINISHED) 1" Wide 60" Long Insulated x1 - RIGHT WALL AS END PANEL x1 Fire System #1 - FS-1 - Job #8591016 TANK-SP-3-WC Tank Fire Suppression 12 gallon Fire System in a Wall Mounted Utility Cabinet (includes pre-piped hood(s) with electric detection, tank(s), 24 VDC release mechanism, fire system agent, pressurized tanks, and electric pull station). (Formerly CAS-EWC). Includes piping and hook-up for hoods: 1, 2. x1 - Tank-based Fire Protection System equipped with Electronic Detection utilizing CORE board as a Listed Release Mechanism. Installed in Wall Mounted Utility Cabinet with integral hood prewire panel. x1 - Pressure Switch - Monitors Tank Pressure, Supervised Signal, TANK FIRE SUPPRESSION x1 - SC-EGVA2 GAS VALVE - 2" Electrical Shutoff Valve for use with HMI reset, 110V, 60Hz (#8214280). Includes upstream strainer assembly. x1 Fan #1 EADU85H - Exhaust Fan (EF 1) - Job #8591016</p>	\$32,787.22	\$32,787.22

Item	Qty	Description	Sell	Sell Total
		<p>EADU85H High Speed Direct Drive Centrifugal Upblast Exhaust Fan with speed control (speed control included for single phase only), disconnect switch and 15-3/4" wheel. Exhaust Fan handles 1700 CFM @ -1.000" wc ESP, Fan runs at 1400 RPM. Exhaust Motor: 1.000 HP, 1 Phs, 208 V, 60 Hz, 6.9 FLA, TEAO-ECM (Totally Enclosed Air Over Electronically Commutated Motor) x1 - Grease Cup for kitchen-duty centrifugal exhaust fans, Box Dimensions 17-1/8 L X 5-1/16 W X 3-3/4 H (20 Gauge) (Includes Down Spout) x1</p> <p>- DU/DR85HFA Gasketing Kit - Thermeez Woven Ceramic Tape - 1/4" x 1" with adhesive back - x1 - ECM Wiring Package for exhaust motors with PWM signal from ECPM03 prewire. x1 - EF 1 Curb CRB23X20E Insulated On Fan #1 Flat Curb x1</p> <p>- Hinged Base for Curb. Standard Hinge attached to curb. Used on Fans with wheels 20 inches or smaller. 12 GA Galvanized. x1 - Vented Base for Curb x1</p> <p>Fan #2 EADU85H - Exhaust Fan (EF 2) - Job #8591016 EADU85H High Speed Direct Drive Centrifugal Upblast Exhaust Fan with speed control (speed control included for single phase only), disconnect switch and 15-3/4" wheel. Exhaust Fan handles 1700 CFM @ -1.000" wc ESP, Fan runs at 1400 RPM. Exhaust Motor: 1.000 HP, 1 Phs, 208 V, 60 Hz, 6.9 FLA, TEAO-ECM (Totally Enclosed Air Over Electronically Commutated Motor) x1 - Grease Cup for kitchen-duty centrifugal exhaust fans, Box Dimensions 17-1/8 L X 5-1/16 W X 3-3/4 H (20 Gauge) (Includes Down Spout) x1</p> <p>- DU/DR85HFA Gasketing Kit - Thermeez Woven Ceramic Tape - 1/4" x 1" with adhesive back - x1 - ECM Wiring Package for exhaust motors with PWM signal from ECPM03 prewire. x1 - EF 2 Curb CRB23X20E Insulated On Fan #2 Flat Curb x1</p> <p>- Hinged Base for Curb. Standard Hinge attached to curb. Used on Fans with wheels 20 inches or smaller. 12 GA Galvanized. x1 - Vented Base for Curb x1</p> <p>Fan #3 EA2-D.500-20D - Heater (MUA-1) - Job #8591016. EA2-D.500-20D Direct Gas Fired Heated Make Up Air Unit with 20" Mixed Flow Direct Drive Fan, Supply Fan handles 2600 CFM @ 0.500" wc ESP, Fan runs at 1130 RPM. Heater supplies 235281 BTUs. 90°F Temperature Rise. [Fuel: Natural Gas]</p> <p>Supply Motor: 1.500 HP, 3 Phs, 208 V, 60 Hz, 6.6 FLA, ODP, Premium (E-Plus3) Eff.</p> <p>Down Discharge - Air Flow Right -&gt; Left x1, - Sloped Filtered Intake for Size #2 Modular Heater. 26.813" Wide X 53.625" Long X 31.313" High. Includes 2" MV EZ Kleen Metal Mesh Filters. x1</p> <p>- 0-150°F Discharge Temp Control • Field Wired On/Off Start Command • Heating Activation Based On Intake Set Point. Use with MUA x1, - Gas Manifold for DF2 GM - BTU 0 - 825001 - 7 in. w.c. - 14 in. w.c., No Insurance Requirement (ANSI), BV250-88 x1</p> <p>- Down Discharge Construction for Size 2 Direct Drive AHUs x1</p> <p>- Gas Pressure Gauge, 0-35", 2.5" Diameter, 1/4" Thread Size x1</p> <p>- Gas Pressure Gauge, -5 to +15 Inches Wc., 2.5" Diameter, 1/4" Thread Size x1</p> <p>- Butterfly Mod Valve Option for Mod Size 2 (1" Mod Valve). x1</p> <p>- Ship Loose Gas Strainer. To be installed upstream of unit connection. 1" Connection x1</p> <p>- Motorized Back Draft Damper 22.75" X 24" for Size 2 Standard &amp; Modular Heater Units w/Extended Shaft, Standard Galvanized Construction, 3/4" Rear Flange, Low Leakage, LF120S Actuator Included x1, - Separate 120VAC Wiring Package for Make-Up Air</p>		

