



## Healthy Retail Access Program Application City of Madison



### APPLICANT INFORMATION

Primary Contact Name:

Total Project Amount:

Healthy Retail Funds requested:

Agency/Organization/Group Name (Legal Entity Name) and Address:

Telephone #:

Email:

Applying as a:

☐ Retailer

☐ Non-Retail Organization

Are you a SNAP-approved retailer through the US Department of Agriculture (USDA)?

☐ Yes      USDA FNS #: \_\_\_\_\_

☐ No – if no, do you plan on becoming a SNAP-approved retailer?

### PROJECT INFORMATION

You may attach additional information at the end of this application. Photographs, price estimates, testimonials, and other secondary sources are highly recommended.

1. Please describe, in detail, the proposed project (500 word maximum):

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*

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.

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

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
Example: Cooler	Walk-in 6x10	\$5,000	\$5,000	\$0
Example: Labor for Cooler Install	6 hours	\$750	\$0	\$750
Total Costs				

### **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**

# FORBAIR GROUP INC.

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4/2/2024

Project: Tendrel Foods  
Location: 1113 N Sherman Ave, Madison WI  
Architect: Destree Design

**Total sqft**  
2600

## Cost Estimate Summary

		Costs	Sqft Pricing
1.0	General Requirements	\$ 27,309.00	\$ 10.50
2.0	Existing Conditions	\$ 13,554.28	\$ 5.21
3.0	Concrete	\$ 3,035.00	\$ 1.17
4.0	Masonry	\$ -	\$ -
5.0	Metals	\$ -	\$ -
6.0	Carpentry	\$ 24,061.00	\$ 9.25
7.0	Thermal & Moisture	\$ 1,900.00	\$ 0.73
8.0	Doors & Windows	\$ 16,266.42	\$ 6.26
9.0	Finishes	\$ 47,752.00	\$ 18.37
10.0	Specialties	\$ 4,567.14	\$ 1.76
11.0	Equipment	\$ -	\$ -
12.0	Furnishings	\$ -	\$ -
13.0	Special Construction	\$ -	\$ -
14.0	Conveying Equipment	\$ -	\$ -
21.0	Fire Suppression	\$ 670.00	\$ 0.26
22.0	Plumbing	\$ 52,802.02	\$ 20.31
23.0	HVAC	\$ 138,393.00	\$ 53.23
26.0	Electrical	\$ 42,447.04	\$ 16.33
27.0	Communications	\$ 600.00	\$ 0.23
28.0	Electronic Safety & Security	\$ -	\$ -
31.0	Earthwork	\$ -	\$ -
32.0	Exterior Improvements	\$ 15,190.00	\$ 5.84
33.0	Utilities	\$ -	\$ -
60.0	Profit & Overhead	\$ -	\$ -
62.0	Bonding	\$ -	\$ -
		<b>\$ 388,546.90</b>	<b>Construction Costs</b>
		<b>\$ 7,965.21</b>	Gen Liability Insurance 2.05%
		<b>\$ 11,656.41</b>	Contingency 3.00%
		<b>\$ 408,168.52</b>	<b>Sub - Total</b>
		<b>\$ 20,408.43</b>	Overhead 5%
		<b>\$ 20,408.43</b>	Profit 5%
		<b>\$ 448,985.37</b>	<b>Total Estimated Cost</b>

Authorized Signature:

X \_\_\_\_\_

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

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Project: Tendrel Foods  
Location: 1113 N Sherman Ave, Madison WI  
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## PROJECT BUDGET

			Budget
<b>1.0</b>	<b>General Requirements</b>		
	Permits and Fees	B \$	4,329.00
	Site Plan Review fee	B	
	Erosion Control & Land disturbance Permit	B	
	Inspection fees	B	
	Architectural design service / fees - by owner		
	Project Management / Supervision	B \$	16,152.00
	Site prep, design, engineering coordination	B	
	Plan Reproduction	B \$	75.00
	Progress Clean-Ups	B \$	546.00
	Final Clean-Up	B \$	936.00
	Material Handling	B \$	884.00
	Dumpsters	B \$	2,100.00
	Portable Toilet	B \$	675.00
	Job Trailer rental	B	
	Content Manipulation	B \$	286.00
	Miscellaneous	B \$	780.00
	Containment	B \$	390.00
	Safety	B \$	156.00
	<b>Division Total</b>		<b>\$ 27,309.00</b>
<b>2.0</b>	<b>Existing Conditions</b>		
	General Demolition - doors and frames, casework, plumbing enclosure brick planter, walls per plan, wall panel, trim	\$	3,000.00
	Floor demo and prep - remove existing VCT all areas, ceramic tile all areas, existing sheet goods all areas, skim coat for new LVP	\$	7,054.28
	Electrical demo	\$	3,500.00
<b>Excluded</b>	No basement work included at this time		
	<b>Division Total</b>		<b>\$ 13,554.28</b>
<b>3.0</b>	<b>Concrete</b>		
	Necessary concrete, cutting, coring, patching	B \$	635.00
	Cut out concrete and install (2) new concrete bollards	\$	2,400.00
	<b>Division Total</b>		<b>\$ 3,035.00</b>
<b>4.0</b>	<b>Masonry</b>		
	None	B	
	<b>Division Total</b>		<b>\$ -</b>

