



# HEALTHY RETAIL ACCESS PROGRAM APPLICATION

Bread and Butter, LLC

# SHARED COMMERCIAL KITCHEN SPACE

- Current availability is extremely limited
- FEED Kitchen has received over 170 inquiries since January 1, 2025 and has only been able to accommodate 15 new businesses
- Smaller shared commercial kitchen at Black Business Hub on Park Street is also at capacity
- Early-stage and low-income entrepreneurs lack affordable, compliant facilities

# BREAD AND BUTTER, LLC

## 1335 GILSON STREET

- 1200 square foot shared commercial kitchen with 24/7 secure access
- 1160 square foot cold and frozen storage with ample dry storage space
- Competitive rates
- Scheduling/billing via 'Food Corridor' -- shared kitchen management software







# TARGET AUDIENCE

- Food carts/trucks
- Bakers
- Caterers
- Artisanal start ups



# FACILITY AND OPERATIONS

- Target of 3-4 concurrent users
- Equipment to include Combi oven, electric bread oven, gas range, gas tilt skillet, 24" griddle, fryer, reach-in coolers and freezers, high-temperature dishwasher, 20 and 60 quart Hobart mixers, proofer
- Parking space for up to 10 food carts
- Part-time onsite manager
- 24/7 keyless entry

# MENTORING AND TRAINING

- Partnership with Wisconsin Women's Business Initiative Corporation (WWBIC) for technical assistance to help support small business development
- Additional support offered through UW Small Business Development Center

# FINANCES

- Bread and Butter, LLC owns building outright with no debt
- Will maintain \$50,000 in reserve funds to ensure financial stability
- Five year pro forma shows net loss in 2026, break-even 2027 and profit from 2028 forward
- Construction/equipment budget of \$356,000
- \$100,000 from business reserves
- \$98,000 from HRAP grant will provide critical infrastructure, including purchase and installation of hood
- \$158,000 in small business loan

# COMMUNITY PARTNERSHIPS

- Partner with UW Extension Dane County to offer on-site classes through their FoodWise Program
- Partner with local food entrepreneurs for classes on cooking, food preservation, herbology, foraging, fermentation, baking and more
- With appropriate conditional zoning approval, offer neighborhood food cart and live music nights

# TIMELINE

- Q2 2026: finalize design and permitting (in process)
- Q3 2026: begin construction and equipment procurement
- Q3 2026: install ventilation and kitchen equipment
- Q3 2026: complete build-out and permitting
- Q4 2026: launch rental operations
- Q1 2027: offer small business workshops for tenants in cooperation with WWBIC
- Q2 2027: reach 75% occupancy
- Q3 2027: begin offering workshops to community

# BREAD AND BUTTER TEAM

- Seven owners, including three residents of Gilson Street
- Diverse backgrounds: small business ownership, food service, construction, non-profit management, social work, education and healthcare
- Mentorship and technical support from Chris Brockel (FEED Kitchen) and Martee Mikalson