Item	Qty	Description	Sell	Sell Total
		Units. x1 - Profile Plate Configuration for size 2 Direct Fired Unit for low cfm applications. x1 - MUA-1 Curb CRB31X79X20INS Insulated On Fan #3 Flat Curb x1 - Full Bottom Curb Corner. Base flange corners fully welded or staked by factory. x1 Electrical System #1 - Job #8591016 DCV-2111 Demand Control Ventilation, w/ control for 2 Exhaust Fans, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fans modulate based on duct temperature. Includes 2 Duct Thermostat kits. x1 -- i500 Variable Frequency Drive - 2 HP Max., 230 V, 1Ph or 3Ph, 7 A Max., NEMA 1 Enclosure, PART NEEDS PROGRAMMING x1 - VERIZON CELLULAR KIT, WIRED ANTENNA AND VERIZON DATA. x1 - Digital Prewire Lighting Relay Kit. Includes hood lighting relay & terminal blocks. Allows for up to 1400W of lighting each. x1 Pant Leg Hood & Vent Duct Factory Services Service Design Verification for CASLink. x1 Service Design Verification for Demand Control Ventilation x1 Service Design Verification for Direct Fired Heater x1 Service Design Verification for Exhaust Fan x2 Service Design Verification for Hood x2 Service Design Verification for TANK Fire Suppression x1 Service Design Verification Mileage Charge: (65) x 2 = 130 total miles x1		
		Hood #1 - Left - Job #8591016 6024EX-2-PSP-F - 7ft 11" Long Exhaust-Only Wall Canopy Hood with 16" Wide Front Perforated Supply Plenum with Built-in 3" Back Standoff x1 - 430 SS Where Exposed x1 - Fire Cabinet Wall Mounted (MUST BE INSTALLED BY OTHERS) 12.00" Width x 60" Length x 24.00" Height x1 - FILTER - 20" tall x 16" wide Kleen-Gard Stainless Steel Baffle Filter with Handles and Bottom Hanging Hook, UL Classified x5 - Recessed Round LED fixture and LED Light, 3500 K warm output. x2 - EXHAUST RISER - Factory installed 14" Diameter X 4" Height x1 - SUPPLY RISER - 12"x 24" Supply Riser with Volume Dampers x2 - 1/2 Pint Grease Cup New Style, Flanged Slotted x2 - FIELD WRAPPER 10.00" High Front x1 - Face Mount 1st Switch x1 - Face Mount Extra Switch(es) x1 - Electrical Package Installation in Utility Cabinet by Plant. x1 Hood #2 - Right - Job #8591016 6024EX-2-PSP-F - 7ft 11" Long Exhaust-Only Wall Canopy Hood with 16" Wide Front Perforated Supply Plenum with Built-in 3" Back Standoff x1 - 430 SS Where Exposed x1 - FILTER - 20" tall x 16" wide Kleen-Gard Stainless Steel Baffle Filter with Handles and Bottom Hanging Hook, UL Classified x5 - Recessed Round LED fixture and LED Light, 3500 K warm output. x2 - EXHAUST RISER - Factory installed 14" Diameter X 4" Height x1 - SUPPLY RISER - 12"x 24" Supply Riser with Volume Dampers x2 - 1/2 Pint Grease Cup New Style, Flanged Slotted x2 - FIELD WRAPPER 10.00" High Front x1		

Item	Qty	Description	Sell	Sell Total
		- RIGHT END STANDOFF (FINISHED) 1" Wide 60" Long Insulated x1		
		- RIGHT WALL AS END PANEL x1		
		Fire System #1 - FS-1 - Job #8591016		
		TANK-SP-3-WC Tank Fire Suppression 12 gallon Fire System in a Wall Mounted Utility Cabinet (includes pre-piped hood(s) with electric detection, tank(s), 24 VDC release mechanism, fire system agent, pressurized tanks, and electric pull station). (Formerly CAS-EWC). Includes piping and hook-up for hoods: 1, 2. x1		
		- Tank-based Fire Protection System equipped with Electronic Detection utilizing CORE board as a Listed Release Mechanism. Installed in Wall Mounted Utility Cabinet with integral hood prewire panel. x1		
		- Pressure Switch - Monitors Tank Pressure, Supervised Signal, TANK FIRE SUPPRESSION x1		
		- SC-EGVA2 GAS VALVE - 2" Electrical Shutoff Valve for use with HMI reset, 110V, 60Hz (#8214280). Includes upstream strainer assembly. x1		
		Fan #1 EADU85H - Exhaust Fan (EF 1) - Job #8591016		
		EADU85H High Speed Direct Drive Centrifugal Upblast Exhaust Fan with speed control (speed control included for single phase only), disconnect switch and 15-3/4" wheel.		
		Exhaust Fan handles 1700 CFM @ -1.000" wc ESP, Fan runs at 1400 RPM.		
		Exhaust Motor: 1.000 HP, 1 Phs, 208 V, 60 Hz, 6.9 FLA, TEAO-ECM (Totally Enclosed Air Over Electronically Commutated Motor) x1		
		- Grease Cup for kitchen-duty centrifugal exhaust fans, Box Dimensions 17-1/8 L X 5-1/16 W X 3-3/4 H (20 Gauge) (Includes Down Spout) x1		
		- DU/DR85HFA Gasketing Kit - Thermeez Woven Ceramic Tape - 1/4" x 1" with adhesive back - x1		
		- ECM Wiring Package for exhaust motors with PWM signal from ECPM03 prewire. x1		
		- EF 1 Curb CRB23X20E Insulated On Fan #1 Flat Curb x1		
		- Hinged Base for Curb. Standard Hinge attached to curb. Used on Fans with wheels 20 inches or smaller. 12 GA Galvanized. x1		
		- Vented Base for Curb x1		
		Fan #2 EADU85H - Exhaust Fan (EF 2) - Job #8591016		
		EADU85H High Speed Direct Drive Centrifugal Upblast Exhaust Fan with speed control (speed control included for single phase only), disconnect switch and 15-3/4" wheel.		
		Exhaust Fan handles 1700 CFM @ -1.000" wc ESP, Fan runs at 1400 RPM.		
		Exhaust Motor: 1.000 HP, 1 Phs, 208 V, 60 Hz, 6.9 FLA, TEAO-ECM (Totally Enclosed Air Over Electronically Commutated Motor) x1		
		- Grease Cup for kitchen-duty centrifugal exhaust fans, Box Dimensions 17-1/8 L X 5-1/16 W X 3-3/4 H (20 Gauge) (Includes Down Spout) x1		
		- DU/DR85HFA Gasketing Kit - Thermeez Woven Ceramic Tape - 1/4" x 1" with adhesive back - x1		
		- ECM Wiring Package for exhaust motors with PWM signal from ECPM03 prewire. x1		
		- EF 2 Curb CRB23X20E Insulated On Fan #2 Flat Curb x1		
		- Hinged Base for Curb. Standard Hinge attached to curb. Used on Fans with wheels 20 inches or smaller. 12 GA Galvanized. x1		
		- Vented Base for Curb x1		
		Fan #3 EA2-D.500-20D - Heater (MUA-1) - Job #8591016		
		EA2-D.500-20D Direct Gas Fired Heated Make Up Air Unit with 20" Mixed Flow Direct Drive Fan		
		Supply Fan handles 2600 CFM @ 0.500" wc ESP, Fan runs at 1130 RPM.		