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5.0	<b>Metals</b>		
	None	B	
	<b>Division Total</b>		\$ -
6.0	<b>Carpentry</b>		
	Rough Carpentry	B	\$ 8,200.00
	Framing for new walls		
	Blocking for accessories		
	Budget time and materials to infill existing large floor opening	B	\$ 3,160.00
<b>Note</b>	**Need architectural detail on framing and infill for opening		
	Drywall - hang, tape, mud	B	\$ 12,701.00
	<b>Division Total</b>		\$ 24,061.00
7.0	<b>Thermal &amp; Moisture</b>		
	Fire and Smoke Protection	B	
	Batt insulation / barrier (interior walls)	B	\$ 1,900.00
	Batt insulation / barrier (Exterior walls)	B	
	Joint Protection	B	
	Fire caulking	B	
	<b>Division Total</b>		\$ 1,900.00
8.0	<b>Openings - Doors &amp; Windows</b>		
	Doors and Frames	B	\$ 12,258.04
	(2) solid core plain sliced red oak doors w/ HM frames for restrooms		
	(2) mineral core plain sliced red oak doors w/ fire rated frames for stairs		
	(1) solid core plain sliced red oak door w/ HM frame for mop closet		
	(1) solid core plain sliced red oak door w/ HM frame for back of house		
<b>Note</b>	**standard wood door with storeroom lock, not double acting		
	Eliaison model LWP Cafe double acting laminate half door		\$ 2,558.38
	Hardware set to match (spring hinges, lever, strike, door stop, closures)	B	included
	Installation of HM doors and hardware	B	\$ 750.00
	Remove exterior door hardware and add weather stripping		\$ 700.00
	<b>Division Total</b>		\$ 16,266.42
9.0	<b>Finishes</b>		
	Finish Carpentry	B	\$ 16,500.00
	Install bath accessories		
	Install kitchen sink accessories		
	Install kitchen shelving per plan		
	Re-install existing cash wrap in new location		
	P&I mop room FRP		
	P&I kitchen FRP to 10'		
<b>Excluded</b>	FRP behind cooler and hood		
<b>Excluded</b>	Retail racking, shelving and equipment		
<b>Excluded</b>	Stainless steel pass through - by equipment supplier		
	Durasein solid surface POS counter Group 1 colors and 18x18 brackets		\$ 3,522.00



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<b>Option</b>	Upgrade to Group 2 choices - Add \$236.00		
	Flooring - LVP per plan	B	\$ 8,120.00
	Flooring - Quarry tile in kitchen	B	\$ 7,510.00
<b>Option</b>	Ceramic tile on transaction counter - \$720.00		
	Ceramic tile on walls behind counter		\$ 2,260.00
	Flooring - Vinyl cove base	B	\$ 1,450.00
	Transitions - carpet to LVP, carpet to Quarry tile, Quarry tile to LVP	B	\$ 120.00
	Drop ceiling - 2x2 vinyl sheetrock tile/grid in (2) bathrooms and kitchen	B	\$ 3,720.00
<b>Excluded</b>	Grid and tile above walk in cooler or any break metal to cap off between cooler and ceiling grid. More detail/specs needed.		
	Painting - prime new walls	B	included
	Painting - walls, paint (1) coat, (1) color	B	\$ 3,800.00
	Paint door frames	B	\$ 750.00
	Finish hardware	B	
	<b>Division Total</b>		<b>\$ 47,752.00</b>
<b>10.0</b>	<b>Specialties</b>		
	Elevator enclosure P&I		\$ 4,200.00
	Approx 10 LF of 8' high galvanized chain link fence		
	Posts mounted to surface concrete		
	(1) gate with standard hinges and flip latch		
	Bath accessories for (1) restroom		\$ 367.14
	(3) Stainless steel grab bars - (1) - 42", (1) - 36", (1) - 18"		
	(1) double toilet paper holder, (1) 24 x 36 mirror, (2) restroom signs,		
	(1) soap dispenser, (1) paper towel dispenser, (1) sanitary napkin disposal		
<b>Note</b>	Use existing accessories for (1) restroom		
<b>Note</b>	Owner to provide all stainless steel material (tables, sinks, pass through top, etc.)		
	<b>Division Total</b>		<b>\$ 4,567.14</b>
<b>11.0</b>	<b>Equipment</b>		
	None		
<b>Excluded</b>	Kitchen equipment by others	B	\$ -
<b>Excluded</b>	Cooler and freezer by others	B	\$ -
	<b>Division Total</b>		<b>\$ -</b>
<b>12.0</b>	<b>Furnishings</b>		
	None	B	
	<b>Division Total</b>		<b>\$ -</b>
<b>13.0</b>	<b>Special Construction</b>		
	None	B	
	<b>Division Total</b>		<b>\$ -</b>
<b>14.0</b>	<b>Conveying Equipment</b>		
	None	B	
	<b>Division Total</b>		<b>\$ -</b>

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## 21.0 Fire Suppression

Fire extinguishers	B	\$	270.00
Class K Kitchen extinguisher		\$	400.00
<b>Excluded</b> Sprinkler system - none	B		
<b>Division Total</b>		<b>\$</b>	<b>670.00</b>

## 22.0 Plumbing

Plumbing budget per approved plans	B	\$	50,402.02
Demo two restrooms and one laundry sink			
Plumbing for (2) hand sinks - owner provided			
Plumbing for (1) prep sink - owner provided			
Plumbing for 3 compartment sink - owner provided			
Plumbing for steamer and noodle cooker - owner provided			
P&I plumbing and fixtures for (2) ADA toilets, (2) wall hung lavs, (1) mop sink and faucet, (1) grease trap, (1) water softener, (1) recirculating pump and insulated line			
P&I (1) gas water heater - need water demand from owner			
Plumbing state approved plans		\$	2,400.00
<b>Division Total</b>		<b>\$</b>	<b>52,802.02</b>

## 23.0 HVAC

HVAC budget	B	\$	134,160.00
Demolition - pump down, disconnect and remove (2) existing split systems and associated ductwork, disconnect and remove (1) existing unit heater, disconnect and remove (1) inline fan			
Kitchen area:			
P&I (1) CaptiveAir 12 ft canopy hood			
(1) Complete Ansul system			
P&I (1) ground mounted CaptiveAir natural gas fired make up air unit			
Discharge temp control			
Motorized back draft damper, control panel			
10-ton cooling option w/ (2) 5-ton remote condensers mounted on MUA, thermal expansion valves, refrigerant piping piped to MUA evap coil			
VAV wiring package, variable frequency drive			
(1) externally insulated metal ductwork system from MUA to cookline			
(1) sidewall mounted exhaust fan w/ grease cups, wall sleeve and bracket			
(1) black iron ductwork system from hood to exhaust fan			
2-ton ductless split system w/ remote condenser, wall bracket, A/C line set			
Retail area:			
(1) 4-ton condenser w/ wall bracket, A/C line sets			
1,100 cfm sealed combustion furnace			
motorized OA kit			
commercial setback thermostat			
exposed spiral ductwork system w/ sidewall diffusers			
Restrooms and mop sinks:			
(3) 80 cfm exhaust fans vented to ambient, restrooms and mop sink			

