



Location  
1835 Monroe Street

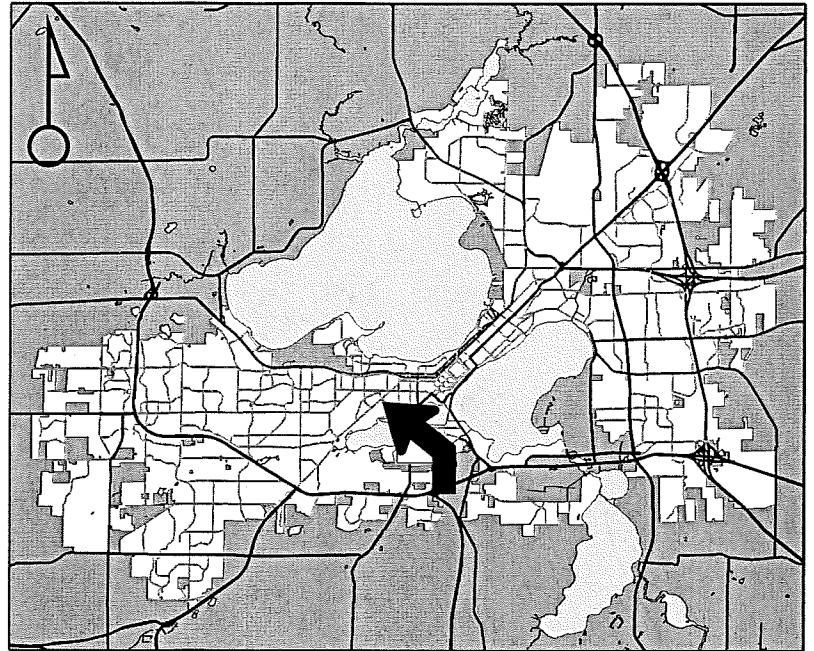
Project Name  
Double S BBQ

Applicant  
Chris and Daniel Kerwin/  
Shon and Sarah Jones-Double S BBQ

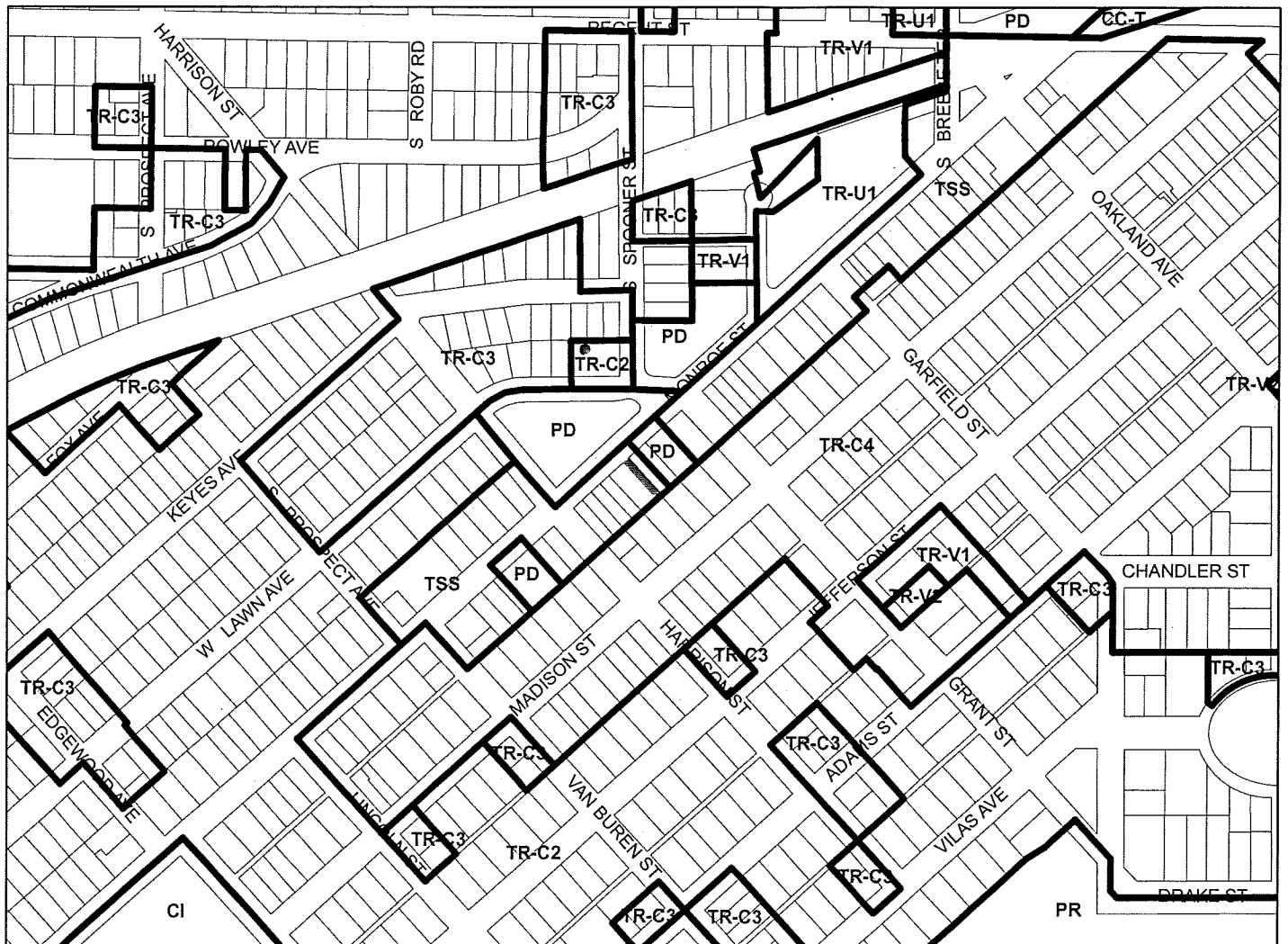
Existing Use  
Restaurant

Proposed Use  
Establish outdoor cooking  
for restaurant

Public Hearing Date  
Plan Commission  
02 November 2015



For Questions Contact: Heather Stouder at: 266-5974 or [hstouder@cityofmadison.com](mailto:hstouder@cityofmadison.com) or City Planning at 266-4635



Scale : 1" = 400'

City of Madison, Planning Division : RPJ : Date : 28 October 2015



City of Madison

1835 Monroe Street



Date of Aerial Photography : Spring 2013



# LAND USE APPLICATION

CITY OF MADISON

215 Martin Luther King Jr. Blvd; Room LL-100  
PO Box 2985; Madison, Wisconsin 53701-2985  
Phone: 608.266.4635 | Facsimile: 608.267.8739

- All Land Use Applications should be filed with the Zoning Administrator at the above address.
- The following information is required for all applications for Plan Commission review except subdivisions or land divisions, which should be filed using the Subdivision Application.
- This form may also be completed online at:  
[www.cityofmadison.com/developmentcenter/landdevelopment](http://www.cityofmadison.com/developmentcenter/landdevelopment)

FOR OFFICE USE ONLY:

Amt. Paid 600 Receipt No. 7572-0004  
 Date Received 9/2/15  
 Received By FDA  
 Parcel No. 0709-223-2316-1  
 Aldermanic District 13  
 Zoning District TSS  
 Special Requirements \_\_\_\_\_  
 Review Required By:  
 Urban Design Commission  Plan Commission  
 Common Council  Other: \_\_\_\_\_

Form Effective: February 21, 2013

1. Project Address: 1835 MONROE STREET MADISON, WI 53711  
 Project Title (if any): DOUBLE S BBQ, LLC

### 2. This is an application for (Check all that apply to your Land Use Application):

- Zoning Map Amendment from \_\_\_\_\_ to \_\_\_\_\_
- Major Amendment to Approved PD-GDP Zoning  Major Amendment to Approved PD-SIP Zoning
- Review of Alteration to Planned Development (By Plan Commission)
- Conditional Use, or Major Alteration to an Approved Conditional Use
- Demolition Permit
- Other Requests: \_\_\_\_\_

### 3. Applicant, Agent & Property Owner Information:

Applicant Name: Shoni Sarah Jones Company: DOUBLE S BBQ, LLC  
 Street Address: 1835 MONROE ST City/State: MADISON, WI Zip: 53711  
 Telephone: 608 320-0650 Fax: ( ) Email: double\_sbbq@gmail.com

