



WE TOOK THE LOCAL RESTAURANT CHALLENGE!

www.eatlocalmilwaukee.org

We pledge to take the Eat Local Milwaukee Restaurant Challenge. As part of this challenge, we commit to sourcing as much food locally as possible.

Blue's Egg
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Milwaukee
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www.bluesegg.com

Please tell us what sourcing locally means to your restaurant.

How does it impact the way you do business? In addition to detailing foods/products you source locally, you might consider telling us about products you source that are raised sustainably.

At both Blue's and Maxie's, we believe in both providing quality food and strong service but also investing into our community. By being involved in community events, buying from local farms/businesses as well as donating to time and gift cards to Milwaukee organizations and charities, we hope to have a positive social and environmental impact. In buying locally, we are putting funds into the local economy, conserving energy expended in transportation and packaging as well as building community relationships with farmers.

Please give specific examples of products that your restaurant consistently buys from a local source. *Be sure to indicate the source of the product.*

Sassy Cow Creamery- Wisconsin- dairy products
Sweetwater Organics- Milwaukee, WI- seafood and greens
Growing Power- Milwaukee, WI- greens, produce, etc
JRS County Acres- Lake Mills, WI- eggs
Kinkoona Farms- Broadhead, WI- lamb meat
Alterra Coffee- Milwaukee, WI-- coffee
Lakefront Brewery-- Milwaukee, WI-- beer