Item	Qty	Description	Sell	Sell Total
		<p>Heater supplies 235281 BTUs. 90°F Temperature Rise. [Fuel: Natural Gas]</p> <p>Supply Motor: 1.500 HP, 3 Phs, 208 V, 60 Hz, 6.6 FLA, ODP, Premium (E-Plus3) Eff.</p> <p>Down Discharge - Air Flow Right -&gt; Left x1</p> <p>- Sloped Filtered Intake for Size #2 Modular Heater. 26.813" Wide X 53.625" Long X 31.313" High. Includes 2" MV EZ Kleen Metal Mesh Filters. x1</p> <p>- 0-150°F Discharge Temp Control • Field Wired On/Off Start Command • Heating Activation Based On Intake Set Point. Use with MUA x1</p> <p>- Gas Manifold for DF2 GM - BTU 0 - 825001 - 7 in. w.c. - 14 in. w.c., No Insurance Requirement (ANSI), BV250-88 x1</p> <p>- Down Discharge Construction for Size 2 Direct Drive AHUs x1</p> <p>- Gas Pressure Gauge, 0-35", 2.5" Diameter, 1/4" Thread Size x1</p> <p>- Gas Pressure Gauge, -5 to +15 Inches Wc., 2.5" Diameter, 1/4" Thread Size x1</p> <p>- Butterfly Mod Valve Option for Mod Size 2 (1" Mod Valve). x1</p> <p>- Ship Loose Gas Strainer. To be installed upstream of unit connection. 1" Connection x1</p> <p>- Motorized Back Draft Damper 22.75" X 24" for Size 2 Standard &amp; Modular Heater Units w/Extended Shaft, Standard Galvanized Construction, 3/4" Rear Flange, Low Leakage, LF120S Actuator Included x1</p> <p>- Separate 120VAC Wiring Package for Make-Up Air Units. x1</p> <p>- Profile Plate Configuration for size 2 Direct Fired Unit for low cfm applications. x1</p> <p>- MUA-1 Curb CRB31X79X20INS Insulated On Fan #3 Flat Curb x1</p> <p>- Full Bottom Curb Corner. Base flange corners fully welded or staked by factory. x1</p> <p>Electrical System #1 - Job #8591016</p> <p>DCV-2111 Demand Control Ventilation, w/ control for 2 Exhaust Fans, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fans modulate based on duct temperature. Includes 2 Duct Thermostat kits. x1</p> <p>-- i500 Variable Frequency Drive - 2 HP Max., 230 V, 1Ph or 3Ph, 7 A Max., NEMA 1 Enclosure, PART NEEDS PROGRAMMING x1</p> <p>- VERIZON CELLULAR KIT, WIRED ANTENNA AND VERIZON DATA. x1</p> <p>- Digital Prewire Lighting Relay Kit. Includes hood lighting relay &amp; terminal blocks. Allows for up to 1400W of lighting each. x1</p> <p>Factory Services</p> <p>Service Design Verification for CASLink. x1</p> <p>Service Design Verification for Demand Control Ventilation x1</p> <p>Service Design Verification for Direct Fired Heater x1</p> <p>Service Design Verification for Exhaust Fan x2</p> <p>Service Design Verification for Hood x2</p> <p>Service Design Verification for TANK Fire Suppression x1</p> <p>Service Design Verification Mileage Charge: (65) x 2 = 130 total miles x1</p>		

#### SERVICE DESIGN VERIFICATION DISCLAIMER

Field Service Technician is responsible for one trip to site to ensure the above equipment is operating within design specifications. All equipment must be operational. Fire suppression system should be

Item	Qty	Description	Sell	Sell Total
		hooked-up and armed. Additional trips will result in charges to be covered by others.		
		SERVICE DESIGN VERIFICATION DISCLAIMER		
		Field Service Technician is responsible for one trip to site to ensure the above equipment is operating within design specifications. All equipment must be operational. Fire suppression system should be hooked-up and armed. Additional trips will result in charges to be covered by others.		
			<b>ITEM TOTAL:</b>	<b>\$32,787.22</b>
2	1 ea	<p><b>INSTALLATION</b>                      Custom Model No. INSTALL                      Lake City Mechanical will provide HVAC construction services for the property located in Madison for Bread and Butter 1335 Gilson St. within their scope of work.                      Inclusions:</p> <p>HVAC plans and design engineering                      City of Madison plan submission and review fees                      City of Madison Permit                      Gas piping of cooking equipment and Make-up air unit (flex hoses by others)                      Install of electric gas shut off valve and 2# gas reduction regulator                      Crane fee                      Sheetmetal work                      Labor and materials to complete the following:</p> <p>Install owner supplied grease hoods, stainless wrapper between hood and ceiling, exhaust fans and roof curbs                      Supply and install welded grease duct and two layers of fire wrap insulation                      Install owner supplied make up air unit and curb                      Supply and install air distribution ductwork from make-up air unit to hood supply air plenum                      Hang owner supplied fire cabinet</p> <p>Exclusions:</p> <ol style="list-style-type: none"> <li>1. No prevailing, WHEDA or Davis Bacon wage rates included</li> <li>2. No bond fees, liquidated damages, allowances, or contingencies included</li> <li>3. No high voltage or low voltage wiring included</li> <li>4. No structural steel or general construction work included</li> <li>5. No attic stock included</li> </ol> <p>**Use of equipment during construction</p> <p>Inclusions:</p> <p>HVAC plans and design engineering                      City of Madison plan submission and review fees                      City of Madison Permit                      Gas piping of cooking equipment and Make-up air unit (flex hoses by others)                      Install of electric gas shut off valve and 2# gas reduction regulator                      Crane fee                      Sheetmetal work                      Labor and materials to complete the following:</p> <p>Install owner supplied grease hoods, stainless wrapper between hood and ceiling, exhaust fans and roof curbs</p>	\$22,250.00	\$22,250.00