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	Provide (1) electric baseboard heater	
<b>Option</b>	P&I gas pipe (4) owner provided pieces of kitchen equipment	\$ 4,233.00
	<b>Division Total</b>	<b>\$ 138,393.00</b>

<b>26.0</b>	<b>Electrical</b>	
	Electrical budget	B \$ 42,447.04
	(19) 1x4 LED fixtures, (14) 2x4 LED fixtures, Exit/EM as required	
	(2) LED strip light 8', show window receptacles, walk in cooler, walk in freezer, RTU connections, bath fan, kitchen hood intake fan, exhaust fan, make up air, three phase mixer, (12) dedicated 20 amp circuits, (12) convenience receptacles, (6) occ sensors, (6) switches, new panel and breakers - existing service, (1) sign and timeclock	
	(2) exterior lights, permit	
<b>Excluded</b>	Electric service upgrade if required per equipment	
	<b>Division Total</b>	<b>\$ 42,447.04</b>

<b>27.0</b>	<b>Communications</b>	
	Low voltage or data budget	B \$ 600.00
	<b>Division Total</b>	<b>\$ 600.00</b>

<b>28.0</b>	<b>Electronic Safety &amp; Security</b>	
	Site Security	B
	Fire alarm - none	B
<b>Excluded</b>	Video Surveillance system - by owner	B
<b>Excluded</b>	Security/Burglar alarm system - by owner	B
	<b>Division Total</b>	<b>\$ -</b>

<b>31.0</b>	<b>Earthwork</b>	
	None	B
	<b>Division Total</b>	<b>\$ -</b>

<b>32.0</b>	<b>Exterior Improvements</b>	
	Roofing budget for HVAC equipment and hood	B \$ 3,190.00
	No exterior work included (cooler, signs, etc.)	B
	Deferred maintenance items	B \$ 12,000.00
	<b>Division Total</b>	<b>\$ 15,190.00</b>

<b>33.0</b>	<b>Utilities</b>	
	None	B
	<b>Division Total</b>	<b>\$ -</b>

## Exclusions (Unless otherwise noted above):

Clearing of trash and debris on exterior & interior at areas of construction

Prevailing waged labor rate

Asbestos and lead testing, abatement

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Architectural Fees  
Architectural Plans  
MEP & Architectural State Review delays for project start date  
Sewer hookup fee  
Water usage fee  
Traffic impact fees  
Utility Fees / Connections  
Signage (exterior and Interior)  
Stainless steel  
Window Coverings  
Security Systems  
Telecommunications  
Fire protection  
Fire protection specialties (extinguishers, cabinets, etc.)  
Furniture, fixtures or casework other than specifically noted  
Floor leveling / repairs / glue removal  
Re-keying of new or existing locks  
Window Treatments  
Premium or overtime pay

**Notes:**

Work to be performed Monday through Friday 7:00 am to 3:30 pm.

"B" signifies a budget number and may change based upon customer selections.

This proposal is based on a single phase of work.

The Forbair Group, Inc. And its subcontractors will not be responsible for unknowable and unforeseeable conditions that may arise.

Any work to be done on time and material basis will be billed out at \$75/hr.

Authorized Signature:

X \_\_\_\_\_ Date: \_\_\_\_\_



**Project:**




Tendrel Foods/Little Tibet  
1113 North Sherman Ave  
Madison, WI 53704

**From:**

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

Job Reference Number: 24810




Item	Qty	Description	Sell	Sell Total
100	1 ea	<b>DISHWASHER, DOOR TYPE, VENTLESS</b>  Hobart Model No. AM16VLT-BAS-2 Ventless Dishwashing Machine, tall chamber (27"), door type, energy recovery, high temp sanitizing, 208-240/60/3 (field convertible to single phase), internal condensing system, 40 racks/hour, straight-thru or corner installation, user-friendly smart touchscreen controls, Wi-Fi connectivity with SmartConnect app, Sense-A-Temp™ booster, electric tank heat, X-shaped wash arms, scrap screen and basket, door actuated start, door lock, stainless steel tank, tank shelf, chamber, trim panels, frame & feet, cULus, NSF, ENERGY STAR®. Factory Startup - Free for installations within 100 miles of a Hobart Service Office during normal business hours with appropriate notice; installation beyond 100 miles will be quoted by Service.	\$26,586.13	\$26,586.13
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA		
	1 ea	DWT2-AM16 Drain water tempering (dual valve) kit with Pumped Drain Air Gap for VL-BAS and VLT-BAS models	\$924.14	\$924.14
	1 ea	ACC-INSTALL-HOB Accessory Installation - for installation within 100 miles of a Hobart Service Office during normal business hours with appropriate notice; installation beyond 100 miles will be quoted by Service. Includes installation of this item only, final electrical or plumbing connections by others. Recommendation: coordinate accessory installation with machine assembly/ installation (NET)	\$695.00	\$695.00
	1 ea	DISHRAK-PEG20 Peg Rack	\$90.57	\$90.57
	1 ea	DISHRAK-COM20 Combination Rack	\$92.70	\$92.70
	1 ea	RACK-6PAN 6 pan rack to hold sheet pans (Tall only)	\$339.65	\$339.65
<b>ITEM TOTAL:</b>				<b>\$28,728.19</b>
101	1 ea	<b>SOILED DISHTABLE</b>  John Boos Model No. SDT6-S36GBK-L Pro-Bowl Soiled Dishtable, straight design, 36"W x 30"D x 44"H overall size, left-to-right operation, (1) 20"W x 20" front-to-back x 8" deep pre-rinse sink bowl, 10"H boxed backsplash with 45° top & 2" return, (1) set of splash mount faucet holes with 8" centers, 2-	\$999.39	\$999.39

