

# GrowingGrowers

## Kansas City

### RESTAURANT INFORMATION SHEET

Restaurant Name: **Eden Alley**  
 Contact Name: Sandi Corder-Clootz  
 Address: 707 W. 47<sup>th</sup>, Kansas City, MO 64112  
 Phone Number(s): 816-561-5415 or catering 561-7595  
 Email: edenalley@edenalley.com Website: www.edenalley.com

#### Restaurant Description

General Description of the restaurant (i.e. type of cuisine, clientele, number of tables, etc.)  
 Primarily vegetarian fare. (90%). We do use dairy and eggs. 10% of our food is fish sales.

#### Weekly Volume Estimates

|   |                           |
|---|---------------------------|
| Vegetables: approximate Weekly...<br>90# Mixed Greens<br>200# Yukon Gold A sized Potatoes<br>50# Large Red Onions<br>100# Large Yellow Onions<br>75# Carrots in Bulk<br>36 count Cucumbers<br>125# Tomatoes/slicers<br>12 bunches Parsley<br>6 bunches Cilantro<br>2 # Fresh Basil<br>15# Medium Mushrooms<br>18 # Fresh Spinach<br>24 # Tofu (Firm)<br>20# Peeled Garlic<br>12 bunches of celery<br>80-120# Sweet Potatoes | Fruits:<br><br>All fruit. |
|---|---------------------------|

Meat: *We buy fresh and frozen fish...* Dairy: 30 dozen Large eggs

We are interested in purchasing local products such as:  
 We would buy as much as cost will allow. Our prices are of course determined by what we spend, customers understand to a point an increase in price... however... higher prices lessens frequency of visits to the café in a week.  
 If there is an increase in costs because we buy EVERYTHING local... that would be something I would consider a wise investment in what Eden Alley's goal is. Many already ASSUME we are organic/local only... we have never claimed this... but those assumptions have become expectations and the customer is who my staff is working for.  
 One way I see this conference working for Eden Alley is that we can get our volume spending out there... so that farmers who do produce we volume we need of a certain, even single, item can begin our steps taken to support local growers and give our customers a better locally grown product. We, Eden Alley, also assume that quality would be increased, making our meals even better than they have been.

#### Process for Buying from Local Farmers

Initial contact by email:  YES  NO Initial contact by phone:  YES  NO

Initial contact by stopping by restaurant during the following days and hours:  
 Stopping by to drop of a list of product/prices is okay, but long engaging conversation is not possible for me. I go into the kitchen and WORK is on my mind and always there.  
 Distractions from "sales" people does not occur. I need to know what a vendor has, the costs, minimums, limitations, delivery availability.