Item	Qty	Description	Sell	Sell Total
		Supply and install welded grease duct and two layers of fire wrap insulation Install owner supplied make up air unit and curb Supply and install air distribution ductwork from make-up air unit to hood supply air plenum Hang owner supplied fire cabinet		
			<b>ITEM TOTAL:</b>	<b>\$22,250.00</b>
3	1 ea	<b>FREIGHT</b> Kessenich's Ltd Model No. INBOUND FREIGHT Cost for inbound freight from vendor to Kessenich's	\$1,987.90	\$1,987.90
			<b>ITEM TOTAL:</b>	<b>\$1,987.90</b>
4	1 ea	<b>DELIVER</b> Kessenich's Ltd Model No. DELIVER Inside delivery, uncrate, and rough set in place for all floor-set equipment during standard business hours and non-union labor. Cost includes removal of trash generated by unpacking of equipment.  Cost excludes unpacking faucets, drains, gas hoses, counter equipment, or wall-mounted equipment, these products will be placed on tables or in a storage area.  All final inter-utility electric, gas, steam, disposal, control wiring, and water connections, all final set to include caulking, securing, mounting of shelving, securing of equipment to the floor, and caulking by others.		
		<div style="display: flex; align-items: center;"> <div style="border: 1px solid black; border-radius: 50%; padding: 2px 5px; margin-right: 10px;">IBD</div> <div> <p><b>Project Manager will need to visit and determine delivery fee</b></p> <p><b>PRICING IS VALID FOR 30 DAYS TO MAY 2, 2026</b></p> </div> <div style="margin-left: 20px; font-size: 1.2em;"> <p>Approx 750.</p> </div> </div>		
			Merchandise	\$57,025.12
			Subtotal	\$57,025.12
			Tax 5.5%	\$3,136.38
			<b>Total</b>	<b>\$60,161.50</b>

**CONDITIONS OF SALE:**

By signing this order, you are indicating that you are an authorized signatory and able to execute this agreement.

W-9 form as well as a Sales Tax Exemption or Resale Certificate must be provided with sale if not already on file with Great Lakes Ventures.

Credit can be established with Great Lakes Ventures upon receipt of completed credit application. Terms are established by Great Lakes Ventures' Accounting Team only and will be communicated upon completed review.

Warehousing includes receiving equipment and storing product until jobsite is ready. Warehousing exceeding 30 days beyond initial delivery date will be subject to storage charges.

Changes or cancellations made to this quotation by the Equipment Owner after equipment is ordered from the manufacturer will result in change, cancellation, crating, restocking, credit card fees/bank fees, and/or freight charges. These charges are the responsibility of the Equipment Owner.

Returns of new, unused equipment is contingent upon manufacturer's approval and their returns/restocking policy. Returns will result in crating, 20% restocking, freight charges, and cleaning charges, if necessary. Requests for return must be made within three days of delivery of equipment to site and prior to equipment being hooked to utilities or used. Credit will be given only after manufacturer's credit is received by Great Lakes Ventures.

Special or custom-ordered equipment is non-returnable and includes, but is not limited to, ventilation & rooftop equipment, walk-ins, counters, cooking suites, etc. Equipment hooked up to utilities or used is not returnable. Custom equipment requires 50% down payment regardless of terms established with Great Lakes Ventures.

Great Lakes Ventures reserves a purchase-money security interest in each unit of equipment or item of property listed herein in the amount of its purchase price. These interests will be satisfied by payment in full. A copy of this agreement may be filed with the appropriate State authorities at any time after signature of the Equipment Owner as a financing statement to perfect Great Lakes Ventures' security interest.

When receiving drop-shipped equipment, inspect product and packaging prior to signing for it. Once accepted, Equipment Owner accepts responsibility and conditions of the product. Great Lakes Ventures assumes no responsibility for drop-shipped equipment with visible or concealed damage once product is accepted. Great Lakes Ventures may assist with your freight claim as a courtesy if notified within 48 hours of receipt of damaged product. Such assistance does not imply successful resolution of claim.

All new equipment shall have standard manufacturer's warranties unless otherwise specified.

No salesperson or agent of Great Lakes Ventures is permitted to make any verbal contract or promise that in any way conflicts with the verbiage in these Terms & Conditions. Any modifications of these Terms & Conditions must be approved in writing by either the Sales Manager or Vice President of Great Lakes Ventures.

Pricing contained in this document is confidential. You agree that pricing provided shall not be

disclosed to unauthorized or competitive parties.

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$60,161.50

Murphy Electric, LLC

Date: May 20, 2026

To:

Jim Merett, co-owner  
Bread and Butter  
1335 Gilson Street  
Madison, WI 53715

**Subject: Letter of Intent to Provide Electrical Services – Commercial Kitchen Build-Out**

Dear Jim,

Murphy Electric, LLC, is pleased to submit this Letter of Intent confirming our intent to perform the electrical scope of work for Bread and Butter's commercial kitchen build-out project located at 1335 Gilson Street, Madison, Wisconsin.

Scope of Work

Murphy Electric will:

- Install electrical distribution, panels, outlets, and lighting in accordance with local codes and project documents.
- Provide wiring and connections for all kitchen and prep equipment.
- Coordinate with HVAC and plumbing trades for proper system integration.
- Test and verify all systems for safety and compliance at project completion.

Project Terms and Timeline

- Estimated Contract Value: To be confirmed following scope finalization.
- Anticipated Start Date: Upon notice to proceed.
- Estimated Duration: Per the approved construction schedule.