Project Contact Person: Sarah Jones Company: DOUBLE S BBQ, LLC  
 Street Address: 1835 MONROE ST City/State: MADISON WI Zip: 53711  
 Telephone: 608 320-0650 Fax: ( ) Email: double\_sbbq@gmail.com

Property Owner (if not applicant): Chris and Daniel Kerwin  
 Street Address: \_\_\_\_\_ City/State: \_\_\_\_\_ Zip: \_\_\_\_\_

### 4. Project Information:

Provide a brief description of the project and all proposed uses of the site: C.O.P. For use of outdoor BBQ PIT

Development Schedule: Commencement \_\_\_\_\_ Completion 90% Completed

**5. Required Submittal Information**

All Land Use applications are required to include the following:

**Project Plans including:\***

- Site Plans (fully dimensioned plans depicting project details including all lot lines and property setbacks to buildings; demolished/proposed/altered buildings; parking stalls, driveways, sidewalks, location of existing/proposed signage; HVAC/Utility location and screening details; useable open space; and other physical improvements on a property)
- Grading and Utility Plans (existing and proposed)
- Landscape Plan (including planting schedule depicting species name and planting size)
- Building Elevation Drawings (fully dimensioned drawings for all building sides, labeling primary exterior materials)
- Floor Plans (fully dimensioned plans including interior wall and room location)

Provide collated project plan sets as follows:

- ~~Seven (7) copies~~ of a full-sized plan set drawn to a scale of 1 inch = 20 feet (folded or rolled and stapled)
- **32** ~~Twenty Five (25) copies~~ of the plan set reduced to fit onto 11 X 17-inch paper (folded and stapled)
- **8 1/2 x 11** ~~One (1) copy~~ of the plan set reduced to fit onto 8 1/2 X 11-inch paper

\* For projects requiring review by the Urban Design Commission, provide Fourteen (14) additional 11x17 copies of the plan set. In addition to the above information, all plan sets should also include: 1) Colored elevation drawings with shadow lines and a list of exterior building materials/colors; 2) Existing/proposed lighting with photometric plan & fixture cutsheet; and 3) Contextual site plan information including photographs and layout of adjacent buildings and structures. The applicant shall bring samples of exterior building materials and color scheme to the Urban Design Commission meeting.

**Letter of Intent: Provide one (1) Copy per Plan Set** describing this application in detail including, but not limited to:

- |   |   |  |
|---|---|--|
| • Project Team                                | • Building Square Footage                       | • Value of Land  |
| • Existing Conditions                         | • Number of Dwelling Units                      | • Estimated Project Cost                                     |
| • Project Schedule                            | • Auto and Bike Parking Stalls                  | • Number of Construction & Full-Time Equivalent Jobs Created |
| • Proposed Uses (and ft <sup>2</sup> of each) | • Lot Coverage & Usable Open Space Calculations | • Public Subsidy Requested                                   |
| • Hours of Operation                          |   |  |

**Filing Fee:** Refer to the Land Use Application Instructions & Fee Schedule. Make checks payable to: *City Treasurer*.

**Electronic Submittal:** All applicants are required to submit copies of all items submitted in hard copy with their application as Adobe Acrobat PDF files on a non-returnable CD to be included with their application materials, or by e-mail to pcapplications@cityofmadison.com.

**Additional Information** may be required, depending on application. Refer to the Supplemental Submittal Requirements.

**6. Applicant Declarations**

**Pre-application Notification:** The Zoning Code requires that the applicant notify the district alder and any nearby neighborhood and business associations in writing no later than 30 days prior to FILING this request. List the alderperson, neighborhood association(s), and business association(s) AND the dates you sent the notices:

ON JULY 27, 2015 EMAIL NOTICE SENT TO Alder Esrich, Mr. Tucker, NEIGHBORHOOD PRESIDENT DAVID GEFERS

→ If a waiver has been granted to this requirement, please attach any correspondence to this effect to this form.

**Pre-application Meeting with Staff:** Prior to preparation of this application, the applicant is required to discuss the proposed development and review process with Zoning and Planning Division staff; note staff persons and date.

Planning Staff: Jay Wendt Date: \_\_\_\_\_ Zoning Staff: Mark Tucker Date: \_\_\_\_\_

The applicant attests that this form is accurately completed and all required materials are submitted:

Name of Applicant Sarah Jones Relationship to Property: Tenant

Authorizing Signature of Property Owner Sarah Jones Date 9/2/2015

5

August 23, 2015

Matt Tucker, Zoning Administrator  
Department of Planning and Development  
215 Martin Luther King, Jr. Blvd.  
Madison, WI 53701

Mr. Tucker and Members of the Planning Commission,

Please accept this letter of intent in order for us to respectfully apply for a Conditional Use Permit (Outdoor Cooking) on behalf of Double S BBQ, LLC. The location we are seeking conditional permitted use is at Double S BBQ 1835 Monroe Street.

On July 27, 2015 written notice of intent to pursue a Condition Use Permit for outdoor cooking at 1835 Monroe Street Madison, Wisconsin was sent to Alder Sara Eskrich, Zoning Administrator Matthew Tucker, and Vilas Neighborhood Association President David Gevers as required by City Zoning Code.

Neighborhood demonstration of bbq pit and Neighborhood meeting to be scheduled by Alder Eskrich as soon as kitchen at 1835 Monroe Street is completed.

Double S BBQ is seeking a Conditional Use Permit to allow use of our outdoor BBQ Pit at the rear of our restaurant at 1835 Monroe Street because it is the outdoor pit that gives our BBQ its distinctive, award winning flavor. It will place an undue financial hardship on our small business if we cannot cook on site as we will have to pay rent at a second licensed kitchen, we will be required to pay for a second restaurant license and we will have additional manpower and transportation costs. The need to transport our food from another location will also cause additional traffic in the alley at the rear of 1835 Monroe which would not otherwise be necessary.

The smoke and odor emitted from our outdoor BBQ Pit is equal to or less than that put out by the backyard smokers/grills and residential wood burning fireplaces that are everywhere in the neighborhood surrounding our restaurant.

When Double S BBQ was preparing to open our location in Cambridge, Wisconsin, many of the neighbors from the retirement community directly behind our Cambridge location attended a public hearing for our Conditional Use Permit to register their concerns and protests. We were granted our Conditional Use Permit by the Village of Cambridge and the same residents that had voiced their concerns at the hearing, later lauded us as wonderful neighbors.

## LETTER OF INTENT

### Conditional Use Permit for Outdoor Cooking

#### PROJECT TEAM:

Shon and Sarah Jones  
1835 Monroe Street  
Madison, WI 53711  
608-886-8292  
[shonjones@doublesbbq.com](mailto:shonjones@doublesbbq.com)

Shon and Sarah Jones are the owners of Double S BBQ. They started cooking in events such as Taste of Madison, LaFette de Marquette, World Dairy Expo, Wounded Warriors, etc.. in 2010 and were renting a seasonal kitchen. After winning numerous awards for our great BBQ we were encouraged to build a kitchen since we could not run the business year round. In 2012 we constructed a kitchen in Cambridge offering takeout, catering and a few tables for indoor and outdoor dining. In 2013 they expanded to a seating capacity of 50 people including a bar with a full liquor license.

#### **AWARDS:**

- 1<sup>st</sup> Place 2011 Taste of Madison-Southern Food Category-Beef Brisket
- 1<sup>st</sup> Place 2012 Taste of Madison Jalapeno Poppers
- 2<sup>nd</sup> Place 2012 Buttermilk Pie
- 1<sup>st</sup> Place 2013 Taste of Madison Beef Brisket
- 1<sup>st</sup> Place 2013 Jalapeno Poppers
- 3<sup>rd</sup> Place 2014 Taste of Madison Beef Brisket
- 3<sup>rd</sup> Place 2014 Jalapeno Poppers on write in ballot
- 2015 Bronze Medal Best BBQ Madison Magazine's Best of Madison
- 2015 Best BBQ in America – Wisconsin by Consolidated Foodservice
- 2015 Top Nine BBQ Joints in Wisconsin-[www.onlyinyourstate.com](http://www.onlyinyourstate.com)

## **Shon Jones**

### **Background:**

Shon was born and raised in Southeast Texas (Orange) and lived there for 47 years before moving to Wisconsin in 2008. He grew up about 5 miles from the Louisiana border and come from Cajun descent. Shon was fortunate to have learned how to cook with the Texas and Cajun family recipes his whole life and he cooked and judged in many events in Texas over the years and always had a passion for BBQ and Cajun specialties.

