

RESTAURANTS:

Increase the availability of local food benefits to producers, consumers and business owners. By connecting local foods to restaurants, it increases profits, provides customers with high quality products, and builds the infrastructure for effective local food shed. The demand for local food is rising as customers are embracing the need for increased local food options. The National Restaurants Association is noticing more interest in what people are eating and where it comes from, thus leading to increased purchases from local and regional producers. Customers are demanding locally sourced protein and produce, environmentally sustainable options, healthy meals, and many restaurants even have their own personalized gardens.

Public Input Sessions:

- DBQ: Need for celiac friendly services, schools, restaurants, daycares
- Dyersville: just starting to get yoga spots and coffee joints, they have an organic grocer, but no locally sourced restaurants
- Asbury: Has no locally sourced restaurants
- Everywhere: Awareness canning- sail banners at restaurants that use local foods with information about the specific farm and food We already have a food store/ deli that grows as much produce as grows in Iowa—promote it!!

Interviews with topic:

Understanding buying local vs. big guy- and what ways to use or purchase Scratch kitchen – but don't make the ketchup- example of Heinz- people take things so literally
Right now- farmers are also trying to learn how the system works- difficult to make relationships :
Small farmers don't understand the business side of selling to restaurants

Data:

Economy

BRAZIEN: (Brazen Open Kitchen & Bar), (Long, Notes from Dubuque Meeting)

- No freezer: uses freshest ingredients possible
- Works with local farmers
- Intended to be full farm-to-table
 - Ran into challenges (ex: using Heinz ketchup vs. homemade)
- Uses local + organic vs. cheap ingredients
- Tours farms providing ingredients

FOUR MOUNDS INN:

- Bed & breakfast and conference center
- Serves breakfast and lunch
 - Uses vegetables, herbs, flowers, and fruits from its garden
 - Uses eggs from its own chickens
- 4900 Peru Road Dubuque, IA 52001
- Contact Marie Fitzgerald (563-556-1908 or inn@fourmounds.org)

THE FOOD STORE:

- Natural/organic grocery & deli
- Sells local meat and produce
- Monday-Friday 9AM-7PM; Saturday 6AM-6PM
- 1109 Iowa State Dubuque, Iowa 52007
- Contact Michael Brietbach (563-557-1777 or dubuquefoodstore@gmail.com)

(River Bend Buy Fresh Buy Local)

KELLY'S KITCHEN:

- Take-out dinners
- 535 Hill St. Dubuque, IA 52001
- 563-556-5443

L. MAY EATERY: (L. MAY EATERY)

- Uses local/seasonal ingredients when possible
- 1072 Main Street Dubuque, Iowa 52001
- 1.563.556.0505

WOODFIRE GRILLE: (RIVER BEND BUY FRESH BUY LOCAL)

- In Diamond Jo Casino
- Serves local beef, pork, and produce
- 301 Bell St. Dubuque, IA 52001
- Contact Jeffrey Holder (563-690-4835 or Jeff.Holder@diamondjo.com)

CZIPAR'S APPLE ORCHARD PEPPER SPROUT

Kim Wolff
563 556 2167
278 Main Street

FRESH TAKE

Richard Hoyer
[345 Main St](#)
(563) 845-0773

ADOBOS MEXICAN GRILL

(563) 556-4407
756 Main Street