Item	Qty	Description	Sell	Sell Total
		1/4"H rolled edge, 16/300 stainless steel top, galvanized legs, bracing, & adjustable bullet feet, NSF		
	1 ea	PB-DTA-20-01-X Dish Table Pre-Rinse Basket, with welded slide bar, stainless steel construction, fits 20" x 20" pre-rinse sink (Available in Effingham)	\$218.82	\$218.82
	1 ea	SPECIFY DISH MACHINE BRAND AND MODEL. John Boos standard opening is 20-7/8". Certain dish machines require modification at additional cost not shown here.		
	1 pr	X-0440A Vac breaker holes in backsplash, per pair (modification)	\$26.62	\$26.62
	1 ea	X-0440D Stainless steel disposal switch plate, (7" x 11") (modification)	\$83.48	\$83.48
	1 ea	T&S Brass B-0133-01 EasyInstall Pre-Rinse Unit, mixing faucet, 8" wall mount, 14" add-on 063X swing nozzle, 18" riser, overhead spring, lever handles, 56" flex hose, Eterna cartridges, spray valve (B-0107), 9" wall support (B-0109-02), 1/2" male NPT, EPAAct2005 Compliant	\$486.11	\$486.11
ITEM TOTAL:				<b>\$1,814.42</b>
101A	1 ea	<b>DISPOSER</b> InSinkErator Model No. SS-200-5-MRS SS-200™ Complete Disposer Package, sink mount system, with #5 adaptor for 3.5" to 4" sink opening, 2 HP motor, stainless steel construction, includes syphon breaker, solenoid valve, flow control valve, manual reverse switch, adjustable leg kit	\$2,714.25	\$2,714.25
				
	1 ea	Standard height disposer body		
	1 ea	T&S Brass B-0455 Vacuum Breaker Unit, 1/2" IPS piping, slip flanges for mounting on 45° surface, 6" between piping	\$207.04	\$207.04
ITEM TOTAL:				<b>\$2,921.29</b>
102	1 ea	<b>CLEAN DISHTABLE</b> John Boos Model No. CDT6-S48SBK-R Pro-Bowl Clean Dishtable, straight design, 48"W x 30"D x 44"H overall size, left-to-right operation, 10"H boxed backsplash with 45° & 2" return, 2-1/4"H rolled edge, 16/300 stainless steel top, stainless steel legs, bracing, & adjustable bullet feet, NSF	\$769.26	\$769.26
				
	1 ea	SPECIFY DISH MACHINE BRAND AND MODEL. John Boos standard opening is 20-7/8". Certain dish machines require modification at additional cost not shown here.		
ITEM TOTAL:				<b>\$769.26</b>
103	1 ea	<b>THREE (3) COMPARTMENT SINK</b> John Boos Model No. 3B16204-2D18-X "B" Series Sink, 3-compartment, 87-1/4"W x 25-1/2"D x 44"H overall size, (3) 16"W x 20" front-to-back x 14" deep compartments, (2) 18" left & right drainboards, 10"H boxed backsplash with 45° top and 2" return, (1) set of splash mount faucet holes with 8" centers, 3-1/2" die-stamped drain openings, 16/300 stainless steel construction, stainless steel legs, adjustable side bracing, adjustable bullet feet, NSF, CSA-Sanitation (Available in Effingham and Nevada)	\$1,404.44	\$1,404.44
				
	1 ea	T&S Brass B-0133-01 EasyInstall Pre-Rinse Unit, mixing faucet, 8"	\$486.11	\$486.11




Initial: \_\_\_\_\_

Item	Qty	Description	Sell	Sell Total
		wall mount, 14" add-on 063X swing nozzle, 18" riser, overhead spring, lever handles, 56" flex hose, Eterna cartridges, spray valve (B-0107), 9" wall support (B-0109-02), 1/2" male NPT, EPAAct2005 Compliant		
	1 ea	Standard flyer accessories only, NO modifications to flyer items allowed or their accessories		
	1 st	T&S Brass B-0230-K Installation Kit, (2) 1/2" NPT nipples, lock nuts & washers, (2) short "Ell" 1/2" NPT female x male	\$36.87	\$36.87
	3 ea	PB-LWB Lever waste support arm bracket. Not for use with PB-LWS-1 or PB-LWS-10V straight handle lever waste.	\$26.85	\$80.55
	1 ea	Note: Provisions made at factory for installation.		
	3 ea	T&S Brass B-3952 Waste Valve, twist handle, 3-1/2" sink opening, 2" drain outlet (replaces B-3913, B-3917)	\$65.60	\$196.80
ITEM TOTAL:				<b>\$2,204.77</b>
104	1 ea	<b>PLANETARY MIXER</b> Globe (Middleby) Model No. SP60 (QUICK SHIP) Planetary Mixer, floor model, 3-speed (fixed), 60 qt. (57 liter) stainless steel bowl, #12 attachment hub, includes: stainless steel removable bowl guard with built-in ingredient chute, stainless steel wire whip, aluminum flat beater, aluminum spiral dough hook & bowl truck, safety interlocked bowl lift, gear-driven, high torque transmission, heat-treated hardened steel alloy gears & shafts, thermal overload protection, front-mounted digital touchpad controls with 60-minute digital timer & last batch recall, non-slip rubber feet, cast iron body, enamel gray finish, 3 HP motor, cord, NSF, cETLus (Ships within 1-2 days)	\$15,064.44	\$15,064.44
	1 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details		
	1 ea	2 year parts & labor warranty (1 year parts only warranty on agitator and hub accessories, no labor provided) (excludes wear items), standard		
	1 ea	208v/60/3-ph, 9.0 amps, NEMA L15-20P		
ITEM TOTAL:				<b>\$15,064.44</b>
105	1 ea	<b>GAS FLOOR FRYER</b> Pitco Frialator (Middleby) Model No. SG14-S (QUICK SHIP) Essentials Fryer, Solstice™ Fryer, gas, floor model, full frypot, 40-50 lb. oil capacity, millivolt control ONLY, includes drain line cleanout rod & drain extension, stainless steel tank, front, door & sides, 110,000 BTU, NSF, CE, CSA Flame, CSA Star, AuGA (free standing, stand alone only fryer - special price) (Cannot be configured for use with other controllers, accessories or options) (Ships within 1-2 days)	\$3,101.72	\$3,101.72
	1 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details		
	1 ea	1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard		
	1 ea	Natural gas		
	1 ea	P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4"		

