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Manhattan delivers



Manhattan Café offers fresh bread and meal delivery to Kirksville

BY ZOE MARTIN
Assistant Features Editor

Manhattan Café and Bakery is rolling out a delicious addition to its products: home delivery.

The Village Mill Bakery, an entity operating with the Manhattan Café, launched its delivery service Aug. 18 after months of planning.

Manhattan Café Manager Dave Olmstead said the service is something the owners hoped to offer since the café opened near the Square in February 2007.

"The owners, it's been a dream of theirs ever since they opened the business to eventually set up a bread route so they can deliver it to people," Olmstead said. "That was something that was in the works before they ever opened."

Olmstead said major work on the project started in June of this year.

"We've done a lot of deliberation considering what the options were and what we wanted to do, and we finally came to agreements on things and started the wheel in motion," he said.

Olmstead said the company has its own vehicle and will hire a driver to deliver fresh bread, baked goods and café meals Mondays, Wednesdays and Fridays to anywhere within Kirksville city limits. Clients pay the regular price for products, which range from about \$3 to \$6, plus a \$1 delivery fee per order to cover the cost of fuel and delivery insurance.

Olmstead said the service will be available to more than just households.

"We're looking to deliver to businesses if they wish," Olmstead said. "If they want to supply cinnamon

rolls to their employees or customers as well as homes — basically anybody that wants some bread."

Olmstead said that with a little planning, residence hall deliveries also could be an option.

"With the dorm delivery, we'd have to know when they were going to be delivered to, which would make it a little more difficult," he said. "But if it's something that we can arrange, then probably yes."

Senior Brooke Zell said she thinks the residence hall delivery could be successful.

"I think that's great," she said. "I know so many people that would do that. Truman students would love to have things delivered like that, like fresh bread, and it's not very expensive."

Zell said she eats at Manhattan

Café about once a month and that she enjoys the food and atmosphere there.

"I just love the fact that they have fresh-baked bread and cinnamon rolls and muffins and everything," she said. "It's a nice taste of home, you know?"

Zell said she is a little biased when it comes to baked goods, though.

"I'm like bread-obsessed," she said. "You know, there are some people that just love bread. That's me."

For Penny Kittle, one of the Village Mill's two main bakers, being obsessed with bread is a job. She said she arrives at the café at 5 a.m. weekdays to finish the day's baking after the chief baker Brenda Miller, who works overnight, goes home.

"So far today I've done 30 loaves," Kittle said at noon Aug. 27. "But Brenda did another 20 on top of that last night."

Kittle said the delivery service would bring customers bread baked on the morning of its delivery but that order forms must be submitted in advance.

"They can call the restaurant and request the day before so we can make sure we have enough on hand for the restaurant and the home delivery," Kittle said.

Special orders for items such as pumpkin spice cake, Apple Dapple cake and Irish soda bread will require 48 hours advance notice.

The service is in its infancy, Kittle said, and the company still is working on the best way to run it.

"We're just going to have to play it by ear at this point," she said. "See how it works, see how it flows."

Kittle said she is playing a major role in getting the word out about the delivery service.

"I'm taking samples around to area businesses, but I haven't made all those contacts yet," she said. "I'm getting business straightened out there."

Connie Pfannebecker, a server at Manhattan Café, had her own recommendation for those interested in ordering.

"I like the caramel pecan sticky buns," she said. "But without the nuts. I'm nutty enough already."

"The owners, it's been a dream of theirs ever since they opened the business to eventually set up a bread route."

Dave Olmstead
Manhattan Café Manager

Local foods urged into community

BY CHRIS BONING
Staff Reporter

Katrina Brink graduated earlier this year, but her effort to increase the presence of local food — food grown or produced within a 100-mile radius of Kirksville — on campus still is yielding fruit.

Brink organized a local food banquet at the end of the spring 2008 semester as her senior capstone project. The meal attracted more than 100 diners.

"We got people interested in the idea, and already it's gained momentum from other students," Brink said. "It showed [there was] interest in the program."

She said she had been interested in bringing local food to campus for a long time, which led to a research project during late 2007.

"I spoke with a man from Kenyon College who ... gave me a lot of good advice, and he suggested that I do a banquet," she said. "He said they had done a banquet with all local foods from up there."

She prepared a small dinner for a group of University administrators, which got the ball rolling on a banquet open to everyone, she added.

Brink said spreading awareness about local food and encouraging its presence on campus is important because students and faculty often take the food production process for granted.

"We kind of eat all the carrots and the cucumbers and everything that comes off the

salad bar or whatever we eat and don't understand how much work there is in growing that," she said.

Brink, who worked on a farm during the summer, said she promotes participation in that production process.

"I would encourage [students] ... to take part in some kind of gardening program if they have the time and opportunity or even go out and volunteer on a farm for a day ... just to see what it's like so they can get a better appreciation for agriculture," she said.

Michael Kelrick, professor of biology and faculty adviser to the Environmental Campus Organization, said a number of groups currently are involved with the local food effort. Kelrick said these groups include several ECO members who have been negotiating with Sodexo to serve local food, students like Brink who take it upon themselves to research the topic and students who sell goods at the farmers market.

He added that the issue of local food is addressed in classes such as Expanding Environmental Consciousness and Introduction to Environmental Studies. However, Kelrick also said he would like to see more involvement from University administrators.

"In the biggest of all pictures, I'd like to see the administration from the top down take a very proactive position — almost a spiritual position — [and say], 'We would like to see the world like this, and we are going to model that here at this University and to implement that we are

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Kirksville resident James Hawkins runs a produce stand at the Farmers Market for Truck Patch Gardens. The Farmers Market is open Saturday mornings on the Square.

Brian O'Shaughnessy/Index

Around the 'Ville

Sept. 6

9 p.m.

Blues Concert

Blues Hog performs "down 'n dirty, home-cooked" covers
Dukum Upp, 18 and older
\$4 for minors, \$3 for 21 and up



Sept. 9

3 p.m. to 10 p.m.

SUB Opening

Free food, live music, door prizes and a lounge-naming contest to celebrate SUB renovations

Student Union Building



Sept. 10

6:45 p.m.

Film Festival

French film "The Diving Bell and the Butterfly" kicks off 2008 International Film Festival

Downtown Cinema 8 Free

