



RESTAURANT INFORMATION SHEET

Restaurant Name: **The Classic Cup**

Contact Name: Michael Turner

Address: 301 W. 47th, Kansas City, MO 64112

Phone Number(s): 816-753-1840

Web Site: www.classiccup.com

Email: mturner@kcnet.com

| Restaurant Description | |
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| General Description of the restaurant (i.e. type of cuisine, clientele, number of tables, etc.) Contemporary American. What we think of as "Really Good Food". We have 800-1200 covers daily to a very mixed clientele. | |
| Menu items that might use locally-produced ingredients and sample prices We use locally produced ingredients on our menu as often as possible. We are an Independent Restaurant and support our local community with vigor. We really enjoy the real flavor of local products and so do our customers. | |
| <u>Weekly Volume Estimates</u> Our restaurant is interested in the following volumes of local products (e.g., 50 lbs. of beef, 30 lbs. of tomatoes) | |
| Vegetables: We have great flexibility in our menu and are able to use many types of vegetables. During summer harvest we use 120 pounds of tomatoes/week. | Fruits: We have interest in any fruits, cherries, berries, pears, apples, plums, etc. |
| Meat: Large demand for beef, poultry, pork. May -Dec we use 240# beef tenderloin a week, 380# chicken a week. | Dairy: We have a good need for cheese of a local variety plus possibly other dairy products. |
| We are interested in purchasing local products such as: Anything and everything! | |
| Process for Buying from Local Farmers | |
| Initial contact by email: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO | Initial contact by phone: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO |
| Initial contact by stopping by restaurant during the following days and hours: Most days before 10am and after 2 pm | |

Yes, please post this Information Sheet on the Growing Growers Training Program website to let farmers know that we are interested in purchasing locally-produced farm products.