Shon's professional background was a maintenance worker in various plants and refineries in Texas for 27 years. He was a member of the United Steelworkers Union and served as President of Local 4-836 and President of the Texas United Steelworker Council Chapter as well as many other positions throughout his career. Shon was the lead negotiator in major contracts and has represented union members for over 18 years. He came to WI in 2008 and accepted a job as a Staff Representative for SEIU 1199 in which he represented over 1800 RN nurses, Physical/Occupational therapists that were employed at the University of Wisconsin Hospital and Clinics in the Madison area. Shon also was required to fill staff vacancies in the Meriter Hospital facility with over 600 members at various times.

Back in Texas while working as a union representative Shon was charged with coordinating many union events with as many as 1000 attendees which included cooking/catering/coordinating all aspects of the events and functions.

Shon has been the co-owner/manager of Double S BBQ since opening in April of 2012 serving as back of house manager and BBQ cook.

## **Sarah Jones**

### **Background:**

Sarah was born and raised in Madison and grew up on Lathrop Street near the stadium, attended Randall School and graduated from West High School. Her father, Milt Leidner had his photography at 1517 Monroe Street for more than 30 years and her mother, Roberta W Leidner served as the Dane County Board Supervisor for the district for 30 years.

Sarah retired from AT&T in 2012 after 25 years with the company. More than half of her years with AT&T were spent in management and she often had as many as 21 people reporting to her in three different cities.

Sarah has been the co-owner/manager of Double S BBQ since her retirement in April 2012 serving as front of house manager, head of personnel, and contributing cook.

## DESCRIPTION OF PROJECT

Placement of mobile BBQ Pit at rear of 1835 Monroe Street and construction of commercial fencing as required by Planning and Zoning.

### CONSTRUCTION: (Exhibit A-Site Plan)

1. BBQ pit will be located in back of restaurant as described in (Exhibit A)
2. A privacy fence will be constructed according to Planning and Zoning requirements surrounding the bbq pit. (Exhibit A)
3. There will be no full time construction jobs created but there will be full time restaurant jobs created with the approval of this project.
4. There will be no internal or external structural changes to existing building as a result of this permit application.
5. There are no changes to building square footage, no dwelling units, and no changes to auto and bike parking stalls.
6. The estimated schedule for completion would be two weeks.
7. There is no public subsidy being requested.

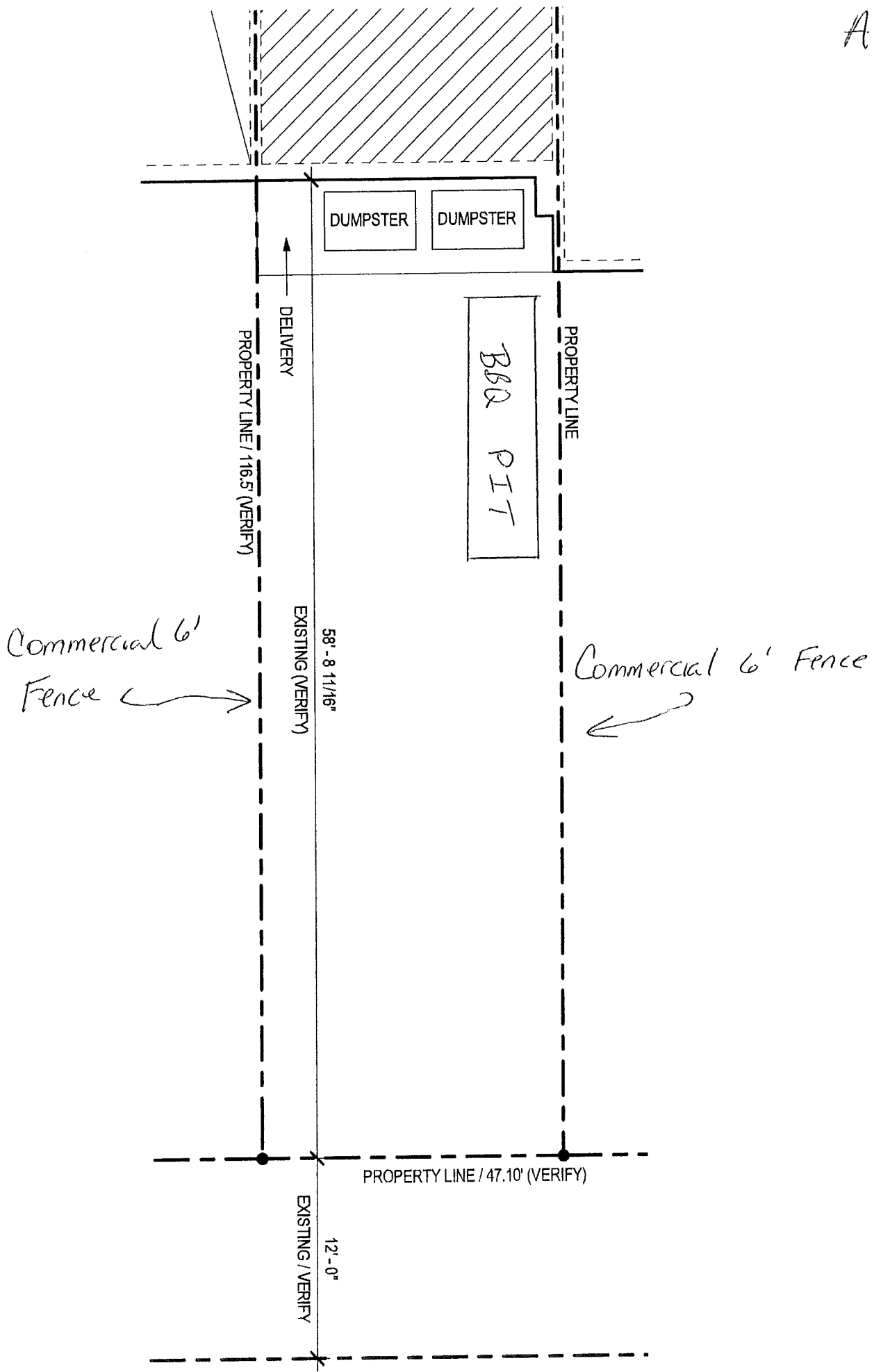
### BBQ PIT CONDITIONS:

1. Health Department has approved cooking outdoors. This is allowed and currently there are other food establishments that cook outdoors within the city of Madison (Exhibit B)
2. There will be no preparation of food outside the building structure.
3. Sanimax will furnish all waste oil/meat containers on a regular basis to prevent odor. Sanimax has an outstanding reputation and currently services several businesses in the Monroe Street area. This will not increase any extra traffic in alley road. I would like to add that all our waste is recycled for bio fuel and animal feed. (Exhibit C)
4. Regular trash pickups that coincide with area business trash pickups will be maintained. This will not increase any traffic in alley road.
5. Fire Wood storage will be located in approved storage bin container on bbq pit trailer.
6. The whole area will be kept clean with no trash left on ground.
7. Cooking Hours: The average duration of cooking hours with bbq pit will be 4-12 hours on a daily basis and will be determined by inventory requirements and weather conditions (wind and rain). Double S BBQ understands that this is a concern of the Neighborhood Association and is willing to be flexible with cooking hours but can't list specific days and hours to cook due to weather conditions (rain and wind) and inventory amount. Wind will always be a consideration when selecting days to cook. (Exhibit D)