Initial: \_\_\_\_\_



Item	Qty	Description	Sell	Sell Total
		deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer		
	1 st	B3901504 Casters, 9" adjustable swivel (set of 4) non-lock rear & lock front casters, solstice supreme, SG, SE, VF and flat bottom fryers, pasta cookers, rethermalizers, BNB	\$371.38	\$371.38
	1 ea	Dormont 1675KIT48 Dormont Blue Hose Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast QD, (1) full port valve, (2) 90° elbows, (1) Snap'N Go, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty	\$184.44	\$184.44
ITEM TOTAL:				\$3,657.54
106	1 ea	<b>RANGE, 36", 6 OPEN BURNERS</b> Vulcan Model No. 36S-6BN Endurance™ Restaurant Range, natural gas, 36", (6) 30,000 BTU burners, lift-off burner heads, standard oven, stainless steel front, sides, backriser, & lift-off high shelf, fully MIG welded chassis, 6" adjustable legs, 215,000 BTU, CSA, NSF	\$5,544.23	\$5,544.23
				
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Stainless steel backriser & lift-off high shelf, standard		
	1 ea	Stainless steel backriser & lift-off high shelf, standard		
	1 st	CASTERS-RR4 Casters, 5" (set of 4) (2 with locks)	\$520.69	\$520.69
	1 ea	Dormont 1675KIT48 Dormont Blue Hose Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast QD, (1) full port valve, (2) 90° elbows, (1) Snap'N Go, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty	\$184.44	\$184.44
ITEM TOTAL:				\$6,249.36
107	2 ea	<b>HAND SINK</b> John Boos Model No. PBHS-W-1410 JOHN PBHS-W-1410 Pro-Bowl Hand Sink wall mount 14"W x 10" front-to-back x 5" deep bowl	\$109.53	\$219.06
				
	2 ea	PB-PT1.5 P-Trap, 1-1/2" & tail pipe	\$29.33	\$58.66
	2 ea	T&S Brass B-1146 T&S B-1146 Workboard Faucet wall mount 4" centers	\$139.48	\$278.96
	4 ea	T&S Brass B-WH4 T&S B-WH4 B-Wh4 Wrist Action Handle	\$25.35	\$101.40
ITEM TOTAL:				\$658.08
108	1 ea	<b>REACH-IN REFRIGERATOR</b> Everest Refrigeration Model No. EBR1 Reach-In Refrigerator, one-section, 27"W, 21.0 cu. ft. capacity, self-contained bottom mounted refrigeration, (1) full-height solid hinged self-closing field reversible door (locking), (3) epoxy coated wire shelves, height adjustable clips, digital controls with LED display, auto defrost, LED interior lighting, stainless steel	\$2,499.70	\$2,499.70
				







Item	Qty	Description	Sell	Sell Total
		interior, stainless steel front & sides, galvanized steel top, bottom & rear, (2) leg stabilizers, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 2.5 amps, cord, NEMA 5-15P, NSF, cETLus, ETL-Sanitation		
		<b>ITEM TOTAL:</b>		<b>\$2,499.70</b>
109	1 ea	<b>REACH-IN FREEZER</b>	\$2,796.67	\$2,796.67
		Everest Refrigeration Model No. EBF1 Reach-In Freezer, one-section, 27"W, 21.0 cu. ft. capacity, self-contained bottom mounted refrigeration, (1) full-height solid hinged self-closing door (locking), (3) epoxy coated wire shelves, height adjustable clips, digital controls with LED display, auto defrost, LED interior lighting, stainless steel interior, stainless steel front & sides, galvanized steel top, bottom & rear, (2) leg stabilizers, 1/2 HP, 115v/60/1-ph, 7.59 amps, cord, NEMA 5-15P, NSF, cETLus, ETL-Sanitation		
		<b>ITEM TOTAL:</b>		<b>\$2,796.67</b>
110	2 ea	<b>DISPLAY CASE, OPEN PRODUCE</b>	\$8,552.32	\$17,104.64
		Howard-McCray Model No. SC-OP35E-6S-B-LED Produce Open Merchandiser, 75"W, 78-1/2"H, endless design, self-contained refrigeration, (3) rows of lit shelves, LED Lighting, 15" product reflecting mirror, sloped end panels, choice of (3) end panel designs, (drain required), black exterior & interior, 1 HP, 115/208-230v/60/1-ph, 16.0 amps, cord & plug, NEMA L14-20P, cULus, UL EPH Classified, UL-Sanitation		
	2 ea	1 year parts & labor warranty, standard		
	2 ea	5 year limited compressor warranty, standard		
	2 ea	Sloped end panel with curved Plexi inset		
	2 ea	Black exterior, standard		
	2 ea	Black interior, standard		
	2 ea	Black 1" Boston Brand Bumper, standard		
	2 ea	EVP-1440-15 Electric Condensate Pan, 15 qt, 115v, 1440w (Please note: drain is recommended) Requires its own outlet	\$362.02	\$724.04
		<b>ITEM TOTAL:</b>		<b>\$17,828.68</b>
111	1 ea	<b>ONE (1) COMPARTMENT SINK</b>	\$705.56	\$705.56
		John Boos Model No. 1B16204-1D18R-X "B" Series Sink, 1-compartment, 38"W x 25-1/2"D x 44"H overall size, (1) 16"W x 20" front-to-back x 14" deep compartment, (1) 18" right drainboard, 10"H boxed backsplash with 45° top and 2" return, (1) set of splash mount faucet holes with 8" centers, 3-1/2" die-stamped drain opening, 16/300 stainless steel construction, stainless steel legs, adjustable side bracing, adjustable bullet feet, NSF, CSA-Sanitation (Available in Effingham and Nevada)		
	1 ea	T&S Brass B-0232 T&S B-0232 Sink Mixing Faucet 6" swing nozzle wall mounted	\$149.33	\$149.33
	1 st	T&S Brass B-0230-K Installation Kit, (2) 1/2" NPT nipples, lock nuts & washers, (2) short "EII" 1/2" NPT female x male	\$34.82	\$34.82
	1 ea	Standard flyer accessories only, NO modifications to flyer items allowed or their accessories		
	1 ea	T&S Brass B-3972 Waste Valve, lever handle, 3-1/2" sink opening,	\$64.00	\$64.00