Budget breakdown:

- Lighting: \$6000
- Circuit breakers (installed): \$5600
- Equipment circuits, conduit, receptacles, boxes installed: \$20,965
- RTU conduit, wire, disconnect: \$3269
- 2" EMT run for future sub panel: \$685
- Permits and inspection: \$450
- Total: \$36,969
- These numbers are estimates which may change subject to rising material costs and are determined in the field from time and materials per install

This Letter of Intent reflects our good-faith intention to collaborate with Bread and Butter and formalize a subcontract agreement upon final terms. It is non-binding, except regarding confidentiality and mutual cooperation during preconstruction.

Sincerely,

Chris Murphy

Murphy Electric, LLC

*Chris Murphy*

\_\_\_\_\_.

May 21, 2026



# Lake City Mechanical Inc.

---

April 4, 2026

## HVAC Proposal

Bread & Butter  
1335 Gilson Street  
Madison, WI 53715

Attn: James Merrett  
Re: Kitchen Buildout

Lake City Mechanical Inc. is pleased to quote the HVAC for the aforementioned project.

**Project Description:**

It is our intent to provide HVAC construction services for the property located in Madison and any other description of trade/work to be completed within the scope of the proposal.

**Total HVAC Price: \$19,600**

**Inclusions:**

Hvac plans and engineering  
Plan submittal and fees  
Gas piping  
Condensate piping  
Temperature controls  
Low voltage wiring  
Sheetmetal work  
Labor and materials to complete:

- 1 – Carrier 10-ton rooftop unit with economizer (No charge)
- 1 – Carrier roof curb to fit above unit
- 1 – Honeywell setback electronic control system
- 1 – Insulated duct system located above drop ceiling to serve kitchen and prep area
- 1 – Lot of high-volume ceiling supply diffusers and return grilles as needed
- Hang owner provided dishwasher hood and exhaust fan with curb
- Provide and install duct from dish hood to exhaust fan
- Relocate existing horizontal furnace and air conditioner to serve back storage area, provide exposed ductwork and grilles

**Exclusions:**

1. No prevailing, WHEDA or Davis Bacon wage rates included
2. No bond fees, liquidated damages, allowances, or contingencies included
3. No high voltage wiring included
4. No structural steel or general construction work included
5. No attic stock included
6. No roof cutting and patching

**\*\*Use of new equipment during construction can void warranties\*\***



# Lake City Mechanical Inc.

---

This quote may be withdrawn if not accepted within thirty (30) days and must be made part of any contract documents.

If you have any questions or concerns regarding this proposal, please contact me at lakecitymechanical@icloud.com or 608-333-3942.

Sincerely,

Joe Jablonski, D.E.  
Director of HVAC Projects  
Lake City Mechanical Inc.

### **Acceptance of Proposal**

The attached pricing, specifications and conditions are satisfactory and hereby accepted. You are authorized to do the work as specified.

Customer Name: \_\_\_\_\_

Customer Signature: \_\_\_\_\_

Date of Acceptance: \_\_\_\_\_

### **Warranty**

Lake City Mechanical Inc. (LCM) provides a one-year material and labor warranty from the date the certificate of occupancy is issued for the project.

### **Force Majeure**

The prices set forth in this Agreement shall be subject to change based on any "Force Majeure" occurrence or other act outside of the control of LCM. For purposes of this Agreement, "Force Majeure" shall be defined as any natural disasters (such as floods or fires, without limitation), industrial disputes, acts of God, labor strikes, acts of public enemy or war, sabotage or terrorism, acts of government, political unrest, tariffs, or any other circumstance not wholly caused by or under the exclusive control of LCM that may result in changing market conditions affecting the prices set forth under this Agreement. In the event LCM determines, in its sole and absolute discretion, that such conditions have impacted the prices set forth herein and therefore necessitates a change in the price(s), LCM shall provide advance written notice of such changes not less than 30 days prior to such price changes taking effect. LCM's determination of a change in price under this section shall be final and binding on the parties hereto.

### **Hazardous Materials**

Hazardous materials: including lead, asbestos and mold shall be remediated, removed and disposed of by others. Documentation of assessments and abatement will be provided to Lake City Mechanical Inc. prior to initially starting work and continuing work as scheduled in areas where potentially hazardous materials exist.

### **Notice of Lien Rights**

As required by the Wisconsin construction lien law, contractor/builder hereby notifies owner that persons or companies performing, furnishing, or procuring labor, services, materials, plans or specifications for the construction on owner's land may have lien rights on owner's land and building if not paid. Those entitled to lien rights, in addition to the undersigned contractor/builder, are those who contract directly with the owner or give the owner notice within 60 days after they first perform, furnish, or procure labor, services, materials, plans or specifications for the construction. Accordingly, owner probably will receive notices from those who perform, furnish, or procure labor, services, materials, plans, or specifications for the construction, and should give a copy of each notice received to the mortgage lender, if any. Contractor/builder agrees to cooperate with the owner and the owner's lender, if any, to see that all potential lien claimants are duly paid.

March 9, 2026

To: James Merett

**Priority Plumbing LLC** proposes to furnish and install complete plumbing systems for the **Gilson St Kitchen** located at **1335 Gilson St, Madison, WI**, per plans drafted by **James Merett** emailed to Priority Plumbing on **3/2/2026**.

**Total Plumbing Price: \$58,591.00**

**Scope:** Includes domestic water, sanitary, fixtures, and mechanical equipment as detailed herein.

**Permits & Approvals:** State and local plumbing plan approval fees and plumbing permit fees are included.

**Validity:** This proposal is valid for thirty (30) days from the date issued.

### **Project Inclusions**

#### **Site Utilities**

1. 2" Copper water service to be reconnected
2. 4" sanitary lateral to be confirmed connected
3. Assumed gravity conveyance of sanitary & storm sewer due to lack of site utility plans
4. Utility elevations figured leaving the building no deeper than 5' below finished floor

#### **Domestic Water**

1. Flowguard Gold CPVC, Corazan, and PEX
2. Three-pipe water distribution system (Cold, Hot, Hot Return)

#### **Sanitary**

1. Schedule 40 foam core PVC
2. Cast iron for high temperature receptors
3. Gravity conveyance assumed due to lack of site utility plans

#### **Pipe Insulation**

1. Fiber glass
2. Hot, cold, and hot return water

#### **Permits & Approvals**

1. Design, submittals, and approve fees
2. Local plumbing permit fees
3. Spec's of equipment required for design purposes
4. Design process is 6 to 8 weeks to complete from notice to proceed

#### **General Provisions**

1. Waste piping to be dug and installed under slab
2. Removed earth for piping figured for backfilling ditches, with compaction
3. One domestic water meter included
4. No work in bathrooms included

### **Demolition & Repair work**

*The following demolition items are included in Priority Plumbing's scope of work.*

**All repair and finish work shall be performed by others.**

#### **Piping**

1. All abandoned piping to be capped in wall or under floor
2. Drywall cutting as necessary
3. Patch/repair work by others
4. Removal of existing crock where Grease Interceptor to be located by others, including necessary materials for filling in the void.

