



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.

Braise Restaurant & Culinary School

1101 S. 2nd Street

Milwaukee

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www.braiselocalfood.com/Restaurant.html

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.

Sourcing locally for Braise is divided into four areas: philosophy surrounding food, education of local food, getting food from the farm and securing local food for our future.

Food Philosophy Sourcing locally is more than just purchasing food from local farmers and artisan purveyors. It is a paradigm shift in the way one views food and our food system. Seasonal items are available for a short window of time at their height of flavor. We don't believe a tomato should appear on a menu in the middle of winter, unless it was preserved from the harvest. If an item is not available locally, an appropriate local item should be substituted, instead of an item from out of season from another state or country.

Food Education Educating the public about how to prepare and use local food through all four seasons was the origin of Braise Culinary School. Conducting cooking classes and seasonal dinners directly at the farms aims to reconnect people with their food, the underlying motto at Braise. Food Distribution This philosophy was the genesis of the Braise RSA (Restaurant Supported Agriculture) program. The country's first RSA model provides the infrastructure for area restaurants to locally source food. Without this mechanism sourcing locally would not be attainable at this level.

Food Security Creating a stable agriculture base is the key to a responsible local food system. Help preserve farmland by building stronger relationships between farmer and consumer. This leads to food security by establishing a system that helps farmers achieve a sustainable livelihood.

Here are just a few examples of items that are raised sustainably and naturally: Pasture raised and grass-fed Beef from Wisconsin Meadows. Humanely raised pork is rotationally grazed on pasture from Golden Bear Farm. Dairy is rBGH-free from Sassy Cow Creamery. Vegetables are sourced from numerous organic farms such as Springdale Farm, Tipi Produce and Full Harvest Farm. Fruits are procured from farms using IPM strategies, like Brightonwood Orchards.

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

Braise sources all meat, vegetables, fruit from farms such as Fountain Prairie Farm, Dominion Valley, Springdale Farm, LotFotL Farm and Willow Way Farm just to name a few.

Every item capable of being grown in Wisconsin is sourced by Braise Restaurant; such as fish, nuts, flours, grains, sunflower oil and sorghum.

Spices, citrus, tea, and chocolate are items that are not produced locally. We can however source these items from local companies; such as Rishi Tea, Omanhene Chocolate and Penzy's Spices.

The list of products and farms available locally is more expansive than you can imagine including over 300 items from over 380 farms and can be found on our web site at www.BraiseLocalFood.com