



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.

The Chubby Cheese Truck

3216 S Howell Ave

Milwaukee

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www.chubbycheese.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.

We are true believers that we need to purchase locally to help sustain our economic growth not only in Wisconsin, but for Milwaukee. With having my families roots in Milwaukee I know of all the wonderful foods that come from this great city. All of our cheeses that we use are from Wisconsin based dairy farmers.

The stories that we hear from the farmers when we go to the small dairies to purchase our cheeses, you hear how this is a 3rd or 4th generation family business, you hear how their fathers and grandfathers worked the same land that they now do to grow the grain, and corn to feed the cows that produce the fabulous milk, that produces the fabulous cheeses.

Our travels take us to Thorp WI to get our Gouda from Holland Family Farms, to Mosinee WI were we get our Fontina Cheese, to Tigerton WI were Dupont Cheese Store is where we get our fresh Colby, and the list goes on. Our local (Milwaukee)sources are Penzey's Spices, we have found that their spices enhance the flavor of our food, whether it is the cinnamon in our Chubby Dane sandwich, to the season salt the we sprinkle on our Wisconsin Cheese Steak.

Now the bread that we use comes from a couple of different sources, a childhood favorite of mine is Grebes Bakery. I can remember as a kid going to our local Kohl's food store and getting a loaf of their fabulous egg twist bread from the bakery and then going over to the deli and getting some Mortadella

from Usingers and having a sandwich with my dad for our Saturday lunch, but we also use Village Hearth bread from Madison, with some of our sandwiches being so dense we needed a heavier bread that could hold all of yumminess inside and found that there cottage bread works really great. Our goal is that we find a small family run bakery in our neighborhood to supply us with all of our bread needs in the near future.

The whole premise of our food truck is that we produce the best cheeses and dairy products in the United States, and when you use the best why would you use anything else?

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

All of our cheeses/ and dairy products that we serve all come from dairies though out Wisconsin, our travels take us as far North as Colby WI, to as far south as Monroe WI.

We use Beck's Meats in Oshkosh for our smoked chickens, our ham and bacon actually come from a small hobby farm in Stockbridge WI where they serve the pigs a 3rd generation organic feed recipe, they then get processed at Haen Meats in Kaukauna WI.