#### **Concrete Cutting**

1. Layout for necessary concrete cutting as needed
2. All concrete cutting, removal, and pour back by others

#### **Project Exclusions**

*The following exclusions are provided to clarify scope boundaries and ensure transparency. These items are not included in Priority Plumbing LLC's proposal and, if required, may be priced separately.*

#### **Administrative & Financial**

1. No prevailing, WHEDA or Davis Bacon wage rates included
2. No bond fees included
3. No contingencies or allowances included
4. No sewer or water connection fees included
5. No dumpster or landfill charges included

#### **Excavation & Underground**

1. No site utilities included
2. No geofabric, stone &/or backfilling included for drain tile system install
3. No union operator wages or subcontracting included (If required to be billed as T&M)
4. No rock/frost excavation or dewatering included
5. No hauling offsite of excess spoils from excavation
6. No finish grading included (We include returning areas of excavation to plus or minus +/- 3" of finish grade)
7. No drain tile or subsoil drainage piping included
8. No radon mitigation piping or equipment included

#### **Building Envelop & Penetrations**

1. No taping, wrapping, sealing or flashing exterior penetrations included
2. No self-adhering flexible ice & water membrane at exterior flashing/penetrations included

#### **Plumbing Systems & Equipment**

1. No natural/LP gas piping to units included
2. No insulating of vertical sanitary/storm stacks included
3. No overflow drains, scuppers or downspout connections included
4. No concrete pads for plumbing equipment included
5. No piping condensate from HVAC equipment to open site drains and/or floor drains included
6. No water heater mounting shelves included
7. No water supply pressure reducing valve or Booster pump included
8. No storage tanks or heat exchanger for domestic water included

#### **Fixtures & Finishes**

1. No access panels included
2. No bathroom countertops with integral bowls included
3. No installation of undermount sinks to countertops included
4. No icemaker boxes or connections to refrigerators included

#### **Other Trades**

1. No hoisting or crane fees included
2. No structural reinforcement for framing included
3. No electrical wiring or heat tracing included
4. No sprinkling systems included (Fire protection, Lawn or Dry standpipe)
5. No concrete cutting, removal, or pour back included
6. No floor scanning or x-ray included

#### **Work Hours & Scheduling**

1. No night or weekend work included
2. Minimum of two 2 weeks' notice required for scheduling manpower — no 24-hour notice of manpower requirements will be accepted

#### **Testing & Closeout**

1. No videotaping of sanitary/storm sewers for blockages/breaks included
2. No attic stock included

### Commercial Kitchen

Below are fixtures planned for install

All kitchen equipment is supplied, assembled, and set into place by others

Plumbing contractor responsible for final connections only

All sink drains supplied and installed by others unless otherwise noted

Spec's of all equipment required at rough-in

Fixture Type	Qty.	Manufacturer / Model	Notes
1. Hand Wash	3		
2. Prep Sink	2		
3. 4-Compartment Sink	1		a. 1 spray tower b. 1 standard faucet c. 1 continues feed garba disposal
4. Combi Oven	1		a. High temp receptor
5. Tilting Kettle	1		
6. Tray Drain	1		
7. Dishwashing machine	1		a. 120 Degree water supply b. Boster heater by others c. High temp receptor

### Utility Fixtures

Fixture Type	Qty.	Manufacturer / Model	Notes
1. Mop Sink Faucet	1	Mustee	a. Rough chrome faucet w/ chrome vacuum breaker
2. Grease Interceptor	1	Schier GB50 439lbs 50 GPM	a. Located in grease trap room b. Pump out port included c. Field riser included

### Mechanical Equipment

Fixture Type	Qty.	Manufacturer / Model	Notes
1. Water Heater	1	Bradford White	a. 100 Gallon 199,000 BTU sealed combustion natural gas water heater b. Gas piping by others
2. Hot Water Circulation Pump	1	Grundfos Alpha	a. Smart pump with self-contained aquastat
3. Water Softener	1	Capitol	a. Hot and cold soft b. 2500 gallons of soft water per day used for design parameters c. CP150-192-18 HE4000 Duplex Progressive 1.5" Series 192,000 Grain High Efficiency
4. Floor Drain	1	Sioux Chief	a. 1-3" located in curb mop area

### Alternates:

Any alternates selected are in addition to any base pricing listed within this proposal.

Alternate	Description	Add Price
#1	Provide and install additional floor drain per one location selected	\$550.00

This quote may be withdrawn if not accepted within thirty (30) days and must be made part of any contract documents.

If you have any questions or concerns regarding this proposal, please contact me at [Randy.S@priorityplumbing.pro](mailto:Randy.S@priorityplumbing.pro) or 608-931-8629.

Sincerely,

*Randy Schoonover*

Randy Schoonover  
Plumbing Estimator  
Priority Plumbing, LLC

**Acceptance of Proposal**

The attached pricing, specifications and conditions are satisfactory and hereby accepted. You are authorized to do the work as specified.

Customer Name: \_\_\_\_\_

Customer Signature: \_\_\_\_\_

Date of Acceptance: \_\_\_\_\_

**Warranty**

Priority Plumbing LLC warrants its workmanship for a period of one (1) year from the date of substantial completion. This warranty covers defects in installation and craftsmanship under normal use and service. Manufacturer warranties on fixtures, equipment, and materials shall apply as provided by the respective manufacturers.