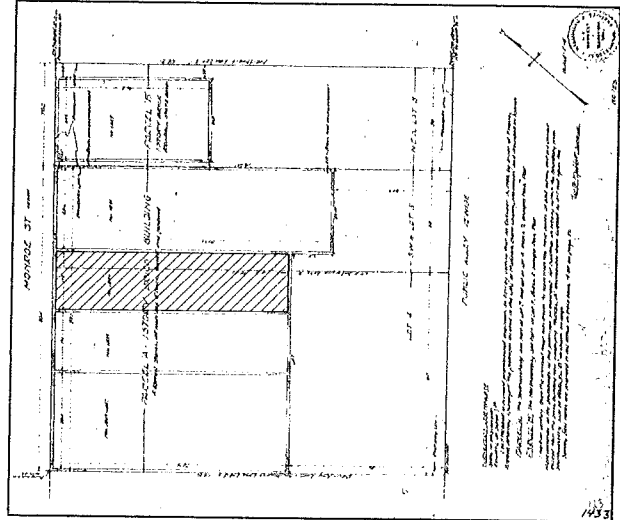
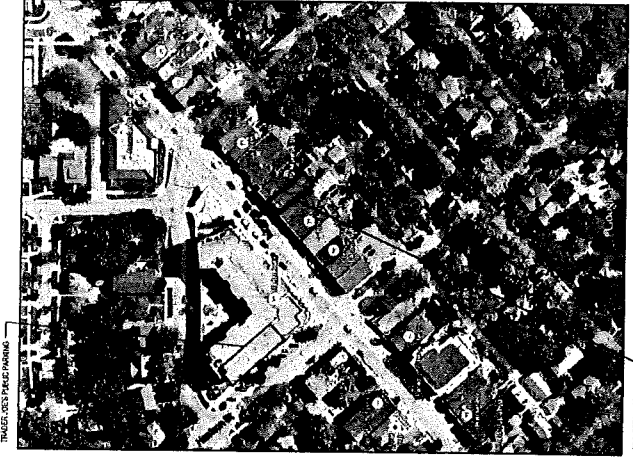
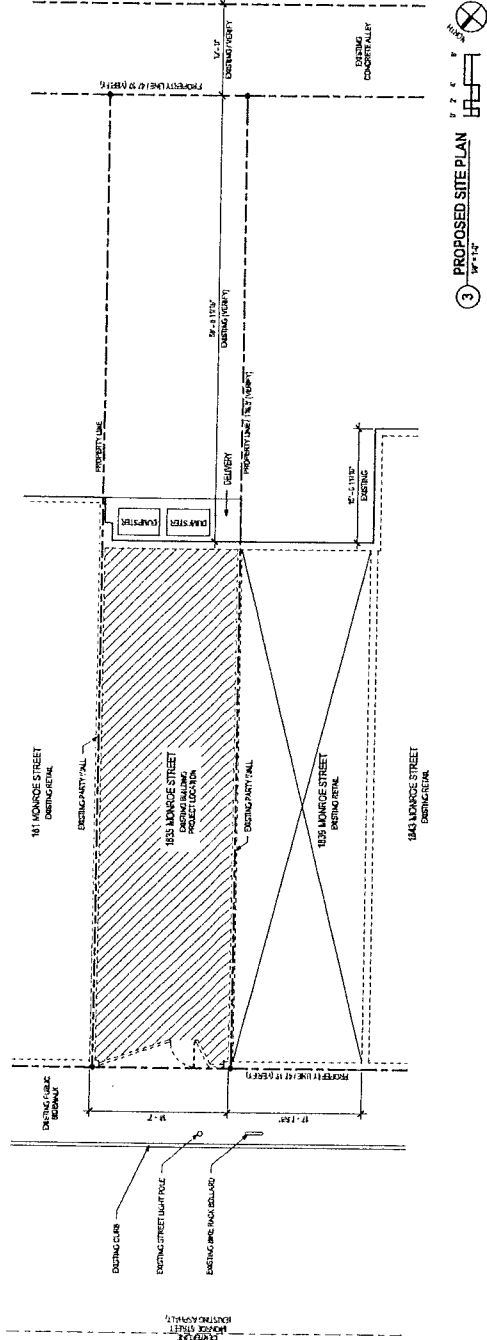
# **ATTACHMENTS**

A



**DIMENSION**  
 Architecture - Planning - Design Group  
 655 Chestnut Street, Suite 720  
 Madison, WI 53703  
 (608) 258-4444 (608) 258-4445  
 www.dimensionincwi.com

1835 BBQ  
 MONROE ST  
 MADISON, WI



DATE OF ISSUE: 07/06/2015

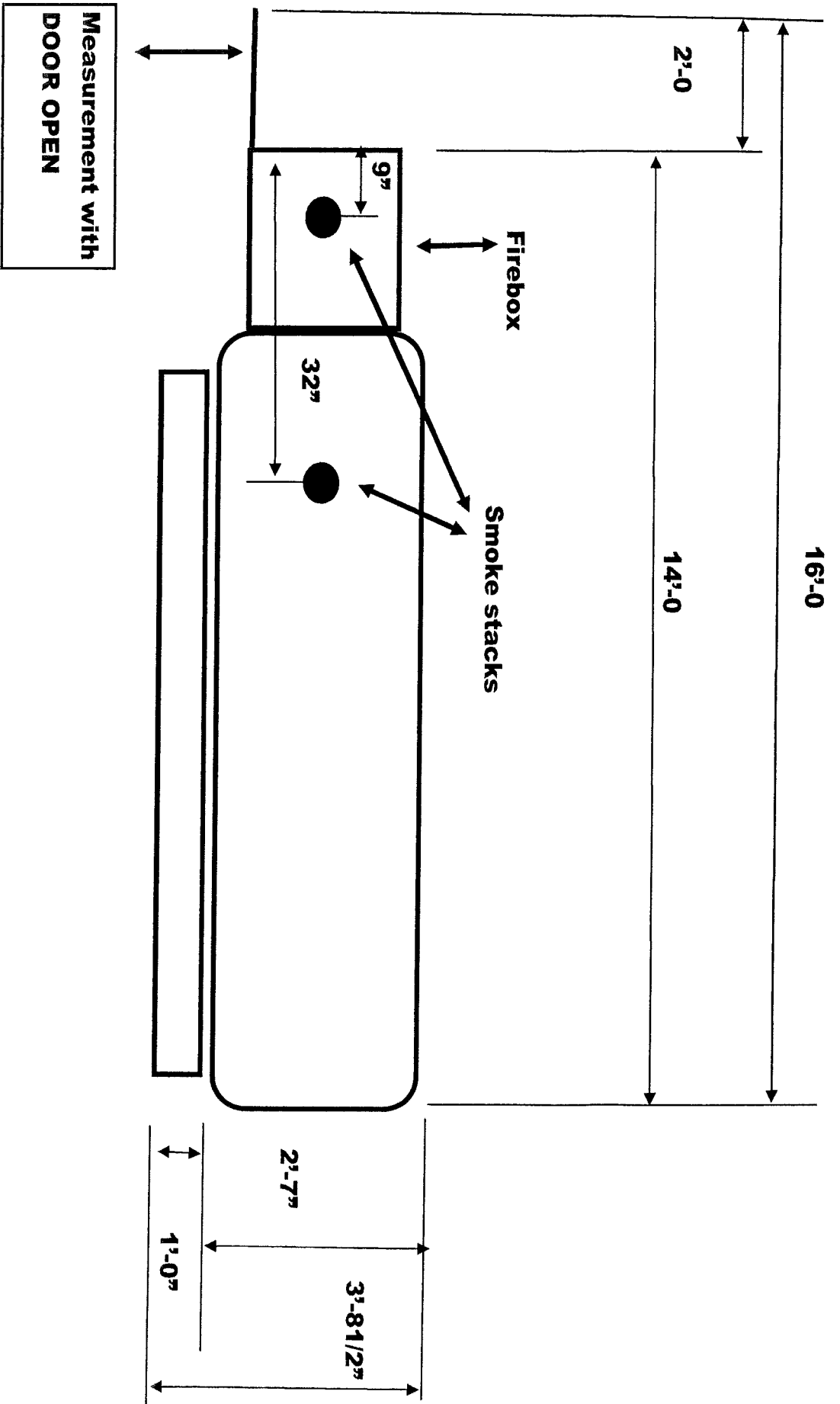
REVISIONS:


PROJECT #: 15024

OFF-STREET  
 PARKING  
 REQUIREMENT  
 REDUCTION

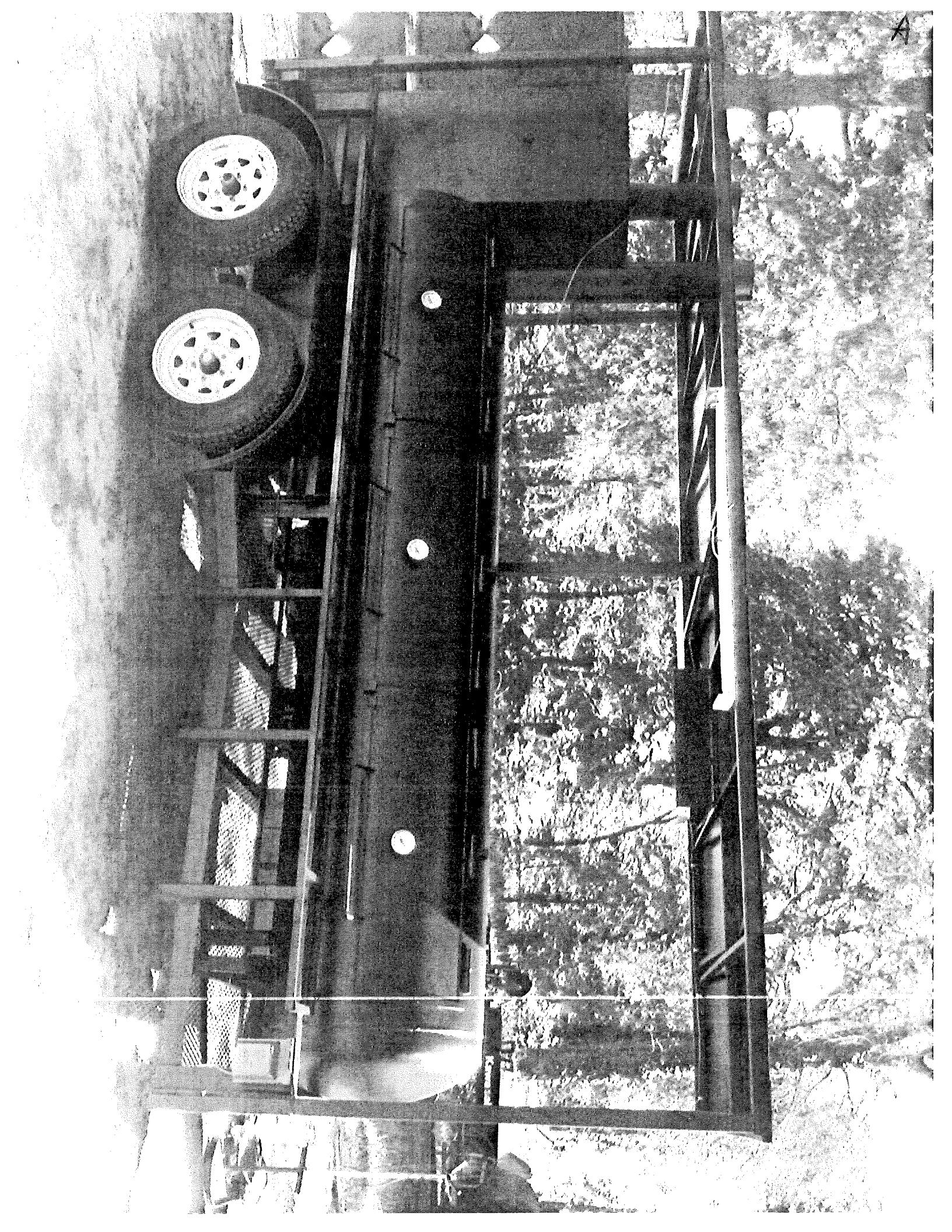
**C1.0**

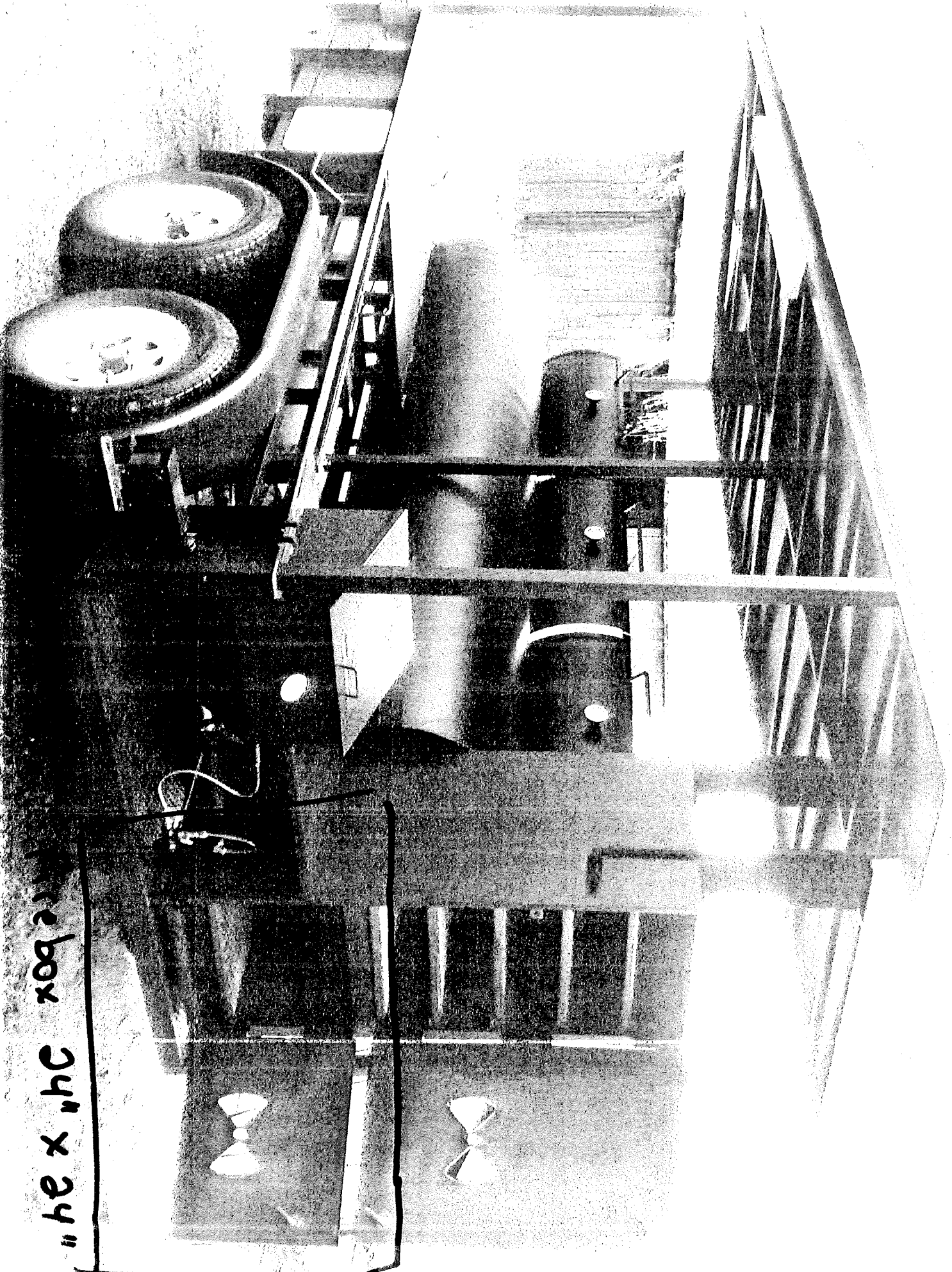
A



**WOODFIRED BBQ PIT DIMENSIONS**

A





"the box 24" x 24"



Shon Jones &lt;ssboudain@gmail.com&gt;

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**Fwd: Double S BBQ Monroe St**

1 message

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**Sarah Jones** <doublesbbq@gmail.com>  
To: Shon Jones <shonjones@doublesbbq.com>

Mon, May 11, 2015 at 3:24 PM

----- Forwarded message -----

From: **Olson, Eric** <eolson@publichealthmdc.com>  
Date: Monday, May 11, 2015  
Subject: Double S BBQ Monroe St  
To: "Eskrich, Sara" <district13@cityofmadison.com>  
Cc: "doublesbbq@gmail.com" <doublesbbq@gmail.com>

Alder Eskrich,

I am the Health Inspector for the Monroe St. area. Double S BBQ's proposed Monroe St. locations use of their outdoor pit for smoking meats would be approved at that location and has been approved by Public Health-Madison and Dane Co. in their former location. There are other food establishments in Dane Co. that are approved for similar activities (outdoor meat smoking).

