



## INDEED BREWING

Indeed Brewing Company is situated in the heart of Northeast Minneapolis—a location replete with rich local history and known for being the birthplace of Art-a-Whirl. It's inspiring for Indeed to be part of an area that has grown from immigrant stomping grounds to a place that hipsters call home, tipping back a glass of brew in the many pubs found here.



## FULTON BEER

We started homebrewing together in 2006 in Jim's one-car garage. Our first brew was on a -20 degree February day. As we huddled around a turkey burner (both for warmth and because the garage was so small) we talked about how cool it would be to brew beer for a living. A few weeks later when we tasted our first beer, the decision—whether we knew it yet or not—was made: someday, we would build our own brewery."



## RUSH RIVER BREWING

Rush River Brewing Company in River Falls, WI provides locally brewed ales throughout Wisconsin and Minnesota. Owner/Brewers Nick Anderson and Dan Chang started the company in 2004 with the help of a third partner, Robbie Stair after relocating to Minneapolis from Seattle. Robbie owned a farm in scenic Maiden Rock, WI just above the confluence of the Rush River and Lake Pepin. After converting a pole barn into a fully functioning brewery, the trio produced a limited quantity of draft-only beers while steadily building a reputation for brewing high quality ales.



## BAD WEATHER BREWING

Bad Weather Brewing operates under an alternating proprietorship with Lucid Brewing Company and Badger Hill Brewing Company in Minnetonka, MN. The three companies brew on the same brewhouse equipment then oversee our individual beers through fermentation and packaging. Beer is our passion, our obsession. We are in charge of our beer from the kettle to your glass. This unique situation fosters an atmosphere of cooperation, camaraderie and creativity that you don't find in every craft beer scene.



## SUMMIT BREWING

In 1986, Summit founder Mark Stutrud set out to rediscover the traditional brewing methods behind the great handcrafted beers that once flowed throughout the Midwest. Ever since, we've been painstakingly brewing beer as stimulating, complex and rich in character as the people who share it.



# WHAT'S ON YOUR TABLE?

A LITTLE ABOUT SOME OF OUR SOURCES





## AUTUMNWOOD FARMS

Today, third and fourth-generation farmers Patrick and Sharlene Daninger and their children run a high-quality 21st century operation using the finest in dairy equipment and the latest environmentally sound agricultural methods to put fresh milk and milk products on your table. Their milking cows are raised with rotational grazing, naturally. The micro-creamery puts "freshness" in every bottle of milk or cream as the cows' milk is immediately processed and bottled on site. The Autumnwood label on every glass bottle is your assurance of natural goodness, and unmatched freshness.



## FARM FARM

Farm Farm consists of two acres lovingly grown by Heather Lewin and Jimmy Bauman. This year we moved our fruit & vegetable operation from Mound to Jimmy's family farm in Delano. We are very excited to be the third generation in his family farming that land. We met three years ago while living in Chicago and wanted to build a better life together in a way that was good not only to us, but also the community and the environment. Organic farming encompasses all that we want to do in a way that encourages our creativity and leaves us feeling fulfilled at the end of the day.



## DOGWOOD COFFEE

Dogwood Coffee Company is a small, quality-focused roaster out of Minneapolis, Minnesota. We concentrate our efforts on developing relationships in the sourcing process, learning about and executing the craft of roasting, exploring the science of brewing and sharing delicious coffee with you. Dogwood began in October of 2010 when a group of us working together in coffee wanted to create something new, a company where we didn't have to buy or roast anything we weren't super excited about. We wanted to approach the business of coffee without compromise, and be a part of the growing community of specialty coffee in the Twin Cities.



## WHOLE FOODS MARKET

Who are we? Well, we seek out the finest natural and organic foods available, maintain the strictest quality standards in the industry, and have an unshakeable commitment to sustainable agriculture. Add to that the excitement and fun we bring to shopping for groceries, and you start to get a sense of what we're all about. Oh yeah, we're a mission-driven company too.



## BARE HONEY

After working in the food and agricultural industry for nearly 20 years, Dustin and Grace have learned a thing or two about taste. They have been involved in the food world their entire lives. Both were raised on family farms alongside furry, or feathered barnyard friends. It was during these formative years they were instilled with an organic formula for success. Their love for food and the environment led them from the field into the kitchen.



## MISSISSIPPT MARKET

Mississippi Market Natural Foods Co-op is St. Paul's premier source for local & organic produce, sustainably raised meats, health & wellness products, and delicious, healthful food. Unlike regular grocery stores, we're consumer owned and controlled and have been since we opened in 1979. We offer high quality, fair-priced goods and services, while working toward a sustainable local economy & global environment and promoting the cooperative principles



## GRAY DUCK CHAI

Gray Duck Chai, the freshest-made organic chai in the Twin Cities. Hand crafted using a special blend of organic fair trade tea from the Assam region of India, Gray Duck combines organic spices and the perfect dose of sugar to compliment the delicate flavors. The good people at Gray Duck brew everything by hand in small batches to guarantee freshness, quality and taste. Gray Duck comes to us in returnable glass bottles using a bottle deposit and credit system. Delicious, organic, local and sustainable.



## THE OILERIE

Visit Oilerie® St. Paul and sample our diverse variety of high quality extra virgin, first cold press olive oils, balsamics and other specialty foods. You'll find over 30 gleaming, imported, stainless steel tanks filled with the finest and freshest extra virgin olive oils and Balsamic vinegars. Feel free to sample and learn about our products in our relaxing environment; we're delighted to show you our products and to assist you in their use in your daily cooking.