Item	Qty	Description	Sell	Sell Total
		2" drain outlet (replaces B-3923, B-3927)		
	1 ea	PB-LWB Lever waste support arm bracket. Not for use with PB-LWS-1 or PB-LWS-1OV straight handle lever waste.	\$26.85	\$26.85
	1 ea	Note: Provisions made at factory for installation.		
	1 ea	T&S Brass B-0232 T&S B-0232 Sink Mixing Faucet 6" swing nozzle wall mounted	\$149.33	\$149.33
	1 st	T&S Brass B-0230-K Installation Kit, (2) 1/2" NPT nipples, lock nuts & washers, (2) short "El" 1/2" NPT female x male	\$36.87	\$36.87
	1 ea	T&S Brass B-3952 Waste Valve, twist handle, 3-1/2" sink opening, 2" drain outlet (replaces B-3913, B-3917)	\$65.60	\$65.60
ITEM TOTAL:				<b>\$1,232.36</b>
112	3 ea	<b>WORK TABLE, 48", STAINLESS STEEL TOP</b> John Boos Model No. ST6-2448SSK Work Table, 48"W x 24"D, 16/300 stainless steel flat top, with Stallion Safety Edge front & back, 90° turndown on sides, stainless steel legs & adjustable undershelf, adjustable bullet feet, NSF, CSA-Sanitation, KD	\$747.09	\$2,241.27
				
	3 ea	DP2015-S24 Drawer, for 24"D work tables, 15"W x 20"D x 4-3/4" deep, stainless steel construction, poly friction slides, NSF, for stainless steel table tops only	\$204.14	\$612.42
	3 ea	X-0005A Centered (modification)		
ITEM TOTAL:				<b>\$2,853.69</b>
113	1 ea	<b>WORK TABLE, 48", STAINLESS STEEL TOP</b> John Boos Model No. ST6-3048SSK-X Work Table, 48"W x 30"D, 16/300 stainless steel flat top, with Stallion Safety Edge front & back, 90° turndown on sides, stainless steel legs & adjustable undershelf, adjustable bullet feet, NSF, CSA-Sanitation, KD (Available in Effingham and Nevada)	\$658.89	\$658.89
				
	1 ea	Standard flyer accessories only, NO modifications to flyer items allowed or their accessories		
ITEM TOTAL:				<b>\$658.89</b>
114	5 ea	<b>WORK TABLE, 60", STAINLESS STEEL TOP</b> John Boos Model No. ST6-3060SSK-X Work Table, 60"W x 30"D, 16/300 stainless steel flat top, with Stallion Safety Edge front & back, 90° turndown on sides, stainless steel legs & adjustable undershelf, adjustable bullet feet, NSF, CSA-Sanitation, KD (Available in Effingham and Nevada)	\$774.44	\$3,872.20
				
	5 ea	Standard flyer accessories only, NO modifications to flyer items allowed or their accessories		
ITEM TOTAL:				<b>\$3,872.20</b>
115	1 ea	<b>WORK TABLE, 72", STAINLESS STEEL TOP</b> John Boos Model No. ST6-3072SSK-X Work Table, 72"W x 30"D, 16/300 stainless steel flat top, with Stallion Safety Edge front & back, 90° turndown on sides, stainless steel legs & adjustable undershelf, adjustable bullet feet, NSF, CSA-Sanitation, KD (Available in Effingham and Nevada)	\$901.11	\$901.11
				
	1 ea	Standard flyer accessories only, NO modifications to flyer items allowed or their accessories		

Initial: \_\_\_\_\_


Item	Qty	Description	Sell	Sell Total
			<b>ITEM TOTAL:</b>	<b>\$901.11</b>
116	1 ea	<b>UNDERCOUNTER REFRIGERATOR</b>  <p>Everest Refrigeration Model No. ETBR2 Undercounter/Worktop Refrigerator, two-section, 47-1/2"W, 14.0 cu. ft. capacity, self-contained rear mounted refrigeration, 16 gauge stainless steel worktop, (2) solid hinged self-closing doors (locking), (4) epoxy coated wire shelves, height adjustable clips, digital controls with LED display, auto defrost, front air breathing, pressure relief port, stainless steel interior, stainless steel front &amp; sides, galvanized steel bottom &amp; rear, (4) 5" swivel casters (2 locking), R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 2.6 amps, cord, NEMA 5-15P, NSF, cETLus, ETL-Sanitation, ENERGY STAR®</p> <p>1 ea Parts and labor: 3 years from ship date 1 ea Electrical components: 5 years from ship date 1 ea Compressor: 10 years from ship date 1 ea CASA5-01 5" Overall Height Casters Set of 4, (front 2 locking), standard</p>	\$2,684.40	\$2,684.40
			<b>ITEM TOTAL:</b>	<b>\$2,684.40</b>
117	1 ea	<b>STEAMER</b> Custom Model No. STEAMER DIM SUM Steamer BY OWNER		
118	1 ea	<b>NOODLE COOKER</b> Custom Model No. NOODLE COOKER Noodle Cooker BY OWNER		
119	1 ea	<b>MOMO</b> Custom Model No. MOMO UNIT Momo Unit BY OWNER		
121	1 ea	<b>REFRIGERATED MERCHANDISER</b>  <p>Everest Refrigeration Model No. EMGR48B Reach-In Glass Door Merchandiser Refrigerator, two-section, 53-1/8"W, 48.0 cu. ft. capacity, (448) 20 oz. bottle capacity, self-contained bottom mounted refrigeration, (2) sliding glass self-closing doors, (8) epoxy coated wire shelves, height adjustable clips, digital controls with LED display, auto defrost, LED interior lighting with on/off switch, double-pane glass, black coated steel exterior, white coated steel interior, stainless steel floor, (4) adjustable screw legs, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 6.0 amps, cord, NEMA 5-15P, NSF, cETLus, ETL-Sanitation</p> <p>1 ea Parts and labor: 3 years from ship date 1 ea Electrical components: 5 years from ship date 1 ea Compressor: 10 years from ship date</p>	\$3,732.84	\$3,732.84
			<b>ITEM TOTAL:</b>	<b>\$3,732.84</b>
122	20 ea	<b>WIRE SHELVING</b>	\$32.94	\$658.80