Please let me know if you have any questions.

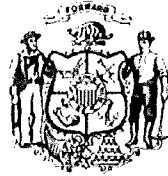
**Eric R. Olson, REHS****Public Health-Madison & Dane Co****2701 International Lane, Suite 204****Madison, WI 53704****608-243-0346 office****608-576-2849 cell**

B



*State of Wisconsin*  
**Department of Agriculture, Trade**  
**& Consumer Protection**

Division of Food Safety  
P O Box 8911  
Madison WI 53708-8911  
(608) 224-4718  
FAX (608) 224-4710



**State of Wisconsin**  
Department of Health & Family Services  
**DIVISION OF PUBLIC HEALTH**  
1 WEST WILSON STREET  
P O BOX 2659  
MADISON WI 53701-2659  
(608) 266-1251  
FAX: (608) 267-2832  
www.dhfs.state.wi.us

*This Policy updated September 17, 2007 replaces the policy issued on January 30<sup>th</sup>, 2007*

**Wisconsin Food Code Policy and/or Interpretation**

**Title:** Definition of Premise and Outdoor Food Activities      Issue #1-201.10 (B)(68)

**Food Code Reference:** Chapter 1-201.10(62)

**Effective Date:** September 17, 2007

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**Background:**

Wisconsin has had a history of outdoor cooking events and activities. In the past, the definition of premises under the old HFS196 stated that premises means an individual building, space or stand where meals or lunches are prepared served or sold. So any food activity that was conducted outside of a “food establishment” was considered a temporary food event. In the current Wisconsin Food Code the definition of premise has changed. WFC 1-201.10 (B)(68) States that premises means each individual building, space or stand where food is prepared, served or sold. The physical facility, it contents, and the contiguous land or property under the control of the permit/license holder. “Under Control of” means that the owner/operator has active managerial control over the property the food establishment is located on. This means that a licensed food establishment, following the criteria outlined in this policy, would be able to perform food activities on their premise without obtaining additional permits. Any food events that occur off the owner/operators premises would require a temporary restaurant/retail permit to operate.

This policy does not include prepackaged food establishments; these facilities may only conduct outdoor food activities with a temporary restaurant/retail permit.

A temporary restaurant/retail permit is only issued in conjunction with a single event or celebration such as a fair, carnival, circus, public exhibition, anniversary sale or occasional sales promotion. “Occasional” is defined as no more then 3-days during a 12 month period.

**Policy and Interpretation Committee’s Recommendation:**

The committee determined that outdoor food activities are acceptable for licensed food establishments as long as certain requirements are followed.

- 1. The operator of a licensed food establishment may conduct outdoor food activities, on their premises without additional licensing. Premises mean each individual building, space or stand where food is prepared, served or sold. The physical facility, it contents, and the contiguous land or property under the control of the permit/license holder.**



- A. All food shall be served or sold on the food establishment's premise (inside or outside).
- B. An outdoor cooking operation shall not be considered in lieu of code complying indoor kitchen ventilation. However, facilities that meet all other requirements of this policy except for ventilation may conduct outdoor food activities for up to 14 days per year under their current food establishment license.
- C. The food establishment shall meet Department of Commerce and local ordinance requirements.
- D. The outdoor food activities shall be under the control of a certified food manager.

**2. The outdoor food activities authorized under these requirements shall be limited to:**

- A. Cooking (i.e. grilling meats or cuts of meat, smoking, roasting, boiling), except that outdoor cooking does not include deep fat frying. Cooking of food shall be conducted by a food handler of the food establishment.
- B. Hot Holding shall be conducted on the grilling surface or in approved units.
- C. Cold Holding shall occur in commercially approved equipment, except that ice may be used if approved by the regulatory authority.
- D. Food preparation activities must occur within the licensed establishment.

**3. The outdoor food equipment and physical layout.**

- A. The outdoor cooker must not have been made from a container previously used for toxic material storage.
- B. The outdoor food service area shall be located on surfaces, such as: washed gravel, grass, concrete, and asphalt. Except for the grilling/cooking area, outdoor food service areas shall have overhead protection.
- C. The cooking area shall be inaccessible to the public.
- D. All utensils shall be washed in the licensed food establishment.
- E. A convenient, plumbed handwashing facility shall be provided in the outdoor food service area, if this is not possible the handwashing facility shall be approved by the regulatory authority.

**Final Policy and/or Interpretation:**

The agencies concur that outdoor grilling for a licensed food establishment is acceptable as long as certain requirements are followed. The requirements are spelled out in the above committee recommendation.

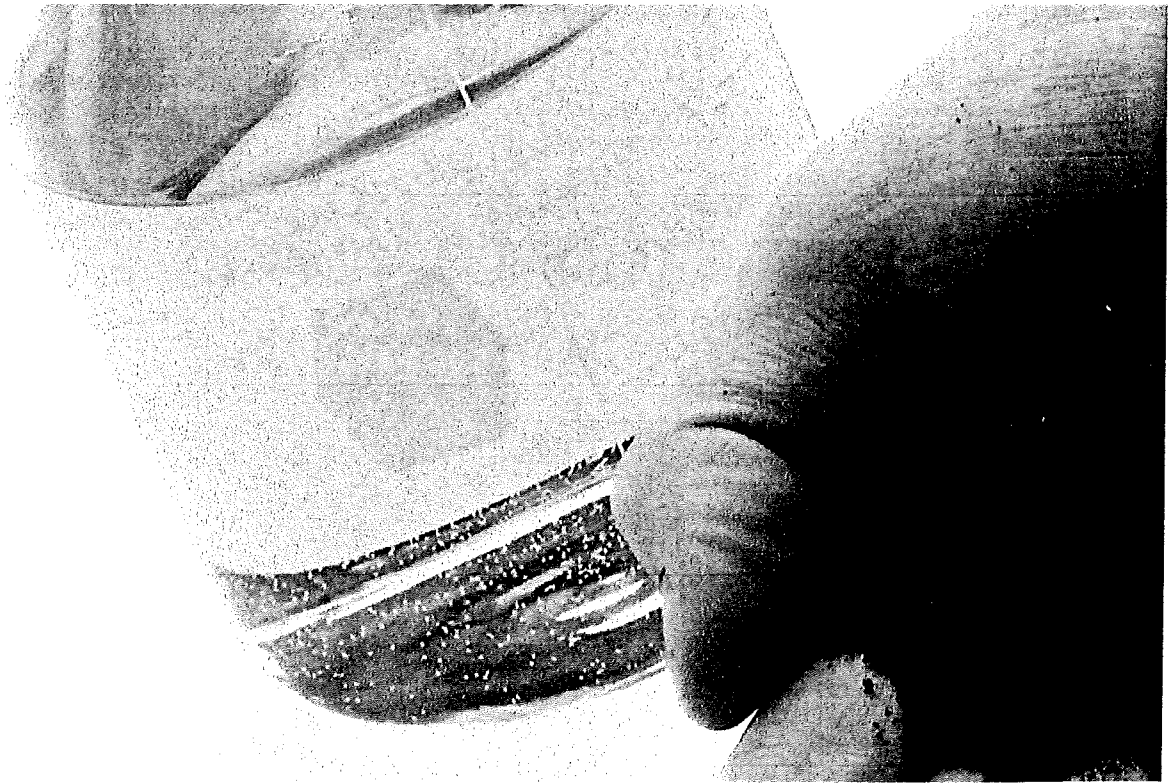
James Kaplanek, Chief  
 DHFS  
 Food Safety and Recreational Licensing Section  
 1 West Wilson St. Room 150  
 PO Box 2659  
 Madison WI 53702-2659  
 (608) 261-8361

Mike Barnett, Section Chief  
 DATCP  
 Division of Food Safety  
 2811 Agricultural Drive  
 PO Box 8911  
 Madison WI 53708-8911  
 (608) 224-4716



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- **AGRICULTURE & ANIMAL NUTRITION**
  - Proteins
  - Fats & oils
  - Pet food ingredients
- **ENERGY**
  - Biodiesel
- **LEATHER**
  - Cattle hides
  - Kip and calf skins
- Our Services
  - **COLLECTION SERVICES**
    - Used cooking oil collection
    - Organics collection
    - Bakery and snack food by-product collection
    - Animal & meat by-products collection
    - Hides and skins collection
  - **MAINTENANCE SERVICES**
    - Grease trap cleaning
    - Line jetting
    - Power washing
- Our commitment
  - Environment
  - Community contributions
  - Environment, Health & Safety
  - Community feedback
- Contact

**We Are The SR We reclaim, renew, and return!**

**We reclaim!** Each day, our Transportation and Logistics team travels more than 40,000 kilometers to service our customers from the agri-food industry and collect by-products. Each year, Sanimax reclaims and brings to its various plants nearly 2 billion kilograms of by-products that would otherwise be sent to landfills.

