

Letter of intent
David Lohrentz
Madison Sourdough
916 Williamson St
Madison WI 53703
Jan 31, 2012

Dear Madam/Sir:

This Letter of intent is to announce the intentions of Madison Sourdough to install a patio on private property in front of 916 Williamson St with seating for about 30 people.

Currently, the building at 916/924 Williamson St is occupied by Madison Sourdough bakery/café and Midwest Clay project. The building contains approximately 6000 gross square feet; Madison Sourdough occupies approximately 4000 sq feet, and the remainder is occupied by Midwest Clay Project. Between the sidewalk and the front of the building is a privately owned area approximately 60 feet wide and 30 feet deep. This space is currently used for four parking stalls, one of which is assigned for handicapped parking, plus a rack for bicycle parking, and a gravel-surfaced area in front of Midwest Clay Project.

Madison Sourdough operates three business units from 916 Williamson St, 1) a wholesale bakery which delivers bread and pastry daily to about 50 locations in Greater Madison, 2) a café and retail bakery in the front of the building, and 3) a farmers market vending operation from April through November at the Dane County Farmers Market and Westside Community Market. Madison Sourdough currently has 28 employees.

Madison Sourdough café is open from 6:30 AM to 5:00 PM Monday through Saturday and 8:00 AM to 5:00 PM on Sundays. Madison Sourdough's kitchen serves breakfast and lunch from opening until 2:30 daily. The bakery begins production at 1:00 AM every morning, and has staff on hand from approximately 1:00 AM until 6:00 PM daily.

Midwest Clay Project at 924 Williamson St is a Ceramics Studio and Gallery and currently employs two individuals. Midwest Clay Project is open from 10:00 AM to 5:00 PM Monday through Saturday.

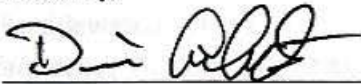
The development schedule for the patio project is proposed to commence on April 10 and to finish on May 10. Landscape design for the project is being done by Ken Saiki Design, with project management by Stevie Koepp. The contractor for the project is yet to be determined.

In parallel to this application for conditional use, Madison Sourdough Café is in the process of applying for a Class B Beer and Class C Wine License. Madison Sourdough Café intends to serve beer and wine during current hours of operation, from 6:30 AM to 5:00 PM Mon – Sat and 8:00 – 5:00 PM on Sundays. Beer and wine will be available within the current dining room, which seats 52, and in the patio seating, which is proposed for 30 people. The patio will be open seasonally as long as weather permits.

Madison Sourdough also intends to hold evening events several times per month such as themed dinners, gallery night, and fund-raising events.

The Marquette Neighborhood association has informed Madison Sourdough that they are concerned about late night noise in the 900 block of Williamson St. Therefore they have requested that the patio area be designed in such a way that it will not become a congregating spot for late night activity. To meet this requirement, Madison Sourdough intends to use tables and chairs which can be stored inside at 5:00 PM nightly or stacked and locked outside in such a way as to be uninviting to the late night crowd. Secondly, the Neighborhood Association has asked that evening events at Madison Sourdough finish by 10:00 PM. Thus, Madison Sourdough intends to schedule events early enough that they will always have guests leaving no later than 10:00 PM.

Sincerely,



David Lohrentz, Madison Sourdough



Chuck Chvala, property owner