Item	Qty	Description	Sell	Sell Total
		Olympic Model No. J2448K Shelf, wire, 24" x 48", green epoxy finish with chromate substrate, NSF		
	20 ea	J74K Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF	\$13.76	\$275.20
	20 ea	1 year warranty against manufacturing defects		
	20 ea	7 year warranty against rust and corrosion		
		<b>ITEM TOTAL:</b>		<b>\$934.00</b>
123	8 ea	<b>WIRE SHELVING</b>	\$48.71	\$389.68
		Olympic Model No. J2460K Packed 2 ea Shelf, wire, 24" x 60", green epoxy finish with chromate substrate, NSF		
	8 ea	1 year warranty against manufacturing defects		
	8 ea	7 year warranty against rust and corrosion		
	8 ea	J74K Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF	\$13.76	\$110.08
		<b>ITEM TOTAL:</b>		<b>\$499.76</b>
124	8 ea	<b>WIRE SHELVING</b>	\$48.71	\$389.68
		Olympic Model No. J2454K Packed 2 ea Shelf, wire, 24" x 54", green epoxy finish with chromate substrate, NSF		
	8 ea	1 year warranty against manufacturing defects		
	8 ea	7 year warranty against rust and corrosion		
	8 ea	J74K Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF	\$13.76	\$110.08
		<b>ITEM TOTAL:</b>		<b>\$499.76</b>
125	24 ea	<b>WIRE SHELVING</b>	\$34.12	\$818.88
		Olympic Model No. J2436K Packed 4 ea Shelf, wire, 24" x 36", green epoxy finish with chromate substrate, NSF		
	24 ea	1 year warranty against manufacturing defects		
	24 ea	7 year warranty against rust and corrosion		
	24 ea	J74K Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF	\$13.76	\$330.24
		<b>ITEM TOTAL:</b>		<b>\$1,149.12</b>
126	1 ea	<b>COOLER</b>	\$20,618.43	\$20,618.43
		Custom Model No. WALK-IN 9'-8"(l) x 7'-9"(w) x 9'-6"(h) With Floor 4" Floor 4 in. Exterior Vertical Used (8'-10") with 4 in. Floor, 4 in. Ceiling		

Initial: \_\_\_\_\_

Item	Qty	Description	Sell	Sell Total
Panel Thickness: Ceiling: Single Span 1 Compartments 1 Tiers				
			<b>ITEM TOTAL:</b>	<b>\$20,618.43</b>
127	1 ea	<b>FREEZWE</b> Custom Model No. WALK-IN Bally Prefabricated Exterior Dimensions: Freezer 8'-8½"(l) x 7'-9"(w) x 9'-6"(h) With Floor 4" Floor 4 in. Exterior Vertical Used (8'-10") with 4 in. Floor, 4 in. Ceiling Panel Thickness: Ceiling: Single Span 1 Compartments 1 Tiers	\$23,598.62	\$23,598.62
			<b>ITEM TOTAL:</b>	<b>\$23,598.62</b>
128	1 ea	<b>TRIM PIECES FOR WALK-IN</b> Custom Model No. TRIM Custom trim pieces for walk-in		
129	1 ea	<b>STORE SHELIVING</b> Custom Model No. STORE SHELIVING Store Shelving BY OWNER		
130	1 ea	<b>SEATING</b> Custom Model No. SEATING Store Seating BY OWNER		

Merchandise	\$148,427.58
Freight	\$3,000.00
Installation	\$4,570.00
Subtotal	\$155,997.58
Tax 5.5%	\$8,163.52
Total	\$164,161.10

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**Questions? 844-783-7600**

\*Terms and financing rates are subject to change and should be verified when applying for financing.

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**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: \$164,161.10



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**Dani Dekker**  
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**Roger Ganser**

February 15, 2024

Namgyal Posner  
Tendrel Foods LLC  
1113 N Sherman Ave  
Madison, WI 53704

Dear Namgyal,

Thank you for your interest in MDC's Lending Programs. Based on the information you provided, Tendrel Foods LLC (the Business) qualifies for up to \$125,000 from the City of Madison's Small Cap TID Program for real estate improvements. This is fully forgivable loan with 0% provided the business owns and occupies the property at 1113 N Sherman Road in Madison. There are no debt service requirements.

In addition, the Business qualifies for up to \$50,000 from MDC's Business Loan Program to used for equipment. The loan can be amortized for up 7 years with a 5-year maturity. Rates are based on those offered by the lender as MDC is expected to take a junior position on all available collateral including real estate and personal guarantees.

This pre-approval is based on the information submitted and is contingent upon full approval by MDC's Loan Committee and City of Madison Common Council.

With best regards,

Jillian Hackel, MBA  
**Madison Development Corporation**  
Business Lending Program Manager  
550 West Washington Avenue  
Madison, WI 53703



<b>TO:</b>	Namgyal Ponsar
<b>FROM:</b>	Fausto E. Rivera, Community Lender, Forward Community Investments
<b>DATE:</b>	February 19, 2024
<b>SUBJECT:</b>	Tendrel Foods - Letter of Interest

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In its capacity as a statewide loan fund dedicated to assisting mission-based organizations with the development of affordable housing, community facilities, and other economic development activities, Forward Community Investments (FCI) targets projects that help revitalize and strengthen neighborhoods.