**We renew!** In Sanimax's highly specialized plants, by-products from the agri-food industry such as meat by-products, used cooking oil and grease, hides and organic material, are renewed and transformed into high quality products.

**We return!** Products renewed by Sanimax are returned on the market to its many customers who used

them to manufacture numerous household products: animal feed, pet food, soaps, leather, esters, lubricants, cutting oils, paint, rubber, tires, shampoos, cosmetics, perfumes, cleansing creams, medicines, inks, adhesives, solvents, antifreeze, fertilizers, biofuels, and more.

## Our Vision

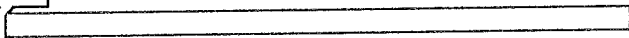
Sanimax will be recognized by its customers as **THE VERY BEST** environmental solution provider in the agri-food industry.

**RECLAIM, RENEW, RETURN. IT'S WHAT WE DO WITH PRIDE EVERY DAY!**

# Renew

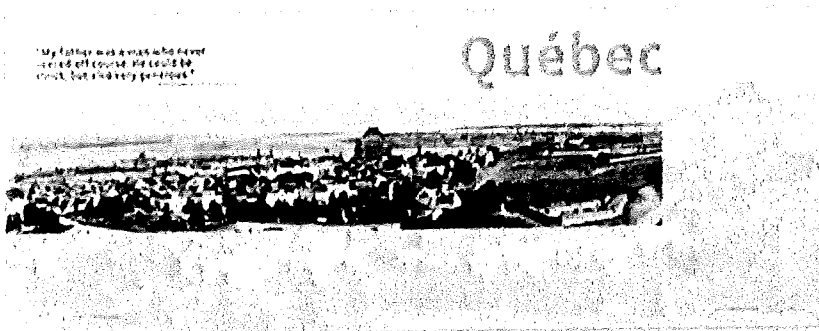
See how we've been reclaiming, renewing and returning since 1939.

08:22



HD

Read how we've grown since 1939.



Wisconsin State Climatology Office  
**WISCONSIN WIND DATA**

**MONTHLY WINDS AT MADISON (WI):**

Elevation: 848 ft ASL. Anemometer Height: 33 ft.

Period of Record: 1948-1990 (average winds), 1971-1993 (gusts)

Data from *Wisconsin Wind Atlas* (Naber-Knox, 1996)

<b>Month</b>	<b>Average Speed</b>	<b>Prevailing Wind</b>	<b>Calm</b>	<b>Peak Gust</b>	<b>Record Gust</b>	<b>Year of Record Gust</b>
Jan	10.5	WNW-11.5	6.0	44.0	NW-58	1978
Feb	10.4	WNW-12.0	6.9	40.6	NW-62	1987
Mar	11.3	NW-13.0	6.1	48.0	S-67	1990
Apr	11.4	S-11.4	6.4	47.7	SW-61	1981
May	10.1	S-10.4	7.0	47.3	SW-64	1975
Jun	9.2	S-9.7	8.4	50.7	W-83	1975
Jul	8.1	S-9.2	9.9	45.7	N-83	1991
Aug	7.8	S-9.1	11.1	46.7	N-64	1989
Sep	8.6	S-9.8	9.9	40.1	NW-64	1985
Oct	9.7	S-10.4	7.8	45.0	NW-62	1990
Nov	10.8	S-10.7	5.7	44.4	W-55	1973
Dec	10.4	WNW-11.0	6.0	42.9	NE-58	1987
Annual	9.8	S-12.4	7.6	61.9	W-83	Jun 1975

**Notes:**

- "Prevailing Wind" refers to the most frequently observed wind speed and direction.
- "Calm" refers to the percent of the hourly observations with no recorded wind.
- "Peak Gust" refers to the mean annual maximum gust.
- "Record Gust" refers to the speed and direction of the maximum gust during the period of record.
- All wind speeds are reported in miles per hour.

See Monthly Wind Rose Diagrams for Madison (1961-1990 averages)  
 from National Resources Conservation Service (NRCS) - Wisconsin

- Description of NRCS wind rose diagrams

<u>JAN</u>	<u>APR</u>	<u>JUL</u>	<u>OCT</u>
<u>FEB</u>	<u>MAY</u>	<u>AUG</u>	<u>NOV</u>
<u>MAR</u>	<u>JUN</u>	<u>SEP</u>	<u>DEC</u>

- Long-term average wind speed for Madison (1948-Present):

[Spring](#), [Summer](#), [Autumn](#), [Winter](#), [Annual](#)

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Return to: [[Wisconsin Wind Data Page](#)] [[General Wisconsin Climate Page](#)] [[State Climatology Homepage](#)]

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*Latest revision: 20 July 2009*

*Comments on the web page ... [SCO Web Administrator](#)*

*URL Address: <http://www.aos.wisc.edu/~sco/clim-history/stations/msn/madwind.html>*

E

Dear Alder Eskrich,

Double S BBQ was a popular and well-respected member of the Cambridge Business community for over 3 years. Shon and Sara's energy and ingenuity created a lively, welcoming atmosphere that we will miss. We were sad to lose them, but wish them great success in their new home. As current Economic Development Director and former Planning Commission Chair, I worked with Double S when they were first starting their restaurant here. Obstacles similar to the ones they are facing on Monroe Street met them in Cambridge when they requested a Conditional Use Permit to allow them to smoke their meats outside behind their restaurant. A condominium development immediately behind the restaurant had obvious concerns about the impact the smoke, smell and the restaurant itself would have on them. Many of the owners and most of the Condominium Board members appeared at the Conditional Use Public Hearing objecting to the CUP. The Commission voted to table the decision if representative of the Condominium met with Double S and the Building Inspector to attempt to mitigate the Condo's concerns. As a result, Sara and Shon altered some of the Smoker's hardware and chimney design and also established Smoking Days and Hours. The residents were pleased with the meetings and the outcomes, but still hesitant to accept the final result. The Commission, with input from the Building Inspector, could find no legal reason to deny the Conditional Use but did allow the Condominium Board to file a letter of Objection to the Approval. Double S opened shortly after the Permit was approved and adhered to the terms of their agreement with the condo association. Not a single complaint was filed during their three years of operation.

Best regards, Linda Begley-Korth

## **Welcome to the Monroe Street Corridor!**

### **"Good Neighbor Agreement" for Businesses in VNA/DMNA Boundaries:**

We welcome you into our traditional urban neighborhood and look forward to working with you to ensure mutual success. Thank you for joining us in an ongoing relationship to actively resolve potential conflicts that may arise. We appreciate each participant in our viable commercial district, where we all enjoy a mix of retail, service, dining establishments among the residential homes and apartments.

The following agreement, jointly developed by the Vilas Neighborhood Association and Dudgeon-Monroe Neighborhood Association, will address communication desires and our hopes to mutually mitigate adverse neighborhood impacts. By signing this agreement, you demonstrate that your business will act in good faith and contribute to a positive working relationship in our traditional urban neighborhood.