Any use of installed fixtures or equipment during construction, prior to substantial completion and acceptance by the Owner/General Contractor, shall void all warranties provided by Priority Plumbing LLC and/or the manufacturer. This includes, but is not limited to, use of water closets, lavatories, sinks, faucets, disposals, or other plumbing equipment by construction personnel or trades.

Priority Plumbing LLC's warranty obligations are limited to repair or replacement of defective work performed by Priority Plumbing LLC. This warranty does not cover damage caused by misuse, neglect, alterations, or work performed by others.

**Force Majeure**

Priority Plumbing LLC shall not be liable for any failure or delay in performance under this proposal when and to the extent such failure or delay is caused by circumstances beyond its reasonable control. Such events include, but are not limited to: acts of God, floods, fires, earthquakes, explosions, severe weather, war, invasion, hostilities, terrorist acts, riots, civil unrest, government orders or laws, embargoes, strikes or labor disturbances, epidemics or pandemics, shortages of materials, or interruptions in transportation or utilities. In the event of a force majeure occurrence, Priority Plumbing LLC will provide timely notice to the General Contractor and will use commercially reasonable efforts to resume performance as soon as practicable. The period of performance shall be extended for the duration of the delay caused by the force majeure event.

**Hazardous Materials**

Priority Plumbing LLC shall not be responsible for the identification, testing, removal, handling, or disposal of any hazardous materials, including but not limited to asbestos, lead, mold, contaminated soil, or other substances regulated by federal, state, or local law. If such materials are discovered during the course of work, Priority Plumbing LLC will immediately notify the General Contractor and suspend affected work until the hazardous materials have been properly abated and cleared by others. Any delays or costs associated with hazardous material remediation shall be the responsibility of the Owner/General Contractor and shall not be included in this proposal. Priority Plumbing LLC reserves the right to adjust the project schedule and pricing to account for such delays.

# Northside Planning Council



Madison Northside Planning Council, Inc  
1219 N. Sherman Ave

April 6, 2026

City of Madison Economic Development Division  
215 Martin Luther King, Jr. Blvd, 3rd Floor

To Whom It Concerns:

Madison Northside Planning Council, Inc. (NPC) is offering this letter of support for the Healthy Retail Access Program (HRAP) application of Bread and Butter Kitchen, a shared use kitchen in the old Golden Produce Warehouse on Gilson St.

We have tried not to keep it a secret that FEED Kitchens has been at capacity for the last two years. FEED is a 24/7 facility and even if entrepreneurs can make time to do production when there is space in the kitchen, we likely won't have the cold storage space to rent them so that they can store their products and ingredients. Without access to storage the business can't get licensed to process food here. Despite our lack of capacity, there is no shortage of interest in starting new food businesses in our region. In 2025 FEED Kitchens received 135 inquiries for new business start-ups. Since Jan 1, 2026 we have received an additional 36 inquiries. Of these inquiries we have been able to accept into our facility less than 15 new businesses. The addition of Bread and Butter Kitchen will relieve some of the stress on the processing piece of our local food system and help support small food businesses that, together, build a more resilient food system, create economic growth, and bring new flavors and cuisine into the scene.

FEED Kitchens has consulted with Bread and Butter Kitchen, given them multiple tours of our facility, and have shared processes and protocols for operating a shared kitchen with their management group. While operating a shared kitchen is not for the faint of heart, we feel that Bread and Butter Kitchen has done their homework and are ready to take the leap.

It is for these reasons we offer our confident support of funding for Bread and Butter Kitchen.

Sincerely,

Chris Brockel  
Director of Food Systems



May 20, 2026

Beth Lucht  
Bread and Butter, LLC  
1335 Gilson St.  
Madison, WI 53715

Re: Letter of Intent to Partner on Small Food Business Development Workshops

Dear Beth,

We are pleased to submit this Letter of Intent to partner with Bread and Butter in the delivery of small food business assistance programming at your commercial kitchen facility in Madison.

This collaboration aligns with the WWBIC's continuing efforts to support local entrepreneurship, economic development, and equitable access to business resources. Through this partnership, WWBIC plans to support a series of workshops, training sessions, and mentoring opportunities for emerging food entrepreneurs and small business owners.

Pending final grant approval and a signed agreement, WWBIC anticipates contributing to the partnership through:

- Programmatic support for business training and mentorship activities
- Coordination with local economic development partners and small business networks
- Assistance with participant outreach, resource materials, and program evaluation

This Letter of Intent is non-binding and reflects our shared commitment to building a stronger local economy by empowering small food-based businesses. We look forward to formalizing this partnership with Bread and Butter and working together to expand opportunities for Madison residents.

Sincerely,

*Emily Schmitzer*

Emily Schmitzer  
Regional Director

**Martee's Consulting**

**5440 Mary Lake Road**

**Waunakee, WI 53597**

## **Letter of Support to City Madison Economic Development**

**To whom it may concern,**

The Bread-and-Butter team that has purchased the previous Golden Produce site and has come up with a very viable business model. This is really needed in the City of Madison and especially in that area.

They have done their due diligence and have carefully put together a great business plan. The investors all have different skills to make up a great balance to operate a shared use kitchen. The current operations manager, who is going to do the buildout, has learned very quickly the art of purchasing equipment both new and used of value to the operation without “breaking the bank”.

None of the current investors are relying on this entity being their only means of financial support. The group is also community-minded and culturally aware of the mixture of members it will welcome into their space.

They have the support of Chris Brockel at FEED Kitchens which has an over 100-person waiting list. With this level of demand, Bread and Butter can then select applicants that will complement each other in use of the space.

The building also has coolers and freezers that can be rented by the pallet from farmers that sell at the various farmers' markets, as sometimes these producers end up with surplus product and nowhere to find refrigerated storage.

I encourage the City of Madison to help with financing this very important and viable entity.