FCI is interested in working with Namgyal Posner to support the rehabilitation of the building located at the North Gate Strip Mall in Madison.


Although no underwriting has been completed to date, FCI's current lending parameters for a potential loan include an interest rate 7.00% (based on current market conditions and subject to change), fixed for up to a seven-year term with up to a 30-year amortization; P&I payments due monthly; a 1% loan origination fee and, if necessary, additional legal fees commensurate to the size and complexity of the loan closing. FCI anticipated loan to value can be up to 90% of the purchase price or property appraisal (whichever is lower). FCI will begin underwriting any potential opportunity pending acceptance of their proposal.

This letter should not be construed as an approval of Namgyal Ponsar's loan request to FCI. To that end, this letter is not binding. Final approval is subject to FCI's review of the requisite application submitted by her for the project, along with subsequent negotiation and execution of a loan agreement.

It should be noted that the terms presented above are based on FCI's best information as of the date of this letter. The terms are subject to change at the discretion of FCI.

Please feel free to contact Fausto E. Rivera, Community Lender, at [faustor@forwardci.org](mailto:faustor@forwardci.org) with any questions.

Sincerely,



Fausto E. Rivera, Community Lender  
FORWARD COMMUNITY INVESTMENTS



# FEED Kitchens

A food business incubator owned  
by the Northside Planning Council

George Riestad  
City of Madison  
Economic Development Division  
215 Martin Luther King, Jr. Blvd, 3rd Floor  
Madison, WI 53703

January 19, 2024

George,

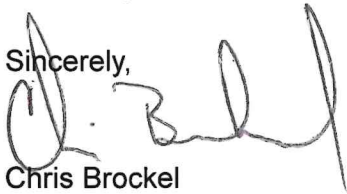
I am writing today in support of dzi Little Tibet's Healthy Retail Access Program grant submission. Little Tibet has been a member of FEED Kitchens since May of 2016, operating their food cart here initially, and continuing to make their momo's here once they opened their restaurant on Johnson Street.

As you know, FEED Kitchens is a shared use commercial kitchen/food business incubator on Madison's Northside. Little Tibet and the three sibling owners; Namgyal, Tharten, and Tsering; have had a positive and supportive presence here at FEED since they began operating here and have always communicated well with our staff and the other members with whom they work side-by-side. As important as relationships, Little Tibet operates safely, cleanly, and follows the rules and protocols of our facility and their licensing.

We are excited to learn that Little Tibet has purchased and is renovating a shop in the Northgate Shopping Center, just across the parking lot from FEED Kitchens, for their own production, for a pop-up deli, and for hard-to-find ethnic groceries. Of equal excitement is the opportunity to work with Little Tibet on stocking their grocery shelves with items made just across the parking lot at FEED Kitchens. This type of immediate and proximate shelf placement will make a big difference for producers here at FEED and give us the retail outlet that we lack in our current facility.

It is with great confidence of success, that I make this recommendation on behalf of dzi Little Tibet.

Sincerely,



Chris Brockel  
Food Systems Director





February 15, 2024  
Kara Kasten-Olson  
Agricultural Program Supervisor  
Wisconsin Department of Agriculture, Trade and Consumer Protection  
2811 Agriculture Drive, P.O. Box 8911  
Madison, WI 53708-8911

*Re: Linda and Gene Farley Center for Peace, Justice & Sustainability Grant Proposal for Wisconsin Resilient Food Systems Infrastructure (RFSI) Program*

Dear Ms. Kasten-Olson and WI-RSFI Review Committee,

I am pleased to express my support for the project proposal submitted by the Linda and Gene Farley Center for Peace, Justice & Sustainability. I am a former farmer and current restaurateur who has been working with the center since 2016. This project will allow them to increase their produce washing and storage capacity, thereby increasing the number of underserved farmers they can host on their land and ensuring a consistent supply of high-quality, local organic produce to restaurants and grocers like me.

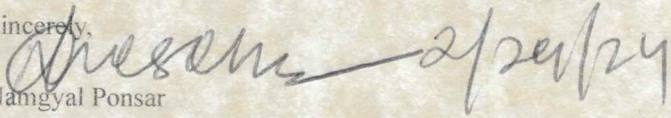
I was in the farm incubator program at the center from 2016 to 2020. My farm, "Achis," produced a variety of organic crops which I sold at local farmers markets in addition to providing ingredients for my food cart, dZi Little Tibet. I am currently the owner of Little Tibet restaurant in Madison, which serves Himalayan food with an emphasis on fresh, local, organic produce. I am proud to serve produce from farmers at The Farley Center and I am in the process of opening a new grocery store/cafe where I will be able to retail their produce as well.

I was born in Tibet, raised in India and Nepal, and was the first in my family to come to the United States in 2000. Despite coming from a farming family in India, having my farm operation in the United States was only feasible with the opportunities I received at The Farley Center. The Farley Center hosts the only farm incubator program in Dane County and without their support, I likely would not have had access to the land and equipment I needed to farm at such a small scale. The land, equipment, and expertise they provide is invaluable to other immigrant and women farmers like me.

While the Farley Center does an excellent job with their current infrastructure, they currently lack reliable cold storage facilities, which means their produce is highly seasonal. While this has some benefits from a taste and nutrition standpoint, it also provides some challenges like limited availability. With the money from this grant, the Farley Center will be able to invest in new cold storage that will help to ensure year-round produce availability to wholesale accounts like my restaurant and grocery store. Additionally, the farmers at the Farley Center produce many Asian specialty crops such as daikon, bok choy, Thai red chili, leeks, napa cabbage & mustard greens, which are particularly important for me as they can be difficult to source. Increasing the availability of these crops in particular will be a huge benefit to other Asian restaurants and consumers in the Madison area.

In conclusion, I fully support The Farley Center's infrastructure project and look forward to seeing the benefits it will bring to small, underserved farmers, restaurants, and grocery stores across Dane County.

Sincerely,

  
Namgyal Ponsar

Owner/Operator, Little Tibet

[Dzilitletibet@gmail.com](mailto:Dzilitletibet@gmail.com)

(608) 338 4144