#### **You and your business agree you will:**

- 1) Seek to establish hours of operation that respect the proximity of neighbors and residential character of the neighborhood. Please also consider posting signs that encourage customers to be considerate of neighbors as they leave.
- 2) Adhere to the City Noise Ordinance of 7 a.m.-7 p.m. for garbage pick-up and deliveries.
- 3) Attempt to schedule and arrange deliveries that minimize impact on residential streets and alleyways.
- 4) Proactively manage customer and staff parking to reduce demands on the surrounding neighborhood by using creative parking solutions. Options may include developing off-street customer parking (ie: renting daytime-used lots), requesting that staff park on the opposite side when alternate winter parking restrictions are in force, distributing staff parking among the streets with rotating parking areas, designating preferred parking spots for ride-sharing, and/or encouraging alternative modes of transportation for both customers and staff.
- 5) Seek to provide ample bike parking and encourage customers to bike, walk, or use mass transit to and from Establishment through signage, advertising, and discounts or other incentives.
- 6) Consider impact on neighbors before piping music outdoors or establishing outdoor seating. Communicate with NAs if outdoor use is or becomes desired.
- 7) Consider implementing sound abatement measures for outside mechanical equipment and indoor music that might otherwise disturb neighbors.
- 8) Consider implementing odor abatement measures (ie: scrubbers, filters, passive measures) for exhaust emission from kitchen and/or for trash disposal areas.
- 9) Where possible, mitigate outdoor lighting impact by using cut-off shields and motion-triggered lighting; consider impact on neighbors before pursuing outdoor lighting in back of premises.
- 10) Keep communication open and meet with neighbors after the establishment opens to address any major issues or concerns that may arise.
- 11) Proactively notify the neighborhood association at least 30 days prior to approaching the City if requesting any changes to capacity, hours of operation, alcohol license, including agreed-upon conditions, or before seeking a conditional use permit.



We appreciate open communication and would welcome your sharing of any other plans including, but not limited to, parking plan, floor plan, sound and odor mitigation efforts, and employee alcohol training manual. We are looking to be a positive and helpful source in all these matters.

Additionally, for Alcohol License applicants:

- We request that Alcohol License applicants share a copy of their complete application with the neighborhood associations when or before it is submitted to the ALRC.
- We especially support family-oriented dining establishments that focus on food service rather than alcohol. This includes providing limited, if any, bar seating, making food available at each seat where alcohol is served, and not overly emphasizing alcohol in street signage or advertising (e.g. not promoting drinks or drink specials).

Signature Shon Jones Date 6/1/15  
Business Name DOUBLE SUBQ, LLC

Thank you for honoring this Good Neighbor Agreement and joining our neighborhood! In response, the VNA/DMNA will issue to you an annual certificate that pronounces you as a Good Neighbor! We look forward to your success!

1. Hello:

My name's Jimmie Nahas I live at 1908 Adams St in the VNA. Although you're receiving a ton of flack from the people that live on Madison St, many of us in the VNA are grateful you're moving into the neighborhood and wish you luck.

Jimmie Nahas

2. My name is Andrew Nere, and I am writing in support of Double S BBQ's request for a Beer and Wine license.

When I moved into the Monroe neighbourhood 1 year ago, I chose the location primarily due to the proximity of fantastic restaurants, cafés, and bars. I also located my startup tech company, which employs 8 (soon to be 11) employees, on Monroe for the same reason.

I chose to live and locate my company in this area to be part of Madison's downtown experience and reduce commuting and transportation when I, and/or my employees, wish to grab a bite to eat or get a beer after work.

We are all very enthusiastic about a BBQ place on Monroe street, and feel it would compliment the other places we frequent, like Barriques, New Orleans Take Out, Brocach, Brasserie V, Pizza Brutta, Pasquals, and Crescendo. We'd also love to be able to have a beer with our BBQ brisket, and hope that you grant Double S a Beer and Wine license.

Thank you for your consideration,

Andrew Nere  
1917 Monroe Street  
Madison, WI

3. To Whom It May Concern:

I have lived on Monroe Street for over 40 years and have seen it change and become a vibrant neighborhood in those years. I am also a faithful customer of Double S BBQ which was most recently located in Cambridge, WI. I have eaten many times at their Cambridge location and consider myself a loyal customer. I am very familiar with the way Double S BBQ runs their business and can say with out hesitation and with complete certainty that they do not operate as a bar. They are a restaurant that offers their customers the opportunity to enjoy a beer or a glass of wine with their meal. I have also observed the use of their

smoker and feel that it would not be offensive to the neighborhood if it was used as part of their restaurant set up.

As a long time neighborhood resident, I want to go on record in support of Double S BBQ receiving their beer and wine license and using their outdoor smoker.

Sincerely,  
NANCY K. OLSON  
2405 Monroe Street  
Madison, Wisconsin 53711

Alder Escrich-

I am a resident of the Monroe St area, and I recently heard that there is some controversy regarding the opening of a new restaurant, Double S BBQ. I find it disheartening that a very small minority can potentially cause the delay of a small business to open in our neighborhood. This is not a large chain restaurant that has a team of lawyers and other resources that can deal with this type of delay. This is a family that simply trying to improve their small business that they built on their own. It is my hope that you can provide some perspective to those that oppose this business' opening. I am not sure what misinformation they have been using to help gain credence to their claim, but I have personally lived across the street from a BBQ restaurant in the past, and encountered nothing that you wouldn't expect from any other restaurant. I find it sad that the odor of food being prepared is off putting, and is, in my opinion, the definition of a problem exclusively for those who are privileged enough to have never gone hungry, and encounter real neighborhood problems. I hope that common sense will prevail in this instance.

Sincerely,

Patrick Wilcox

Thursday, April 30, 2015

G

**To Whom It May Concern:**

We are writing in behalf of Shon and Sarah Jones, owners of Double S BBQ, LLC to endorse their business; a restaurant also serving wine and beer. We have recently signed a lease with them for one of our storefronts at 1835 Monroe. We have selected them as our tenant, an authentic Texas BBQ, after screening many candidates interested in the space. As always, after many years of renting our properties, one of our main criteria in selecting a tenant is what that business will do to contribute to improving the variety of vibrant family owned and operated businesses on Monroe St., and to the community at large.

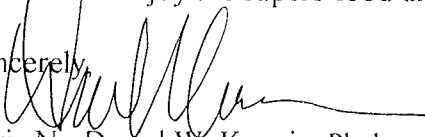
We have been a presence on Monroe St. since, as we recall, 1980, first in operating our business, and upon retirement, as property owners on Monroe St. During that time, we have watched the neighborhood grow, improve, and change in many ways. Change is always difficult, but is an important evolutionary process for both businesses and communities in order to grow and prosper in positive ways. Monroe St. has always been, and continues to be, a strong commercial community fueled by the hard work, vision, and creativity of independent business owners. It was that entrepreneurial ethic and commitment that first brought our business (Chris Kerwin Designs) to Monroe St. as tenants and, later, encouraged us to invest in it's future as property owners. It is in our best interest to, and we feel strongly, that we secure tenants committed to the Monroe St. business community and the stability of the street and neighborhood.

Our selection of Double S BBQ, LLC met our criteria of procuring business owners that had the desire, that special commitment, and that had business experience to present a quality product not duplicated in the area. Additionally, Sarah and Shon Jones have strong local ties (Sarah is the daughter of an old Monroe Street businessman). Their business has won many **Madison Magazine's** Bronze medal for Best of Madison BBQ and other awards for their unique preparation, expertise, and food presentation. In evaluating their business expertise and product, Chris, visited Double S BBQ, on site in Cambridge, checked references, and found that Sarah and Shon have operated a "family style" restaurant and provided alcohol service 3 years without issues prior to offering them a lease for 1835 Monroe St. In addition to being a proven business, ready to grow with a great product, we believe the enthusiasm and warm personalities of Sarah and Shon Jones will be an asset to Monroe St.

We strongly support Shon and Sarah Jones owners of Double S BBQ, LLC restaurant in their operation and in any application and permits necessary. They are enthusiastic and energetic in their entry into the Monroe Street business community. We feel that the Double S BBQ has a strong and unique product not duplicated in Madison. They are thrilled to be relocating to Monroe Street and many will welcome their enthusiasm and commitment to their product, a commitment to Monroe St., and a commitment to make their business prosper. "*Grill Masters*" are recognized in the culinary community as having unique skills, and to that end Shon has gained Midwestern respect for his craft and as owner/chef is currently cooking with some top chefs in Chicago. He is "going places" and we are proud to have him in the neighborhood.

In evaluating all of the interested candidates, we felt that the Double S BBQ restaurant not only "fits into" the Monroe St. climate, but will also continue to make Monroe St. a special area, and contribute significantly to its growth and change for the future. We feel the neighborhood and their many future patrons will enjoy the superb food and the distinctive style offered by the Double S BBQ on Monroe St.

Sincerely,



Chris N. Daniel W. Kerwin, Ph.d.