Thank you,

*Martee Mikalson*

HRAP Special Projects



## FoodWise (EFNEP) Partner Self-Certification (FFY25-FFY27)

The University of Wisconsin-Madison Division of Extension FoodWise Program works with partner agencies and organizations to offer nutrition education programming that facilitates the adoption of nutritious diets and physically active lifestyles for low income residents of Wisconsin through the Expanded Food and Nutrition Education Program (EFNEP). EFNEP programming is free and is for parents and caregivers with children (under age 18) who qualify for FoodShare or other assistance programs that have income-eligibility requirements like WIC, TANF (Temporary Assistance for Needy Families and Individuals), Free & Reduced Price School Lunch or Breakfast Program, Head Start, TEFAP (Commodities), or FDIPIR (Food Distribution Program on Indian Reservations). EFNEP programming is also offered to eligible children or youth from low income families.

The purpose of this document is to ensure that the audience intended to receive FoodWise programming in partnership with your organization meets the income eligibility requirements of EFNEP. If eligibility of the audience changes between federal fiscal years, FoodWise's ability to conduct programming may be impacted.

Bread and Butter, LLC

\_\_\_\_\_ hereby confirms by signature below that persons who will be participating in EFNEP educational programs in collaboration with our organization or agency are:

- Parents with children (under age 18) and SNAP recipients or are eligible to receive SNAP (FoodShare, formerly known as food stamps) or are low income as demonstrated by eligibility for other similar federal assistance programs; or
- Children or youth (under age 18) who are from low income families

### Insurance

The Board of Regents of the University of Wisconsin System as an agency of the State, and consequently, Division of Extension, is self-funded for liability (both public and property) under ss. 893.82 and 895.46(1), Wis. Stats. As a result, such protection as is afforded under respective Wisconsin Statutes is applicable to officers, employees, and agents while acting within the scope of their employment or agency. Since this is statutory insurance, there is no liability policy as such that can extend protection to any others.

Bread and Butter, LLC

\_\_\_\_\_ agrees to maintain appropriate insurance to cover the potential liability of its officers, employees and agents while acting within the scope of their employment or agency.



NOTE: During FoodWise/EFNEP lessons for children, it is required by FoodWise that a teacher or other responsible employee of the Agency partner be present in the room with the children and the FoodWise nutrition educator always.

Authorized Signature: *Marie Seguin*  
Marie Seguin (May 15, 2026 10:42:02 CDT)

Date: May 15, 2026

Printed Name: Marie Seguin

Organization Name: Bread and Butter, LLC

Contact Info: [mimisequin5@gmail.com](mailto:mimisequin5@gmail.com)

May 19, 2026  
Delia Fantova  
Manager - Bread and Butter  
1335 Gilson Street  
Madison, WI 53713

Subject: Proposed Collaboration for Community-Based Nutrition and Food Education Programs

Dear Delia,

Underground Meats is pleased to express its intent to partner with Bread and Butter to provide community food and nutrition programming at your commercial kitchen facility in Madison.

This partnership builds on our previous work with Food Works Madison, a kitchen training program where we worked with the City of Madison to help develop curriculum and classes for community-based food education and food business training. It also connects to our ongoing open-source food safety project, which was created to help small food processors more easily access food safety information, templates, and systems needed to operate safely and responsibly.

Through this collaboration, Underground Meats could support classes for people interested in working in food processing by bringing our experience in production, food safety, preservation, and regulatory systems. We could also adapt that knowledge for home cooks through practical workshops on safe food handling, cooking, preservation, and reducing food waste.

We believe these efforts can help build community interest in the workshops by connecting residents with useful, accessible food education and by sharing trusted resources for both home kitchens and small-scale food production.

Underground Meats anticipates providing support in the following areas:

- Coordination of community outreach and participant recruitment
- Support for educational materials, instructors, and evaluation measures
- Food processing, preservation, and food safety instruction
- Sharing open-source resources developed through our community-based work

This Letter of Intent is non-binding and is intended to confirm our mutual interest in advancing public health through community-based food education. We look forward to finalizing a formal agreement and launching these workshops in collaboration with Bread and Butter.

Sincerely,

Jonny Hunter  
Underground Meats  
Jonny.d.hunter@gmail.com  
608/320-0017

Catherine Hansen  
1021 Gilson St.  
Madison, WI 53715

Re: Letter of Intent to Partner on Community Food and Nutrition Workshops

Dear Bread and Butter, LLC,

I am pleased to express my intent to partner with Bread and Butter in providing community food and nutrition programming at your commercial kitchen facility in Madison.

This partnership supports our shared mission to promote health, wellness, and nutrition education for residents of Madison. Through this collaboration, my neighbors and I on Madison's near south side will work with Bread and Butter to deliver a series of hands-on workshops on healthy cooking, food preservation, and safe food handling practices. These programs will help residents develop practical skills for preparing affordable, nutritious meals and reducing food waste.

I anticipate providing support in the following areas:

- Coordination of community outreach and participant recruitment
- Support for educational materials, instructors, and evaluation measures

This Letter of Intent is non-binding and serves to confirm our mutual commitment to advance public health through community-based food education. We look forward to finalizing a formal agreement and launching these workshops in collaboration with Bread and Butter.

Sincerely,  
*Catherine Hansen*

Catherine Hansen  
B.S. Nutrition, concentration in dietetics and CCS Service Facilitator  
catherinehansen528@gmail.com  
608-352-5349

Paula Drew, Herbalist  
Madison, WI

May 17, 2026

To Bread and Butter LLC:

I am pleased to express my intent to partner with Bread and Butter in offering community food and nutrition programming at their commercial kitchen facility on Madison's South Side.

This partnership supports a shared commitment to health, wellness, and hands-on education for Madison residents. As an herbalist, I would be excited to lead a series of workshops on backyard herbal remedies and garden-to-table meals — helping participants learn to grow, harvest, and prepare nourishing food and simple plant-based remedies using what's available in their own yards and neighborhoods. These workshops would give residents practical skills for building everyday wellness from the ground up, while deepening their connection to local food and growing traditions.

I anticipate supporting this collaboration in the following areas:

- Designing and leading hands-on workshop sessions
- Helping spread the word and recruit participants through my community networks
- Volunteering to help with other community events

I look forward to seeing Bread and Butter's kitchen come to life and to partnering on programming once the facility opens — especially on Madison's South Side, where facilities and programming of this kind have long been out of reach for many residents.

Sincerely,



Paula Drew, Herbalist  
[PaulaMDrew@proton.me](mailto:PaulaMDrew@proton.me)  
(608) 284-0531